Vital

1993 — 1994

1993/1994

"NITAL" - 27th YEAR ANNUAL HISTORY RECORD.

In addition to the information recorded in our 1992/1993 Annual History Book it has been decided, on the recommendation of Mr. Ian Gorrie, to include a list of Office Bearers, Annual General Meeting Minutes and the President's Report. To bring our records completely up to date I have included in this Years Book the above papers for 1992/1993.

I would also have to mention that in addition to the excellent aperitifs, as usual, arranged by our Winemaster, he also provided a selection of Beers during the year. Otherwise I think a few members may have said a couple of words in his ear.

Again I have asked members to let me have some impute relevent to the actual happenings in the Club for inclusion in our records, but, alas few again put 'Pen to Paper'. Maybe next time but thanks to those who did.

Again I would mention to members that wine labels are not necessarily on the same page as the venue where we enjoyed them, space demands otherwise.

During the year at our monthly meeting on the 22nd of March at the Basilia Restaurant our Cellar Master, Mr.Jim Freebairn advised that after some ringing around he had located an excellent 1993 Vintage Port at Chambers, Rosewood Winery of Rutherglen and we could have some for bottling either for our selves or the Cellar at a cost of approximately $7.00 per bottle.
After general discussions by the members they decided that no one required any and the Cellar had plenty after the Port Bottling last November, 1992.
As advised by Jim, he and Nick Smith enjoyed bottling some personally.

On behalf of the Club, I would like to thank Audrey Ziebell for her endurance with all the typing and assisting me in the preparation of the Annual Book. Our thanks also to Verne Barnett for his co-operation in photocopying a lot of my master pages during the year and arranging the excellent colour copying and also, later in the year, to George Baklis for his assistance in colour copying.

I am pleased to advise that we have five new members to the Club this year with the loss of only one.

MERVYN T. ZIEBELL.

ANNUAL GENERAL MEETING
of the NITAL BEEFSTEAK AND BURGUNDY CLUB
held at KEW'S RESTAURANT, KEW.
on the 27th of July, 1993 at 11.00 a.m.

The President, Mr. Ian Gorrie, declared the Clubs Annual General Meeting opened at 11.15 a.m.

PRESENT: Messrs. Ian Gorrie, Ralph Foster, Mervyn Ziebell, Fred Villiers, Jim Freebairn, Ian Robinson, Kevin Pettigrove, Max Bruce, Carl Dunstan, Vern Barnett.
By Invitation - Bruce Candy.

APOLOGIES: Messrs. Harry Markby, Geoff Verey, Michael Weinstein, Ron Watt, Bert Marygold, Greg Brown, Nick Smith, Ross Barry, Ken Alexander.

PREVIOUS A.G.M. MINUTES: The Minutes of the Clubs previous A.G.M. were read by the Secretary, M. Ziebell and were moved for acceptance by I. Robinson and seconded by R. Foster.
Accepted.

BUSINESS ARISING from the MINUTES:
None forthcoming.

AUDITED BALANCE SHEET: The audited balance sheet of the Club, showing a loss of $63.00 for the year 1992/93 was presented by the Treasurer, M. Ziebell, and moved for acceptance by V. Barnett and seconded by J. Freebairn.
Accepted.

BUSINESS ARISING from the BALANCE SHEET:
None forthcoming.

CORRESPONDENCE: All correspondence having been dealt with during the year at monthly Luncheons none was offered.

PRESIDENTS REPORT:
As attached.

ELECTION of OFFICE BEARERS: This being the Annual General Meeting the out-going President declared all positions vacant and called for nominations for President for the year 1993/1994.

PRESIDENT:

Mr. Vern Barnett was nominated by M. Ziebell and seconded by K. Pettigrove.

As no further nominations were received Mr. Verne Barnett was duly elected President.

The out-going President presented the Presidents Silver Jubilee Sash of Office to Verne Barnett who then took the Chair and called for nominations for:-

VICE PRESIDENT:

Nick Smith	nominated by F. Villiers seconded by I. Gorrie	Elected.

WINEMASTER:

Ralph Foster	nominated by J. Freebairn seconded by I. Gorrie	Elected.

BEEFMASTER:

Carl Dunstan	nominated by R. Foster seconded by I. Robinson	Elected.

SECRETARY / TREASURER:

Merv Ziebell	nominated by I. Gorrie seconded by R. Foster	Elected.

COMMITTEE MEMBERS:

1. Greg Brown	nominated by M. Ziebell seconded by V. Barnett	Elected.
2. Ian Robinson	nominated by R. Foster seconded by K. Pettigrove	Elected.

CLUB AUDITOR:

Bruce Candy	Nominated by M. Ziebell seconded by R. Foster	Elected.

GENERAL BUSINESS:

1) Moved by R. Foster and seconded by K. Pettigrove that the Treasurer forward to the Adelaide Club the Affiliation Fee of $75.00.

Approved.

2) Moved by R. Foster and seconded by V. Barnett that the Clubs Public Liability Insurance and the Cellar Accident Insurance be continued and that the necessary premiums be paid to Love & Hughes P/L, Insurance Brokers.

Approved.

3) Moved by J. Freebairn and seconded by K. Pettigrove that the monthly Luncheon fees be increased to $45.00.

4) After lengthy discussion on the motion an amended motion was moved by M. Ziebell and seconded by I. Gorrie that the Luncheon fees remain the same at $40.00 and that the annual subscription be increased to $30.00 and that all other fees remain the same namely:

a) Nomination Fee $25.00

b) Annual Subscription $30.00

c) Luncheon Expenses (incl. raffle) $40.00
(Members and Guests)

d) Absentee Levy (Unless member is overseas, inter or intra-state or extenuating circumstances, and notice has been given to the Secretary in writing seven days prior to the Luncheon.) $ 5.00

e) Non return of notice or phone call by the due day. $10.00

f) Not wearing the Club Tie. $ 1.00

On a show of hands the amended motion was passed.

5) Moved by Kevin Pettigrove and seconded by Ralph Foster that the 1993/1994 Cellar Levy be $30.00

Approved.

As there was no further business before the Chair the President declared the meeting closed at 12.30 p.m.

VERNE BARNETT. President

NITAL BEEFSTEAK AND BURGUNDY CLUB.

KEW'S RESTAURANT 26th JULY, 1994

OUTGOING OFFICE BEARERS

Left to Right:

Mervyn Ziebell.....Secretary/Treasurer

Nick Smith.....Vice/President

Verne Barnett.....President

Carl Dunstan.....Beefmaster

Jim Freebairn.....Cellar Master

TO: THE HON. SECRETARY
NITAL BEEFSTEAK & BURGUNDY CLUB

What a great year we enjoyed at "Nital". Each year in July, I reflect on the previous twelve months with "Nital" and the great times we have had together even though we see each other as a group usually only eleven times a year.

It is indeed a privilege to belong to a Beefsteak & Burgundy Club which runs so smoothly from Year to Year. To hear that some of our sister clubs have difficulty in maintaining a satisfactory membership level it is heartening to see the addition of six new "Nital" members in 1994 and to be part of a club which thrives on the unusual combination of strict management, a subtle taste of discipline from our "Elders" occasionally and a strong sense of fellowship and fun enjoyed by all. "Nital" is truly one of lifes pleasures.

None of this would be possible, of course, without the dedication of Mervyn Ziebell whose untiring behind the scenes hard work ensures such a smooth passage. My thanks also, to Bruce Candy for his support during the last twelve months.

Since joining "Nital" in 1986 it seems every year surpasses the previous one and that is because of the way in which our office bearers perform their important roles.

My thanks to our Beefmaster, Carl Dunstan, our Winemaster, Ralph Foster and our Cellarmaster, Jim Freebairn who seems to have an amazing knack of imparting some of his vast knowledge on the subject of wine at just the right time during our meetings.

If I was asked to pick the most enjoyable "Nital" function during the last twelve months, I would say that this past year was by far my most enjoyable with the Club since 1986, probably because as President, I have had the privilege of observing everyone in attendance having a great time.

This was particularly apparent at our Ladies day in May where I am sure the food, the wine and company blended perfectly to make that meeting one of the highlights of 1994.

Before closing I would like to encourage our members to introduce new members to "Nital" thus ensuring our continued growth and also to encourage every member to become involved in the running of 'Nital" I can assure you that by doing so, you will get even more pleasure from your membership than that which you already enjoy.

Yours sincerely

Verne Barnett
President 1993-94

WINEMASTERS REPORT 1993/1994.

I have enjoyed the year as your Winemaster, and in my endeavour to present you with acceptable wines, I have spent a good deal of time in Murphy's, Heath's and Nick's happily browsing over a huge variety of labels.

Limited as we are to around $10.00 a bottle by our luncheon budget, selection is also limited. However incoming winemasters should have no fear of running out of choices of both makers and varietes, and every vintage is a new and potentially different wine.

On many occasions I was tempted to incur the wrath of the Hon. Secretary by lashing out on a 'red' in the $20.00 bracket, which prompts me to suggest to members that we should have a special $5.00 or $10.00 raffle once or twice a year so that we could, at least once a year, enjoy one of the top wines. The prize could be a bottle of 'Grange' or Yalumba 'Octavious' or other, perhaps some of the 'ends' from our cellar.

Thanks to the efforts of our Cellarmaster, Jim Freebairn, we do enjoy excellent wines from our cellar three times a year, a privilege few Beefsteak and Burgundy Clubs can claim.

Reviewing the wines we tasted this year no doubt the best were from our cellar. However I am not unhappy with the wines I presented. I believe we are extremely fortunate to have such an excellent range of exceptionally good Australian white wines at very reasonable prices. All 'whites' were so good that nothing really stood out. The reds were very different because we are always looking for something exceptional. In my opinion three reds stood out from the rest and for different reasons.

The best and most expensive was presented at the final luncheon for the year at Kew's, a St.Marys of Penola 1992 Cabernet Sauvignon. At almost $22.00 a bottle it is relatively expensive but will mature into a splendid "Terra Rossa" Cabernet. My second choice was the Sevenhill Clare Valley Shiraz, also a 1992. A splendid wine with excellent cellaring potential. This wine is still available for under $12.00 per bottle but not for much longer. Third choice, consistantly good and better than a quaffer, Wynns Ovens Valley Burgundy, a soft and fruity medium body Shiraz, great value at under $7.00, and it certainly improves with cellaring for three to five years.

In closing I wish to thank all Nitalians for their support throughout the year, and particularly my partner, Carl Dunstan, every luncheon was a delight.

Ralph Foster

RALPH FOSTER

WINEMASTER 1993/1994.

BEEFMASTER:- CARL DUNSTAN WINEMASTER: - RALPH FOSTER

27. 7.93 **KEW'S RESTAURANT - KEW** 22 Cuisine $30.00
ANNUAL GENERAL MEETING

Menu attached

Wines:-

	Andrew Garrett Sparkling Burgundy	11.95
1992	Brown Bros Tarrango	7.45
1991	Brown Bros King Valley Barbera	8.99
1990	Baileys Classic Hermitage	10.99
1990	Campbells Rutherglen Durif	14.99
	d'Arenberg White Muscat of Alexandria	9.99
1984	Angroves Premium Vintage Port	9.99

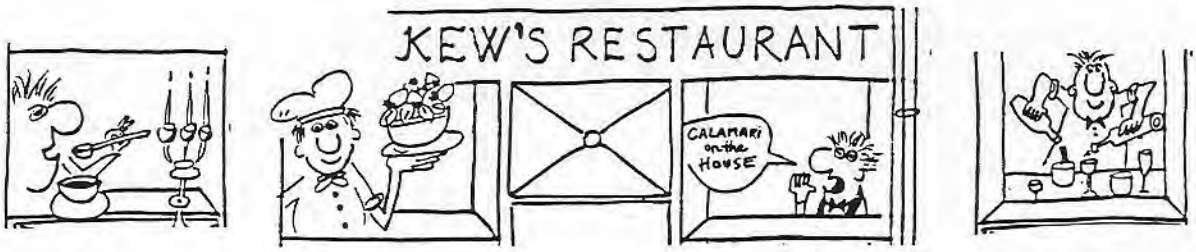
24. 8.93 **BUCATINI'S RESTAURANT - HAWTHORN** 20 Cuisine 27.00

Menu:-

Fresh Sardines with a Tomato Puree
Yearling Wing Rib of Beef served with a Mustard, Red Wine and Pepper sauce
Zuccotto sponge dipped in Cherry liqueur filled with Hazelnut and topped with a chocolate mousse cream

Wines:-

1989	Queen Adelaide Vintage Brut Champagne	6.95
1992	Taylors Estate Bottled Rhine Riesling	9.95
1989	Taylors Estate Bottled Cabernet Sauvignon	11.95
1990	Taylors Estate Bottled Hermitage	8.95
	Mick Morris Liqueur Muscat	7.95



NITAL B+B Function. Tuesday 27th July 93

- LUNCH MENU -

- ENTREE -

Homemade venison sausage, chargrilled and served with a pineapple chutney and winter salad

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- MAIN COURSE -

Chargrilled fillet of beef served with an onion and bluecheese butter and beetroot chips with a red wine sauce

vegetables :
- Broccoli
- Beetroot (red wine sauce)
- Baby chats (cream and dill)
- Egg, herb, carrot slice.

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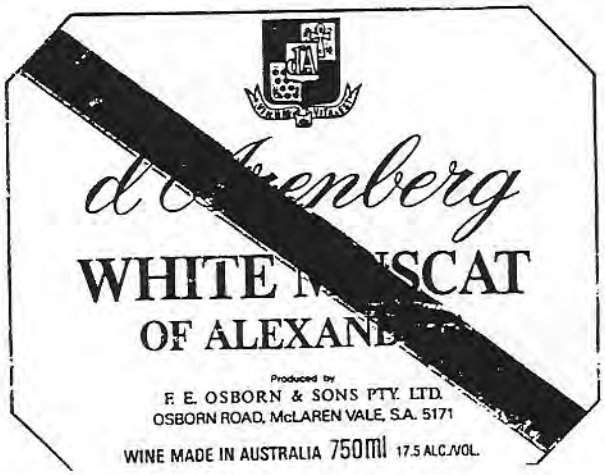
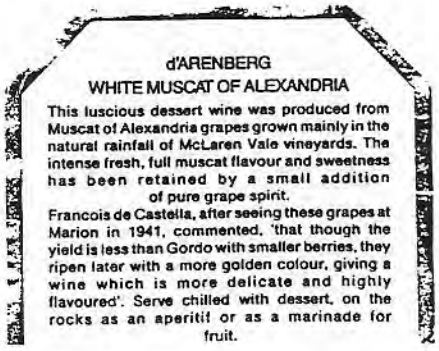
- DESSERT -

An apple, pear and mixed fruit crumble served with praline cream

— | —

coffee and petits fours.





d'ARENBERG

WHITE MUSCAT OF ALEXANDRIA

This luscious dessert wine was produced from Muscat of Alexandria grapes grown mainly in the natural rainfall of McLaren Vale vineyards. The intense fresh, full muscat flavour and sweetness has been retained by a small addition of pure grape spirit.

Francois de Castella, after seeing these grapes at Marion in 1941, commented, 'that though the yield is less than Gordo with smaller berries, they ripen later with a more golden colour, giving a wine which is more delicate and highly flavoured'. Serve chilled with dessert, on the rocks as an aperitif or as a marinade for fruit.

MY LUNCHEON AT BUCATINIS RESTAURANT - AUGUST. 1993

MERVYN ZIEBELL.

As is well known to all past and present Beefmasters and Winemasters, I am usually reminding them not to break the budget at our monthly Luncheons and, as Treasurer, the Winemaster always gives me the wine account with the result that I am rarely called on to comment on the wines. This is just as well because unless I have the label in front of me I am like a lot of other members.....

"Haven't got a clue, it's red or white I think."

However, on this occasion our Winemaster, Ralph Foster, told me that he was going to ask me to comment on the wines and put the invoice in his pocket.

As Jim Freebairn has recorded in his comments on the same Luncheon at Bucatini's Restaurant, my steak was terrible and I think one or two others may have also had poor steaks, but said nothing. However, Ralph, seeing this, felt sorry for me and said he would let me off the "hook". In any case I was still trying to eat a "raw" second steak which was hurriedly served to me when comments were being called for by the Winemaster.

I thought to myself "Gee, just my luck", when some of the details of the wine were sitting there looking at me and I had a chance of making only half a fool of myself for a change but that's the luck of the draw. Next time maybe I will get a better steak and of course, if I am asked, the names on the wines will be completely covered.

I am also pleased to report that except for the steak, the balance of the lunch and the conviviality of the members and guests plus the enjoyment of our normal monthly "Nital" Luncheons was excellent as usual.

Merv Ziebell.

MERV ZIEBELL.

TAYLORS

1992

Rhine Riesling

Clare Valley South Australia

Situated 110 km north of Adelaide in delightful country about 350 metres above sea level it has a correspondingly cool climate. The wines are more delicate than those from other areas, and retain their colour and freshness for many years. Taylors Wines is proud to be a vigneron and winemaker of Clare Valley. South Australia.

12.0% ALC/VOL

TAYLORS®

1989

Cabernet Sauvignon

Clare Valley South Australia

A specific clone of the 'noble' Cabernet Sauvignon variety was selected for its suitability to the terra-rossa soils of Taylors Estate in the Clare Valley of South Australia. This wine was vintaged using traditional methods and exhibits the strong varietal aroma of the Cabernet Sauvignon grape and a complexity derived from subtle oak treatment and fruit interaction. It is an elegant style with a soft acid and tannin finish for which Taylors wines are renowned.

Andrew Tolley B.D.OEN.
WINEMAKER

12.8% ALC/VOL

JIM FREEBAIRN: LUNCH AT BUCATINI'S

23/8/93
I am listening to the cricket. Australia has to bat all day or make 391 to win. They are 2/20. They have perhaps been a little cocky leading England 4 to Nil. The telephone rings. It is Winemaster Ralph Foster. We discuss numbers of bottles needed for next day's luncheon. I hang up. I switch on the wireless just in time to hear Australia slump to 3/30. Yesterday's winners will be today's losers.

24/8/93
My first B&B for two years without the responsibility of being winemaster. I look forward to lunch at Bucatini's. I have four guests. I know at least one of them will be called on to comment on either the food or wine.

We drink Steinlager or Queen Adelaide Champagne. We sit at the table. We have to get everyone else to move so I can sit with my guests. As a result the Hon. Secretary sits at my left. Later he will get the one crook piece of beef out of twenty. It could have been me. I ponder my good fortune. Such is life!

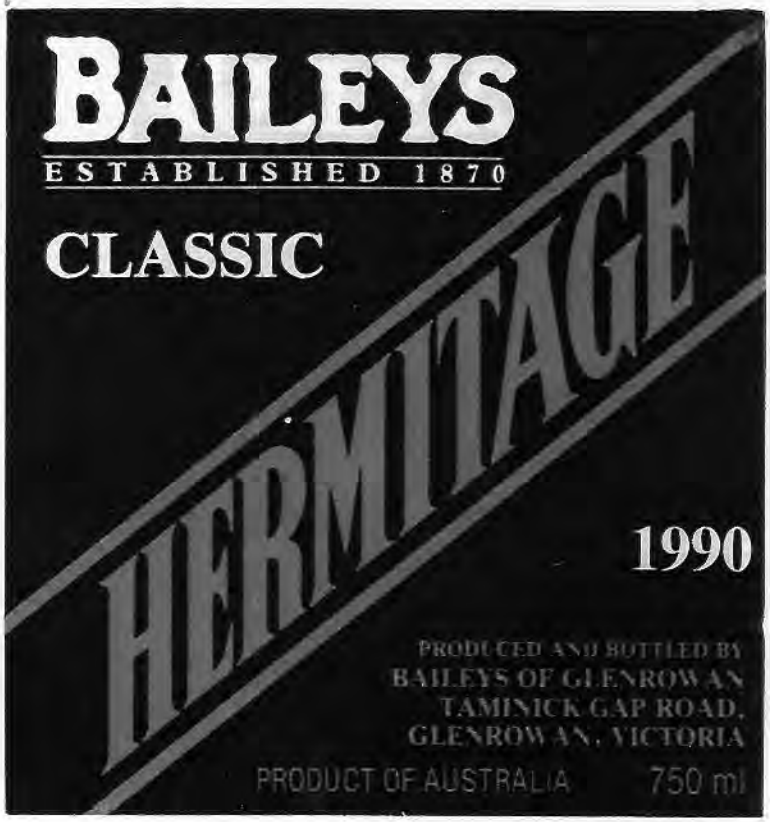
I contemplate the prospect of masked wines from "the other side of the bottle". For the first time in two years I have not masked them myself. I am on the same standing as everyone else at the lunch. We have one white wine with sardines in tomato sauce. It has a floral nose- I taste the wine. I think it is a Rhine Riesling. The bottle shape adds credence to my opinion. What's this? The capsule has not been completely removed! I see a little gold and some writing "bottled on the estate". I try to remember all the capsules I have ever seen. I was in a wine shop last week. Were they not selling Taylors wines? I form the opinion it is a Taylors Rhine Riesling. I ask the guest on my right what he thinks. He says "a Chablis". I explain we try not to use generic names. He says "Why did the Winemaster say we had 'champagne' as an aperetif?" I give up. I tell my guests,"If asked, say it is a Taylors Rhine Riesling from Clare, say 1992 Vintage".

The Beefmaster asks one of my guests to comment on the food. The Winemaster rises. He does not ask one of my guests. He asks a member of some 26 years standing. he hasn't got a clue. The wine is unmasked. It is a 1992 Taylors Clare Rhine Riesling. My guests look at me in awe!

We have delicious rib of beef (except for Merv). There are two masked reds. No.1 is crimson and has lots of tannin. I think it is a Shiraz. No.2 is a dark royal blue. It is fruitier and fuller flavoured. I think it is a Cabernet Sauvignon. What's this? The bottles have not been stripped of their capsules. I see a touch of gold. I take a punt. I think they are from the same Company as the white.

The Winemaster does not ask any of my guests. He asks Ron Watt for his opinion. Ron never (well, hardly ever) gets them right! He picks No.1 as a Shiraz - he picks No.2 as a Cabernet Sauvignon - should I change my opinion? A little voice inside me says "stick with your first impressions". I am asked to comment. I talk a little and give the opinion No.1 is a Taylors Hermitage (Shiraz) and No.2 is a Taylors Cabernet Sauvignon neither wine no younger than 1990 vintage. The wines are unmasked.Behold! 1990 Hermitage and 1989 Cabernet Sauvignon. I am right. My guests can not believe it! They are in the presence of a Master!

I think of the Rooster. I am King of the Chookhouse. Next meeting will pose new challenges. I think again of the Rooster - a featherduster tomorrow? Will I be like the Australian cricketers and go down at my next innings? Who cares? Let's just keep on enjoying each others company with lots of good food and wine.



TAYLORS®

1992 1992

100%

Rhine Riesling

750 ml

TAYLORS WINES PTY. LTD., CLARE VALLEY
MINTARO RD., AUBURN, STH. AUST. 5451

PRODUCT OF AUSTRALIA

KEW'S RESTAURANT. 28.9.93

TAYLORS®

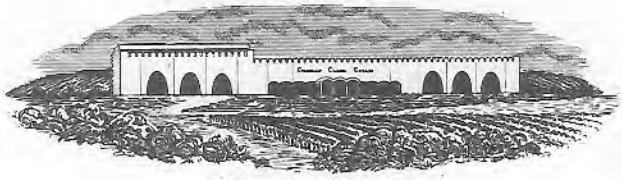
1989 1989

GOLD MEDAL	CLASS 17	1989 MELBOURNE SHOW
GOLD MEDAL	CLASS 22	1990 BRISBANE SHOW
SILVER MEDAL	CLASS 9	1989 BRISBANE SHOW
SILVER MEDAL	CLASS 22	1990 MELBOURNE SHOW
SILVER MEDAL	CLASS 41	1991 SYDNEY SHOW
BRONZE MEDAL	CLASS 16	1990 ADELAIDE SHOW
BRONZE MEDAL	CLASS 52	1991 NATIONAL SHOW
BRONZE MEDAL	CLASS 44	1992 PERTH SHOW

100%

Cabernet Sauvignon

Chateau Clare



Estate Bottled

TAYLORS WINES PTY. LTD., CLARE VALLEY
MINTARO RD., AUBURN, STH. AUST. 5451

PRODUCT OF AUSTRALIA 750 ml

28. 9.93 **KEWS RESTAURANT - KEW** 22 Cuisine $27.50

Menu:-

A light crepe filled with Scallops, Calamari shrimps and spring onions, gratinated with Cajun Mornay sauce.
Char grilled fillet of Beef topped with Pesto, sliced and served with a mustard seed and tomato sauce.
Blueberry Mousse served on a chocolate sauce surrounded with Macaroons
Coffee and Petit Fours

Wines:-

	Cockatoo Ridge Brut N.V.	7.99
1991	Bests Chenin Blanc	7.49
1992	Peter Lehmann Rhine Riesling	8.99
1992	Water Wheel, Bendigo Shiraz	10.99
1991	Orlando Russet Ridge (Cabernet, Shiraz, Merlot)	9.99
	Brown Bros Spatlese Lexia	8.75
	Chateau Yaldara Liqueur Port	6.99

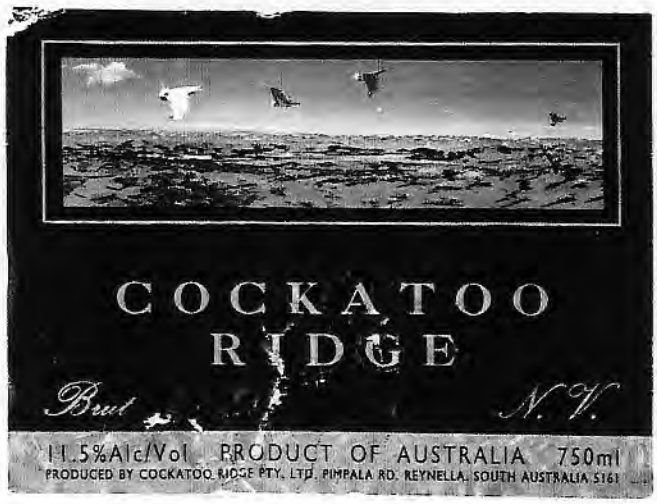
26.10.93 **CAMBRAYS RESTAURANT - Nth CARLTON** 18 Cuisine $28.50

Menu:-

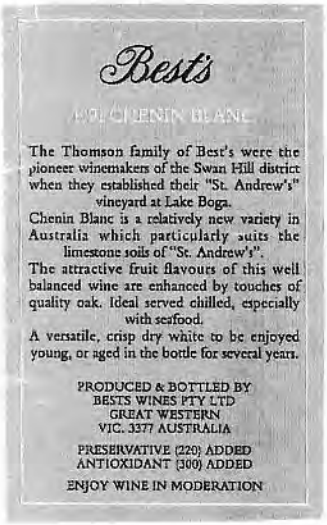
Parfait of chicken livers with honey pickled vegetables.
Fillet of matured Beef served with a Fumet of Thyme.
Hot chocolate tart accompanied by Vanilla Cream.

Wines:-

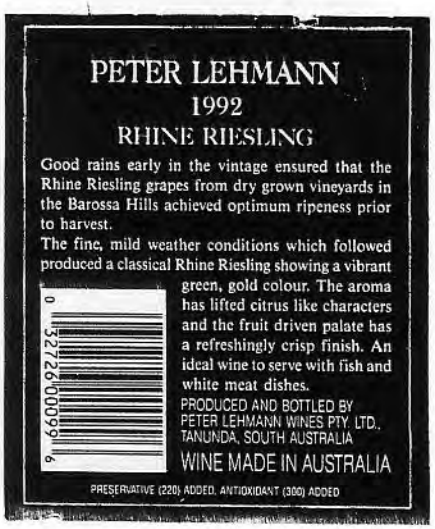
	Freixenet Methode Champenoise Cordon Negro Brut	10.95
1988	Lindemans Bin 7265 H/R Verdelho	6.00
1988	Lindemans Bin 7270 H/R White Burgundy	7.00
1985	Rouge Homme Coonawarra Cabernet Sauvignon	14.00
1986	Rouge Homme Coonawarra Cabernet Sauvignon	10.00
	Hardys Tall Ships Tawny Port	7.50



Best's
1991
VICTORIA
CHENIN
BLANC
11.0% VOL PRODUCT OF AUSTRALIA 750ml


Best's
1991 CHENIN BLANC
The Thomson family of Best's were the pioneer winemakers of the Swan Hill district when they established their "St. Andrew's" vineyard at Lake Boga.
Chenin Blanc is a relatively new variety in Australia which particularly suits the limestone soils of "St. Andrew's".
The attractive fruit flavours of this well balanced wine are enhanced by touches of quality oak. Ideal served chilled, especially with seafood.
A versatile, crisp dry white to be enjoyed young, or aged in the bottle for several years.
PRODUCED & BOTTLED BY
BESTS WINES PTY LTD
GREAT WESTERN
VIC. 3377 AUSTRALIA
PRESERVATIVE (220) ADDED
ANTIOXIDANT (300) ADDED
ENJOY WINE IN MODERATION

PETER LEHMANN
1992
BAROSSA VALLEY
RHINE RIESLING
750ML


PETER LEHMANN
1992
RHINE RIESLING
Good rains early in the vintage ensured that the Rhine Riesling grapes from dry grown vineyards in the Barossa Hills achieved optimum ripeness prior to harvest.
The fine, mild weather conditions which followed produced a classical Rhine Riesling showing a vibrant green, gold colour. The aroma has lifted citrus like characters and the fruit driven palate has a refreshingly crisp finish. An ideal wine to serve with fish and white meat dishes.
PRODUCED AND BOTTLED BY
PETER LEHMANN WINES PTY. LTD.,
TANUNDA, SOUTH AUSTRALIA
WINE MADE IN AUSTRALIA
PRESERVATIVE (220) ADDED. ANTIOXIDANT (300) ADDED

ESTABLISHED
THE YEAR 1967
Liqueur PORT
19% ALC/VOL
Winner of the Gold Medal with palm leaves at the 1984 International Wine Show, Brussels. This is the highest award presented to a port by the Monde Selection Committee.
PRODUCED & BOTTLED BY CHATEAU YALDARA PTY LTD LYNDOCH, S.A. 5351
750 ml · WINE MADE IN AUSTRALIA

COMMENTS ON THE LUNCHEON, 26th of OCTOBER, 1993.

LOCATION:CAMBRAY'S, FITZROY, 555 NICHOLSON STREET.

This occasion has been my introduction to this particular restaurant and my compliments to the Beefmaster, Mr. Carl Dunstan on an excellent choice of venue, small and intimate.

The wines for this day have come from our own cellar and complimented the food very well.

The Entree of Chicken Liver with honey pickled vegetables was a great starter and accompanying wines, 1988 Lindemans Verdelho and 1988 Lindemans White Burgundy found their mark.

Our Main course of Fillets of pink cooked beef served with a fumet of thyme was an excellent choice, not a large serve which suited me. The wine for the course being a 1985 and 1986 Coonawarra Cabernet Sauvignon Rouge Homme, both big reds.

We finished with a delightful sweet of Hot Chocolate Tart with vanilla ice-cream and completed the meal with Coffee, Petit Fours and a Tall Ships Port.

One final item I would like to mention was the accompanying Bread rolls, made at the restaurant, and were great throughout the Lunch.

NICK SMITH

Nick

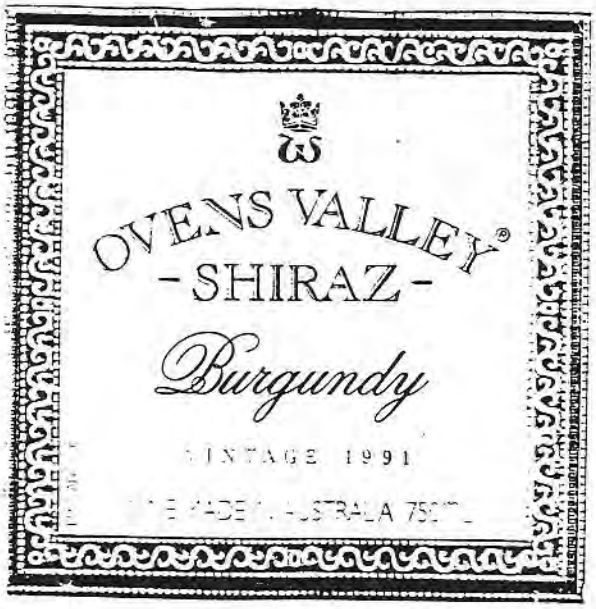
21.11.93 **TUDOR PINES- MENZIES CREEK** 29 Cuisine $30.00
1992\1993 ANNUAL BOOK LAUNCH
LADIES AND GUESTS

Menu:- Apertif:-
Hot Chicken and cheese balls and Vol-U-Vents.
Entree:-
Scrumptious quantities of Antipasto pieces, including crab meat, Oysters, shrimps Roll mops, Pate, Herrings in aspic etc..etc..
Main:-
Thick cuts of Porterhouse or Rump steak served rare with a Dijon and Mushroom sauce and a selection of salads.
Sweets:-
Marinated Strawberries with Ice cream and cream followed by a selection of cheese with Coffee and chocolate biscuit sticks.

Wines:-

	Yellowglen Pinot Noir Chardonnay Brut N.V.	9.40
1992	Brown Bros King Valley Rhine Riesling	9.95
1992	Brown Bros King Valley Gewurztraminer	9.95
1991	Ovens Valley Shiraz - Burgundy	6.90
1990	Paul Osicka Cabernet Sauvignon	14.95
1988	Baileys of Rutherglen Auslese Tokay	9.95
	All Saints, Rutherglen Reserve Tawny Port	13.95

In addition to the above Reds, we enjoyed a 1974 Baileys Bundarra Bin 19 Hermitage donated by Ralph Foster from his own cellar.



NITAL BEEFSTEAK and BURGUNDY CLUB

TUDOR PINES - MENZIES CREEK
Sunday Nov 21 1993

At last members and guests were able to discover, on this particular occasion, that it doesn't always bucket down when a club function is held at Mervyn and Audrey Ziebell's magnificent property "Tudor Pines", Menzies Creek.

The occasion was the now annual book launch for 1993, as well as being a Ladies Day. Our regular luncheon meeting was due to be held on the following Tuesday, but to give the book launch and the Ladies Day a bit more atmosphere, the Board decided to hold them jointly on the Sunday.

Although I was not present at the appointed commencement time, I did come in at the end of President Vern Barnett's welcoming speech and discovered that the book had already been launched. To console myself, at missing this momentous event, I partook of a generous portion of fine Yellowglen Pinot Chardonnay Brut which eased my disappointment after the first sip. If I had so desired, of course, I could easily had the alternative to the champagne by having a glass of the "house brown", the obligatory Crown Lager.

Unfortunately I was not able to sample the "befores" but was reliably informed by both members and guests that they were delicious. The next task to be undertaken was to avail myself of the quaint seating arrangements that were available. If you were not fortunate to receive an invitation to dine in the "Salon" then you humped it with the rest of us back in steerage, on an assortment of card tables and the like, which were actually very comfortable. Such was the exclusivity of the "Salon" that not even the host, Mervyn, could get a guernsey!!!!

Once we had selected our dining partners the objective was then to make our way into the dining room and heap as much of the antipasto as possible on the plate and leave some for the other guests. This repast consisted of smoked oysters, prawns, capers wrapped in anchovy, pate, Dine (well it looked like Dine), crayfish, olives, etc, etc, etc.
Judging by the reactions of the diners, especially the group I was with, the antipasto was a great success.
The wines here were from Brown Brothers and were the Rhine Riesling and the Gewurztraminer. The general opinion on our table was that they were wet and cold!

Main course was a generous serving of either porterhouse or rump steak bar-b-qued by Nick Smith. There is no doubt that it is an extremely difficult job to cook for that number and cook it the way each and every person wants it cooked, but Nick managed to achieve a good result and certainly on our table the meat was beautiful. Accompanying the main dish was a more than adequate array of salads which were quickly demolished by the hungry herd.

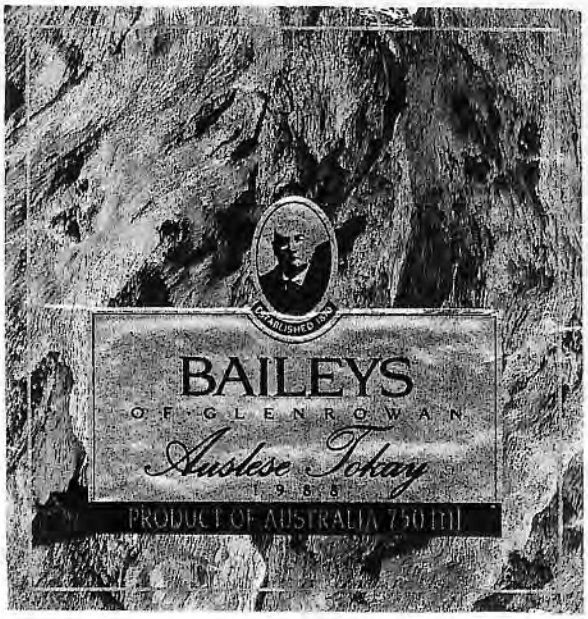
The wines complimenting the main course were certainly an interesting lot. First up were three bottles of Baileys Bundarra Hermitage, Bin 19, 1974, from Ralph Foster's private cellar. Those of us who were lucky enough to sample one of the two bottles that were drinkable, and Ralph unfortunately was not one of those, had an experience which we will remember for a long time.
The other reds were the Ovens Valley Shiraz, 1991, and a wine from a small vineyard, Paul Osicka Cab Sav. On our table it was generally conceded that the Osicka needed bottle ageing to achieve its full potential and that the Ovens was drinkable now and would also improve with further ageing (Mind you don't we all).

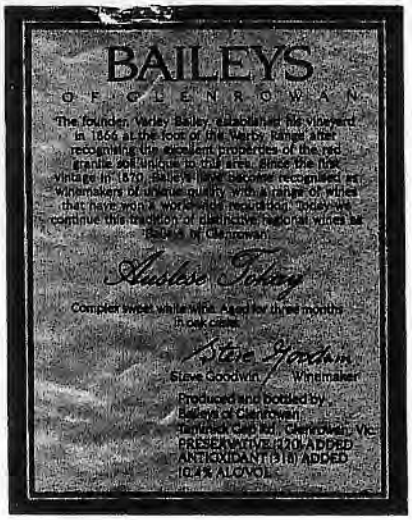
It was at this stage of the afternoon that most of the diners decided to take a constitutional around the gardens. As mentioned previously this has not always been possible at Club functions at Tudor Pines. However a beautiful afternoon awaited us and so some light exercise was in order. From our vantage point we were able to observe other lesser mortals paddling around what is apparently part of the Cardinia Creek dam. Fascinating really. A couple of us enjoyed some of Mervyn's fine cigars for which we were most grateful.

This was, however, not an afternoon for frivolity, there was still serious work ahead, namely dessert. Strawberries soaked in Cointreau and served with cream or for those who wanted it ice-cream from that famous French container " bouket plastique ". To drink with this we had a Baileys Auslese Tokay which certainly complimented the magnificent dessert.
No club luncheon would be complete without a good dosage of port and on this occasion the port was an All Saints Tawny and again was well received by all, particularly by the cigars smokers so much so that we missed the cheeses!!!!!

In wrapping up, the afternoon was a howling success and thoroughly enjoyed by all who attended. It is only hoped that we haven't used all our luck with the weather and that next time we venture to Tudor Pines it won't be wet again.

GEOFF VEREY





25. 1.94 **KEW'S RESTAURANT - KEW** 19 Cuisine $28.00

Entree:-
Hot Spinach and Cheese Souffle Served on a Tomato and Thyme Coulis with Fresh Green Beans

Main:-
Char Grilled Fillet of Beef topped with Blue Cheese Butter and Red Wine with Onion Sauce and Sweet Potato Chips

Sweets:-
Lemon Ice Cream served on a Compote of Fresh Summer Fruits with Almond and Caramel Toffee Wafers

Wines:-

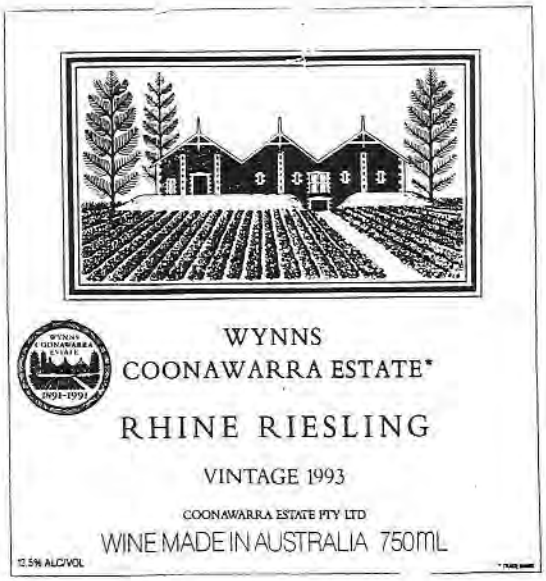
	De Bortoli Pinot Noir Brut Champagne	5.90
1993	Houghtons White Burgundy	7.90
1993	Wynns Coonawarra Estate Rhine Riesling	6.90
1990	Houghtons Gold Reserve Cabernet Sauvignon	9.90
1991	Wynns Coonawarra Estate Hermitage	7.90
1987	Chateau Clare Cabernet Sauvignon Port	10.95

28. 2.94 **ENRIS RESTAURANT - RICHMOND** 23 Cuisine $28.00

Menu:-
Refer to Ron Watts Comments.

Wines:-

	Fiddlers Creek Brut	6.95
1993	Hardy's Siegasdorf Rhine Riesling	7.90
1993	Penfolds Koonunga Hill Chardonnay	6.45
1990	Hardy's Collection Cabernet Sauvignon	9.90
1990	Tyrrell's Old Winery Shiraz	9.95
	H.G.Brown's Bin 60 Tawny Port	4.90



Fiddlers Creek

BRUT

750ml WINE MADE IN AUSTRALIA

Fiddlers Creek

Fiddlers Creek is situated in the highly respected wine growing district of the Pyrenees, in Western Victoria, an area rich in early gold mining history. The creek itself was named after two musically-inclined miners who discovered a significant gold reef.

This premium sparkling wine, made by the authentic méthode champenoise, shows outstanding fruit and flavour with a creamy softness on the palate.

VINTAGED AND BOTTLED BY FIDDLERS CREEK
AVOCA, VICTORIA 3467 12.5% ALC/VOL

KOONUNGA HILL

CHARDONNAY

Penfolds

WINE MADE IN AUSTRALIA

750 ml

PENFOLDS WINES PTY. LTD., TANUNDA ROAD, NURIOOTPA, S. A. 5355

VINTAGE 1993

Koonunga Hill is a complex, full bodied Chardonnay with rich flavours and soft oak integration.

KOONUNGA HILL

CHARDONNAY

1993

Fully ripe Chardonnay grapes have been selected from premium South Australian vineyards, to produce a rich complex wine, offering intense peach-like Chardonnay flavour with soft oak characters derived from barrel maturation. Whilst excellent drinking when young and fresh, it will continue to develop with careful cellaring. A wine of perfect balance between fruit and oak in the traditional Penfolds style.

9 310297 028917

PRESERVATIVE (220) ADDED
ANTIOXIDANT (300) ADDED

Penfolds ENJOY WINE IN MODERATION

1 9 9 3

RHINE RIESLING

An aromatic dry white wine produced from grapes grown in the Clare Valley and Padthaway regions of South Australia.

This wine shows citrus, lime fruit characters and has a fresh, crisp finish. It is an elegant wine with great length of flavour making it an ideal accompaniment to seafood, poultry, white meats and spicy dishes.

SIR JAMES HARDY, O.B.E.

PREMIUM WINE

750ml PRODUCT OF AUSTRALIA 12.0% ALC/VOL

ENRIS REST. 28/2/1994

HARDYS

Collection

CABERNET SAUVIGNON
COONAWARRA

1990

750ML WINE MADE IN AUSTRALIA 13.0% ALC/VOL

HARDYS
Collection

1990 CABERNET SAUVIGNON

Fine wine and art have been synonymous for centuries and Hardy's, as patrons of Australian art, have created Hardy's Collection range of fine varietal wines. To add to the character and personality of each individual wine in the series we have used original paintings permanently displayed at our homestead at Reynella.
Coonawarra is Australia's premier Cabernet Sauvignon district. The 1990 vintage was exceptional with its long, slow ripening period and small crop levels. The result is a rich, warm and full flavoured Cabernet with great depth and length of flavour. The bouquet shows excellent blackberry fruit characters with hints of violets.
Partial barrel fermentation and then maturation in French and American oak has added complexity and balance to the palate. This wine may be cellared with confidence for 5 to 10 years.
We are sure you will [illegible] this fine wine from Hardys.

SILVER [illegible] BANE 1991 CLASS 24

TYRRELL'S

TYRRELL'S
OLD WINERY

1990
SHIRAZ

750 mL
PRODUCT OF AUSTRALIA
PRODUCED BY TYRRELL'S VINEYARDS PTY LTD. POKOLBIN, N.S.W.

BROWNS

HB

Bin 60
Tawny Port

17.5% ALC/VOL PRODUCT OF AUSTRALIA 750ml

Bin 60
Tawny Port

Browns Bin 60 was introduced in 1966 [illegible] Brown, one of Australia's most respe[illegible] merchants. Harry selected wines representing exceptional value, promoting them under the Browns label.
The Bin 60 Tawny Port is fresh and luscious exhibiting rich fruit flavours. A very easy drinking style best enjoyed with mature cheeses and fruits.

9 311043 004988

HB

PRODUCED FOR H G BROWN WINES BY THE STANLEY WINE CO
SILVER CITY HIGHWAY BURONGA NSW 2645
COLOUR CARAMEL ADDED, PRESERVATIVE (220)

Nital Beefsteak & Burgundy Club

Luncheon February 1994

There was a deal of concern, among members with sensitive palates, when they learned that ENRI's, in Richmond was to be the venue for our February luncheon. This concern was based on the reputation, built up over the past 15 years, that the food is all very highly spiced.

Certainly the original owner was Argentinian, and when he established ENRI's in 1973, the style was very much in that direction, however since Geoff and Greg took it over, some 10 years ago, they have changed the emphasis towards the chargrill style. There is no doubt that spicy sauces are still available, as testified by the "delicate" aromas that abound in the premises, and your scribe has been ostracised for days after eating at ENRI's, because of his stink.

The meal provided by our Beefmaster, Carl Dunstan, was excellent.

We started with "Chorizo", a Spanish style sausage made on the premises, which certainly set the tone for the day.

The main course was Queensland eye fillet steak, which was tender, juicy and cooked to perfection - exactly what B & B is all about. Sauces were placed on the table separately, so that members and guests could choose the degree to which they would stink the next day.

* Chili sauce
* Garlic sauce
* Chimmichurri - an Argentine sauce/marinade based on vinegar, oil, parsley, onions, herbs etc

We finished off with fresh Victorian strawberries and chantilli cream.

Carl then did his best to stuff the club by producing a breathaliser, which proved that everyone except your scribe was pissed. (It should be noted that I had left beforehand)

I really like the atmosphere at ENRI's, the rough hewn furniture lends itself to dancing on the tables, and the friendly laid-back hospitality of the hosts is very much my style. Greg tells me that he has just secured a supply of NZ eye fillet which is even better than the steak we had, so I will certainly be back to try it soon.

Ron Watt

22. 3.94 **BASILEA RESTAURANT - HAWTHORN** **24 Cuisine $28.00**

Entree:-
Traditional Swiss Onion Soup

Main:-
Grilled Trio of Lamb Cutlet, Veal Medallion and Beef Eye Fillet served with their individual Sauces.

Sweets:-
Coupe Denmark

Refer to Ian Robinson's Comments.

Wines:-

	Seaview Pinor Noir Brut Champagne	8.95
	Cellar Wines Served with Lunch.	
* 1989	Tyrrells Chardonnay	8.00
* 1990	Mildara Coonawarra Chardonnay	9.00
1986	Penfolds Bin 28 Kalimna	9.00
1986	Chateau Tahbilk Shiraz	8.00
1990	Kay's Amery McLaren Vale Vintage Port (Club Bottled and Cellared)	3.00
*	Beefsteak and Burgundy Convention Wines.	
1990	Coolangatta Tweed Heads)	
1992	Mt. Gambier) Respectively.	

26. 4.94 **KEW"S RESTAURANT - KEW** **29 Cuisine $28.00**

Entree:-
A warm Terrine of Scallops and Fish layered between Nori and Served with Tomato Ginger Concasse

Main:-
Char-grilled Prime Eye Fillet of Beef served on a Crouton, topped with Spiced Red Cabbage with a Port and Juniper Berry Sauce.

Dessert:-
Frozen Caramel and Vanilla Bean Mousse Cake layered between Cinnamon Tuilles and Dark Chocolate Sauce.

Wines:-

1990	Lindemans Classic Brut Cuvee	7.90
1993	Leo Buring DW 33 Watervale Rhine Riesling	6.90
1988	McWilliams Mt. Pleasant Elizabeth Semillon	7.80
1987	McWilliams Mt. Pleasant Philip, Hermitage	9.80
1992	Sevenhill Clare Valley Shiraz	10.95
	Hardy's Tall Ships Port	6.50

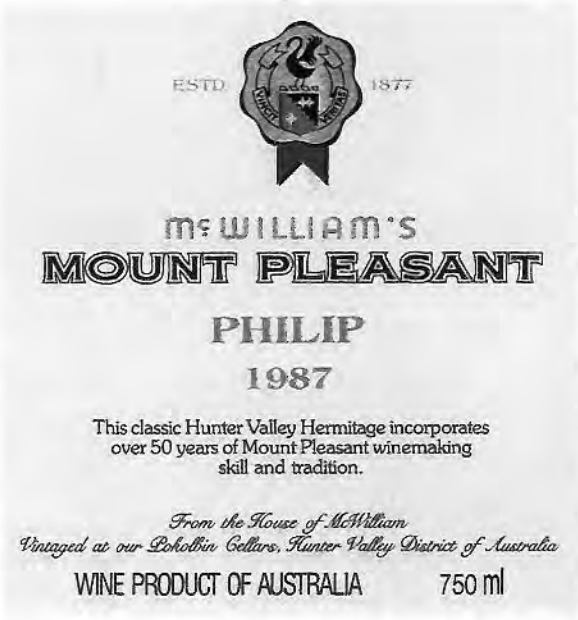
Suddenly it was the 22nd of March, a lovely 28 Autumn day and we were off to the Nital Beefsteak & Burgundy Luncheon at the Swiss style Basilea restaurant in Camberwell.
Seating was a bit tight but we all managed to get a place and the soup was promptly served - a lovely tomato/onion base with a spicy kick! (a few muttered complaints re the spice!)

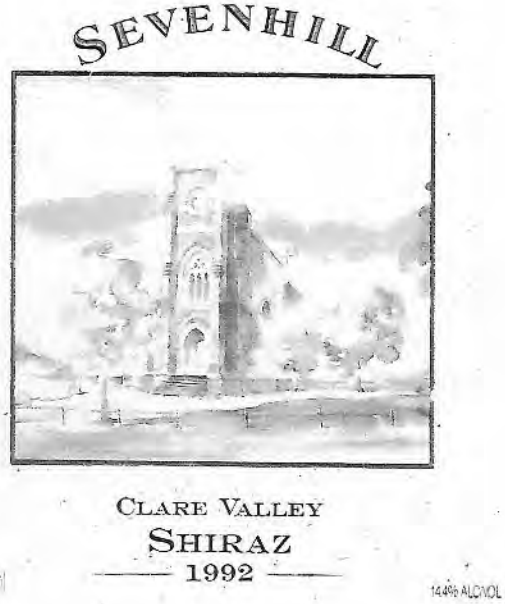
As the plates were cleared away Geoff Verey arrived looking more than a little peeved with having been delayed by his students ON A TUESDAY - only to find that the sole remainingseat was behind the main table!
The main course of a selection of meats initially appeared small, but proved to be ample with some delightful flavors. Who would have thought of a lamb chop with anchovy sauce! - small chicken fillet with tomato puree, small steak with mushroom sauce/gravy, brocoli, potato wedges and vegetable pattie(?) All went well with our Big cellar reds. Fred Villiers was first to mention the unusual combination of lamb and fish.

Spectacular sweets appeared - tall parfait glass with ice-cream/choc sauce - a personal favorite and done so well by the Swiss! It was overheard that Ken Alexander (a recently reformed smoker) was seen attempting to light the decorative tubular biscuit! The cellar white seemed a bit dry with the ice-cream - but no bottle survived!

We moved on to our own cellar port and some delightful gingerbread & lamington 'petit fours' - a few ribald jokes with Ron Watt featuring again! (I must talk to Colin Hann about his E.R.II accent and the Fox Hat.)

Another Excellent Lunch.
Ian Robinson.





KEWS REST. 26TH APRIL 1994

24. 5.94 **TRIACA'S RESTAURANT - HAWTHORN** 36 Cuisine $30.00

LADIES DAY.

Menu:-

Traditional Italian Minestrone Soup

Grilled Porterhouse Steak served with a Dijon Mustard Hollandaise Sauce

Selection of Victorian Cheeses and Fresh Fruit and Coffee.

Wines:-

	Brown Bros King Valley Pinot Chardonnay N.V.	11.95
	Winston and Jones Spanish Fino Dry Sherry	12.95
1992	Riddocks Coonawarra Limited Release Gewurztraminer	5.75
1990	Stanton & Killeen Rutherglen Cabernet Sauvignon	13.50
1992	Mitchell, Clare Valley Peppertree Vineyard Shiraz	11.50
	Stanton & Killeen Liquer Port	11.95

LADIES DAY : 24TH MAY '94

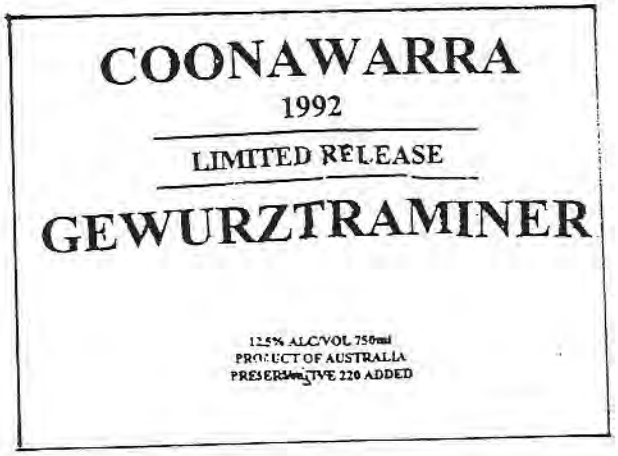
28. 6.94 OASIS OZ BRASSERIE 26 Cuisine $26.00
NORTH MELBOURNE

Menu as attached

Wines:-

	Seppelt Fleur de Lys Premium Cuvee	10.00
	Mildara Chestnut Teal Sherry	8.99
1987	McWilliams Elizabeth Mt.Pleasant Semillon	8.00
* 1984	McWilliams Hunter River Semillon	10.00
1986	Lindemans Bin 7210 Steven Hermitage	10.00
* 1991	Bleasdale Cabernet Sauvignon	10.00
	Mick Morris Liqueur Muscat	9.00

* 14th Beefsteak and Burgundy Club Convention Wines Canberra 1994.



Beef & Burgundy

Tuesday 28th June, 1994

LUNCHEON MENU

Entree

A terrine of layered fish, prawn & spinach mousse wrapped in Japanese seaweed served with a cocktail sauce.

Main

Char grilled eye fillet cooked to order
accompanied by shoestring potatoes, fried onion rings and seasonal vegetables.
Poivrade sauce (Thyme, red wine, peppercorns) or Champignon sauce (Mushrooms)
Sauces served in boats

Finish

A selection of the finest Tasmanian Cheese
accompanied by fresh seasonal fruits
and
Gourmet "Bodum" coffee with homemade shortbreads

Cnr. Queensberry & Dryburgh Streets North Melbourne Tel: (03) 328 2552

A brief Summary of my favourite courses during the period of my apprenticeship as Beefmaster are as follows:

BASILEA RESTAURANT 22. 3.94

ENTREE:- French onion soup served hot, very tasty. Presentation at this restaurant was probably only second to Cambrays.

OASIS OZ RESTAURANT 28. 6.94

MAIN COURSE:- Porterhouse steak, vegetables and french fries. The meal was cooked to perfection, vegetables also very good and plenty of french fries.

KEW'S RESTAURANT 28. 9.93

DESSERT:- Blueberry mousse, rich chocolate sauce topped with macaroon biscuits.

A perfect way to finish off a good meal accompanied by excellent wines.

One thing that I seem to look for when dining out are hot plates and good service. (Good food goes without mentioning)

During the twelve months my ratings are as follows:-

CAMBRAYS

BASILEA

KEW'S

All pretty hard to split.

Regards,

CARL DUNSTAN.

14th BEEFSTEAK AND BURGUNDY CLUB CONVENTION
CANBERRA 15th - 17th APRIL, 1994

Nital was represented at this Convention by our Secretary/Treasurer, Mervyn Ziebell, his wife Audrey, my wife Jill, and myself.

Merv and Audrey had travelled earlier by car and Jill and I arrived at about half past four on the Friday afternoon. I had thought it might be nice to take a brief rest after our long journey but I should have known better! Beef and Burgundy conventions are not like that. We arrived at the Country Comfort Motel just as the Adelaide contingent arrived by bus from the airport. We were warmly greeted as we knew many of them from previous conventions and I had attended their monthly Luncheon meeting last November.

After taking some welcoming refreshment with Merv and Audrey in their room Jill and I registered on the ground floor where we were invited to try the Convention wines and were presented with a bottle of red as part of our "kit". We were surprised to see these wines available as they had not been advertised in the Canberra Club;s brochures. It was later explained that the 1991 Bleasdale Cabernet Sauvignon and the 1984 McWilliams Semillon were available in small quantities and they wanted those attending the Convention to be assured of supply. We both purchased some for our own requirements and also two dozen of each for the Club cellar.

From 6 o'clock onwards there was a Reception at the motel. It must be a nightmare trying to organise these functions and what a disappointment to start official proceedings with warm Orlando Trilogy Champagne. The Convention was opened by Perry Gunner from Orlando-Wyndham. He made a somewhat lengthy speech but it was interesting to learn that 700,000 cases of Jacobs Creek Claret had been exported last year. We drank two of their fine wines: 1992 Orlando St.Hilary Padthaway Chardonnay and 1989 Orlando St.Hugo Coonawarra Cabernet Sauvignon. A buffet meal was served. Unfortunately the meal was unappealing - it really was just a greasy stew. However, we were in a forgiving mood as the wines were most enjoyable and the company convivial.

Saturday morning saw the working session for members while the ladies attended a fashion parade. From all reports this was a great success and, as the ladies also had the opportunity to buy, contributed to the further wealth of our nation's capital. At the working session Secretary Bill Russell reported there were 220 people at the Convention including 120 Delegates of whom 30 were locals. The roll-call revealed that 33 clubs were represented from as far north as Rockhampton, south to Melbourne, east to Hamilton in New Zealand and west to Cummins. Throughout the world there are some 186 active clubs with approximately 5000 members.

Christies Beach assisted by Alexandra made a submission for the 1996 Convention and there were brief submissions from Broken Hill, Cobram, Rockhampton, Alice Springs and Hamilton for subsequent conventions. The session finished around noon following which we were served a very pleasant sit-down lunch of open sandwiches and the convention wines.

Afterwards there was a choice of a coach tour of Canberra or a trip to the local winegrowing area.

Six local growers had gathered at the Murrumbateman Winery and we sampled wines from Clonakilla, Doonkuna, Helm's, Jeir Creek, Lark Hill and Murrumbateman. There was a contrast in winemaking styles but the wines were distinctly clean and very much the product of cool growing conditions. We returned to the motel at around four o'clock to change for the black tie dinner.

At 5.30pm our buses departed for the National Gallery. We started with a tour of the Fog Sculpture - an artificial recreation of the conditions we often experience in Melbourne during June and July.

..2..

From there it was inside to the Gallery where we were given a guided tour of some of the works of art. I must say that in my opinion some objects had no right to be there. Bits of junk and old corrugated iron were examples of our taxes at work but there were some lovely paintings from the Heidelberg School. It was a treat to see originals of paintings which we know so well but have seen only as prints.

We gathered in the foyer for canapes and Hardys Sir James Champagne. Thankfully it was served cold. We met a member from Mt. Gambier where we had enjoyed the last convention. He had accompanied Eric Brand the founder of Laira wines at Coonawarra.

From the Gallery the buses drove us to the new Parliamant House. The superb entrance to the Hall was a sight to behold with its generous use of marble to great effect. It certainly was a splendid venue. Our table was in an excellent position and we sat with Merv and Audrey, Trish Holmes from Alexandra, Arthur Davis from Bathurst and two locals John and Ruth Kafer. They confided that they were a little bit concerned whether the food would be good as they had previous bad experiences at this venue. As it transpired the main course was not of a high standard but we were compensated by the company, surrounds and good wines. The menu, printed on board in the form of a bottle holder, was a novel touch and we were each given a souvenir napkin featuring the B & B Bull's emblem. Sir James Hardy made an entertaining speech. After a very convivial evening the coaches returned us to the Convention Centre around midnight.

The weather, which had been so kind to us, continued on Sunday being bright and sunny. At ten o'clock buses collected us for our trip to Cockington Green which is a display of miniature gardens and buildings of Great Britain. It is immaculately kept and we walked around for some time gaining the benefit of the fresh clean air before walking on to Federation Square with its specialty shops.

From there, as lunch time approached we headed for the Wool Shed, the venue for our final official function of the Convention. It was a bit of a shambles when we thirsty hordes arrived but eventually all were catered for. I would have loved a champagne but there was none on offer and so I had a VB beer which revived me satisfactorily.

The table where we were seated consisted of the contingent from Cummins together with Merv and Audrey. Our luncheon comprised an entree of oysters, king prawns and seafood terrines, with each table being called up progressively to make a selection. A very pleasant 1993 Richmond Grove Chardonnay from Cowra went well with this course.

This was followed by a generous serving of barbecued beef, lamb and spiced sausages, with assorted salads. 1992 Wolf Blass Yellow Label Cabernet Sauvignon accompanied this course. A delicious assortment of cheese and fruit completed the meal. During the afternoon Jill noticed Bruce Johnson from the Adelaide Club walking freely without the aid of his stick. What a great example of the restorative and therapeutic nature of wine.

Suddenly it was all over. The musicians packed up their instruments and we boarded our buses back to the motel. The weekend had been packed with (mostly) good food, good company and good wine. It seemed to be a big weekend at the time but now, after a few days, I am already looking forward to Adelaide in 1996.

JIM FREEBAIRN

28.4.94

14th BI-ANNUAL BEEFSTEAK AND BURGUNDY CLUB CONVENTION
CANBERRA - APRIL, 1994

As our member, Jim Freebairn, has fully detailed our delightful weekend in Canberra, I shall leave it at that but would point out that from my conversations with other delegates, on which they all seemed to agree, Canberra had missed out on the 'Good Food' part of the Beefsteak and Burgundy movement at the Convention whereas Mt. Gambier, two years earlier, had been one of the best. I know Audrey and myself enjoyed ourselves there immensely.

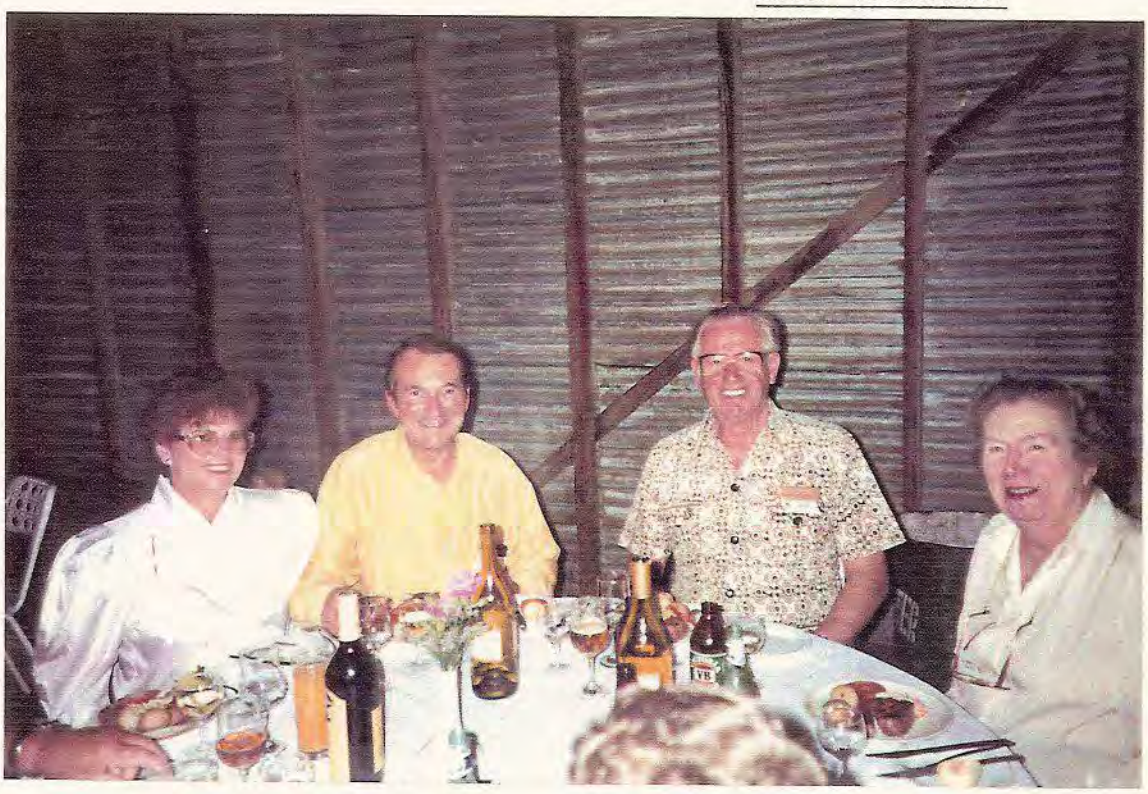
The Wool Shed, where we had lunch on the Sunday, was the actual shearing sheds of the residence of the first Governor-General.

The following labels, in colour thanks to Verne Barnett and George Baklis, are the labels I managed to obtain at the various venues we attended. The only one I missed out on was the Sir James Hardy Champagne which we had at the Art Gallery on the Saturday evening.

The most difficult problem I had was obtaining a clearance from the Security Guards after the Banquet, Saturday night at Parliament House, but after assistance from Jim Murphy the wine co-ordinator, I eventually got out of the place with a carton full of **Empty** bottles. Even the ladies had to place their evening bags on the conveyor for scrutiny on the T.V. screen which I thought very poor taste.

However, if you follow the labels through with Jim's comments and the Banquet menu following, you can realise at which various venues we enjoyed the wines.

MERV ZIEBELL.



BEEFSTEAK and BURGUNDY CLUB

N A T I O N A L C O N V E N T I O N D I N N E R

Parliament House

Canberra 1994

MENU

Asparagus and Victorian Scallop Terrine
with Caviar Mousseline

Woodsmoked Fillet Medallion of Beef
with Onion and Bacon crust with
Hermitage Glaze

Grand Marnier Souffle with King Island Cream

Coffee-Petits-Fours-Chocolate

WINE LIST

Sir James Champagne
(at National Gallery)

St.Hilary Chardonnay 1992

Eileen Hardy Shiraz 1990

Gramps Cabernet Merlot 1990

Wolf Blass Spaetlese Rhine Riesling 1990

Morris Tokay and Muscat

ORLANDO

TRILOGY®

Pinot Noir · Chardonnay · Pinot Meunier

PRODUCT OF AUSTRALIA

ORLANDO

St. Hilary

PADTHAWAY
CHARDONNAY

1992

PRODUCE OF AUSTRALIA 750 ML

ORLANDO WINES EST 1847

BOTTLED BY ORLANDO WINES ROWLAND FLAT S.A. 5352 13.3% ALC/VOL *REG TM

1992

ORLANDO

St. Hilary

PADTHAWAY
CHARDONNAY

AN EXCELLENT WOOD MATURED STYLE VINTAGED FROM FRUIT GROWN AT PADTHAWAY, ONE OF AUSTRALIA'S PREMIUM CHARDONNAY GROWING REGIONS.
ATTRACTIVE SMOKY OAK AND FRUIT AROMAS COMBINE WITH RICH, ROUND FRUIT FLAVOURS AND INTEGRATED OAK TO PRODUCE A SUPERB FULL-BODIED WINE THAT LINGERS ON THE PALATE.

ORLANDO

VETUS CURIUS

St. Hugo

COONAWARRA
CABERNET SAUVIGNON

1990

ORLANDO WINES EST 1847

PRODUCE OF AUSTRALIA 750 ML

PRODUCED BY ORLANDO WINES ROWLAND FLAT S.A. 5352 AUSTRALIA ALC/VOL 13.0% *REG. T.M.

1478

1990

ORLANDO

St. Hugo

COONAWARRA CABERNET SAUVIGNON

AN ELEGANT DRY RED VINTAGED FROM CABERNET SAUVIGNON GROWN IN THE FAMED TERRA ROSSA SOIL OF COONAWARRA, SOUTH AUSTRALIA'S PREMIER RED WINE PRODUCING REGION.
1990 IS RECOGNISED AS ONE OF THE GREATEST COONAWARRA RED WINE VINTAGES, PRODUCING FRUIT OF PRONOUNCED VARIETAL DEFINITION AND FLAVOUR. 1990 ST. HUGO DISPLAYS POWERFUL LIFTED BERRY AND COMPLEX OAK AROMAS, A FULL FLAVOURED PALATE AND A FINE GRAINED TANNIN FINISH.
IT OFFERS EXCELLENT CELLARING POTENTIAL.

During maturation this wine may have deposited a slight sediment which is quite common in high quality wines produced by traditional methods. Care should be taken when pouring or decanting the wine.

PRESERVATIVE (220) ADDED

1479

C A N B E R R A

NATIONAL CONVENTION

15TH –17TH APRIL 1994

1984
Hunter River Semillon

This classic Semillon has been aged in the bottle for the past 10 years. The appley, herbaceous aroma of youth has been gradually overtaken by the honeyed, toasty bouquet sought after in this wine style. We believe this is a very fitting wine to celebrate the convocation of the Beefsteak and Burgundy Clubs in Canberra in 1994.

750ML

BOTTLED BY McWILLIAMS WINES, POKOLBIN, NSW, AUSTRALIA
ALC/VOL 11.0% PRESERVATIVE (220) ADDED ANTIOXIDANT (300) ADDED

B E E F S T E A K A N D B U R G U N D Y C L U B

C A N B E R R A

NATIONAL CONVENTION

15TH –17TH APRIL 1994

Bleasdale
1991
Cabernet Sauvignon

Langhorne Creek has been renowned for it's high quality wines. This wine confirms that quality. Produced from 100% Langhorne Creek grapes, this wine displays attractive mint and berry fruit flavours and subtle toasty oak characters derived from eighteen months maturation in American oak barriques and hogsheads. It is ideal for drinking now but will develop with futher bottle age.

750ML

BOTTLED BY BLEASDALE VINEYARDS PTY LTD LANGHORNE CREEK, SA 5255, AUSTRALIA
ALC/VOL 11.0% PRESERVATIVE (220) ADDED

B E E F S T E A K A N D B U R G U N D Y C L U B

1990

John's Blend

Nº17
LANGHORNE CREEK
CABERNET SAUVIGNON

INDIVIDUAL SELECTION

This wine, the seventeenth in the Series, was vintaged from Cabernet Sauvignon grapes from Langhorne Creek. It is a blend of two highly regarded Vineyards from this famous viticultural region. Primary fermentation was completed in new American oak casks, with 30 months maturation in new French Nevers hogsheads. A medium–bodied wine with intense classical Langhorne Creek mintiness on the nose and palate. This limited annual release will again reward both collectors and enthusiasts.

750ml · WINE MADE IN AUSTRALIA 13.5% ALC/VOL

Printed by Collotype Labels Pty. Ltd. Design by Neil Tamke—Nuriootpa

Country Comfort

Chardonnay Semillon

Tyrrell's Vineyards Pty Ltd Pokolbin NSW

Preservative (220) Added. Antioxidant (330) Added.

750ml PRODUCE OF AUSTRALIA 12.5% ALC/VOL

EILEEN HARDY
1990 SHIRAZ

After each vintage our winemakers select the best Shiraz made by the Company for release under the 'Eileen Hardy' label. The strictest standards are applied in selecting this wine to ensure that only wines of outstanding quality are released under this label.

This wine is made from 100% Shiraz grown at our Padthaway, McLaren Vale and Clare vineyards. The bouquet shows enormous spice and rich fruit character enhanced by the maturation of the wine in new American and French oak hogsheads for 14 months. On the palate the wine shows rich fruit with a good length of flavour and a firm finish. This wine is ready to drink now but will develop further complexity with bottle maturation. Recommended cellaring 5-10 years.

BOTTLED BY THOMAS HARDY & SONS PTY. LTD.
REYNELL ROAD, REYNELLA, SOUTH AUSTRALIA 5161
PRESERVATIVE (220) ADDED
ENJOY WINE IN MODERATION

VINTAGED BY G. GRAMP & SONS

GRAMP'S

ROWLAND FLAT SOUTH AUSTRALIA 5352

FIVE GENERATIONS

Cabernet Merlot
Vintage 1990

PRODUCT OF AUSTRALIA 750ml

PRESERVATIVE (220) ADDED 13.0% ALC/VOL

BILYARA CELLARS

1993
SPAETLESE
RHINE RIESLING

750ML PRODUCE OF AUSTRALIA

IN 1847 JOHANN GRAMP PLANTED VINEYARDS IN THE BAROSSA VALLEY AND SECURED A PLACE IN HISTORY AS THE BAROSSA'S FIRST MAJOR COMMERCIAL GRAPE GROWER AND VIGNERON.

THIS BLEND OF CABERNET SAUVIGNON, CABERNET FRANC AND MERLOT IS A SOFT FULL-FLAVOURED STYLE IN THE GRAMP TRADITION. SUPERB FRUIT FLAVOURS ARE BALANCED BY A SUBTLE WOOD CHARACTER DERIVED FROM AGEING IN FRENCH AND AMERICAN OAK HOGSHEADS.

DURING MATURATION, THIS WINE MAY HAVE DEPOSITED A SMALL CRUST, WHICH IS QUITE COMMON IN HIGH QUALITY WINES PRODUCED BY TRADITIONAL METHODS. CARE SHOULD BE TAKEN WHEN POURING OR DECANTING THIS WINE.

CABERNET MERLOT

LIQUEUR
MUSCAT

MORRIS LIQUEUR MUSCAT IS A DISTINCTIVE WINE FROM THE FAMOUS RUTHERGLEN DISTRICT AND IS HIGHLY REGARDED AS ONE OF AUSTRALIA'S UNIQUE STYLES OF FORTIFIED WINE. MADE FROM THE BROWN MUSCAT GRAPE AND EXPERTLY AGED AND BLENDED, THIS WINE HAS A STRONG, CLEAN-SCENTED MUSCAT BOUQUET AND THE RICHNESS AND CHARACTER ASSOCIATED WITH THE RUTHERGLEN AREA.

FROM 1886 MORRIS WINE WAS TRANSPORTED TO INTERNATIONAL PORTS BY CLIPPER SHIPS

MORRIS of RUTHERGLEN

OLDER OAK AGED WINE IS BLENDED WITH YOUNGER MATERIAL TO PRODUCE A DISTINCTIVE AND STYLISH FORTIFIED WINE. THIS WINE HAS EVIDENT MUSCAT FRUIT AND OAK CHARACTER. THE PALATE IS FRESH WITH A GREAT DEPTH OF FLAVOUR AND BALANCE. MORRIS LIQUEUR MUSCAT IS A FORTIFIED WINE FOR WHICH MORRIS OF RUTHERGLEN IS WORLD FAMOUS.

FIVE GENERATIONS ESTABLISHED 1850 OF WINEMAKERS

MORRIS WINES
RUTHERGLEN VICTORIA 3685
AUSTRALIA • 17.5% ALC/VOL
PRESERVATIVE (220) ADDED

750ML PRODUCE OF AUSTRALIA

LIQUEUR
TOKAY

MORRIS LIQUEUR TOKAY IS A DISTINCTIVE WINE FROM THE FAMOUS RUTHERGLEN DISTRICT AND IS HIGHLY REGARDED AS ONE OF AUSTRALIA'S UNIQUE STYLES OF FORTIFIED WINE. MADE FROM THE MUSCADELLE GRAPE AND EXPERTLY AGED AND BLENDED, THIS WINE

MUSCADELLE GRAPES USED TO PRODUCE TOKAY

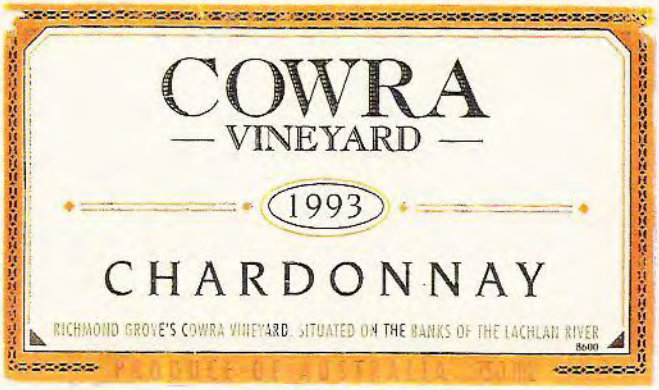
MORRIS of RUTHERGLEN

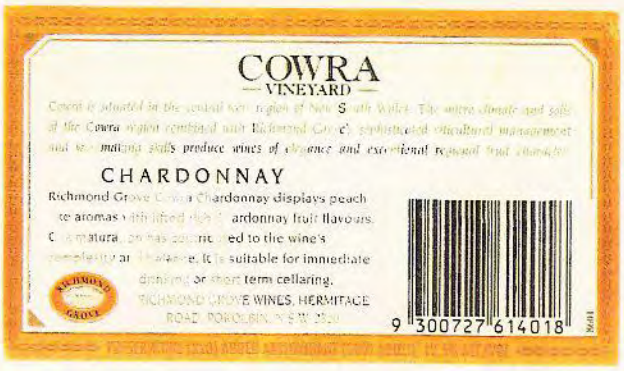
HAS A CLEAN SCENTED AROMA SHOWING GREAT DEPTH OF 'MALLEE' TOKAY CHARACTER. THE PALATE IS COMPLEX, INTENSE AND LUSCIOUS YET STILL FRESH WITH THE 'TOFFEE' CHARACTER ASSOCIATED WITH THE STYLE. IT IS A SUPERB LIQUEUR TOKAY OF REAL QUALITY AND RICHNESS. A DESIRE STYLE OF FORTIFIED WINE FOR WHICH MORRIS OF RUTHERGLEN IS WORLD FAMOUS.

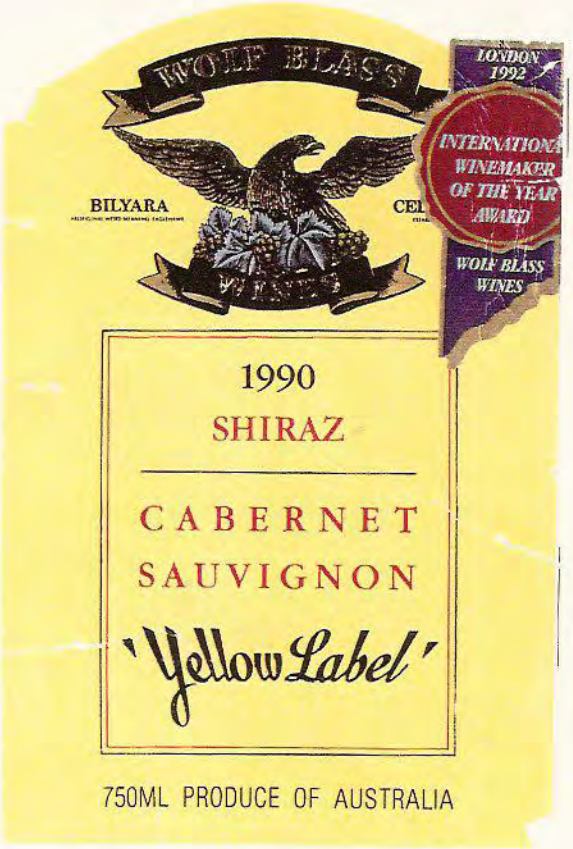
FIVE GENERATIONS ESTABLISHED 1850 OF WINEMAKERS

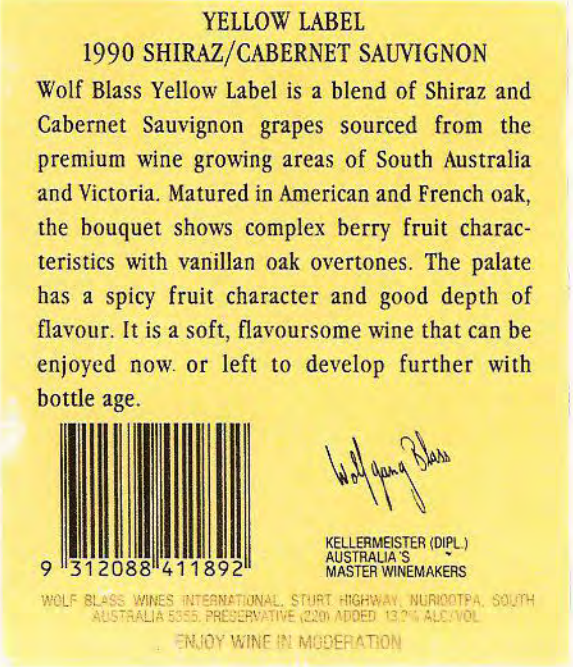
MORRIS WINES
RUTHERGLEN VICTORIA 3
AUSTRALIA • 17.5% ALC/
PRESERVATIVE (220) ADDE

750ML PRODUCE OF AUSTRALIA


COWRA
VINEYARD
1993
CHARDONNAY
RICHMOND GROVE'S COWRA VINEYARD, SITUATED ON THE BANKS OF THE LACHLAN RIVER


COWRA
VINEYARD
CHARDONNAY
9 300727 614018


WOLF BLASS
BILYARA
LONDON 1992
INTERNATIONAL WINEMAKER OF THE YEAR AWARD
WOLF BLASS WINES
1990
SHIRAZ
CABERNET
SAUVIGNON
'Yellow Label'
750ML PRODUCE OF AUSTRALIA


YELLOW LABEL
1990 SHIRAZ/CABERNET SAUVIGNON
Wolf Blass Yellow Label is a blend of Shiraz and Cabernet Sauvignon grapes sourced from the premium wine growing areas of South Australia and Victoria. Matured in American and French oak, the bouquet shows complex berry fruit characteristics with vanillan oak overtones. The palate has a spicy fruit character and good depth of flavour. It is a soft, flavoursome wine that can be enjoyed now or left to develop further with bottle age.
9 312088 411892
KELLERMEISTER (DIPL.)
AUSTRALIA'S
MASTER WINEMAKERS
WOLF BLASS WINES INTERNATIONAL, STURT HIGHWAY, NURIOOTPA, SOUTH AUSTRALIA 5355. PRESERVATIVE (220) ADDED. 13.2% ALC/VOL
ENJOY WINE IN MODERATION