Vital

1999 — 2000

1999 – 2001

NITAL - STARTING AGAIN

If members care to look up their copy of the 1998-1999 Book, I said it was time someone else took on the recording of our history, But here it is 2007 and our 40th Year and no one has taken up the baton. Unfortunately. There is now an eight year gap which needs to be filled. So with a deep breath I've again tackled the job.

For ease of compilation the task will be spread over four books. Just as well I have kept all records - even those of our first meeting forty years ago!

My thanks go to Michael Stanley for copying a great number of the pages for these next two years, both black and white and colour. Unfortunately he can no longer assist in this way and we'll have to pay for copying. That's the reason for resorting to black and white – colour is just too expensive.

My thanks also to Jim Freebairn for his reports on the various Conventions that I have included in our books.

I enjoy reminiscing but it really is time someone took over from me – or at least started to think about it.

Thanks to all members for making our Club an enjoyable experience.

MERV ZIEBELL

ANNUAL GENERAL MEETING
of the
NITAL BEEFSTEAK AND BURGUNDY CLUB
held at KEWS RESTAURANT, KEW
at 11.10am on 24 August, 1999

The meeting was opened at 11.10am by the President Mr Ross Barry who welcomed all members present.

PRESENT: Ross Barry (Chair) Merv Ziebell, Kevin Petttigrove, Ian Robinson Greg Brown, Ralph Foster, Norm Buckley, Ian Gorrie, Alan Clayton, Jim Freebairn, John Wilkinson, Ron Watt.

APOLOGIES: Messrs. Neil Noonan, Carl Dunstan, Vern Barnett, Geoff Verey.

MINUTES of the previous Annual General Meeting held on 28 July, 1998 and forwarded to all members were moved for approval by Mr Ian Robinson, seconded Mr. Greg Brown.

Accepted by all present.

BUSINESS ARISING: Nothing offered.

TREASURER'S REPORT: The Audited Balance Sheet, handed to members on arrival was presented showing a surplus of $151. Moved for acceptance by Mr Norm Buckley, seconded Mr Kevin Pettigrove.

Accepted by all present.

BUSINESS ARISING: Nothing offered.

CORRESPONDENCE: All correspondence dealt with in Committee.

PRESIDENT'S REPORT: As attached.
Mr Ross Barry, the President, personally thanked Beefmaster Mr John Wilkinson, Winemaster, Mr Ian Robinson and Secretary/Treasurer Mr Merv Ziebell, for their efforts during the past year.

ELECTION OF OFFICE BEARERS: This being the Annual General Meeting, the President declared all positions vacant and called for nomination for office bearers for 1999/2000. The results were:

PRESIDENT:	Mr Carl Dunstan	Nominated by Ralph Foster Seconded by Norm Buckley Duly elected.

In the absence of Carl Dunstan, Ross Barry was requested to remain in the Chair.

VICE PRESIDENT:	Mr Ian Robinson	Nominated by Merv Ziebell Seconded by John Wilkinson Duly elected.
WINEMASTER:	Mr Norm Buckley	Nominated by Greg Brown Seconded by Jim Freebairn Duly elected.
BEEFMASTER:	Mr Allan Clayton	Nominated by John Wilkinson Seconded by Norm Buckley Duly elected.
SECRETARY/TREASURER:	Mr Merv Ziebell	Nominated by Ralph Foster Seconded by Kevin Pettigrove Duly elected.

COMMITTEE MEMBERS (2) Mr Greg Brown, nominated by Mr Ralph Foster, seconded Ian Robinson and Mr John Wilkinson, nominated by Norm Buckley and seconded Ralph Foster.
Both duly elected.

CELLAR MASTER:	Mr Jim Freebairn	Nominated by Ralph Foster Seconded by Kevin Pettigrove *Duly elected*

AUDITOR: Mr Jim Freebairn Nominated by Ian Robinson
Seconded by Alan Clayton
Duly elected

GENERAL BUSINESS:

1. **Affiliation Fee/Public, Directors and Officers Liability Insurance.** Moved by Ian Robinson, seconded Norm Buckley that the sum of $160 be forwarded to the Adelaide Beefsteak & Burgundy Club Inc. for the above fees covering the period 1/7/99 - 30/6/2000. Motion Approved.

2 **Cellar Accident Insurance** Moved by Norm Buckley, seconded Alan Clayton that the Cellar Insurance be increased to $10,000 and the necessary premium for 1999/2000 be paid. Motion Approved.

3. **Annual Fees and Levies:** Moved by Ralph Foster, seconded Greg Brown:

a.Club Luncheons	$50.00	Members/Guests
b.Annual Subscription	$45.00	
c.Nomination Fee	$35.00	
d.Club Tie Fine	$ 1.00	
e.Non-attendance other than in para 4	$ 5.00	

Motion accepted.

4. **Moved** by Ralph Foster, seconded Greg Brown that: "It will be taken that all members will attend the monthly Tuesday meetings and the Luncheon fee of $50.00 will be payable if the member fails to notify the Secretary by the previous Thursday of non-attendance by the Member at the lunchoen the following Tuesday". Motion accepted.

5. **Cellar Levy** Moved by Jim Freebairn, seconded Ralph Foster that the Cellar Levy be $50 per member for 1999/2000. Motion accepted

6. **Moved** Jim Freebairn, seconded Greg Brown that 12 months leave of absence be granted to Mr Vern Barnett and Mr Geoff Verey upon payment of the Club's Annual subscription of $45. This motion is to apply as a general rule upon the Committee's approval. Motion accepted

7. **History Book.** Merv Ziebell again advised that he is not in a position to continue on with the annual history book of the Club as he has done in the past. The matter was left in abeyance for the incoming President, Mr. Carl Dunstan to arrange.

8. In accordance with Ralph Foster's request the letter of appreciation from the General Secretary, Adelaide, in relation to the History Books compiled by MervZiebell be attached to the Annual General Minutes.

There being no further General Business the meeting was closed at 12.30pm.

MERVYN T ZIEBELL/Secretary
NITAL BEEFSTEAK AND BURGUNDY CLUB

PRESIDENT:

CARL DUNSTAN

PRESIDENTS ANNUAL REPORT 1999 – 2000

Many thanks for the opportunity of being Club President for the past twelve months.

Firstly let me thank my committee for their support and a special thanks to Ross Barry for taking the helm on the occasions of my absences from Melbourne.

No Beef, Steak and Burgundy Club would function without a good Wine and Beefmaster, and my thanks go to Norm Buckley and Alan Clayton for a great effort and interesting wine and food.

I noticed Ross Barry mentioned the control of Mervyn in his last report, well the chain of control has been broken thanks to June, perhaps Mervyn has met his match. Many thanks Mervyn for your work with the Club.

Jim Freebairn in his position as Cellarmaster deserves a big thank you. Jim, your knowledge of wines never ceases to amaze me.

During the year Ian Robinson resigned due to business pressures, please Ian lets keep you as a visitor as you are always welcome.

On a sadder note, sorry to hear of Ian Killip's illness, we wish him well and we hope to see him soon.

Our focus in the year 2000 has to be on new members if we are to survive as a club A special effort to recruit one new member each would be worth trying..

From my point of view, evening meetings during the year seemed very successful. It is very hard to select good restaurants, especially today with dollar pressures. However, we are a club established on luncheon meals and we have to be aware of that with our members.

I wish the incoming President, Neil Noonan, all the best for the next twelve months and I will give him my full support.

CARL DUNSTAN

Beefmaster's report

Annual General meeting 22 August 2000

It is with great relief that I pass over the roll of Beefmaster to our new incumbent.

It is certainly a roll that is both rewarding and disappointing.

The disappointment comes from members not formalising their attendance within a reasonable period.

In the past I have listened to Merv at various meetings mention the need for members to reply, yet not understood the true need until this year.

It is very difficult to advise a restaurant of our numbers when members have either not replied or on a Friday before the meeting we have a number of six member attending when we expect sixteen plus.

This places more problems directly onto the Beefmaster or the club secretary to ring around members to decide what the real numbers may be.

The rewards however do out-weigh the bad.

I have had the opportunity of visiting a number of venues order to find the right location for our club functions.

You get to ask questions for comments on food that you really know very little about yourself.

With the introduction of the GST and the reduction of quality BYO venues, the choice of la venue is becoming increasingly difficult.

If we expect to eat quality meals at quality venues, we need to review the numbers that attend meetings.

It is becoming more difficult to arrange a meal when numbers are as low as twelve, many restaurants are reluctant to arrange a private venue for numbers under twenty.

I wish to thank, the wine master Norm and club secretary Merv for their assistance throughout the past year.

Good luck to the new Beefmaster hope you receive as much enjoyment as I have, and that members can arrange to notify numbers at an earlier stage.

ALAN CLAYTON.

NITAL BEEFSTEAK & BURGUNDY CLUB
CELLARMASTER'S REPORT 1999/2000

Following our AGM on 24th August 1999 we enjoyed cellar wines and it was good to see that both the whites and the reds were well received by the members. The 1995 Monichino Semillon/Sauvignon Blanc and the 1996 Mildara Chardonnay had both developed some character since the last time they had been tasted. The 1982 Peter Lehmann Cabernet/Shiraz and 1984 Mt. Langhi Ghiran Cabernet Sauvignon were both as fresh as daisies and the flavours beautifully integrated. We finished the luncheon with 1982 Orlando Vintage Port. It had thrown a substantial crust and so I made sure that it was decanted before serving. The glass I tried was undrinkable. It could best be described as soapy. I tried a glass of the second bottle from the other decanter and found it perfect. On inquiry with the restaurateur I was amazed to find that one of the decanters had not been washed properly and still had a residue of detergent when the port was decanted into it! An excellent port had been ruined by sloppy restaurant practices.

The February 2000 meeting at *Glencoe* saw our next foray into the cellar with 1992 Brown Brothers Everton Varieties and 1992 Penfolds Bin 128 Shiraz accompanying char grilled sirloin steak. The wines were a fraction light for the big steaks but still showed the benefit of some bottle age. Most discussion centred on the white wine served with the seared scallops entrée. Regrettably, there are some members who draw the conclusion that a golden honey colour is a sign of a wine being "off" and from the body language of a couple of members I could see that they had formed this opinion before either nosing or tasting the wine. My fears were confirmed when they subsequently commented and gave it a nice old "bagging". I thought the wine was magnificent. Shortly after I had dinner at McWilliams winery in the Yarra Valley where I spoke to Max McWilliam, telling him that I had difficulty in getting our B&B members to appreciate aged Hunter River Semillon and related how the 1987 McWilliams Elizabeth had fared at our meeting. I had been so taken aback by the vitriolic comments that I had turned to The Bible for solace. As if by divine guidance the Book had opened at St. Matthew Chapter 7 Verse 6 "Give not that which is holy unto the dogs, neither cast ye your pearls before swine, lest they trample them under their feet, and turn again and rend you." Max thought it a great joke but could only confirm my opinion that aged Hunter River Semillon remains largely unappreciated.

The 9th of May lunch at Kew's was less controversial with the 1994 vintages of Richmond Grove Riesling and Peter Lehmann Semillon being greeted with approval. The 1986 vintages of Rouge Homme Cabernet and Wynns Cabernet Sauvignon provided a comparison of two wines of the same grape variety and same year from the same side of Naracoorte Road and very close, if not adjoining vineyards. We finished the meal with the Club bottling 1990 Kay's Vintage Port. It has thrown a huge crust and was quite a contrast to the aggressive, spirity port we bottled in November 1992.

Our final luncheon for the year where we enjoyed cellar wines was at *Glencoe* on 27th June. Only 12 members and 1 guest were present. It was a pity as there were some lovely wines. Served with Fresh River Prawns, the two whites, both 1991 vintage were extraordinarily different in colour and flavour. The Lindemans Hunter River

White Burgundy (Chardonnay) was still a light greenish yellow. When tasted, it still had the fresh characteristics of a young wine. By contrast the Chateau Tahbilk was deeply golden and had that distinctive honeysuckle flavour for which aged Marsanne is renowned. The 1988 Tisdall Mount Helen Winemaker's Reserve Merlot was a smooth old red that had thrown a crust. This wine was decanted for us but like so many restaurants *Glencoe* has only a very limited number of decanters. I think they had two in the whole restaurant! The 1992 Sevenhills Cabernet had the "muscle" associated with good Clare Valley reds. We finished with a 1986 Sevenhills Vintage Port, still a baby.

For future enjoyment, Cellar purchases for the year included 1999 Yalumba Heggies Riesling and 1996 Orlando St. Hugo Coonawarra Cabernet Sauvignon. Both wines should reward cellaring.

My thanks to Winemaster, Norm Buckley for serving the wines during the year, Greg Brown, for providing storage space and Mervyn Ziebell for maintaining the cellar book and organising delivery to Norm. Thank you, the Members, for giving me the opportunity to choose wines for you that will improve with age and to share with you my enjoyment of cellared wines.

Jim Freebairn

NITAL BEEFSTEAK & BURGUNDY CLUB
1999/2000

ANNUAL GENERAL MEETING – AUGUST 24, 1999
KEW'S RESTAURANT, KEW

OFFICE BEARERS

PRESIDENT	CARL DUNSTAN
VICE PRESIDENT	IAN ROBINSON
SECRETARY/TREASURER	MERV ZIEBELL
WINE MASTER	NORM BUCKLEY
BEEF MASTER	ALAN CLAYTON
CELLAR MASTER	JIM FREEBAIRN
COMMITTEE (2)	GREG BROWN
	JOHN WILKINSON

CLUB LUNCHEONS **$50**

MEMBER'S UPDATE

New Members

No, 113	Brian Simmons	Joined 27.7.1999
No. 114	Andrew Jackson	Joined 9.5.2000

Beefsteak and Burgundy Club

Dear Mervyn,

Thanks for sending over a copy of your last annual report earlie this year. I appreciated receiving it for our archives.

At the Launceton Convention I made mention of the high standard of your report.

Trust you are keeping well.

Regards.

Bill Dand.

2/6/99

NITAL BEEFSTEAK & BURGUNDY CLUB
1999-2000

Beefmaster: Alan Clayton Winemaster: Norm Buckley

27.7.1999 PERRIN'S RESTAURANT – GLEN IRIS. **19** Cuisine $36.00

Menu and Autographs attached.

WINES

1994	Tulloch Cuvée Brut Champagne	$12.95
	James Boag Premium Lager	1.95
1998	Mitchelton Blackwood Park Riesling	12.95
1998	Peter Lehmann Barossa Semillon	10.95
1997	Annie's Lane Shiraz	16.95
1997	Wyndham Estate Bin 444 Cabernet Sauvignon	11.95
	McWilliam's Reserve Muscat	9.95

****

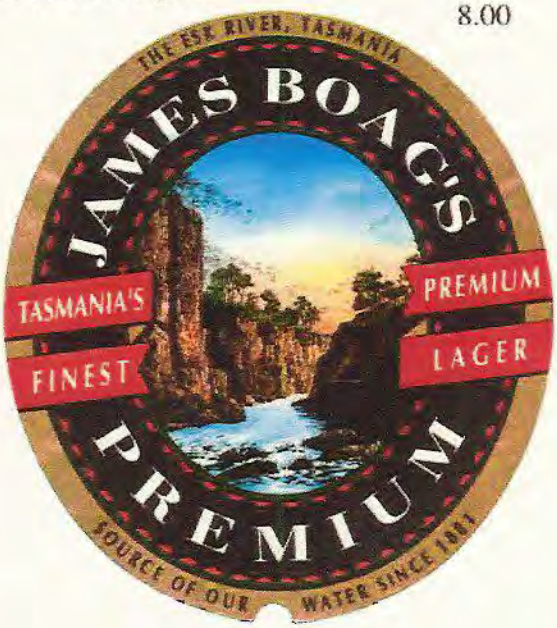
24.8.1999 KEW'S RESTAURANT – KEW **15** Cuisine $30.00

Menu and Autographs attached.
Report from Ross Barry

WINES

	Orlando Trilogy Cuvée Brut	$11.95
	James Boag Premium Lager	1.95
* 1995	Monichino Semillon/Sauvignon Blanc (Cobram Conventiion 1997)	10.40
* 1997	Mildara Chardonnay (1998 Broken Hill Convention)	10.00
* 1984	Mount Langi Ghiran Cabernet Sauvignon	12.00
* 1982	Peter Lehmann Shiraz Cabernet Sauvignon	12.00
* 1982	Orlando Vintage Port	8.00

* Cellar Wines



PERRINS REST

27/7/1999

Entree

Smoked rainbow trout fillet served chilled on special coulis of Red capsicum & tomato with spring onions & chived sour cream

❁ ❁ ❁ ❁ ❁

Main

Char grilled yearling rump carved & served medium rare on red wine jus & caramelised julienne of sweet potato & onion

❁ ❁ ❁ ❁ ❁

Dessert

Mixed selection of Australian Cheeses & fresh fruit

Coffee

TASTING NOTES:
A blend of 30% Sauvignon Blanc and 70% Semillon.
This wine display's a complexity of passionfruits, lime, lemons and pineapples.

13% ALC/VOL
Approx. 7.7 standard drinks
Produced and bottled by:
C Monichino & Sons
Katunga Goulburn Valley Vic
Preservative (220) added
Antioxidant (300) added
WINE MADE IN AUSTRALIA

9 317918 000185

MONICHINO

SAUVIGNON BLANC SEMILLON

1995

GOULBURN VALLEY, VICTORIA 750ml

1984

[illegible]

Cabernet Sauvignon

GROWN PRODUCED AND BOTTLED BY FRATINS,
MOUNT LANGI GHIRAN, VINEYARDS, BUANGOR,
VIA ARARAT, VICTORIA. ALC. 12.5% VOLUME.

PRODUCE OF AUSTRALIA 750mL

PETER LEHMANN

1982

SHIRAZ
CABERNET SAUVIGNON

Many great Australian dry red styles have resulted from the blending of Shiraz and Cabernet Sauvignon. These two premium varieties are an excellent complement to one another, combining the lifted mint character of the Cabernet with the soft richness of Shiraz. This particular blend shows superb fruit complexity which with skilful oak maturation has produced a wine of immediate appeal.

Silver Medal Hobart 1985 Class 48
Bronze Medal Canberra 1985 Class 59

PETER LEHMANN

1982

BAROSSA VALLEY

SHIRAZ
CABERNET SAUVIGNON

PETER LEHMANN WINES PTY. LTD., TANUNDA, SOUTH AUSTRALIA

PRODUCE OF AUSTRALIA ALC./VOL. 12.3% 750ml

Kews Restaurant
Tuesday 24th August, 1999

Canapes

❁ ❁ ❁ ❁ ❁

Entree

Linguini with peanut & coriander pesto, panchetta & grilled chicken.

❁ ❁ ❁ ❁ ❁

Main

Roast duck legs with pineapple, pink peppercorn sauce & sticky rice.

❁ ❁ ❁ ❁ ❁

Dessert

Mixed selection of Kew's special desserts

Nital Beefsteak & Burgundy Club Luncheon **24th August 1999**

This luncheon followed the Annual General Meeting, unfortunately Carl Dunstan as the incoming president was unable to attend due to business commitments.

John Wilkinson was the beefmaster and Ian Robinson the wine master. The venue was Kew's with sixteen members and two guests in attendance. It was also a day that cellar wines were used.

Entree: - Linguini with peanut & coriander pesto, panchetta & Grilled chicken.

The wines served were:

White 1 - Monichino - sauvignon blanc (30%) semillon (70%) 1995 bought at the 1995 Cobram convention

White 2 - Broken Hill convention wine - 1998 Chardonnay

The comments on the food were mixed and in general it was stated to be interesting and different.

Whilst no one managed to pick the wines Ralph made the comment that the wines were a credit to the cellar.

Main course: - Roast duck legs with pineapple, pink peppercorn sauce & sticky rice.

The wines were

Red 1 - 1984 Mount Langhi Ghiran - Cabernet sauvignon

Red 2 - Peter Lehman - Shiraz / Cabernet Sauvignon

The most scathing comments on the lunch came from Merv, some of the comments were the meal was nothing - no vegetables - Kews has slipped badly - would have preferred the top half of the chook - wasted with wines. Needles to say we can tell who is a beef only man. It is the expectation by a number that only beef is to be served and nothing else will do.

Ralph did make comment that he enjoyed the Duck and so did a few others.

The meal as served is on the split the bill menu with no special effort having been put into it, It begs the question as to whether or not we got the best value for our dollar.

The comments on the wines were favourable and appeared to be enjoyed by all

Dessert: - Consisted of a mixed selection of Kews special desserts.

The wine was a Orlando Vintage Port 1982, a bottle was decanted and a detergent smell was detected and the taste was not the same as that out of the bottle. This could be from the decanter which could of had a residue of detergent left in it.

The meeting was closed around 3.10 pm

Ross Barry

28.9.1999 **WILDFLOWER RESTAURANT CANTERBURY** **18** Cuisine $36.00

Menu and Autographs attached.

WINES

Burkes Hemp Premium Ale, Fosters Light Ice Beer)
Australian Prestige Wines Legend Sparkling Burgundy) **Wines donated by**
1998 Saramos Chardonnay) **Winemaster Norm Buckley**
1998 Kingston Estate Semillon/Sauvignon Blanc)
1997 Kingston Estate Shiraz)
1997 Kingston Estate Cabernet Sauvignon)
1992 St.Peters Botrytis Semillon)

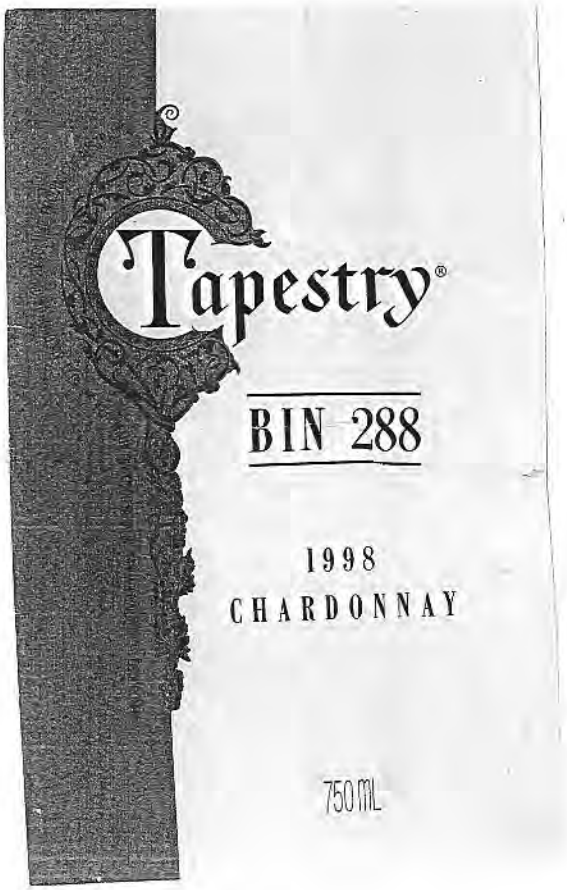
****

26.10.1999 **AGOSTINO'S RESTAURANT – EAST KEW** **16** Cuisine $30.00

Menu and Autographs attached.

WINES

Portland Oregan Honey Beer, James Boag Premium Lager)
and Fosters Light Ice Beer.)
Hardy's Trilogy Champagne)
1997 Undurraga Sauvignon Blanc (Chile)) $295.00
Cleanskin Semillon/Chardonnay)
1998 Deakin Estate Shiraz)
1997 Eldridge Cabernet Sauvignon)
Wynns Samuel Port)



NITAL

BEEFSTEAK & BURGANDY CLUB

LUNCHEON MEETING

28th SEPTEMBER 1999

WILDFLOWER

1 Theater Place Canterbury

ENTRÉE

Salad of seared calamari, mixed lettuces and baby capers
with a saffron oil dressing

MAIN COURSE

Grilled King Island Rump steak
served with roast Kipfler potatoes,
tossed baby spinach
and Dijon mustard sauce

DESSERT

Apple and berry cake, served with berry sauce
and Tarago River double cream

Coffee and Tea

NITAL

BEEFSTEAK & BURGUNDY CLUB

LUNCHEON MEETING

26th OCTOBER 1999

AGOSTINO RESTAURANT

647 High Street Kew East

ENTRÉE

Platter of Anti pasta and warm chicken salad

MAIN COURSE

Sirloin of Beef
Served with potato wedges,
Seasonal vegetables

DESSERT

Tiramasu served with cream

Coffee and Tea

23.11.1999 **MERCERS RESTAURANT – ELTHAM** **36** Cuisine $42.50

Christmas - Evening Dinner

Menu and Autographs attached.

WINES

	McWilliam Sherry	$ 5.99
	Lindauer Brut (New Zealand)	12.99
	James Boag Premium Lager	2.20
1997	Canterbury Sherwood Estate Riesling (NZ)	13.99
1999	Kilgour Estate Riesling	15.00
1998	Donnelly River Karri	
	Pinot Noir Cabernet, Merlot, Shiraz	11.75
1998	Taylors Merlot	16.99
	Smiths Galway Pipe Fine Old Tawny Port	28.99

****

25.1.2000 **HASKIN HOTEL – NORTH FITZROY** **16** Cuisine $30.00

MENU Chilli Prawns
Porterhouse Steak with Mushroom Sauce and seasonal Vegetables
Coffee

WINES

	Wayne Thomas Brut Cuvee	)	
1998	C.J. Pask Hawke's Bay Sauvignon Blanc	)	
1998	Merrivale Tapestry Bin 288 Chardonnay	)	$320.00
1997	St. Peter's Reserve Cabernet Merlot	)	
1997	Eldridge Clare Valley Cabernet Sauvignon	)	
	Australian Prestige Wines Legend Old Tawny Port	)	

****

NITAL

BEEFSTEAK & BURGUNDY CLUB

XMAS DINNER MEETING

23rd NOVEMBER 1999

MERCER'S

732 Main Road Eltham

STARTERS

Thick onion soup laced with cognac and
served with bone marrow souffle

MAIN COURSE

Medallions of beef gratinated with an onion and mustard seed soubise,
baked chat potatoes, panache of peas and a labernet jus

or

Chicken breast filled with braised leek and coriander,
wrapped in prosciutto, served on a bed of pearl cous cous,
enhanced by a ginger mustard sauternes sauce.

DESSERT

Cranberry bavarois served with brandy allspice ice cream
and fruit mince cracker

Coffee with madeleines

MERCER'S REST.

ELTHAM 23. 11. 1999

TAYLORS

1998 1998

Merlot

Estate Grown

Estate Bottled

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

13.0% ALC/VOL PRODUCT OF AUSTRALIA 750ml

TAYLORS

Clare Valley South Australia

Merlot

In the mid 1990's the family decided to diversify by planting the world famous Bordeaux variety Merlot, to the terra-rossa soils of the Taylors Estate in the Clare Valley of South Australia.

The results exceeded the high expectations, with the resultant wine displaying intense meaty, beetroot and blackcurrant flavours. Further complexity was gained by 15 months barrel maturation in new and one year old French oak hogsheads. This wine is a full flavoured style that with careful cellaring will improve well into the new Millennium.

Enjoy wine in moderation

9 311659 000725

www.taylorswines.com.au

Mitchell Taylor

CONTAINS APPROXIMATELY
2.7 STANDARD DRINKS
PRESERVATIVE (220) ADDED

YALUMBA

Galway Pipe

Galway Pipe was named after Sir Henry Galway, Governor of South Australia from 1914-1920. During his term in office, Governor Galway regularly selected his pipe of Yalumba port for exclusive use at Government House.

Ever since, Galway Pipe has had a reputation for smooth but concentrated rancio flavours and great finesse

9 311789 003009

PRESERVATIVE (220) ADDED
CONTAINS APPROXIMATELY
10.9 STANDARD DRINKS
18.5% ALC/VOL
PRODUCT OF AUSTRALIA

L9089

Galway Pipe

FINE OLD TAWNY PORT

BOTTLED BY
S. Smith & Son Pty. Ltd.
EDEN VALLEY ROAD
ANGASTON SOUTH AUSTRALIA 5353
ESTABLISHED 1949

750ml

Kilgour Estate

1999 RIESLING

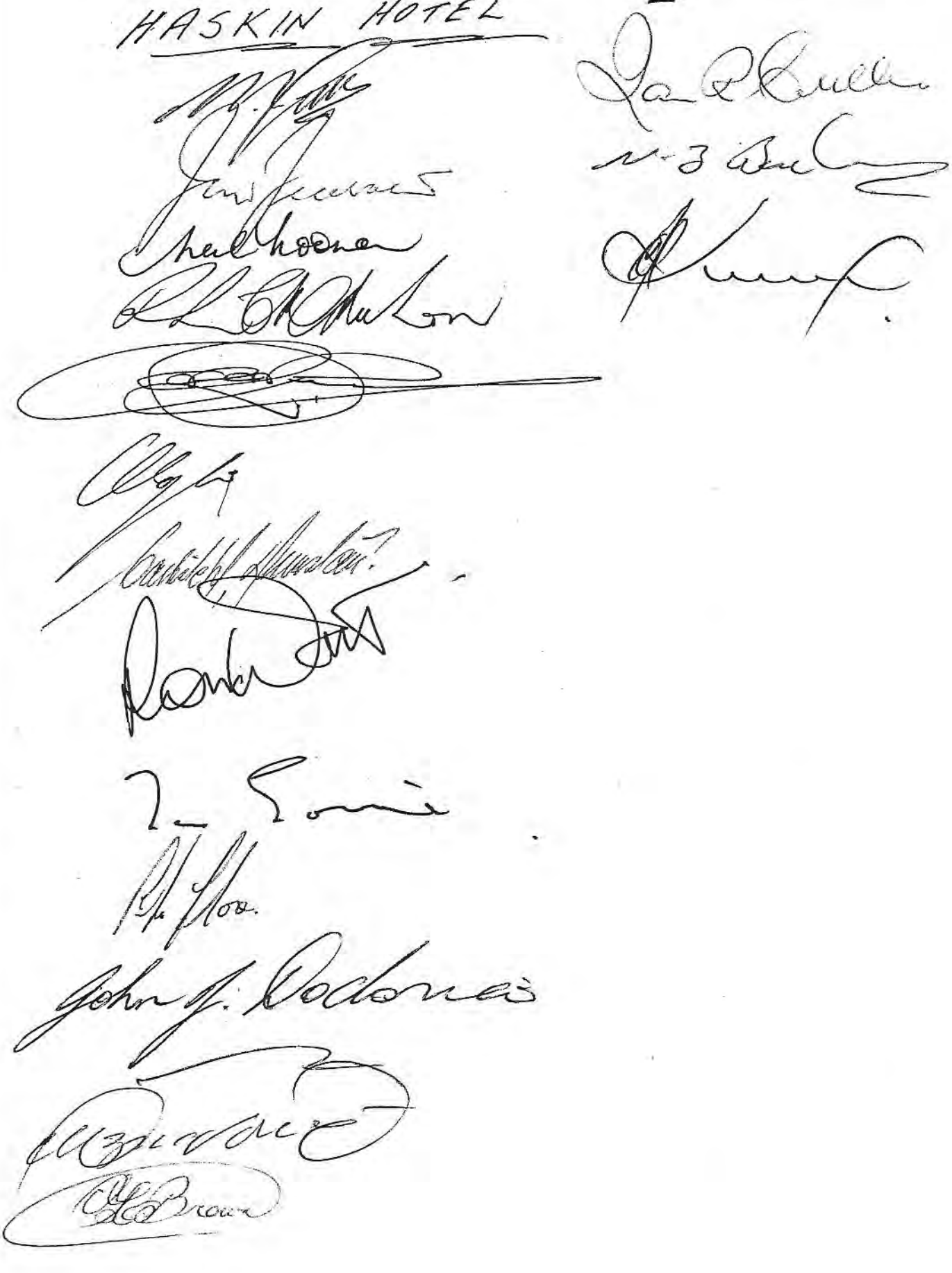
PRODUCED BY KILGOUR ESTATE, MCADAMS LANE, PLAPINE
BELLARINE PENINSULA, VICTORIA, AUSTRALIA

13.8% ALC.VOL EQUIVALENT TO 8 STANDARD DRINKS
50mL PRESERVATIVE 220 ADDED

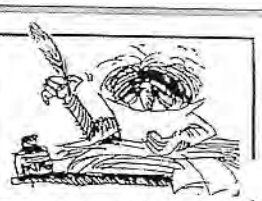
Autographs

25TH JANUARY 2000

HASKIN HOTEL



BY TONY STELZER



SCREWED FOREVER?

Why the next red wine you buy should be screw-capped.

There's a new wave sweeping through the world of wine. Australia was the first to be hit at the turn of the millennium. New Zealand quickly followed the very next year. Since that time it has surged to tidal wave ferocity in these countries and the swell is quickly spreading to other shores.

Screw caps have arrived, ushering in the latest change in the climate of wine seal technology. The long-range forecasts predict a significant proportion of the world's wines under screw closure by the end of this decade. But many still fear a trail of destruction in the wake of the long-term performance of the seal that looks set to revolutionise the modern wine industry.

You've seen them staring back at you from bottle shop shelves. From glossy cellar door newsletters. Perhaps even from restaurant wine lists. And you couldn't help but read about them in wine magazines, perhaps even in the local newspaper. But you're still not convinced. At least, not enough that your next investment in the pointy end of the premium red wine market should be sealed with – of all things – an aluminium cap.

You've heard all the arguments about cork taint, about random oxidation, about leaking corks – not to mention ease of opening and convenience. But the question remains: can a red wine possibly develop properly without a cork?

David Leyland is perhaps the most qualified person in the world to answer that question. The ACI Stelvin Project in which he was involved during the 1970s put screw caps through rigorous comparative tests for almost a decade. These trials produced what has since been described as "unequivocal results – the range of wines examined (white and red) retained their quality with a Stelvin closure significantly better than with a cork".

What is even less commonly known is that many of the leftover bottles from that trial ended up in the cellars of those who conducted the trial – including David Leyland. He's been drinking his way through them ever since. "Over the last ten years I've had the odd one or two red wines under screw cap from the trial," he reports. "All of the corked samples were badly oxidised... the corks went to cheese, soft and rotten and the wine went to vinegar years ago. You couldn't drink the corked control, but the Stelcap wine was pretty good, still drinkable with no sign of oxidation."

Such results challenge the traditional argument that wines need to "breathe" oxygen through the cork in order to develop. "True wine scientists know that bottle development is a reductive, not an oxidative process. It's about time that the truth is told," states Peter Wall, who led the introduction of screw caps into the Australian market through his role at Yalumba.

Others argue that the seal itself may not last the distance. Dr Bryce Rankine, who presided over the ACI trials during the 1970s is well qualified to counter this objection. "I have seen no evidence of the seals in contemporary screw caps breaking down after extended cellaring," he declares.

If anything, the screw cap will extend the life of the wine under its care. After recently assessing 1996 Bin 389 and 1995 Bin 2 under both cork and screw cap, Penfolds chief winemaker Peter Gago commented that "there is less development under Stelvin... The screw-capped version had aged in a similar way to a wine in a really cold cellar."

As the wave of the uptake of screw caps continues to surge across the wine world, professionals and consumers alike are increasingly coming to the realisation that this innovative closure does not, as once feared, drown the long-term potential of a wine. Quite the contrary. The tide is well and truly turning on the wine closure industry. The revolution has begun.

■

Independent wine writer and scientist, Tyson Stelzer is the author of the recently released book *Screwed for good? The case for screw caps on red wines*. This comprehensive, independent report unravels the tough questions surrounding the use of screw caps on red wines. Further information and a sample chapter can be found at www.cellaringwine.com.

22.2.2000 **GLENCOE RESTAURANT – MONT ALBERT** 18 Cuisine $35.00

Menu and Autographs attached.

WINES

	Burkes Hemp Premium Ale	$ 1.95
	Wayne Thomas Premium Brut NV	12.34
* 1987	McWilliams Elizabeth Mount Pleasant Semillon	6.00
* 1992	Brown Bros. Everton Varieties	8.25
* 1992	Penfolds Coonawarra Bin 128 Shiraz	11.00
	Lindemans Macquarie Port, Wood Matured Tawny	N/C.

* Cellar Wines

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28.3.2000 **BISTROT BALZAC – EAST MELBOURNE** 24 Cuisine $47.00
Evening Dinner

Menu and Autographs attached.

WINES

	Wayne Thomas Premium Brut NV	$12.34
1998	Antcliff's Chase Riesling	12.30
1999	Edenhope Riverina Verdelho	7.50
1998	Abbotts Cumulus Shiraz (France)	13.50
1998	Abbotts Cirrus Shiraz, Cabernet (France)	13.50
1997	St. Peters Botrytis Semillon	10.25

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9.5.2000 **KEW'S RESTAURANT – KEW** **15** Cuisine $33.00

Menu and Autographs attached.

WINES

* 1994	Richmond Grove Rhine Riesling (1996 Adelaide Convention)	$10.00
* 1994	Peter Lehmann Barossa Semillon	7.75
* 1986	Wynns Coonawarra Cabernet Sauvignon	13.99
* 1986	Rouge Homme Coonawarra Cabernet Sauvignon	10.00
* 1990	Kay's Vintage Port (Club Bottling)	3.00

* Cellar Wines

NITAL

BEEFSTEAK & BURGUNDY CLUB

LUNCHEON MEETING

22nd FEBRUARY 2000

GLENCOE

766 Whitehorse Road Mont Albert

ENTRÉE

Rocket salad with seared scallops,
Smoked eggplant and asparagus
with a balsamic dressing.

MAIN COURSE

Char grilled sirloin, on a garlic and parsley
Mash accompanied by a mixed
Mushroom sauce.

DESSERT

A selection of Australian cheese served
with fresh and dried fruits
and water crackers

Coffee

NITAL

BEEFSTEAK & BURGUNDY CLUB

DINNER MEETING

28th MARCH 2000

BISTRO BALZAC

62 Wellington Parade East Melbourne

ENTREE

Mussels and seasonal vegetables Ala Grecque

MAIN COURSE

Aged rump tornadoes on a root vegetable gratin,
spicy oriental inspired sauce

DESSERT

Creamy ginger panna cotta with a salad of citrus fruits
and passionfruit caramel sauce

Coffee and Petit Fours

Quote from John Brown of Brown Brothers:

"God made the vine to turn water into wine
Then God made man to turn it back again"

NITAL

BEEFSTEAK & BURGUNDY CLUB

LUNCHEON MEETING

09th May 2000

KEW'S RESTRAUNT

330 High Street KEW

ENTRÉE

Homemade Gnocchi tossed in a Basil and Pinenut pesto
served on roasted Red Capsicum sauce
with crisp panchetta and shaved parmesan

MAIN COURSE

Panfried Kangaroo fillet served Medium-Rare
on a potato cake with horseradish cream,
julienne of fresh herb omelet,
oven dried Roma tomatoes and a sweet red wine glaze.

DESSERT

Tira Mi Su parfait
served on a coffee flavoured anglaise

Coffee

Autographs

30.5.2000 **AJAY'S RESTAURANT – NORTH CARLTON** 16 Cuisine $55.00
Evening Dinner

Menu and Autographs attached.

WINES

	Wayne Thomas Premium Brut NV	$12.34
1999	Boston Bay Spatlese Riesling	10.50
1998	Antcliff's Chase Riesling	12.30
1999	Willow Point Black Cabernet Sauvignon	10.20
1997	Merrivale Tapestry Bin 338 Shiraz	15.86
	Bethany Old Quarry Tawny Port	

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27.6.2000 **GLENCOE RESTAURANT – MONT ALBERT** 13 Cuisine $35.00

Menu and Autographs attached.

WINES

	Crown Lager	
1998	Wyndham Estate Vintage Cuveé Brut	
* 1991	Lindemans Hunter River White Burgundy	$ 8.60
* 1991	Chateau Tahbilk Marsanne	7.58
* 1998	Tisdall Mount Helen Winemakers Reserve Merlot	15.00
* 1992	Sevenhill Cabernet Sauvignon	12.40
* 1986	Sevenhill Vintage Port	14,25

* Cellar Wines

NITAL BEEFSTEAK & BURGUNDY CLUB

DINNER 30th MAY 2000

AJAY'S RESTRAUNT

555 Nicholson Street
North Carlton

Chef's choice canapes

Entrée

Panfried butterfish on a grilled vegetable pizza with basil and macadamia nut pesto

Main

Grilled eye fillet of beef served with a pumpkin and roasted walnut gateau with a red wine confit of shallots

Dessert

Baked ricotta cheesecake topped with conserved figs and its juices

Coffee

NITAL

BEEFSTEAK & BURGUNDY CLUB

LUNCHEON MEETING

27th JUNE 2000

GLENCOE

766 Whitehorse Road Mont Albert

ENTRÉE

Fresh river prawns

MAIN COURSE

Grilled venison.

DESSERT

Glencoe selection

Coffee