

GRAPEVINE

PUBLICATION BY THE "WINE GUILD OF AUSTRALIA" QLD. INC.

NOVEMBER / DECEMBER 2007

Editor : Peter Schofield

Email : schofij@optusnet.com.au

Web Site: www.wga.net.au

President's Report

The Annual General Meeting has come and gone and the night itself was very well attended by members and a few guests. As has been the case for some years tis was combined with the September Club Night and a new releases tasting, it has become quite a popular part of the club night program. Last September was no exception. The outcome of the annual meeting somewhat predictably included the re-election of Committee Members who have been contributing for some time already and continue to do so.

The Tasting & Events Committee has been pondering the course of Guild events for next year and has joined with the Club night organisers to achieve the best results possible with small numbers. Overall the program for next year will include of course the ongoing Club night program, support for Andrew Corrigan's masterclasses, a number of dinners to be organised at suburban restaurants and some specific tastings based on regional or varietal themes. Members should be delighted to hear that John Nenke of the Barossa/Clare tour fame has indicated that he would like to conduct a Barossa tasting event in the New Year. Also Club night regular, winemaker and wine educator Bruce Humphrey-Smith has offered to conduct a number of events in 2008, one to have the theme of Big Reds, surprise-surprise. He also suggests considering Fine Whites & Reds & Sparkling as topics he would relish. More on this as time passes but overall this augers well for the New Year.

It is pleasing to report that we are once again arranging a members Christmas picnic. This is to be held on the weekend following our Christmas Club night. It will thus be Sunday 9th December and is an event that will involve members and their families gathering to celebrate the festive season.

Elsewhere in this Grapevine you will no doubt see the beginnings of the Club night schedule for 2008. At our November meeting the whole year was virtually mapped out which is a

pleasing result. It is proposed that we have an extra new releases night, so one has been scheduled for May. We trust that it will be as well attended as the event earlier this year.

On behalf of the members of the Committee of the Queensland Wine Guild I would like to wish all our fellow wine lovers and members a safe and happy Christmas and a prosperous New Year. We look forward to your company at the remaining events this year and look forward to seeing you in 2008.



Ian McLeod
President - Wine Guild

Contents

President Report	1
October Club Night	2
Sparkling Masterclass	3
November Club Night	4
Wine Guild Tour- Barossa	5/6
Calendar - Club Events.	8

Note to Grapevine Readers

Closing date for you to send in your contribution to the **January/February edition** of the Grapevine is close-of-business **Friday 18 January.** Editor: Peter Schofield

Club Night October 2007 – Riesling, Gewurztraminer, Sauv. Blanc, Semillon

A good roll up at the October club night with many different wines. As you can see from the ranking our avid club members were hard to please with marking carefully plotted.

The tasting and events committee were hosts for the night and the wine was accompanied by some lively discussion and great food to round off the evening.

Good to see in excess of 25 members turning up to sample wines from all states and countries. The club nights are indeed an excellent chance to try different wines.

Members should be encouraged to keep attending, discussing and enjoying the wonderful accompanying food. Come along it's your club.

Wine	Year	Alcohol%	Rating
1. Ballandean Viognier	2002	12.5	2.5
2. Brown Brothers Spatlese Lexia	2004	11.0	2
3. Corriole Sem/Sav Blanc	2006	13.5	2.5
4. Killerby Sem/Sav Blanc	2003	12.8	3
5. West Cape Howe Sem/Sav Blanc	2006	12.0	3
6. Tatler 'Nigels' Hunter Valley Semillon	2006	10.0	3
7. Wine Society Tasmanian Reisling	2006	12.6	2.5
8. Moss Brothers W.A Semillon	2006	13.0	2
9. Jasper Hill 'Georgia's Paddock' Reisling	2004	12.0	3.5
10. Wither Hills Savignon Blanc	2006	13.5	3.5
11. Gala Frey Reisling	2003	13.0	3
12. Tyrrells Lost Block Semillon	2005	11.0	3.5
13. Three Miners Gewurztraminer	2006	13.0	3.5
14. Grosset Polish Hill Clare Valley Reisling	2007	13.0	4.5
15. Knapstein Gewurztraminer/Reisling/Pinot Gris	2006	13.5	3
16. Thorn & Clark Pinot Gris	2006	13.5	3
17. Josmeyer Alsace Gewurztraminer	2001	13.0	4
18. Penfolds Bin 51 Eden Valley Reisling	2006	13.0	3.5
19. Nepenthe 'Tryst'	2005	12.5	3
20. SBD Pinot Grigio	-	-	1
21. Louis Sipp Reisling	1997	12.5	3.5
22. Wolf Blass Yellow Label Reisling	2003	11.5	3
23. Hanging Rock Gerwurztraminer	2004	13.5	3
24. Blackenbrook Savignon Blanc	2007	13.0	4.5
25. Kirntzler Gerwurztraminer	2004	13.5	4
26. Leo Buring Special Release	1998	12.5	3.5
27. Jim Barry Watervale Reisling	2005	13.0	3.5

Wine Guild Rating– 0= Yuk to
5= Excellent



October Club Night

Everybody who turns up to the club night has fun. Elaine, Wendy, John and John sure look like they are up to mischief. Come along and join us for wine, food and banter.

Sparkling Wine Masterclass 2007 — by Roger Black & Tim Rose

The Guild's sparkling wine and champagne Masterclass was hosted as usual by Andrew Corrigan and Guild members and their guests were treated to a unique experience in the world of sparkling wine courtesy of Andrew and Hardys wines' Ed Carr.

Champagne is a particularly cold region and is one of the northern-most wine growing regions of Europe. The consequence of this is that wine produced in the region is made from grapes which are barely ripe and exhibit a high level of acidity. But the harsh climate is mitigated by the soil, which is highly chalky and reflects the light and warmth onto the ripening grapes. Imitators of champagne tend to concentrate on cold climate wine production but often in regions lacking the moderating effects of heat and light retention from the chalk.

Sparkling winemakers emulate Champagne in the basic techniques used. Still white wines are made in the usual way from individual vineyards and blended before undergoing secondary fermentation in the final bottle and aging on lees under crown cap seal until ready for release and sale, usually at least 3 years later (and in excess of 5 years in the case of house flagship wines).

Andrew told us that the most impressive advance that Australian sparkling wine makers have made in the past few years is to have developed stocks of back vintage wines (e.g. 2000 to 2006) from which to make non vintage blends. Thus the larger Australian winemaking companies will finally be able to compete with the French in terms of flavour complexity and house-style consistency.

First Bracket:

The first bracket (five wines), was intended to explore foreign vs local characteristics.

A1 Obvious herb and apple aromas with an intense milky yoghurt smell and flavour (malolactic). It had good persistence but was not overtly high in acid. **N/V Bellussi Prosecco, Italy**

A2 Showed aromas of honey and toast, with a long dry fresh palate and intense acid. It showed good persistence and was in the aperitif style. **N/V Moet and Chandon**

A3 Aromas of summer berries with subtle acid and a fresh palate. It had good persistence, and though possibly not quite as good as A2 its still very good. **2001 Arras Vintage Chardonnay Pinot Noir**

A4 Aromas of berries and crème caramel with toasty yeast the palate was acidic and sharp with no obvious creamy softness. A wine in the aperitif style. **2002 Chandon Pinot Chardonnay**

A5 Full bodied and toasty, with intense malty flavours and aromas. It had good persistence and was well balanced. **N/V Hanging Rock Macedon No XI**

The group was polled for preference and to identify the champagne in the line up. For favourite, it was a close decision between #2 and #3 with #5 having some support and the final choice was for #3.

Second Bracket

The second bracket (also five) set out to explore new world regions named as Pemberton (WA) Yarra Valley (Vic) Picadilly (Adelaide Hills) and New Zealand and Tasmania, and the challenge was to identify which was which, based on the expected palate profile.

B1 Light and clean with soft white peach and brioche aromas, with fresh acid and mouth filling mousse on the palate. Good length but some green herbal characteristics – characteristics of a cool but not cold climate. **Picadilly Adelaide Hills – 2005 Starvedog Lane**

B2 Light and fresh with apple aromas. It had reasonable persistence, but no creamy mouthfeel and was also a bit herbal. Could be wine from grapes picked a bit green in an attempt to retain the natural acid: Warmer climate? **Pemberton, WA - Houghton 2005**

B3 Strongly fizzy, citrus fresh with oyster shell aromas and tart sharp acid (cold climate?). Good balance with a delicate palate. **Yarra Valley, Vic – 2005 Yarra Burn**

B4 Apple, elegant citrus, good acid creamy persistence with good complexity and good persistence. (Cold climate?) **Tasmania – 2005 Bay of Fires**

B5 Sour milk aroma with acid and creaminess on the palate. It was a bit short and the flavours didn't linger. **New Zealand NV Quartz Reef Chauvet**

Third Bracket

The third bracket, six wines in total, was particularly interesting. Wine Guild members and their guests were treated to a unique experience in the world of sparkling wine courtesy of our host Andrew Corrigan and Hardys wines Ed Carr. Ed arranged for 6 vintages (2001 to 2006) of sparkling wines used to make one of their non vintage brands to be shipped to Andrew for this event.

The cross over point was highlighted by the clear differences between the 2003 and the 2004, and the learning point is that about three years of bottle maturation on lees is required before a sparkling wine begins to demonstrate the complexity associated with lees ageing. Several of the participants made up their own blends of the various wines and many seemed happy with a combination of a small amount of older e.g. 2001 wine with a larger amount of younger, 2006 wine!

(Continued on Page 4)

Club Night November- New Zealand Wines

Twenty five wines on offer at the New Zealand wine club night, with 10 reds and fifteen whites. Another good roll up and many different wines again. Well done members for exploring the cellars to find wines of interest. Members rewarded the quality of the wines with good ratings for the majority.

Hosts Wendy Harris and Elaine Harrington were hard at work preparing the food with a good selection on offer. A good night with a special presentation to John Nenne for his organization

Wine	Year	Alc.%	Rating
Tukipo River Estate Fat Trout Chard.	2006	13	3.5
Jackson Estate Savignon Blanc	2005	13	3
San Hill Pinot Noir	2006	13.9	4
Wild Rock Hawkes Bay Syrah	2005	13	3.5
Isabel Pinot Gris	2006	13	3.5
Deutz 'Marlborough' Cuvee Brut	N/V	12	3.5
Montana South Island Pinot Noir	2006	13	3
Robinson's Wairau River Vineyard Sav. Blanc	2007	13	3.5
Villa Maria Hawkes Bay Merlot	2005	13.5	3
Gravatis Reserve Chardonnay	2005	14	3
Te Mania Nelson Pinot Noir	2005	13.5	2.5
Gravatis Reserve Chardonnay	2004	Oxidised	
South Island Savignon Blanc	2007	12.5	3
Villa Maria Cellar Selction Sav Blanc	2005	14	4
Mud House Savignon Blanc	2005	13	3.5
Stoneleigh Savignon Blanc	2006	13.5	3
Muddy Water James Hardwick Riesling	2006	12.5	4
Craggy Range Pinot Noir	2003	13	4
Tylers Stream Marlborough Sav. Blanc	2006	13	3.5
Suleni Pinot Gris	2006	13.5	3.5
Scott Riesling	2005	13	3.5
Dashwood Marlborough Pinot Noir	2006	13.5	2.5
Cloudy Bay Pinot Noir	2004	14	4
Montana Merlot	2004	13	3
Oyster Bay Merlot	2005	13	3

Sparkling Masterclass (Continued from Page 3)

Fourth Bracket

Fourth and final bracket, and the tasting notes start to show the effect of the previous three brackets! The fourth bracket had four wines and posed the question of style.

D1: Bit sweet, high acid (so cold climate) oyster shell and lime aromas. Palate had good acid, and the wine was in the aperitif style. Good palate coating and good persistence. **2001 Hardys Sir James (Tumbarumba)**

D2: Toast and honey aromas with some ageing aromas too. Soft and creamy palate, good length, but not big on acid. Lacks complexity and looks a bit simple. **N/V Janz Pinot Chardonnay**

D3: Smelly and complex, lots of older white wine smells, and a bit funky. Some volatile acidity (aldehyde smells) with caramelized brown sugar. Creamy rich palate, good persistence and good acid. Made from aged base wine. This wine polarized opinion. **N/V Bollinger Special Cuvee Brut**

D4: Strong malolactic characteristics, flowers and brioche. Rich palate less dusty characters than no D3 above and probably a superior wine to D3!. **N/V Larmandier Bernier (Producer Champagne)**

WINE GUILD – BAROSSA AND CLARE VALLEY TOUR 2007

The Wine guild touring party comments follow**Monday, 24 Sep.-** Carol and Peter Garden

It was a beautiful fine sunny day for the start of our five day wine tour. It can only be assumed that Michael and Madonna over-indulged in McLaren Vale seeing we had to drive round the block a couple of times for the scheduled pickup. Anyway, they were elected to buy the first round of drinks!

And that was at Murray Street Vineyards, Greenoch, where we sampled 10 wines with the Viognier Marianne being one of the most popular. Perhaps it was because it was the first of the day!

At Peter Lehmann's another flight of wines was tasted in a private room resounding to the tinkle of glass! Jenny was a bit heavy handed with one of the whites! Platters on the deck for lunch displayed the local produce to its advantage and were much enjoyed by hungry drinkers. There had been no food stop since leaving Adelaide. You could actually see the shakes from coffee withdrawal!

At Charles Melton everyone was feeling mellow drinking great wines on a sunny afternoon amidst the vines. I wonder what the poor people are doing!

Well they certainly weren't at Rockford where we were constantly reminded how special "stonewallers" were and how special vintages were kept especially for them. Oh to be a "stonewaller".

There were no stone walls at St Halletts but plenty of stainless steel pipes and vats and ladders. Just to make sure we were still on the ball we were asked to do a marathon before we got anything to drink. And the incentive worked – for most of us anyway!

At last our base for the next three days – Vine Inn Nuriootpa. Some messing about with keys, not exactly thrown into a circle, and we were free to relax for an hour or so.

Tuesday, 25 Sep.– Sue Henderson and Elaine Harrington

The scheduled 8.30am start at Elderton was somewhat delayed for stragglers. It was worth the wait – owner Alistair Ashmead took us through some beautifully made and unusual wines.

Stop 2 was Kaesler which had a range of quality, very characteristic Barossa reds. Tasting of unreleased wines from the barrel made for interesting comparisons. It had become obvious that Michael Flynn was on a significant mission – and was already well on the way to achieving it.

Next was Langemeil, with a walk around the +150 year old wines and the orphanage, some 140 year old vines transplanted to made way for sub-division. The wine range was fairly typical (and by this time some of us were hanging out for

lunch). One point of interest was the sparkling white, made from Ondec, a variety that is now almost unique in Australia.

Lunch in Tanunda at various cafes followed with yours truly enjoying a meat pie at the Apex Bakery. After travelling through fields of trellised vines displaying the first leaves of the season, and fallow fields of the purple haze of Salvation Jane, we arrived at Seppelts for our fortified tour. A guided walking tour showed the extent of the vision of "Benno" Seppelt with the majority of the beautiful stone and many corrugated iron sheds completed by the late 1800's. More than 200 date palms line the driveway and fields as a reminder of a man who tried to keep his workforce working during the Great Depression. He and his wife managed to bring up 13 children. Great Pioneers!!

The fortified tasting was held in the trophy room. Set out beautifully on a long table with cheese and biscuits, we were soon in 7th heaven, especially when the chocolate covered cherries were served!!

Our choices 1986 Para Tawny, DP59 Rare Tokay and 6R 133 Rare Muscat. Sooo hard to choose.

Our last stop of the day was Laughing Jack. This tasting was held at the home of Shaun Kalleske. Some of the wines tasted were Laughing Jack Shiraz 2004, Limited Two Laughing Jack Shiraz 2004 and Limited Three Old Vine Moppa Grenache. The Grenache had just won a Gold Medal in the Barossa Show.

Wednesday, 26 September-Steve and Enju Norris

The bus got away at the promised start. The Group was in a good mood having won the previous night's Trivial Pursuit competition at the Vine Motel. It came down to the wire but the Winners got up.

On route to the first stop of the day we drove along the Wolf Blass Mildura Fosters complex. This is winemaking on a hugely industrial scale. It is said that from collection to delivery the wine is not touched by human hands!

The first stop was at Thorn Clarke one of the newer wineries in the Barossa. They are the largest privately owned vineyard in Barossa having 270 hectares under vine. Their tasting room was beautifully furnished with large picture windows facing west overlooking some of the company's vineyards.

Our next stop was in the Yalumba Winery. We were taken for a tour of the cooperage. We saw the workers shaping the staves, firing and hammering the metal hoops around the barrels. Afterwards we tasted a small selection of their 150 wines.

Yalumba was founded by an Englishman in contrast to the previous wineries we had visited which were founded by Germans fleeing persecution in the early 1800's.

(Continued on Page 6)

WINE GUILD – BAROSSA AND CLARE VALLEY 2007 (Continued)

Wednesday 26 September– Steve and Enju Norris
(Continued from Page 5)

The next stop was Saltrams where we tasted the legendary 2004 No. 1 Shiraz. We had lunch at Saltrams. The first dish was antipasto, followed by toasted breads and pizzas of such varieties as duck and potato. Mike liked the duck pate on the duck and potato pizza. The dishes came in a never-ending flow until we had to concede defeat.

After lunch we had a quick stop at the Angus Park Shop where we bought chocolates and dried fruit.

Next we travelled to Turkey Flat where our host was a Brisbane Boy who married a Barossa gal. We tasted lovely 05804 Shiraz plus a Pedro Ximinez only available at the cellar door which many of us bought.

We then went to Bethany Wines where Geoff Schrapel winemaker showed us his great range of wines.

His vineyard is built into the side of a quarry.

At night we all went to Vintners Restaurant constructed with 321 long ironbark beams weighing 1½ tonnes and purchased from the modernisation of the Murray Lock No. 8 for \$8 each. Vintners owner is also the proprietor of the Tin Shed winery.

Thursday, 27 September- Rod and Nicole

8.30am out of Nuriootpa, departing Vines Hotel.
(Comfortable and convenient – good choice by our organiser John.)

First stop – Kalleske where we were greeted by winemaker Troy Kalleske and two big fluffy vineyard dogs.

Kalleske's is organic. Weeds are mechanically removed instead of round up spray. Sprays which can be used on the vines include sulphur, copper, milk powder and canola oil.

White wines tasted were 2006 Semillon/Chenin Blanc. Reds were Shiraz/Grenache a 2005-6. Favourable murmurs were garnered by 2005 Kalleske Old Vine Grenache, 2005 Kalleske JMK Shiraz V (vintage) P (Port) and 2005 Pirathon by Kalleske.

On the cooler, higher altitude of the Clare at Kilikanoon: Sparking Pinot Chardonnay, Riesling, Shiraz, Grenache, Mouvedre and Muscat. Qld distributors: Wine Source (3722 8484) 2007, Mont's Block reserve Riesling, 2005 Covenant Shiraz and N/V Reserve Muscat were noted with approval.

Penna Lane for lunch. Enjoyed 2007 Riesling and Sauv. Blanc, 2006 Rose 2005 Cab Sauv and Shiraz.

Day 4 Vineyard 4: Pikes Wines wine labels with fish. This vineyard crushed 2,000 tonnes last year!

We toured the back blocks of the winery tasting 2007 Riesling and Sauvignon Blanc Semillon from the 24000 vat, 2007 Cabernet and Shiraz from the French Oak barrel, 2006 mourvedre destined for a siraz/mourvedre/grenache blend and a 2006 Reserve Shiraz.

Our final stop for the day was Sevenhill established in 1848 and still owned by the Jesuit Brothers. Qld distributors: D (omaine) W(ine) S(hippers). Sevenhill is a major producer of sacramental wine, apparently in a Sherry style, which accounts for one third of their output. And, yes, it was included in the tasting along with some fine red and white table wines and the speciality of the house fortifieds. (Sevenhill staff provided invaluable assistance with organising the shipping of accumulated wine purchases to Queensland.)

To finish off, dinner at the Clare Country Club, our last activity before the party began to break up, was excellent!

Friday, 29 September- Michael Hocker

A short drive from Clare Country Club saw us at Jim Barry wines just after 9.00am.

Started with a 2007 Watervale Riesling followed by their premium 2005 Florita Riesling 2004, Lodge Hill Riesling. The '06 "Silly Mid On" Sauvignon Blanc label also adorned the bonnet of the car at the cellar door. For reds we tried a 2003 Shiraz Cabernet and 05 Cabernet 05 Shiraz/Calant/Mallee blend, a 100% Coonawarra '05 Cabernet, a '04 Shiraz.

Jim Barry Wines is a family owned winery that intends to stay that way well into the future.

Next stop was Kirrihill Wines.

We tried a Pinot Gris/Riesling, an unusual blend which received quite a lot of positive comments. We also had several wines sourced from the Adelaide Hills including a Pinot Grigio, Sauvignon Blanc and Chardonnay. For reds we tried a '06 Clov Shiraz/Mouvedre/Grenache, '05 Clare Shiraz, '04 Clare Cabernet. We also tried a sparkling Riesling which is apparently not uncommon in the Clare. Lastly, we had a Grenache based Rose.

Third winery for the day was Tim Adams Wines with half the group walking the 400metres from Kirrihill. For white we tasted a '06 Riesling, '06 Semillon and '07 Pinot Gris. Reds were a '05 Grenache based blend, '04 Cabernet, '05 Temporaniillo, '04 Merlot and '05 Shiraz and '05 Premium Shiraz (Aberfeldy) (very nice). [Typical max crush 1,000 tonnes, '07 670 tonnes.]

Lastly was a wonderful 2006 Botrytis Riesling.

(Continued on Page 7)

WINE GUILD – BAROSSA AND CLARE VALLEY 2007 (Continued)

Friday, 29 September- Michael Hocker

(Continued from Page 6)

Fourth winery was Neagles Rock for high vintage tasting and lunch. Whites were '06 Riesling, '05 Riesling, '05 Riesling (single block "Frisky Filly"), '07 Semillon Sauvignon Blanc, '06 Late pick Riesling.

In reds there was a '06 Rose, '05 Grenache (Shiraz, '05 Sangiovese, '05 Shiraz, '05 Cabernet Sauv.

Lunch was a fabulous pumpkin soup followed by very generous platters of lovely meats, cheeses and salads.

Our last winery for the trip was Stephen John Wines. 10,000 cases for year and relatively new. The main focus of the white wines is Riesling.

First was a sparkling white (Blanc de Blanc Semillon Chardonnay) then '07 Riesling.

First of the Reds was a 2002 Pinot, the 2005 Pinto, '05 Shiraz, '02 Shiraz and 2000 Cab Sav. We also had a taste of a pre-release '04 Shiraz/Cab.

Stephen John gave us a fascinating history of wine making and corkage as it pertains to the last 6 generations of his family.

Last was a '97 100% Riesling fortified. We said goodbye to John and headed for the airport. The trip was certainly a wonderful event organised by John Nenke and ably assisted by Rod Wellings who we all thank tremendously.

Well Done John – Barossa Valley Tour 2007



Reminder Notice– Club Night -December

Xmas Bubbies, Stickies and Fortifieds always go down well at the Xmas bash with Michael and Madonna Flynn as our hosts. Let's all get together and celebrate the year with memories of our times together at the club nights. Something grand always happens at the end of year bash and of course we get ready for 2008.

CLUB NIGHT PROGRAM – 2007

VENUE: BLACK PEARL EPICURE, 36 BAXTER STREET, FORTITUDE VALLEY
(UPSTAIRS AT SIDE ENTRANCE DOOR AT THE END OF THE DRIVEWAY 6:00PM)

Date	Theme	Hosts
7-Dec	Xmas Bubbles, Stickies, Fortifieds	Michael & Madonna Flynn

ENTRY EACH PERSON PER NIGHT:

EXCEPT WHERE SHOWN OTHERWISE, ENTRY IS \$5.00 EACH PLUS A BOTTLE OF THE THEME EACH.
(VISITORS ARE \$10.00 EACH PLUS A BOTTLE EACH)

PRELIMINARY CLUB NIGHT PROGRAM – 2008

VENUE: BLACK PEARL EPICURE, 36 BAXTER STREET, FORTITUDE VALLEY
(UPSTAIRS AT SIDE ENTRANCE DOOR AT THE END OF THE DRIVEWAY 6:00PM)

Date	Theme	Hosts
1-Feb	NSW & ACT (inc Orange) - NON Hunter	Peter & Carol Garden + Andrew Sloan
7-Mar	McLaren Vale Rules OK	John Gribble & Bruce Humphery-Smith
4-Apr	Wine with Lower Alcohol < 14%	Sue Henderson & Rod Wellings
2-May	New Releases	Jenny Chadwick & Ross Sharp - T&E
6-Jun	Pinots Gris Noir & Chardonnay	Lee Booker & Keith Rice
4-Jul	Christmas in July	Tuttle, Foran & Chadwick
1-Aug	Margaret River vs Coonawarra Cabernets	Ross Sharp & Co
5-Sep	New Releases AGM	Committee
3-Oct	Still Reds (Wear Red) & Sparkling Whites (Sparkle White = Bling Bling)	John & Jaz
7-Nov	Victorian Wines	Wendy Harris & Elaine Harrington
5-Dec	Xmas Bubbles Stickies Fortifieds	

Tasting and Events committee table and the Masterclass and Special Event tables will be in the next Grapevine– Stay tuned!!

