

Nital



1994 — 1995

1994/1995

"NITAL" - 28th YEAR ANNUAL HISTORY RECORD

Well, yet another great year, the 28th of our Club, has come and gone, with an excellent job being done by our Beefmaster, George Baklis, who has found so many different and pleasant restaurants for us to dine at and also to our Winemaster, Ron Watt, for his varied selection of wines.

In compiling our 28th Year Book my thanks to George Baklis for the 'Colour' and other photocopying for me from the master pages I seem to keep giving him every month.

A very and well deserved thanks to my wife Audrey for once again her great assistance in helping me with the preparation and all the typing of our Book.

Again, unfortunately, I had to ask some members to contribute pages to our Book and my thanks to them for obliging, others just do not want to put pen to paper.

Jim Freebairn, on the other hand, has been great in contributing articles for the Book the same as previous years and thanks to Jim for doing so. Please, Jim, keep doing so, and don't forget a full resume on the Beefsteak and Burgundy Convention in Adelaide next March for our 29th Year Book and also don't forget to bring me back some of the wine labels.

We have our 30th year fast approaching so let us all make an effort and this time put 'Pen to Paper' for that year especially from some of our more longer standing members.

During the year it was mentioned by Verne Barnett that it would be great if we included a photo of the incoming Officials. I have started with the 1993/1994 outgoing Officials, but unfortunately the photo's for 1994/1995 and 1995/1996 did not come out very well and, as time has now run out on me for this years Book I shall include all in the next year.

I read with interest our Winemasters report especially regarding the Margaret River Red at \$28.95. I can assure the members that I would be delighted for our Winemasters to serve such a wine and perhaps there would not be any wastage left in the glasses as I can assure there would not be in mine.

Unfortunately three new members did a quick turnaround and left a few months after joining but we also gained two more most excellent members.

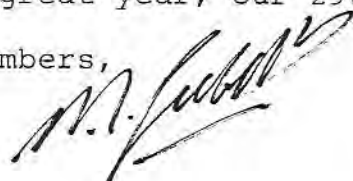
Due to ill health our member Michael Weinstein had to resign and left the Club on the 28th February, 1995.

Once again on behalf of the "Nital" Club many thanks to all those who contributed to our Club Records.

Here's looking forward to yet another great year, our 29th.

Regards to all members,

MERV ZIEBELL.



NITAL BEEFSTEAK AND BURGUNDY CLUB

OFFICE BEARERS - 1994/1995

<u>PRESIDENT.</u>	Nick Smith
<u>VICE PRESIDENT.</u>	Kevin Pettigrove
<u>WINE MASTER.</u>	Ron Watt
<u>BEEF MASTER.</u>	George Baklis
<u>SECRETARY/TREASURER.</u>	Mervyn Ziebell
<u>COMMITTEE.</u>	Michael Callanan
<u>COMMITTEE.</u>	Ian Robinson

MEMBERS REGISTRATION

No.	102	WOODHEAD John	Resigned	23. 8.94
	103	HANN Colin	Resigned	23. 8.94
	104	JACKMAN Alex	26. 7.94 -	18. 4.95
	105	CHRISAKIS Nick	Joined	27.10.94
	106	COTTLE John	Joined	18. 4.95



OFFICE BEARERS 1994/1995

Left to Right:

Jim Freebairn.....Cellar Master
Mervyn Ziebell.....Secretary/Treasurer
Kevin Pettigrove.....Vice President
Nick Smith.....President
Ron Watt.....Wine Master
George Baklis.....Beef Master

ANNUAL GENERAL MEETING
of the NITAL BEEFSTEAK AND BURGUNDY CLUB
held at KEW'S RESTAURANT, KEW
on the 26th July, 1994

The President, Mr. Verne Barnett, declared the Meeting opened at 11.15 am.

PRESENT:- Messrs. Verne Barnett, Ralph Foster, Merv Ziebell, Ian Gorrie, Kevin Pettigrove, Nick Smith, Michael Callanan, Fred Villiers, Jim Freebairn, Ian Robinson.

APOLOGIES:- Messrs: Harry Markby, George Baklis, Neil Noonan, Ron Watt, Geoff Verey, Greg Brown, Michael Weinstein.

MINUTES:- of the previous Annual General Meeting were read by the Secretary, Merv Ziebell, and moved for acceptance by Kevin Pettigrove and seconded by Nick Smith.

Accepted by all present.

BUSINESS ARISING:-

Nothing offered.

BALANCE SHEET:- The Audited Balance Sheet of the Club showing a profit of \$232.00 was presented by the Treasurer, Merv Ziebell, and moved by Fred Villiers for acceptance and seconded by Ralph Foster.

Accepted by all present.

BUSINESS ARISING:-

Nothing offered.

CORRESPONDENCE:- As all correspondence had been dealt with during the year by the Committee, none was offered.

PRESIDENTS REPORT:-

As attached.

ELECTION of OFFICE BEARERS:- This being the Annual General Meeting the out-going President, Mr. Verne Barnett, declared all positions vacant and called for nominations for President for the year, 1994/1995.

PRESIDENT:- Mr. Nick Smith was nominated by Verne Barnett and seconded by Ralph Foster.

As there were no further nominations, Mr. Nick Smith was duly elected President.

The Past President, Mr. Verne Barnett, presented the Club's Presidents Silver Jubilee Sash of Office to Mr. Nick Smith, who then took the Chair and called for nominations for:-

VICE PRESIDENT:- Kevin Pettigrove

nominated by Ian Gorrie seconded by Verne Barnett
Duly Elected.

WINEMASTER:- Ron Watt

nominated by Merv Ziebell seconded by Nick Smith
Duly Elected.

BEEFMASTER:- George Baklis

nominated by Ian Gorrie seconded by Nick Smith
Duly Elected.

SECRETARY-TREASURER:- Merv Ziebell

nominated by Ralph Foster seconded by Verne Barnett
Duly Elected.

COMMITTEE MEMBERS:-

1. Ian Robinson

nominated by Merv Ziebell seconded by Ralph Foster

2. Michael Callanan

nominated by Ian Gorrie seconded by Jim Freebairn
Duly Elected.

Election of Office Bearers Cont'd

CELLAR MASTER:- Jim Freebairn
nominated by Ralph Foster seconded by Merv Ziebell
Duly Elected.

CLUB AUDITOR:- Bruce Candy
nominated by Merv Ziebell seconded by Nick Smith
Duly Elected.

GENERAL BUSINESS:-

1. Moved by Ralph Foster and seconded by Ian Gorrie that the Treasurer forward to the Adelaide Club the Affiliation Fee of \$75.00.

2. Moved by Ralph Foster and seconded by Nick Smith that the Club's Public Liability Insurance and the Cellar Accident Insurance, based on 1993/94 premiums of \$240.00 and \$97.00 respectively, and that the necessary premiums be paid to Love & Hughes P/L., Insurance Brokers when due.

3. Annual Fees and Levies for 1994/1995.

a) Nomination Fee	\$ 25.00
b) Subscriptions	30.00
c) Luncheon Expenses (Including Raffle) (Members and Guests)	40.00
d) Absentee Levy (Unless Overseas or Interstate)	5.00
e) Non return of Notice or telephone call	10.00
f) Not wearing Club Tie	1.00

Moved by Nick Smith seconded by
Michael Callanan.

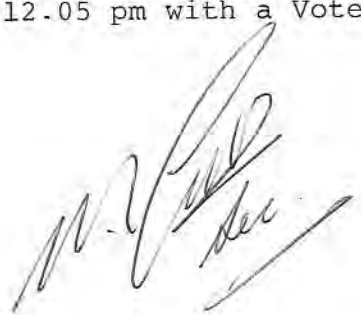
4. Moved by Nick Smith and seconded by Verne Barnett that the 1994/1995 Cellar Levy be.... \$ 30.00

5. A \$ 5.00 Raffle to be run at least once a year with the First Prize a bottle of 'Grange Hermitage' or other agreed prizes to the value not exceeding \$100.00.

Moved by Ralph Foster seconded by Kevin
Pettigrove.

All above Motions accepted by all members present.

As there being no further business the Meeting was declared closed at 12.05 pm with a Vote of Thanks to the Chair.



NICK SMITH President.

PRESIDENTS REPORT 1994-1995

To: The Hon Secretary,
Nital Beefsteak and Burgundy Club.

It does not seem that 12 months has come and gone, time has just disappeared, but the good thing about it means that we have enjoyed another year of fine food, good wine and fellowship.

The Beefmaster, George Baklis and Winemaster, Ron Watt, have done an excellent job and my congratulations to both for a great year and would assume the members would agree.

I would like also to comment on the assistance to Ron Watt of Committeeman Michael Callanan who, on a couple of occasions, has stood in for Ron, so, to him also, a job well done.

Whilst on the subject, my thanks also to our Hon. Secretary, Mervyn, for the thankless tasks he has performed in the past years and to Bruce Candy for his tireless efforts as our Auditor.

To the future President and his Committee I wish you well and trust your year to be as successful as the one just past.

Our Club has now completed its 28th year and whilst we have had some resignations in the past couple of years, so too we have attracted new members and I think it important that we strive to attract more members.

After all, a Club cannot exist without them.

Once again, my thanks to all, it has been a great year and I am looking forward to an even better one.

Welcome to the new President and his Committee for 1995-1996 with my best wishes to you and a successful year.

Regards,



NICK SMITH. President

NITAL BEEFSTEAK AND BURGUNDY
CLUB.

BEEFMASTERS REPORT 1994 - 1995

To : The Hon Secretary,

Nital Beefsteak and Burgundy Club.

I have thoroughly enjoyed the past year as Beefmaster, making some excellent contacts in my endeavours to engage restaurants for our monthly luncheons.

Trying to appease the refined culinary palates of our esteemed members has been an almost impossible task , yet a real challenge.

The winemaster Ron Watt's contribution in complimenting the food with excellent selections of red and white wines helped to make the complete package more palatable in an infectious, intoxicating fashion. Helping to cloud or diffuse the majority of unfavourable comments, the only time Ron let me down was at George the Greeks restaurant where nobody would drink the retsina.

Perhaps the best restaurant for the year, and Fred Villiers whom I have a lot of respect for when it comes to fine food and fine dining agrees, was "Le Gourmet" Albert Street, East Melbourne, offering nostalgic ambience, superb food with excellent presentation. Mien host Barbara Mohr was extremely professional in her dissertation regarding the food and history of the restaurant.

The best value venue was Riversdale Golf Club offering an abundance of quality food an excellent ambience encompassing open fire places, wonderful scenery overlooking the fairways, warm friendly staff and bar facilities, for a mere twenty eight dollars.

Regards,

GEORGE BAKLIS - Beefmaster

Nital Beefsteak & Burgundy Club

Winemaster's Report 1994/5

Never has the word "master" been more out of context, as my knowledge of wines is woeful. However for the entire year I identified every wine correctly, so proving our Cellarmaster's adage "*one minute with the label is worth 30 years experience in tasting*" to be very true.

I believe that the first priority for our luncheons is to enjoy ourselves, so as long as we don't take our wine tasting too seriously, we can have a good time without being able to pick the difference between a **Hermitage and a Shiraz (????)**.

Variety was the key to my selection of wines. For the first meeting it was a variety of geographic areas, including New Zealand, through to the last where it was a variety of grape types; Marsanne and Rousanne for the whites, Malbec and Pinot Noir for the reds. I stayed away from blends as I believe that it is hard enough to pick varietals, and tried to have a comparative exercise built in to each meeting eg "same grape different area" or "same area different grape". Whilst they weren't always exactly what we would like, they gave an opportunity to try something different, and I think this is important.

The lowlight of the year was certainly my choice of Retsina, the only Greek wine I have heard of, to accompany our Greek meal. It was the only occasion that I felt my life was in danger - Fred is a bad man when upset. I can now much better sympathise with Ken for the reaction to the Chilean wine he presented a few years ago.

On the other hand it was a real highlight to have Ian declare the Pewsey Vale Sauvignon Blanc and the Yalumba Show Reserve Chardonnay to be "*the best whites he had ever tasted*".

I quite enjoyed the year but am looking forward to just rolling up to future luncheons, without the hassles of trying to choose between this wine and that and wondering what Merv would do to me if I did buy that interesting looking red from Margaret River at \$28.95. The embarrassment of not being able to identify the grape or the area will be a welcome replacement.

Good luck to the new Winemaster, I think every member should take a turn at this job as it is really character building.

Ron Watt

1994/1995

BEEFMASTER:- GEORGE BAKLIS

WINEMASTER:- RON WATT

26. 7.94

KEW'S RESTAURANT - KEW
ANNUAL GENERAL MEETING

21 Cuisine \$28.50

Menu:-

Entree:-

Sugar-cured Tuna and Smoked Trout Rou-
larde wrapped in Nori and served with a Winter
Salad.

Main:-

Char-grilled medallions of Fillet of
Beef served with Soy-flavoured Mushroom Caps
and selected Vegetables.

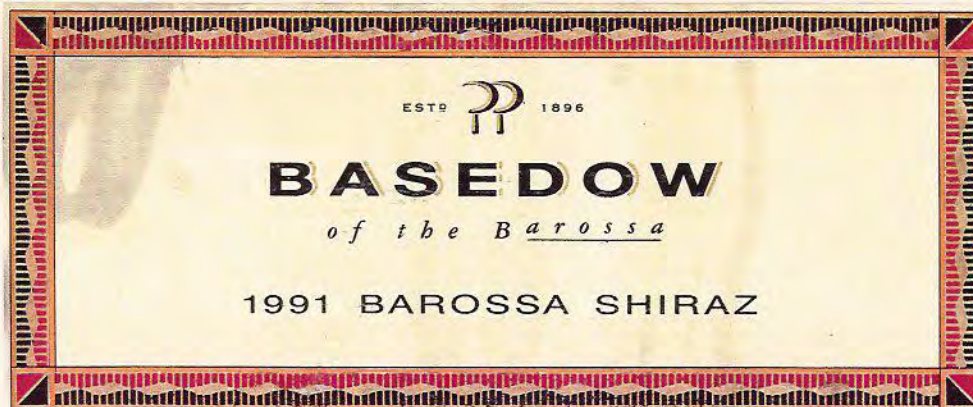
Sweets:-

Ginger and Macadamia Nut Pudding serv-
ed with a Mandarinine Buttersauce.

Coffee and Petits Fours.

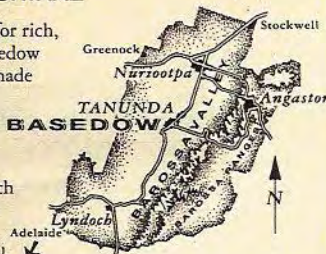
Wines:-

Hardy's St.James Champagne	\$ 8.95
1992 R.L.Buller, Wooded Semillon	7.95
1993 Gramps Orlando Chardonnay	8.90
1991 Basedow Barossa Shiraz	8.90
1992 St.Mary's House Block Penola Cabernet Sauvignon	21.95
Mick Morris Old Tawny Port	8.95



1991 BAROSSA SHIRAZ

The Barossa is famous for rich,
spicy, shiraz wines. Basedow
Shiraz (Hermitage) is made
in a traditional style
resulting in rich
colour and spicy
fruit flavours,
perfectly integrated with
oak maturation. A full
bodied wine with 5-7
years cellaring potential.



WINE MADE IN AUSTRALIA 750ml

O BASEDOW WINES PTY LTD · MURRAY ST TANUNDA STH AUSTRALIA 5352
12.3% ALC/VOL · SULPHUR DIOXIDE ADDED

23. 8.94 FRENCHY'S RESTAURANT - JOLIMONT 20 Cuisine \$30.00

Menu:-

Canapes

Entree:-

Rillettes of Tasmanian Smoked Salmon served
between Paper-thin Crepes complimented by thick
Lemon Cream

Main:-

Prime pasture-fed Scotch Fillet of Beef serv-
ed with Pommes Paysanne and Sauce Bordelaise

A Selection of Fine Cheeses

Coffee and Chocolates

Wines:-

Fiddlers Creek Brut	\$6.99
1993 Browns Dry Muscat Blanc	8.49
1993 Elderton Domain Semillon Chardonnay	8.99
1992 Mildara Coonawarra Jamiesons Run	10.99
1990 Bleasdale Langhorne Creek	9.65
Cabernet/Malbec/Merlot	
d'Arenberg White Muscat of Alexandria	8.99
Brown Bros. Reserve Muscat	11.50

FRENCHYS REST. 23/8/94

M. Scott
Jim Lamb
K. Lister
B. Lister
Paul Whelan
J. D. Smith
A. Brown
M. Brown

Paul Miller
David W. Munton
W. W. W.
B. Brown
P. D. D.
Q. Q.

BEEF WITH A DIFFERENCE

A Day I really enjoyed from Fred Villiers as a Past Beefmaster

Oh, what a pleasant surprise!

Beef prepared in a different way. This is how it was at our Beefsteak and Burgundy Luncheon at Frenchy's Restaurant, East Melbourne, on the occasion of Beefmaster George Baklis initiation for 1994-1995.

I'm sure George, and our members, will never forget it as it was the first time our traditional main course had been prepared in this way.

In almost 25 years with the Club I cannot recall having a piece of beef pan fried and finished in the oven. It is always grilled or roasted.

There were many fine compliments about the restaurant, and the way our superb meal was prepared by a team of five in the kitchen of this fine establishment which, although under new ownership, has retained its name for more than forty years.

George had set a high standard for his debut in the chair as our foodmaster, and one wonders whether he can continue throughout the year at such class restaurants, and at such cost.

I, for one, hope so.

Well done George. Keep up the good work, and please, oh please, stay away from those smokey pubs.

Fred V.

FRED VILLIERS.

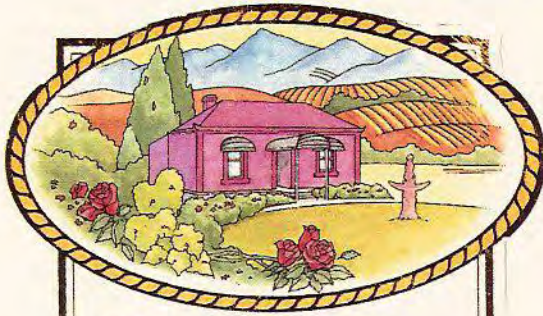


Fiddlers Creek

BRUT

*Elegant, fresh, fruit characters, attractive style.
Balanced finish to suit all occasions.*

750ml WINE MADE IN AUSTRALIA



Elderton Domain

EXCLUSIVE ESTATE WINE

1993

SEMILLON
CHARDONNAY



WINE MADE IN AUSTRALIA 750mL 11.5%VOL

Jamiesons Run

Jamiesons Run is named after the original property where Mildara was established in 1888. This wine is a blend of Cabernet Sauvignon and Shiraz with Merlot and Cabernet Franc, and has been matured in small French and American oak casks. Since its first release in 1987, Jamiesons Run has been a consistent gold medal winner at major Australian wine shows with five trophies including the prestigious Jimmy Watson.

Elderton Domain

Semillon Chardonnay

The Elderton Domain Semillon Chardonnay has been styled to show flavour and zest with a dry flinty finish.

Made from premium semillon and chardonnay grapes, wood aged ever so slightly to provide enhanced complexity. Serve chilled

ENJOY

Lorraine and Neil Ashmead
Elderton Wines, Nuriootpa. Barossa Valley



pH 3.48
ACIDITY 5.96g/L
PRESERVATIVE
(220) ADDED

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.

27. 9.94 LE GOURMET RESTAURANT -
EAST MELBOURNE

28 Cuisine \$23.00

Menu and Wines attached.

Wines as listed.

Cockatoo Ridge \$7.90 = Montana \$9.95 = De Bortoli-
\$7.95 = Penfolds \$9.95 = Tyrrells \$8.55 = Bullers-
\$5.95.

25.10.94	<u>MELBOURNE HILTON - EAST MELBOURNE</u>	29	Cuisine	\$33.00
	ANNUAL HISTORY BOOK LAUNCH			

Menu as attached.

Wines:-

McWilliams Kanandah Pinot Noir Chardonnay

Brut \$ 6.95

Mildara Chestnut Teal Sherry

7.95

*1987 Tollana McLaren Vale Chardonnay

6.99

*1985 Rouge Homme Coonawarra Cabernet Sauvignon

13.98

*1986 Wynns Coonawarra Estate Cabernet Sauvignon

13.99

Andrew Garrett N.V. Sparkling Burgundy

9.45

Renmano Rumpole Tawny Port

8-20

* Club Cellar Wines

27TH SEPT. 1994

27th SEPT. 1944

Wm. Kunkel
Dingrove
Tom
Ther. Mack
Lalph
had a chicken.
W. Venturi
Fred Villier
Paul Datt
John
Joe Couille
Dorey
W. J. Williams
Bennett



LE GOURMET

Licensed Restaurant

Nital Beefsteak & Burgundy Club

Luncheon on Tuesday, 27th September 1994

Menu

Carlton Crown Lager Vic
Cockatoo Ridge Sparkling Wine SA

0-0-0

Fillet of rainbow trout, smoked over Barrel shavings
served warm, with a mesclun salad

1992 Montana Chardonnay, Marlborough, NZ
1993 De Bortoli, Windy Peak Chardonnay, Vic

0-0-0

Aged sirloinsteak of beef, in red wine sauce with green beans and a
potato gratin

1991 Penfolds, Coonawarra Bin 128 Shiraz, SA
1990 Tyrrells, Old Winery Shiraz, NSW

0-0-0

Heidi Barrel, and King Island Blue served
with our own fruit and -nutbread

Bullers Oak Cask Reserve Port

0-0-0

Coffee

VINTAGE 1991



THIS WINE
WAS RELEASED IN
PENFOLDS' 150TH
ANNIVERSARY
YEAR 1994

Penfolds

COONAWARRA BIN 128

A premium wine made from Shiraz grown at Penfolds Coonawarra Vineyards. It has the distinct bouquet and characteristic soft berry-like flavour for which Coonawarra is renowned. This vintage is ready to enjoy now and will improve with further bottle age.

PENFOLDS WINES PTY. LTD., TANUNDA ROAD, NURIOOTPA, S.A 5355 13.0% ALC/VOL
750ML • WINE MADE IN AUSTRALIA

Penfolds

COONAWARRA BIN 128

All Penfolds red wines are made to mature in the bottle and will continue to develop many years after release. Extract tannins and tartrates are not removed at the time of bottling, as it is these elements that help retain the flavour and settle as a crust in the bottle.

To fully appreciate a mature red you should decant the wine. Be careful not to disturb the crust. Pour the wine into a decanter in one continuous movement against a light, so you can stop when the sediment reaches the bottle neck. This can be done just prior to drinking. Decanting allows the wine to 'breathe' sufficiently without losing the rich bouquet and flavours that have developed in the bottle.

TYRRELL'S

TYRRELL'S



OLD WINERY

1990
SHIRAZ

750 mL

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

CLASS 52 CANBERRA 1991

2 GOLD MEDALS

CLASS 60 MELBOURNE 1993



Shiraz is the traditional red variety of the Hunter Valley which is capable of making full, warm, generous wines.

I believe Hunter Shiraz should be medium to full brick red in colour, have a distinctive peppery, earthy aroma and a palate that is rich and generous with breadth and length of fruit, balanced by a solid acid, tannin finish.

The fullness and warmth of flavour will continue to expand with up to 10-12 years bottle age.

Tyrrell's Shiraz has been awarded 2 trophies and 231 medals.

Murray D. Tyrrell

WINEMAKER

ALCOHOL 12.0% BY VOL.
PRESERVATIVE (220) ADDED



Marlborough CHARDONNAY

Montana: Montana is New Zealand's leading winemaker, and is the country's largest exporter of quality bottled wine.

Sound viticultural development and winemaking techniques have earned Montana an international reputation for producing wines of both consistency and high quality.

Marlborough Chardonnay: Montana pioneered the development of Marlborough as a wine growing region. The cool winters and long warm summers provide ideal conditions for the growing of the Chardonnay grape.

Montana Marlborough Chardonnay 1992 is produced from grapes harvested from our Woodbourne Estate during early April. The resulting wine is a light golden colour with a fresh citrus bouquet and a peachy fruit flavour complemented by subtle oak overtones.

Melbourne Hilton on the Park

Tuesday 25th October 1994

WELCOME

Nital

Beef Steak & Burgundy Club

*Cliveden Room
Luncheon*

Entree

Soup of the Day

French Onion Soup with Cheese Foccacia

OR

Caesar Salad with Panfried Lamb Prosciutto

Main

*Grass Fed Scotch Fillet from Wilson's Promontory
on Bintje potatoes, Cafe de Paris butter*

OR

*Panfried Blue Eye Fillet on Spaghetti Vegetable,
soya herb cream, mushroom potatoes*

Dessert

*Chocolate Mousse between Layers of Cheesecake,
banana toffee cream*

OR

*Vanilla Ice Cream with Fresh Strawberries
and sugar glazed puff pastry*

Coffee or Tea

OCTOBER LUNCHEON

A Ladies' Day at Nital Beefsteak and Burgundy Club without me taking my wife Jill - Never! Well, Hardly Ever! On Tuesday 25th October 1994 she was unable to attend as she had miscalculated the fourth Tuesday as the Eighteenth. Consequently she was committed for that day.

Despite my disappointment I managed to bring two lady guests: Regine Lindner, one of my colleagues and Peg Higginbottom, Directress of Nursing at Fairfield Hospital. Peg is quite a character with fiery red hair and I can imagine her taking no nonsense from her charges. (She would make a good Secretary/Treasurer of a B & B Club!)

In keeping with Melbourne's Spring weather the skies threatened and my arrival coincided with a shower of rain. Aware of my propensity to become a little forgetful as a B&B luncheon progresses I selected my oldest and most battered umbrella to shelter me from the rain on my way to the Clivedon Room. Some smarter Members managed to secure a spot in the Basement carpark at the Hotel.

Winemaster Ron Watt and I had worked as a team in selecting the wines, some of which came from the Club Cellar. The Beefmaster's decision to offer choices for entrees and main courses had us suitably confused. I came up with the brilliant idea of serving a Mildara Chestnut Teal Sherry with the French Onion Soup. Did anybody other than I have a glass? I do not think so as there was certainly a lot of pressure put on the Tollana Chardonnay which was in short supply, especially as it was needed to carry over in to the main course for those who had selected fish.

Thankfully, Scotch Fillet was the popular choice and our 1985 Rouge Homme Cabernet Sauvignon and 1986 Wynn's Cabernet Sauvignon provided interesting comparisons. The Wynn's was a little more full bodied and complimented the steak well.

My second brilliant idea was to suggest Sparkling Burgundy as an accompaniment to dessert of chocolate mousse between layers of cheesecake. At least I enjoyed it but does anyone else agree that Sparkling Burgundy is one of the few wines to go with chocolate?

At the lunch the 1993/94 volume of the history of the Club was launched. Members eagerly look forward to this now annual event and this year the presentation was particularly outstanding. Beefmaster George Baklis' contribution to the superb colour reproductions was acknowledged along with the hard work and long hours Mervyn Ziebell and his wife Audrey had put into the publication. They well deserved the toast which was proposed to them.

Once again we had enjoyed another fine luncheon and made our way out into the now brilliantly sunny late afternoon.

At our next meeting Mervyn returned my battered umbrella - one of the waiters had retrieved it!



Jim Freebairn.

MELBOURNE HILTON ON THE PARK

25th of October, 1994

Our Luncheon at the Hilton Cliveden Room was a very enjoyable affair.

Not only was the Cliveden Room very impressive (first time for me) the food and service were very good.

A choice was given to members, however my selection was as follows:

Entree:- Soup of the Day - French Onion with cheese foccacia.
(Floating Italian bread)

I enjoyed the soup very much as it was lightly spiced and well presented hot (the temperature that is) which was enjoyable.

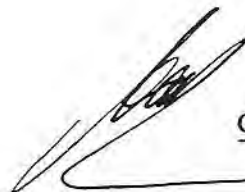
Main Course:- Grass-fed Scotch Fillet from Wilsons Promontory
on bintje potatoes Cafe de Paris butter.

The Scotch Fillet was very good (not enough of it however) but I was not so impressed with the vegetables.

Dessert:- Chocolate Mousse between layers of cheesecake,
banana and toffee cream.

The dessert was also very enjoyable and well presented.

The Cellarmaster should be complimented on his selection of the Chardonnay and Cabernet-Sauvignon as they were also a good choice.



CARL DUNSTAN.

22.11.94 KEWS RESTAURANT - KEW

28 Cuisine \$30.00

LADIES DAY

Menu:-

Canapes: Deep Fried Calamari Rings

Entree: Antipasto platter, Quail (B.B.Q.), Chicken Shashliks, Tuna, Trout Roulard and accompaniments.

Main: Beef Wellington with seasonal vegetables.

Sweets: Lemon and Orange Souffle.

Coffee and Petit Fours.

Wines:-

	Brown Bros. N.V. Pinot Chardonnay	\$11.95
1994	Houghtons Gold Reserve Verdelho	13.95
1994	Bleasdale Langhorne Creek Wood Aged Verdelho	7.10
1991	Sandalford Margaret River Cabernet Sauvignon	12.95
1991	R.L.Buller & Son Beverford Cabernet Sauvignon	11.95
	McWilliams Hanwood Port	12.35

24. 1.95 GLENCOE RESTAURANT - MONT ALBERT 22 Cuisine \$25.00

Menu:-

Entree: Avocado terrine, served with a petite garden salad and garlic croutons.

Main: Oven baked Rack of Lamb with a garlic crust, served on a light tarragon jus, presented with a slice of ratatouille strudel.

Coffee and a selection of Australian cheese, with fresh fruits, nuts and water crackers.

Wines:-

1991	Killawarra Premier Brut Champagne	\$ 9.90
1989	McWilliams Mount Pleasant Elizabeth Semillon	6.95
1990	Saltram Classics Semillon	7.95
1991	Penfolds Cabernet Sauvignon Bin 407	12.95
1992	Penfolds Koonunga Hill Shiraz Cabernet Sauv.	6.90
1987	Bullers Vintage Port	13.95

LUNCH at the GLENCOE RESTAURANT

24th January, 1995

The 'Glencoe' is a marvellous setting for a restaurant, a beautiful old home, basically unaltered, with dining areas separated into the original rooms with only two of the dividing walls removed. The decor and arrangement leaves little to be desired so who could ask for more.

When I learnt that 'Glencoe' was chosen for the January Luncheon I was disappointed. I had dined there with family and friends on five or six occasions, the first time within six months of the opening. That first occasion was excellent, the second perhaps as good, then the rot set in. My last visit, prior to the Nital lunch, I vowed would be my last because of the very ordinary meal and rude service.

My determination to be disappointed mellowed when I arrived and went through the ritual of greetings, handshakes and aperitifs. The latter, apart from the mandatory lager was a very pleasant Killawarra Brut Champagne.

By the time I was seated my anticipated disappointment was forgotten and I was looking forward to whatever our Beefmaster and Winemaster had in store for us.

The Luncheon that followed was excellent, an entree of Avocado Terrine and the main course, Oven-baked Rack of Lamb with a Garlic Crust. The two 'whites' and two 'reds' that accompanied the meal were well selected.

Both whites were Semillon, fruity, and with depth of flavour expected of whites with four and five years in the bottle. The reds were equally as good, especially the Penfolds 1991 Cabernet Sauvignon Bin 407, a delight with the Rack of Lamb.

The 1995 Australian Wine Guide describes the wine as being "full of ripe blackberry and cherry flavours bound to drying oak."

I wished I had thought of that.

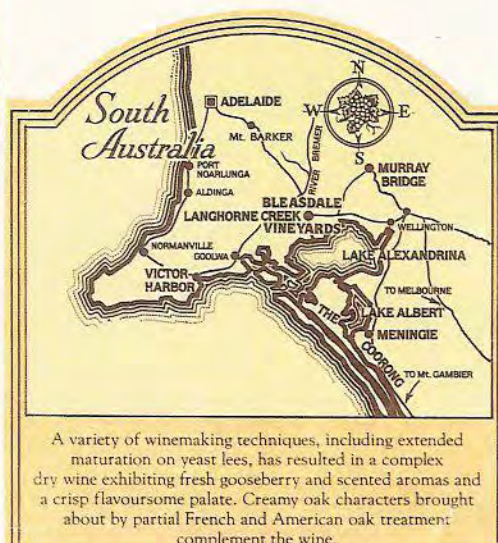
The meal concluded with Coffee, a selection of Australian Cheeses, fresh fruits, nuts, water crackers and a luscious 1987 Bullers Vintage Port.

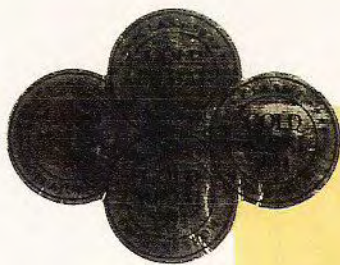
What a Day!!!

I hope I am as equally disappointed at all future lunches.



RALPH FOSTER.

[illegible]



McWILLIAM'S
MOUNT PLEASANT
ELIZABETH 1989

Mount Pleasant Elizabeth exemplifies the classic Australian wine style – Bottle Aged Hunter Valley Semillon. The 1989

Elizabeth continues the fine tradition established by its predecessors. The 1989 vintage conditions have produced a wine with delicacy and fragrance while bottle maturation has allowed the apple herbaceous aroma of youth to be overtaken by the honeyed toasty bouquet and complex nutty flavours so typical of aged Semillon. The wine's fresh crisp acidity indicates its potential for future cellaring.

L4322

Phil Ryan

WINEMAKER



ESTD.



1877

McWILLIAM'S
MOUNT PLEASANT
ELIZABETH
1989

This classic bottle aged Semillon from the Hunter Valley incorporates over 50 years of Mount Pleasant winemaking skill and tradition.

Vintaged at our Pokolbin Cellars, Hunter Valley District of Australia

750 ml

SALTRAM
Classics



SEMILLON
1990



750ML



Classics

The man who began the successful story of Saltram Wines was William Salter, one of the first settlers of the Barossa Valley, and the man who founded a 130 year tradition of making some of Australia's classic wines. Our Classic Range of Varietal Wines is dedicated to the pioneering spirit of the Salter Family.

A rich, mouthfilling wine, Saltram Classic Semillon makes a delightful accompaniment to many foods, including veal, pork and seafoods.

Produced by Saltram Wine Estates Pty Ltd
Salters Gully, Angaston, South Australia

KOONUNGA HILL

• SHIRAZ-CABERNET SAUVIGNON •

Penfolds

750 ML

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



VINTAGE 1992

Koonunga Hill is a blend of premium grapes grown in South Australia and matured in small oak casks to produce a smooth and elegant dry red wine in the classic Penfolds style.

KOONUNGA HILL

1992

All Penfolds red wines have an individual and distinctive style. It is important to emphasise that our red wines are made to be true to style each year. As you would expect, some vintage to vintage variation does occur. However, Penfolds principle of maintaining quality irrespective of quantity has paid dividends.

Koonunga Hill is no exception. Blended from premium Shiraz and Cabernet Sauvignon grapes grown in South Australia and matured in small oak casks, this wine shows the perfect balance between fruit and oak - the Penfolds Trademark.

Penfolds

ENJOY WINE
IN MODERATION

VINTAGE 1991



THIS WINE
WAS RELEASED IN
PENFOLDS' 150TH
ANNIVERSARY
YEAR 1994

Penfolds

CABERNET SAUVIGNON BIN 407

Inspired by Australia's benchmark Cabernet Sauvignon, Bin 707, Penfolds winemakers have developed Bin 407 Cabernet Sauvignon which has an abundance of rich, flavoursome varietal character, well balanced with superb oak integration, great depth and complexity.

This vintage is a blend of premium grapes from the Coonawarra, McLaren Vale, Padthaway and Clare Valley districts.

PENFOLDS WINES PTY. LTD., TANUNDA ROAD, NURIOOTPA, S.A. 5355 13.5% ALC/VOL

750ML • WINE MADE IN AUSTRALIA

Penfolds

CABERNET SAUVIGNON BIN 407

All Penfolds red wines are made to mature in the bottle and will continue to develop many years after release. Extract tannins and tartrates are not removed at the time of bottling, as it is these elements that help retain the flavour and settle as a crust in the bottle.

To fully appreciate a mature red you should decant the wine. Be careful not to disturb the crust. Pour the wine into a decanter in one continuous movement against a light so you can stop when the sediment reaches the bottle neck. This can be done just prior to drinking. Decanting allows the wine to 'breathe' sufficiently without losing the rich bouquet and flavours that have developed in the bottle.

ENJOY WINE IN MODERATION

28. 2.95 GEORGE'S GREEK TAVERN - MALVERN 30 Cuisine \$28.00

Menu:-

A fine selection, continuously served, of traditional Greek food cooked in the customary manner.

Refer to report from Nick Chrisakis.

Wines:-

Rondel N.V. Brut Cava	\$6.95
Retsina Table Wine	4.95
1993 Miranda Mirrool Creek Chardonnay	4.90
1993 Normans Chandlers Hill Fine Hermitage	4.90
1992 Killawarra Cabernet Sauvignon	4.45
Baileys Port	7.95

28. 3.95 ALTA CUCINA RESTAURANT - ARMADALE 23 Cuisine \$28.00

Menu:-

Warm Chicken Fillet strips on a bed of baby Spinach garnished with Mango and Avocado.

Main:-

Selected Eye Fillet Medallions surrounded by clusters of baby Spinach and Wild Fungi with a Barolo Jus and served with selected vegetables.

Cheese and Greens followed by Coffee.

Wines:-

Chateau Remy Chardonnay Pinot Cuvee Brut	\$ 8.90
* 1989 Tyrrells Chardonnay	8.00
1990 Beefsteak and Burgundy Convention Wine Tweed Heads	
* 1987 Tollana McLaren Vale Chardonnay	7.00
* 1984 Mount Langi Ghiran Cabernet Sauvignon	7.50
* 1985 Brown Bros Family Selection Cabernet Sauvignon	13.00
Pirramimma McLaren Vale Liqueur Port	11.95
* Club Cellar Wines.	

**CHARDONNAY PINOT CUVÉE BRUT**

Chateau Remy is located in the Pyrenees region of western Victoria. It was the first winery to be developed in Australia by a French company, Remy Martin, applying time honoured French winemaking techniques, under the expert guidance of French winemakers.

Champagne presses, the blending of the cuvees, the remuage, hand disgorging, a minimum of three years on yeast lees. All authentically Methode Traditionelle.

A superb cool climate wine, made from Chardonnay, Pinot Noir and Pinot Meunier, the classic Champagne grape varieties.

ENJOY WINE IN MODERATION

VINTAGED AND ESTATE BOTTLED BY CHATEAU REMY PTY. LTD.
AVOCA VICTORIA 12.5% ALC/VOL

GEORGE'S GREEK TAVERN

NITAL

BEEFSTEAK AND BURGUNDY CLUB

Tuesday, 28th February, 1995

Traditional Greek Menu topped with performance by exotic 'Belly Dancer', albeit she arrived very late, but the few remaining members and guests enjoyed her alluring elusive movements.

ENTREE: (Mezethes)

- * Assorted Dips served with Home Made Bread included -
Caviar Salad (Tarama), Yogurt Cucumber & Garlic (Tzatziki), Eggplant (Melitzanosalata), Potato & Garlic (Skordalia), Tahini & Chick Pea (Houmus), Vine Leaves with Rice & Meat (Dolmades), Eggplant, Grilled Cheese (Saganaki), Zucchini etc.

* Main Courses:

Assorted Meat Platter including -
Spiced Lamb (Lamb cooked on Spit), Souvlaki (Lamb served on Skewers), Lamb Cutlets, Spiced Sausage (Minced Lamb), Greek Pork Sausages (Loukanika), Fillets of Chicken.

* Assorted Fish Platter including -

Prawns, Calamari, Scallops, Schnapper, Garfish, White Bait & Sardines.

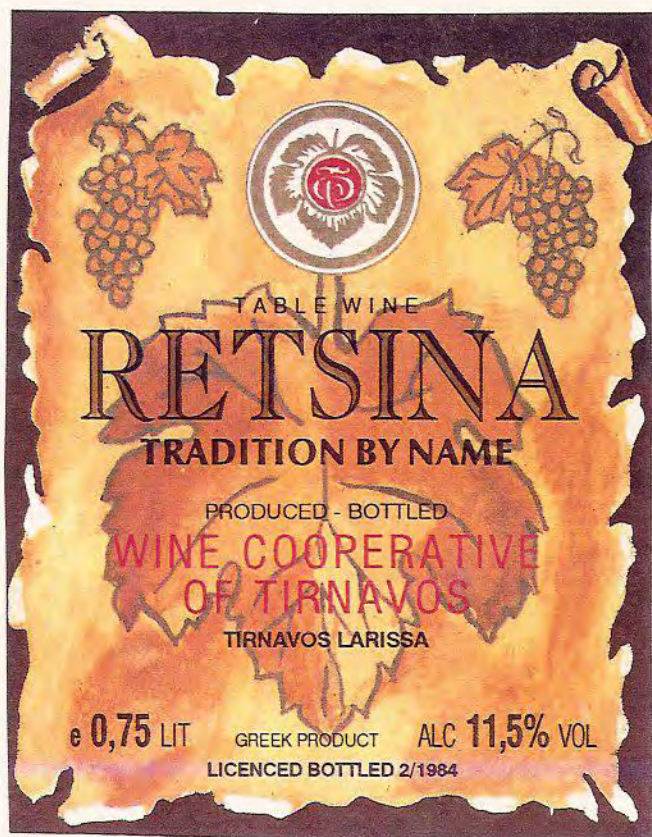
* Greek Salad.

* Desserts:

Assorted Pastry & Cake Dishes served with Black Greek Coffee.

Baclava (Layers of pastry with walnut and honey centre), Turkish Delight (Cubes of jelly coated with icing sugar), Halva (Tahini paste and sugar), Walnut Cake, and Samoline Cake.





WINE COOPERATIVE OF TIRNAVOS
RETSINA

e 0,7 L

It is the traditional Greek wine produced from the co-wining of various noble Greek varieties (Roditis, Sgabatiano e.t.c) with the addition of pine tree resin in the must before its fermentation.

The fragrance and the products of the blessed earth of Thessaly.

Imported by TIRNAVOS-IMPORTS
BRADY ROAD NORTH DANDENONG Victoria 3175
PHONE 03 - 795 1100 FAX 03 - 701 1529

M I R A N D A



MIRROOL CREEK

Chardonnay

1993

Full Bodied Dry White

PRODUCT OF AUSTRALIA • 750ML



MIRROOL CREEK

1993 Chardonnay

A soft peachy Chardonnay blended from our Riverina, Hunter and Barossa vineyards. Cold fermented to retain fruitiness and aged in oak to give complexity and richness to the finish. Enjoy now with white meats, Asian cuisine and cheese, or cellar through to 1998.

BRONZE	CLASS 2	SYDNEY	1994
BRONZE	CLASS 16	SWAN HILL	1994
BRONZE	CLASS 3	PERTH	1993

MIRANDA WINES
57 Jondaryan Avenue,
Griffith, NSW 2680
Phone (069) 62 4033
12.0% ALC/VOL
PRESERVATIVE (220) ADDED
ANTIOXIDANT (300) ADDED
APPROX 7.1 STANDARD DRINKS

PIRRAMIMMA®

12
Year Old



McLaren Vale
Liqueur Port

A.C. JOHNSTON PTY. LTD. McLaren Vale, Sth. Australia
PRODUCE OF AUSTRALIA 750ml

Liqueur Port

This fine old tawny port is made from a blend of Grenache and Shiraz varieties. The base wines are matured for many years in small oak barrels.

Selection of only the highest quality aged ports, are blended to produce this Liqueur Port.

Geoff Johnston
winemaker

20.5% Alc. V.
Preserve

1.9.8.9

Tyrrell's Vineyards Pty Ltd Pokolbin NSW
PRODUCE OF AUSTRALIA

750ml
Antioxidant (300) Added

This 1990 Convention White is already a collectors' item, having taken a gold medal in its first show outing in Brisbane in July 1990. Tyrrell's Chardonnays are famed for their intense fruit flavours and well integrated oak. This is just such a wine, a style that Murray Tyrrell pioneered, and is in deed famous for.

We are fortunate to be the first distributors of this delightful wine. It is young and full of interest, has good colour, a rich complex fruit and oak character on both nose and palate, and has great length and breadth of flavour.

Serve it chilled and it will surely give you the pleasure it gave our selection committee.



BRETT HALLIWELL
Wine Master
Coolangatta — Tweed Heads
Beefsteak & Burgundy Club

M. Baker
G. Baklin
B. B. B. B.
H. B. B.
A. B. B.
C. Brown
D. D.
E. E.
F. F.
G. G.
H. H.
I. I.
J. J.
K. K.
L. L.
M. M.
N. N.
O. O.
P. P.
Q. Q.
R. R.
S. S.
T. T.
U. U.
V. V.
W. W.
X. X.
Y. Y.
Z. Z.

B. B.
C. C.
D. D.
E. E.
F. F.
G. G.
H. H.
I. I.
J. J.
K. K.
L. L.
M. M.
N. N.
O. O.
P. P.
Q. Q.
R. R.
S. S.
T. T.
U. U.
V. V.
W. W.
X. X.
Y. Y.
Z. Z.

Fred Villier

28/3/95

VINTAGE 1992



Penfolds
COONAWARRA
BIN 128

A premium wine made from Shiraz grown at Penfolds Coonawarra Vineyards. It has the distinct bouquet and characteristic soft berry-like flavour for which Coonawarra is renowned. This vintage is ready to enjoy now and will improve with further bottle age.

PENFOLDS WINES, PENFOLD ROAD, MAGILL, SOUTH AUSTRALIA 5072. 13.0% ALC/VOL

750ML • WINE MADE IN AUSTRALIA

Penfolds

COONAWARRA
BIN 128

All Penfolds red wines are made to mature in the bottle and will continue to develop many years after release. Extract tannins and tartrates are not removed at the time of bottling, as it is these elements that help retain the flavour and settle as a crust in the bottle.

To fully appreciate a mature red you should decant the wine. Be careful not to disturb the crust. Pour the wine into a decanter in one continuous movement against

a light, so you can stop when the sediment reaches the bottle neck. This can be done just prior to drinking. Decanting allows the wine to 'breathe' sufficiently without losing the rich bouquet and flavours that have developed in the bottle.

APPROX 7.7 STD DRINKS

TRENTHAM
E S T A T E



1994

CHARDONNAY

13.5% Alc/Vol.



750ml

1994

CHARDONNAY

A full bodied soft Chardonnay with rich, ripe fruit flavours complexed by French oak maturation. A premium style for current drinking or cellar ageing for greater complexity. Ideally served with fresh seafood and white meat dishes.

Our family estate has carefully produced the grapes and wine to retain the naturally delightful fruit flavours for you to enjoy.

Anthony Murphy

Anthony Murphy
Winemaker



Trentham Cliffs, N.S.W.
Produce of Australia.

Preservative (220)
Antioxidant (301) Added.

18. 4.95 KEW'S RESTAURANT - KEW

17 Cuisine \$29.00

Menu:-

Entree:-

Scallops and Dill Souffle served with a Prawn Bisque.

Main:-

Fillet of Beef Chargrilled with a balsam vinegar and mustard seed sauce with selected vegetables.

Sweets:-

Rhubarb and Apple Tart served on a passionfruit sauce.

Cheese, Greens and Coffee.

Wines:-

McWilliams Kanandah Pinot Noir

Chardonnay Brut

\$ 6.99

1994 Trentham Estate Chardonnay

10.50

1993 De Bortoli Windy Peak Chardonnay

9.34

1992 Penfolds Coonawarra Shiraz Bin 128

11.00

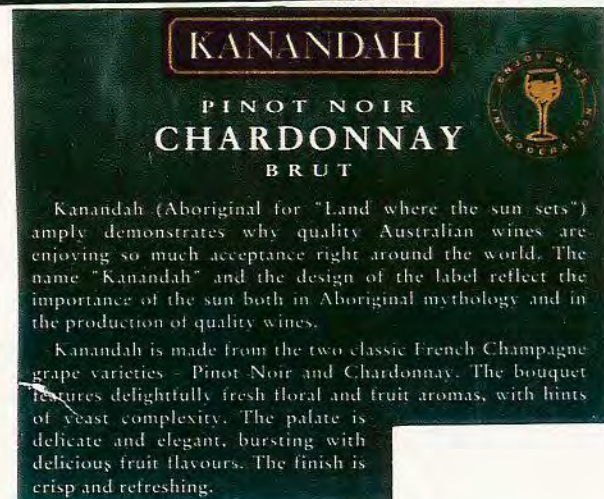
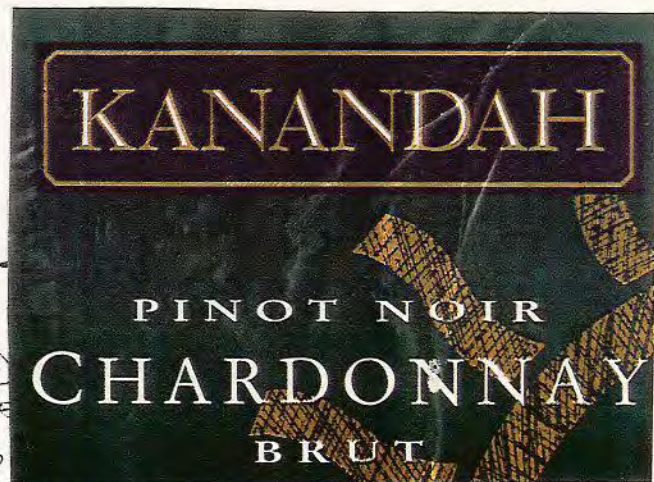
1992 Brown Bros Everton King Valley Red

8.25

Mt. Rufus Seppelsfield Tawny Port

5.99

KEW'S 18/4/95
M. Williams
De Bortoli
Penfolds
Brown Bros
McWilliams
Trentham
Seppelsfield
Windy Peak
Coonawarra
Everton
King Valley
Shiraz
Pinot Noir
Chardonnay
Brut



23. 5.95 ALTA CUCINA RESTAURANT - ARMADALE 36 Cuisine \$32.00LADIES DAY.

Menu:-

Canapes: Deep Fried Vegetable & Spices Packages.

Entree: Warm Chicken Fillets on a bed of baby Spinach garnished with Mango and Avocado, finished with a sweet Soy Dressing.

Main: Medium Rare Rib-Eye Steak served with seasonal Vegetables and side Salads.

Sweets: Baked Choux Pastry filled with Creme de Cacao Mousse and topped with Rich Chocolate Sauce.

Selected Cheeses, Greens,
& Coffee.

Wines:

1991	Yalumba Methode Champenoise	\$21.00
1994	Pewsey Vale Sauvignon Blanc	9.00
1992	Yalumba Show Reserve Chardonnay	10.00
1993	Yalumba Bush Vine Grenache	8.00
1990	Heggies Vineyard Cabernet	12.00
	Yalumba Ten Year Old Port	12.00
	Baileys Cream Liqueur	12.00

27. 6.95 RIVERSDALE GOLF CLUB - Mt.WAVERLEY

27 Cuisine \$28.00

Menu:-

Canapes: Large variety of both Hot & Cold.

Entree: Chicken Waldorf

Main: Roast Sirloin of Beef Chasseur served with selected vegetables.

Sweets: Apricot Strudel with Cream.

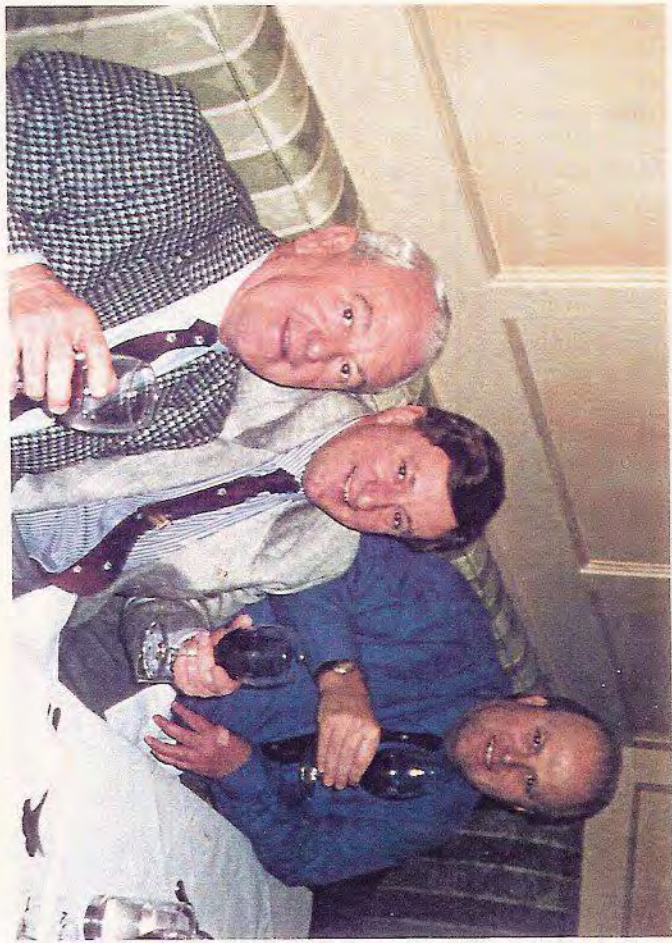
Selected Cheeses, Greens
Coffee & Dinner Mints.

Wines:

1991	Killawarra Premium Brut Champagne	\$ 9.90
* 1991	Chateau Tahbilk Marsanne	7.60
* 1991	Bleasdale Langhorne Creek Verdelho	7.40
* 1986	Chateau Tahbilk Shiraz	8.00
* 1986	Morris of Rutherglen Shiraz	7.85
	Lindemans Macquarie Wood Matured Tawny Port	8.95

* Club Cellar Wines.





LUNCH at RIVERSDALE GOLF CLUB - 27. 6.95

To come in out of the cold wind blowing down the drive, to a pleasantly warm room with a log fire burning to welcome us, was one of the many pleasures awaiting some 27 members and guests today.

Clearly, our Beefmaster is a man with some influence at Riversdale, as it seemed we were bombarded with hospitality from the moment we arrived until we reluctantly left sometime between 3.30pm and 4.30pm.

I actually noticed some members restraining themselves from keeping up with the continuous supply of appetizers before the meal was served - a rare sight indeed. Nevertheless, these taste tempters combined with the Killarwa Premium Brut Champagne and/or the ice cold Light Ice certainly got things going well.

The Entree of Chicken and Walnut (Pecan) Salad was very well received and drew praise from Ian Gorrie while Bruce Candy was thankful just for being able to sink his teeth into some tender meat instead of vegetarian fare.

There was plenty of discussion and the usual inaccurate but adamant comment on the two White wines and at the end of that exercise Geoff Verrey proved yet again that he is a "Better Guesser" than most by picking No.1 as a Chateau Tabilck Marsanne and then topping that off by declaring No.2 as a Verdelho.

It was great to see so many members and guests participating in commenting on both the food and the wine.

The main course of Beef (Slices) with a delicious Chasseur Sauce and Vegetables prepared in a variety of ways was adequate and this too brought comments many and varied. George's guest, Reg, was not too keen on the way the vegetables had been cooked and declared that they should really only be boiled or steamed. It was all light hearted comment which really added to the occasion.

The comments on the two Reds were, of course, predictable although Kevin Pettigrove's repertoire of the fruit flavours in the Reds drew out some more light hearted banter and, when the dust settled, we all felt we really knew all along precisely what the Reds were but just didn't quite get around to saying so.

Then, somehow, we even managed to consume the delicious Apricot Strudel and then Cheese and Nuts with Port and Coffee.

A meeting to remember and my congratulations to both our Beefmaster, George Baklis and our Winemaster, Ron Watt for such a great day.


VERNE BARNETT.

Y A L U M B A



Méthode Champenoise

Vintage 1991

YALUMBA WINERY EDEN VALLEY ROAD ANGASTON SOUTH AUSTRALIA 5353
750ML PRODUCE OF AUSTRALIA

The family at Yalumba have long held an ambition to produce a world class Australian sparkling wine by the "méthode champenoise".

Over the past decade, our winemakers have developed knowledge and skill through research and annual visits to the Champagne region of France, where they received valuable assistance from growers, oenologists and friends.

The wine is made from traditional varieties of Pinot Noir, Chardonnay and Meunier, grown in selected vineyard sites in the cooler regions of Australia.

'D' is a result of dedication and expertise, combining the best traditions of France and the technical skill and grapes of Australia.

12.0% ALC/VOL

ANTIOXIDANT (300) ADDED, PRESERVATIVE (220) ADDED

SHOW RESERVE

CHARDONNAY

1992

PRODUCE OF AUSTRALIA 750ML

BUSH VINE

GRENACHE

1993

PRODUCE OF AUSTRALIA 750ML

PEWSEY VALE



THE PEWSEY VALE VINEYARD WAS ESTABLISHED IN THE EDEN VALLEY REGION IN 1847 PRODUCING SOME OF AUSTRALIA'S FIRST COOL CLIMATE WINES. THESE EARLY PEWSEY VALE WINES WERE EXPORTED TO ENGLAND WHERE THEY WON NUMEROUS AWARDS IN THE PRESTIGIOUS WINE SHOWS OF THE DAY.

INDIVIDUAL VINEYARD SELECTION

SAUVIGNON BLANC

VINTAGE 1994

PEWSEY VALE VINEYARD
BROWNS ROAD EDEN VALLEY
SOUTH AUSTRALIA 5235
12.0% ALCOHOL BY VOLUME



PEWSEY VALE

INDIVIDUAL VINEYARD SELECTION

IN 1847 JOSEPH GILBERT ESTABLISHED HIS PEWSEY VALE VINEYARD HIGH IN THE EDEN VALLEY REGION. HE PLANTED 16 ACRES WITH VERDELHO, GOUAIS, RIESLING, SHIRAZ AND CABERNET SAUVIGNON.

HE WAS A PIONEER IN COOL CLIMATE VITICULTURE AND TODAY THIS VINEYARD PRODUCES GRAPES OF GREAT FLAVOUR AND COMPOSITION. AND ITS WINES ARE RECOGNISED AMONGST THE FINEST IN AUSTRALIA.

ALTITUDE:
440 - 490 METRES

REGION:
EDEN VALLEY S.A.

HARVEST DATE:
17 MARCH - 19 MARCH, 1994

AVERAGE RAINFALL:
711mm

SOIL TYPE:
COARSE YELLOW
PODZOLIC

H E G G I E S V I N E Y A R D

The Heggies Vineyard is in the rugged but beautiful high country of the Eden Valley region. It is marked by huge gums and rocky outcrops and produces wines of individual flavour and character.

The property was purchased from the late Colin Heggie in 1971 after many years of good humoured bargaining. Colin was a colourful local grazier with a dry sense of humour and a love for the high country and his many stock horses.

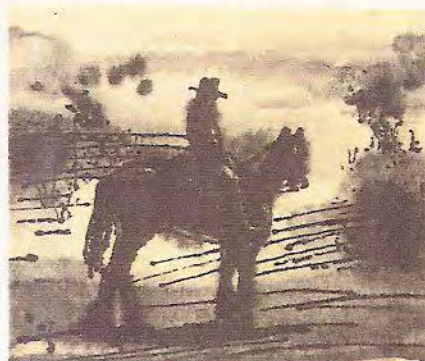
The Heggie family has a long association with the region and their Australian grazing heritage is depicted on the label with Colin aboard his beloved chestnut 'Jack'.

This superb oak matured dry red was made from Cabernet Sauvignon, Cabernet Franc and Merlot grapes and continues the quality of wine released from the rugged Heggies high country vineyard.

HEGGIES VINEYARD,
HEGGIES RANGE ROAD,
EDEN VALLEY, S.A. 5235
11.0% ALCOHOL BY VOLUME
PRESERVATIVE (220) ADDED



H E G G I E S V I N E Y A R D



Heggies

CABERNETS

1990

HE WAS THE
FOUNDER OF
BLEASDALE AND
ONE OF SOUTH
AUSTRALIA'S PIONEERS

BLEASDALE

Established 1850
Langhorne Creek

1991

WOOD AGED
Verdielho

PRESERVATIVE (220) ADDED



ANTIOXIDANT (300) ADDED

VINTAGED BY BLEASDALE VINEYARDS PTY LTD LANGHORNE CREEK S.A. 5255

12.5% ALC/VOL

WINE MADE IN AUSTRALIA 750 ml

750 ml



Lindemans

Macquarie
Port

Very Special
Wood Matured Tawny

750ML



The Verdelho grape, originally from Portugal, was one of the first varieties planted at Bleasdale in the 1860s. Traditionally used in making luscious fortified Madeira, Verdelho is now also used to produce a drier varietal table wine.

A delicate peachy bouquet and fruity flavour are complemented by toasty oak characters brought about by partial fermentation and aging in French and American oak casks.

Best drunk young while the attractive floral aromas prevail but, with cellaring, this wine will develop a golden colour and rich honey flavours. Ideal with seafood and light meat dishes.

RIVERSDALE GOLF CLUB

27th JUNE 1995

M. J. ~~Wells~~ 7-2-20
 B. C. ~~Wells~~ Howe.
 Ben Datt Humphreys
 Harry Mackay Rev. Pettigrew
~~Chapman~~
 Carlyle. Allen
 Sampson Jon. Tuckwell
 Chandler
 W. W. Wells
 J. C. ~~Wells~~
 R. E. ~~Wells~~
 R. E. ~~Wells~~
 Harkins. Burr

Lindemans

Macquarie Port

Macquarie is a fine oak matured tawny, being a blend of vintages to maintain uniformity of style and quality. The wine has a fine, aged, tawny red colour. The inviting bouquet is dominated by an attractive, oak matured fruit character. The soft, round, full bodied palate shows abundant, developed flavour and pleasant oak integration. The finish is dry and clean showing excellent acid balance.