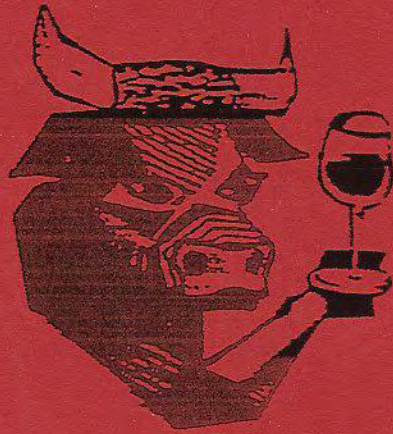


Mital



2000 — 2001

NITAL BEEFSTEAK & BURGUNDY CLUB
2000/2001

ANNUAL GENERAL MEETING – AUGUST 22, 2000
KEW'S RESTAURANT, KEW

OFFICE BEARERS

PRESIDENT	NEIL NOONAN
VICE PRESIDENT	GREG BROWN
SECRETARY/TREASURER	MERV ZIEBELL
WINE MASTER	RON WATT
BEEF MASTER	CARL DUNSTAN
CELLAR MASTER	JIM FREEBAIRN
COMMITTEE (2)	JOHN WILKINSON
	IAN GORRIE

CLUB LUNCHEONS \$55

MEMBER'S UPDATE

Resignations

No. 75	Vern Barnett	27. 6.2000
92	Geoff Verey	27. 7.1999
95	Ian Robinson	25. 7..2000
111	Norm Buckley	24.10.2000
113	Brian Simmons	24.10.2000
114	Andrew Jackson	26. 6.2001



NITAL BEEFSTEAK AND BURGUNDY CLUB
BEEFSTEAK AND BURGUNDY CLUB

NITAL BEEFSTEAK AND BURGUNDY CLUB
ANNUAL GENERAL MEETING

held at Kew's Restaurant, Kew
on 22 August, 2000.

The meeting was opened at 11.20am by the President, Mr Carl Dunstan, who welcomed all members present.

Present: Messrs. Carl Dunstan, Ralph Foster, Merv Ziebell, Ian Gorrie, Jim Freebairn, Greg Brown, Alan Clayton, Ross Barry, John Wilkinson, Ron Watt.

Apologies: Messrs. Kevin Pettigrove, Neil Noonan, Brian Simmins, Archie Aznavorian.

Minutes: of the previous Annual General Meeting held on 24 August, 1999, and previously forwarded to all members were moved for approval by Jim Freebairn, seconded by 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 net profit of \$253.00. Moved for acceptance by Ralph Foster, seconded Carl Dunstan.

Accepted by all present.

Business Arising: Nothing offered..

Correspondence:

22.7.00 Letter of resignation received from Ian Robinson.

All other correspondence dealt with in Committee.

President's Report: As attached.

The President thanked all members of the Committee for their efforts during the year.

Election of Office Bearers:

This being the Annual General Meeting the President declared all positions vacant and called for nominations for Office Bearers for 2000/2001. The results are:

President: Neil Noonan Nominated by Carl Dunstan, seconded Greg Brown
Duly elected.

Vice President: Greg Brown Nominated by Carl Dunstan, seconded Merv Ziebell
Duly elected.

Winemaster: Ron Watt Nominated by Ralph Foster, seconded Ross Barry
Duly elected.

Beefmaster: Carl Dunstan Nominated by Alan Clayton, seconded Ian Gorrie
Duly elected.

Secretary/Treasurer: Merv Ziebell Nominated by Carl Dunstan, seconded Ian Gorrie
Duly elected.

Committee Members (2): John Wilkinson, Ian Gorrie
Nominated by Ross Barry, seconded Ralph Foster
Duly elected.

Cellar Master: Jim Freebairn Nominated by Ralph Foster, seconded Carl Dunstan
Duly elected.

Auditor: Jim Freebairn Nominated by Carl Dunstan, seconded Greg Brown
Duly elected.

GENERAL BUSINESS:

1. Affiliation Fee/Public, Directors and Office Bearers Liability Insurance.

Moved by Greg Brown, seconded Carl Dunstan, that the sum of \$175 be paid to Adelaide Beefsteak and Burgundy Club Inc. For the above fees covering the period of 2000/2001.

Motion approved.

2. Cellar Insurance:

Moved by Ross Barry, seconded Ian Gorrie, that the Cellar Insurance be discussed by the Committee for payment when due in January 2001.

3. Annual Fees/Fines:

Moved by Ross Barry, seconded Ian Gorrie

a.	Club Luncheon, Members and Guests	\$55.00
b.	Annual Subscription	\$45.00
c.	Nomination Fee	\$35.00
d.	Club Tie Fine	\$ 1.00
e.	Non-attendance at luncheons	\$ 5.00

Accepted.

4. Cellar Levy:

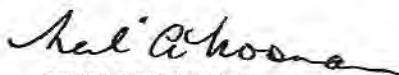
Moved by Ralph Foster, seconded Ross Barry, that the Cellar Levy be \$50 per member and that the Cellar Wines be used at five (5) luncheons during the year

Accepted.

5. Moved by Carl Dunstan, seconded Alan Clayton that members must notify the Secretary by the due date of notice, otherwise a fine of \$5 is payable.

6. The members accepted the verbal resignation of Vern Barnett and Geoff Verrey.

There being no further business the meeting closed at 12.20pm.



NEIL NOONAN

President



MERV ZIEBELL

Secretary

NITAL BEEFSTEAK & BURGUNDY CLUB
CELLARMASTER'S REPORT 2000/2001

At the Club's last Annual General Meeting held on 22nd August 2000 it was resolved to draw on supplies from the Club's cellar to cater for five luncheons.

This was the first year that wines from the cellar were to be used for nearly half of our meetings. It raised in my mind the significance of the role of the Winemaster in the Club and how we might work together to ensure that his role was not significantly diminished. After discussions with Ron Watt it was agreed that I would provide him with a list of five different white wines and ten reds and he would choose the appropriate luncheons at which they would be served. In addition it was decided that the Club's own bottling of 1990 Kay's Vintage Port of which we have ample stocks, could be used on four occasions and a 1982 Orlando on the other. Ron is a pretty easy going sort of a man and the arrangement worked well. However, I did inadvertently put his good nature to the test by advising him the number of bottles on hand of one wine rather than the actual box number. Consequently he had a little trouble finding it amongst our stocks! Sorry about that one, Ron.

As it transpired, circumstances were such that we drew on cellar stock on four occasions. In addition to the abovenamed ports the wines were:

- 1989 McWilliams Elizabeth Semillon \$7.32
- 1994 Mitchelton Blackwood Park Riesling \$8.67
- 1995 Monichino Semillon/Sauvignon Blanc \$10.41
- 1995 Chateau Tahbilk Oaked Marsanne \$8.95
- 1997 Chateau Tahbilk Viognier \$10.32

- 1986 Wynns Coonawarra Cabernet Sauvignon \$13.99
- 1986 Morris Rutherglen Cabernet Sauvignon \$12.00
- 1991 Bleasedale Langhorne Creek Cabernet Sauvignon \$10.00
- 1992 The Riddoch Run Coonawarra Shiraz \$10.92
- 1992 The Riddoch Run Coonawarra Cabernet Sauvignon \$10.92
- 1992 Peter Lehmann Barossa Shiraz \$9.50
- 1992 Orlando Russet Ridge Coonawarra Cabernet/Shiraz/Merlot \$10.00
- 1994 Brown Bros. Ruby Cabernet \$16.16

The Kay's Port was purchased for \$3 00per bottle and the 1982 Orlando \$7.98

During the year the cellar stocks were replenished by the purchase of two dozen 2000 St.Hubert Yarra Valley Chardonnay @ \$13.65 and two dozen each of Bailey's 1997 Shiraz @ \$10.50 and Bailey's 1998 Shiraz @ \$15.00.

Interestingly, following a change to the label design on the Bailey's wines the 1997 became hard for the winery to sell, hence its lower price. Members can look forward to tasting these wines masked in the future, free of such prejudice.

It has been a pleasure to be the Club's Cellarmaster during the past year and I trust that the Members have enjoyed wines that have had the benefit of bottle age. Congratulations to our President, Neil Noonan, who picked the grape varieties on the blended Monichino white despite the complexity that a few years of ageing had on the flavour.

Many thanks again to Greg Brown for providing cellar space for our wines and to Merv. Ziebell for maintaining the cellar records.

"There are no pleasures in life worth forgoing in return for two more years in a nursing home".

A handwritten signature in cursive script, appearing to read 'Jim', with a long horizontal flourish extending to the right.

Jim Freebairn

NITAL BEEFSTEAK AND BURGUNDY CLUB

2000/2001

Beefmaster: Carl Dunstan

Winemaster: Ron Watt

25.7.2000 **HASKINS HOTEL – NORTH FITZROY** 16 Cuisine \$35.00

Menu and Autographs attached

WINES

	Riverland Wine Cleanskin Sparkling Chardonnay
1999	Edenhope Verdelho (Riverina)
1999	Plunkets Blackwood Ridge Sauvignon Blanc/Semillon
1997	Edenhope Cabernet Merlot
1997	Eldridge Clare Valley Cabernet Sauvignon
	McWilliams Hanwood 10y.o. Tawny Port

Combined Amount for meal and wine total \$825.00

22.8.2000 **KEWS RESTAURANT – KEW** 11 Cuisine 37.00

Menu and Autographs attached

WINES

	Cascade Ale	\$ 5.00
1998	Coldstream Hills Pinot Noir	25.00
1997	Hungerford Hill Hilltops Cabernet Sauvignon	23.00
1998	Bethany Select Late Harvest Riesling	22.00
	Tokay	22.00

26.9.2000 **KEWS RESTAURANT – KEW** 14 Cuisine \$40.00

Autographs attached.

MENU

Prawn Risotto
Fillet Steak on Potato Cache with Red Wine Jus
Poached Pears and Cream
Coffee and Mints

WINES

	Jacobs Creek Sparkling Champagne	\$ 9.35
	Crown Lager and Cascade Light	
1999	Chateau Tahbilk Unwooded Marsanne	10.45
* 1995	Chateau Tahbilk, Cleanskins – Oaked Marsanne	8.00
* 1986	Morris of Rutherglen Cabernet Sauvignon	12.00
* 1994	Brown Bros. Ruby Cabernet	16.00
* 1982	Orlando Vintage Port	8.00

NITAL
BEEFSTEAK & BURGUNDY CLUB
LUNCHEON MEETING

25 th JULY 2000

HASKINS HOTEL
Rae & Reid Streets North Fitzroy

ENTRÉE

Chunky style soup

MAIN COURSE

Porterhouse Steak

Cheese & Greens

Coffee and Tea

[Handwritten signatures and notes on the right side of the menu, including names like "G. C.", "M. J. Brown", "Russell", "John", and "Paul"]

[Handwritten signature at the bottom left]

NITAL BEEFSTEAK & BURGUNDY CLUB

LUNCH 22nd AUGUST 2000

KEW'S RESTAURANT

330 High Street Kew
Phone 9853-9469

Chef's choice canapes

Entrée

Quail (with what I cannot remember)

.....*PS I think a salad.....

Main

Sirloin of Beef with Onion rings
and sauce (once again I can not remember)

*PS I think Red currant and something else

Dessert

Apple custard tart

Coffee

*PPS: Alziemhers must have set in finally after the a full year of Beefmaster for NITAL B&B

KEW'S RESTAURANT.

22ND AUGUST 2000

Hank
 Ralph
 Gus
 Gil
 Greg
 [unclear]

Coldstream Hills is a modern winery drawing upon 75 hectares of hillside estate vineyards throughout the Yarra Valley, east of Melbourne. The cool climate is ideal for fine chardonnay, pinot noir, merlot and cabernet sauvignon, which are the specialties of this winery.
Winemaker: James Halliday

Coldstream Hills

1998 PINOT NOIR
YARRA VALLEY

Made from 100% pinot noir using a wide variety of fermentation techniques and typically involving the use of a proportion of whole bunches. The last stages of fermentation are completed in Troncali barriques.

www.coldstreamhills.com.au

"Winter in the Amphitheatre" James Halliday (June 1998)

PRODUCED BY COLDSTREAM HILLS, 31 MADDENS LANE,
COLDSTREAM, VICTORIA, 3770. PH 03-5964 9368



9 315926 960033

PRODUCT OF AUSTRALIA
PRESERVATIVE 12% ADDED
APPROXIMATELY 8.0 STANDARD DRINKS

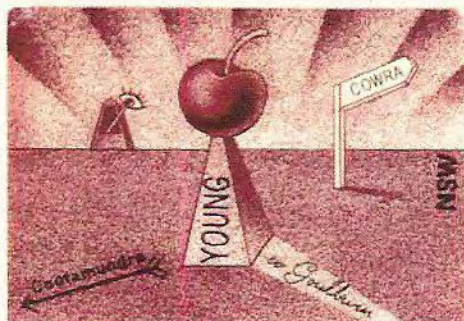
13.5% VOL
750ML



1998

Coldstream Hills

PINOT NOIR



To a realist, Cabernet Sauvignon inspires thoughts of nobility – the aristocratic concentration of blackcurrant and dusty oak. In the surrealist mind it is an understanding of the complex

chocolate and tobacco nuances in each layer that awakens the imagination of the individual.

CONSUMER INFORMATION

AUST 1 300 651 650

HUNGERFORD HILL WINES

MCDONALDS RD, PEARLBURN,

HUNTER VALLEY NSW 2320

WINE MADE IN AUSTRALIA

APPROX 8.0 STANDARD DRINKS

PRESERVATIVE (220) ADDED



9 310194 446203

Hh

HILLTOPS

cabernet sauvignon

HUNGERFORD HILL

Hh



HILLTOPS

cabernet
sauvignon

1997

KEWS RESTAURANT

26th SEPT. 2000

[Signature]

2. Gouda

[Signature]

Ron Dart

Alan Roun

Chris Moore

[Signature]

Autographs

Ralph Ford
Karl Moore

[Signature]

Al. C. C.
Gail Clayton

Jan Freese
Greg Brown

MITCHELTON

VICTORIA
MARSANNE

1994

Mitchelton's Victorian varietal wines are internationally renowned as definitive examples of classic Australian wine styles.

Marsanne is an unusual variety originating in the Rhone Valley of France where it is prized for its exceptional compatibility with a wide range of foods and capacity to develop with bottle age. The unique vineyard site at Mitchelton has proved ideal for producing Marsanne fruit of exceptional quality.

"At the time of release Victoria Marsanne 1994 already has a vibrant gold colour. Sweet aromas of lemon thyme and jasmine are underscored with vanilla and coconut."

Palate structure has excellent balance, deep rich flavours and a creamy viscosity from barrel fermentation. This is another Mitchelton Marsanne destined for a long, long life.

With bottle maturation of 10 years and more, this wine will develop a deep golden colour and the rich honeyed characters for which mature Marsanne from Mitchelton is renowned."

Don Lewis, Winemaker

PRODUCT OF AUSTRALIA

13.8% ALC/VOL

APPROX 7.7 STANDARD DRINKS

PRESERVATIVE (220) ADDED

ANTIOXIDANT (300) ADDED

MITCHELTON WINES NAGAMBIE, VICTORIA 3608



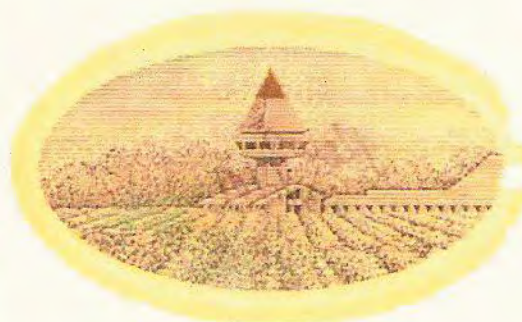
9 311782 022946

Top drop

If you are not going to knock back a beer today, perhaps the 1998 Yarra Burn pinot chardonnay will be your wine of choice.

The Yarra Burn sparkling wine has been named the 2001 Australia Day Wine of the Year.

The drop beat 93 others to take the title.



MITCHELTON

VICTORIA

MARSANNE 1994

750ml

The Schrapel Family Tradition

It all began on Thursday 12th September 1844 when the Schrapel family arrived at Port Adelaide on board the vessel Cassey, Wexham.

Johann Gottlob Schrapel and his family made their way to the now world famous Barossa Valley and settled in the village of Bethany. Here they established a home, planted a vineyard and built a wine cellar.

Successing generations have filled the soil, expanded the vineyard holdings and have faithfully kept the tradition begun more than 150 years ago.

Today, we the fifth generation, proudly present our Schrapel Family Wines for your enjoyment.

1998 SELECT LATE HARVEST

This is not your average Australian wine - it is an elegant, complex, late harvest riesling very much after the style of the famous Rhinegau wines.

Made from very fine, yielding vines, carefully pruned and handpicked long after the peak of Bethany harvest, this wine displays wonderful pisonfruit and citrus characters on both nose and palate followed by a superbly fresh, crisp finish.

It will, with careful cellaring, live and improve in depth, flavour and complexity for a very long time.

It goes very well with meat and tropical fruits and baked ethesecake, and is a superb accompaniment to soft, creamy cheeses like brie and camembert.



9 322889 000782

Genff & Rob Schrapel

Bethany Wines Pty Ltd,

Barossa Valley, S.A.

PRESERVATIVE (220)

ANTIOXIDANT (300) ADDED

CONTAINS APPROXIMATELY

8.5 STANDARD DRINKS

THE SCHRAPEL FAMILY VINEYARDS
Bethany



1998

SELECT LATE HARVEST

RIESLING

BAROSSA VALLEY

Cordon Pruned

9.0% VOL PRODUCE OF AUSTRALIA 500ml

BETHANY WINE & SPIRITS LTD, BETHANY RD, BAROSSA VALLEY, SOUTH AUSTRALIA

24.10.2000

RAFFLES RESTAURANT – MIDDLE PARK

24 Cuisine \$38.50

Menu and Autographs attached.

WINES

	Seppelts Fleur de Lys Chardonnay Pinot Noir N.V.	\$ 9.95
1999	Preece Chardonnay	10.95
1998	Jim Barry Watervale Riesling	10.95
1998	Brown Bros. Estate Bottled Shiraz	14.99
1998	Preece Cabernet Sauvignon	10.99
	R.L. Buller Premium Fine Old Muscat	20.00

28.11.2000

LA LUNA BISTRO – NORTH CARLTON

16 Cuisine \$39.00

Menu and autographs attached,

WINES

	Sir James Hardy Champagne	\$ 9.99
* 1989	McWilliams Mt.Pleasant Elizabeth Semillon	7.32
* 1994	Mitchelton Blackwood Park Riesling	8.67
* 1992	Peter Lehmann Barossa Shiraz	9.50
* 1991	Bleasdale Langhorn Creek Cabernet Sauvignon	10.00
	(1994 Canberra Convention)	
	R.L. Buller Muscat	17.99
	R.L. Buller Tokay	17.99

*Cellar Wines

RAFFLES

restaurant & bar

24th OCTOBER 2000

BEEF & BURGUNDY CLUB DINNER

ENTRÉE

Scandinavian Seafood Plate

Traditional Danish Gravad Lax - sugar cured Atlantic
salmon with wasabi mayonnaise
& Baltic herrings with dark rye bread

MAIN

Eye Fillet Bordelaise

Cooked to order with mushroom,
tomato and red wine jus
served with mashed potato and vegetables

COFFEE / TEA

Cheese & greens

RAFFLES

restaurant & bar

24th OCTOBER 2000

M. Vail
Gibber

~~scribble~~

R. Lillkensa

Robin Avery

Alan Avery

xx
hal Moore

scribble

scribble

AG Barry

~~scribble~~

Jill Jackson

Jim Jackson

B. Brooke

Ralph Jatt

Rob at Parker

scribble
C.D. Kilip

scribble

scribble
Greg Brown

E. King

Gail Clayton

scribble

L A LUNA BISTRO

28/11/2000

Beef & Burgundy

Grilled Sourdough Bread
Kalamata Olives

Beef Chevaptichi

Swiss Brown Mushrooms, Spinach &
Sour Cream

Oysters, Freshly Shucked, Natural and
La Luna

Aged Yearling Beef, Herb Mustard
Crust, Roasted, Medium
Potatoes & Greens

Cheese

Wanganui Aged Cheddar (NZ)

Jindi Brie (Vic)

Shadows of Blue (vic)

\$39.00 (includes Corkage & G.S.T.)

LA LUNA.

28^E NOV. 2000

Autographs

Mr. [Signature]

Ch. Batt

batman Landed.

Greene

Sarah Battle

[Signature]

Patrick W. Hunter

Gov. Lamb.

Mr. Smith

Greg Brown

Paul A. Hooper

Ralph Foster

Jan. 10th.

[Signature]

John K. Smith

don't [Signature]

23.1.2001

KEWS RESTAURANT - KEW

15 Cuisine \$40.00

MENU

Sauteed Seasonal Mushrooms served on Toasted Brioche
Flavoured with Tarragon, finished with Fresh Asparagus and
Goat Cheese.

Medallions of Pork Fillet coated with Macadamia Nuts, Panfried
Served with Sauteed Bok Choy, Rosemary Potatoes and a
Mustard Sauce.

Fig, Honey and Pistachio Semi-Freddo served with a Muscat Glaze

Cheese and Fruit
Wattle Valley Brie (Victoria)
Ridder Soft Cows Milk (Norway)
Blue Mystic (Victoria)

Coffee

WINES

2000	Yarra Burn Pinot Noir Chardonnay	\$15.99
1994	Mitchelton Marsanne	19.20
1999	Miranda High Country Merlot	11.99
1997	Stonehaven Shiraz	14.55
	Wolf Blass Reserve Tawny Port	12.50

NITAL / K E W S / 23RD JAN. 2001

M. J. [Signature]

And [Signature]

For [Signature]

Robert [Signature]

Sam [Signature]

Al [Signature]

Ed [Signature]

David [Signature]

Ja [Signature]

Jerome [Signature]

De [Signature]

[Signature]

[Signature]

[Signature]

1999

MIRANDA
G



1999 MERLOT

1999 MERLOT
This is a blend of Shiraz and Merlot grapes from the established region of Padthaway and the emerging region of Wrattenbully. The Shiraz grapes are from the 1999 vintage and the Merlot grapes are from the 1998 vintage. The wine is a blend of these two grapes and is a rich, dark red color. It has a smooth, velvety texture and a complex flavor profile. The wine is aged in oak barrels and is ready to be enjoyed. It is a great choice for a special occasion or a gift.

MEDALS AWARDED:
BRONZE 1998



9 311471 653628

1999
MERLOT

KING VALLEY

Shiraz grapes from the established region of Padthaway and the emerging region of Wrattenbully have been carefully blended to produce this richly flavoured wine. Dark cherry and spicy plum flavours are enhanced by toasty oak complexity and will develop further with time. Stonhaven is combining world leading technology with time honoured winemaking techniques to establish a new way with wine.

PRODUCT OF AUSTRALIA
14.0% A.C.VOL.
8.3 STANDARD DRINKS
PRESERVATIVE (220) ADDED
www.stonhavenwineries.com.au
BOTTLED BY:
Stonhaven Wineries
R. 1000 Highway
Padthaway, SA 5271



Reserve
TAWNY PORT

Wolf Blass, established in 1966, is proud to offer a range of wines for special occasions. Our Reserve Tawny Port has been aged in old oak barrels resulting in a distinct rancio character on the nose, coupled with hints of chocolate and raisined fruit. It is a smooth, rich wine with great intensity of flavour and a long, mellow finish. Try it with aged cheese, nuts and dried fruit.

Wolf Blass

WOLF BLASS WINES INTERNATIONAL
STURT ROAD, NIMMOODRA
SOUTH AUSTRALIA 5344
PRESERVATIVE (220) ADDED
COLOUR (120) ADDED
19% A.C.VOL.
8.3 STANDARD DRINKS
PRODUCT OF AUSTRALIA



9 312088 000164

Reserve
TAWNY PORT

Traditional port making skills have been employed to produce our fine, aged tawny port.

27.02.2001

LA LUNA BISTRO – NORTH CARLTON

17 Cuisine \$41.50

Menu and autographs attached.

WINES

	McWilliams Hanwood Pinot Noir Chardonnay Brut	\$ 9.35
* 1995	Chateau Tahbilk Oaked Marsanne Clean Skins	8.95
* 1997	Chateau Tahbilk Viognier	10.32
* 1992	Riddock Run Coonawarra Shiraz	10.92
* 1992	Riddock Run Coonawarra Cabernet Sauvignon	10.92
	McWilliams Hanwood Fine Tawny Port	15.95

* Cellar Wines

27.03.2001

HASKIN'S HOTEL – NORTH FITZROY

11 Cuisine \$35.00

Unfortunately no records available. The Secretary was overseas at the time and information was posted to the incorrect address and never received.

Total Cost of lunch/wines \$550.00

24.4.2001

KEWS RESTAURANT – KEW

12 Cuisine \$40.00

MENU

Tasmanian Salmon filled with a smoked salmon mousseline gratinated with Pesto and served with wilted baby spinach and sweet potato Rosti.

Char-grilled Fillet of Beef served with Potato Mash and Ratatoulli and a trio of Mustard Sauce topped with Leek Chips.

Cheese Platters consisting of Wattle Valley Brie, Watsonia Cheddar (WA), Blue Mystic (Vic) and a Soft Cow's Milk Cheese (Ridder) Germany. Fruit and Water Crackers.

WINES

	Andrew Garret Pinot Chardonnay	\$12.99
	Cascade Pale Ale	2.00
2000	Hardy's Nottage Hill Riesling	8.79
	Hardy's Hutt Creek non-vintage Riesling	6.99
1999	Rosemount McLaren Vale Cabernet Sauvignon	13.99
1997	Rosemount Orange Vineyard Cabernet Sauvignon	22.99
1988	Sevenhill Vintage Port	16.49

27TH FEBRUARY 2001

LA LUNA

M. P. [Signature]
Paul [Signature]
James A. Spici

Sauteed Calamari
with
Spinach, Garlic, and Chilli

Jeff [Signature]
Jim [Signature]

Ralph [Signature]
Greg [Signature]

Swiss Brown Mushrooms
With
Sour Cream

Tom [Signature]

[Signature]
[Signature]

Nick [Signature]

Aged Roasted Beef
With
Seasonal Vegetables and Roast Potatoes

[Signature]
[Signature]
[Signature]

Individual Fig Ice-Creams

[Signature]

[Signature]
Kevin [Signature]

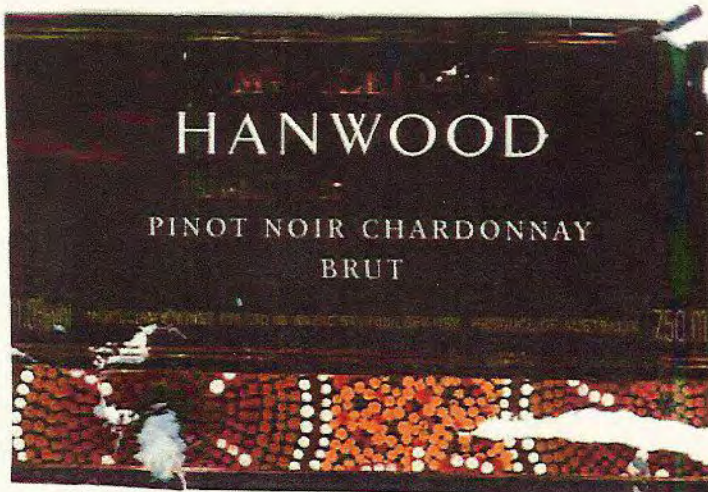
Al [Signature]

HANWOOD PORT IS A SMOOTH, RICH AND MELLOW TAWNY PORT IN THE MAKING SINCE 1877. GREAT CARE IS TAKEN IN BLENDING HANWOOD PORT TO ENSURE THAT THE AVERAGE AGE OF ITS BLEND COMPONENTS IS 10 YEARS AS OPPOSED TO 5 YEARS FOR MOST OTHER PORTS. THESE EXTRA YEARS MATURING IN BARRICADE CASKS, COMBINED WITH SIX GENERATIONS OF PORT-MAKING SKILLS PERFECTED BY THE McWILLIAM FAMILY SINCE 1877 ARE WHAT MAKE HANWOOD SUCH A FINE OLD PORT.



93214612

IMPORTANT NOTICE: 10% ALCOHOL BY VOLUME (20% ALC/VOL) APPROX 11% STANDARD GRAPE PRESERVATIVE (220) ADDED. PRODUCT OF AUSTRALIA. ONLY WINE IN AUSTRALIA. **L0322**
McWILLIAM'S WINES
 FINE WINES SINCE 1877



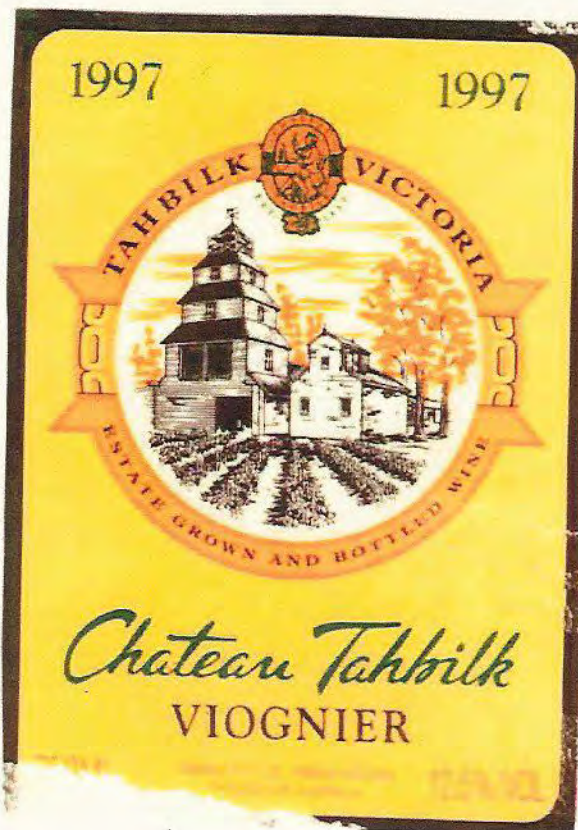
Chateau Tahbilk lies in the Goulburn Valley of Central Victoria, some 100 kms north of Melbourne, Australia.

Established in 1860, this Estate was purchased by the Purbrick family in 1925, classified by the National Trust in 1960 and is Victoria's oldest family owned winery and vineyard.

This wine is produced from Vignier one of the worlds rarest grape varieties. The bouquet and palate exhibit an intense mixture of floral and citrus fruit characters with melon overtones whilst the finish is balanced with crisp acidity.

This fine wine contains approx. 7.1 standard drinks, enjoy it in moderation with dishes such as: salmon, seafood antipasto, Asian and Chinese.

PRESERVATIVE (220) ADDED
 ANTIOXIDANT (300) ADDED



HANWOOD

PINOT NOIR CHARDONNAY BRUT

THE FINEST PORTS ARE BLENDED TO PRODUCE A SMOOTH, RICH AND MELLOW TAWNY PORT IN THE MAKING SINCE 1877. GREAT CARE IS TAKEN IN BLENDING HANWOOD PORT TO ENSURE THAT THE AVERAGE AGE OF ITS BLEND COMPONENTS IS 10 YEARS AS OPPOSED TO 5 YEARS FOR MOST OTHER PORTS. THESE EXTRA YEARS MATURING IN BARRICADE CASKS, COMBINED WITH SIX GENERATIONS OF PORT-MAKING SKILLS PERFECTED BY THE McWILLIAM FAMILY SINCE 1877 ARE WHAT MAKE HANWOOD SUCH A FINE OLD PORT.



9 311769 523008

IMPORTANT NOTICE: 10% ALCOHOL BY VOLUME (20% ALC/VOL) APPROX 11% STANDARD GRAPE PRESERVATIVE (220) ADDED. PRODUCT OF AUSTRALIA. ONLY WINE IN AUSTRALIA. **L0350**
McWILLIAM'S WINES
 FINE WINES SINCE 1877

McWILLIAM'S
HANWOOD
 FINE TAWNY PORT
10
 YEARS OLD
SPECIAL RESERVE

750 ml

KEW'S REST

24TH APRIL 2001

Autographs

Cliff Brown

Ralph Foster

M. J. Kelly

David H. Hunter

Ron Hunter

[Signature]

Ally Als

Bill Bosworth
Neil A. Moona

Reg Keast

Jim Furbair

Jill Furbair
JG

HARDYS

NOTTAGE HILL

VINTAGE 2000

RIESLING

Named in honour of Thomas Nottage who, for 60 years
managed Hardys Tintara winery in McLaren Vale



750mL

90027

Alexander Park

2000 RIESLING

ORIGIN

Selected Strathbogie Ranges vineyards.

VINEYARDS

Situated in the Strathbogie Ranges, 140 kilometres north of Melbourne, at altitudes from 420 to 510 metres above sea level. The Strathbogie Ranges are at the forefront of cool climate viticulture in Australia. Soils are well drained granitic sandy clay loams. Vintage 2000 is rated very good to excellent, with low yields producing fruit with great concentration of flavour.

WINEMAKING

The grapes were harvested in the cool of the morning to retain fruit freshness. After gentle pressing, the juice was cold settled for 48 hours and racked to fermentation. Selected yeast strains and cool fermentation were employed. Bottled July 2000. Winemaker: Rob Dolan

THE WINE

Sight: Pale straw with distinct green tinges.

Aroma: Citrus, marmalade and hints of apricot.

Taste: Zesty citrus fruit flavours with a crisp balanced finish.

CELLARING

Made to be enjoyed when released but careful cellaring (4-6 years) will promote added complexity.

For serving suggestions and more information on this wine, please visit our website: www.dominionwines.com

ESTATE PRODUCED AND BOTTLED BY DOMINION WINES LIMITED, Upton Road via Avenel, Strathbogie Ranges Victoria 3664 Australia

APPROXIMATELY 7.2 STANDARD DRINKS PRESERVATIVE (220) ADDED PRESERVATIVE (220) ADDED

12.5% ALC/VOL PRODUCT OF AUSTRALIA 750ml



9 325618 000510



for

Alexander Park

RIESLING

2000

STRATHBOGIE RANGES
AUSTRALIA

Alexander Park

2000 UNWOODED CHARDONNAY

ORIGIN

Selected Strathbogie Ranges vineyards.

VINEYARDS

Situated in the Strathbogie Ranges, 140 kilometres north of Melbourne, at altitudes from 420 to 510 metres above sea level. The Strathbogie Ranges are at the forefront of cool climate viticulture in Australia. Soils are well drained granitic sandy clay loams. Vintage 2000 is rated very good to excellent, with low yields producing fruit with great concentration of flavour.

WINEMAKING

The grapes were harvested in the cool of the morning to retain fruit freshness. After gentle pressing, the juice was cold settled for 48 hours and racked to fermentation. Selected yeast strains and cool fermentation were employed. Post fermentation lees contact was used to give the wine mid palate complexity. Bottled July 2000. Winemaker: Rob Dolan

THE WINE

Sight: Mid gold straw with distinct green tinges.

Aroma: Melon, tropical fruit and freshly baked brioche.

Taste: Fatty tropical fruit with a creamy character in the mid palate and a crisp lingering finish.

CELLARING

Made to be enjoyed when released but careful cellaring (2-4 years) will promote added complexity.

For serving suggestions and more information on this wine, please visit our website: www.dominionwines.com

ESTATE PRODUCED AND BOTTLED BY DOMINION WINES LIMITED, Upton Road via Avenel, Strathbogie Ranges Victoria 3664 Australia

APPROXIMATELY 7.2 STANDARD DRINKS PRESERVATIVE (220) ADDED PRESERVATIVE (220) ADDED

13% ALC/VOL PRODUCT OF AUSTRALIA 750ml



9 325618 000527

Alexander Park

2000 CHARDONNAY

ORIGIN

100% estate grown Chardonnay from the Alexander Park Vineyard.

VINEYARD

Situated in the Strathbogie Ranges, 140 kilometres north of Melbourne, at an altitude of 510 metres above sea level. The Strathbogie Ranges are at the forefront of cool climate viticulture in Australia. The vines are on a Vertical Shoot Positioning trellis. Soils are well drained granitic sandy clay loams. Vintage 2000 is rated very good to excellent, with low yields producing fruit with great concentration of flavour.

WINEMAKING

The grapes were harvested in the cool of the morning to retain fruit freshness. After gentle pressing, the juice was cold settled for 48 hours and racked to fermentation. Selected yeast strains and cool fermentation were employed. Towards the end of fermentation, the wine was transferred to new and one year old French and American oak barrels, for 6 months maturation. Bottled October 2000. Winemaker: Rob Dolan

THE WINE

Sight: Golden straw with distinct green tinges.

Aroma: Melon, grapefruit, nuts and cinnamon toast.

Taste: Melon, grapefruit and an array of other fruit flavours are complemented by toasty and yeasty characters. The finish is crisp and lingering.

CELLARING

Made to be enjoyed when released but careful cellaring (3-6 years) will promote added complexity.

For serving suggestions and more information on this wine, please visit our website: www.dominionwines.com

ESTATE GROWN, PRODUCED AND BOTTLED BY DOMINION WINES LIMITED, Upton Road via Avenel, Strathbogie Ranges Victoria 3664 Australia

APPROXIMATELY 7.2 STANDARD DRINKS PRESERVATIVE (220) ADDED PRESERVATIVE (220) ADDED

13% ALC/VOL PRODUCT OF AUSTRALIA 750ml



9 325618 000534

22.5.2001

IL CARRETTO RESTAURANT
NORTH CARLTON

29

Cuisine \$36.00

Evening Dinner

Menu and Autographs attached.,

WINES

	Dominion Wines, Alexander Park	
2000	Unwooded Chardonnay	\$ 9.65
2000	Riesling	9.65
2000	Chardonnay	9.65
2000	Pinot Noir	9.65
1999	Cabernet Sauvignon	9.65
1999	Reserve Shiraz	9.65
1999	Vinus Muscat Gordo	4.70

26.6.2001

LA LUNA BISTRO – NORTH CARLTON

14

Cuisine \$42.00

Menu and Autographs attached.

WINES

	Frexinet Champagne	\$ 9.99
* 1995	Monichino Wines Semillon/Sauvignon Blanc	10.42
* 1986	Wynns Coonawarra Estate Cabernet Sauvignon	13.99
* 1992	Orlando Russet Ridge Cabernet, Shiraz, Merlot (1996 Adelaide Convention)	10.00
* 1990	Kays Vintage Port (Club Bottling)	3.00
	* Cellar Wines	

IL CARRETTO REST.

22ND MAY 2001.

TONIGHTS MENU

~~Starter~~ – Focaccia Bruscetta

Entre` - Pasta platters - Spaghetti Marinara, Gnocchi
Fungi, Fettuccine Mattriciana, Ravioli Bolognese

Mains – Thick Porterhouse steak cooked to your
liking and served with roast potato and salad on side.
Optional sauces served in jugs - Texan
- Cream and
Mushroom

Dessert – Your choice of Cassata or Tartufo
Icecream

Coffee of choice

IL CARRETTO

22 / 5 / 2001

M. P. M.
Gibber
Groomer
Neil A. Koohe
Ann Barry



Patte

Tony Datt

N. D. D.

Kump
Gil Clayton

Ch. C. G.

W. D. D.

Co. Killin

Pat Dunstan.

Duckley

Att

W. D.

Pat. D. D.

B. D. D.

L. D. D.

J. D. D.

J. D. D.

J. D. D.

Ed. D. D.

Edith Kereffe

Sir Maurice Nolan Jnr.

Jack Battle

D. D. D.

Alexander Park

2000 PINOT NOIR

ORIGIN

100% estate grown Pinot Noir from the Alexander Park Vineyard.

VINEYARD

Situated in the Strathbogie Ranges, 140 kilometres north of Melbourne, at an altitude of 510 metres above sea level. The Strathbogie Ranges are at the forefront of cool climate viticulture in Australia. The vines are on a Vertical Shoot Position trellis. Soils are well drained granitic sandy clay loams. Vintage 2000 is rated very good to excellent, with low yields producing fruit with great concentration of flavour.

WINEMAKING

The grapes were harvested in the cool of the morning to promote cold maceration. Fermentation was conducted in small open fermenters. A range of Burgundian techniques such as whole bunch, de-stemming, hand plunging and prolonged fermentation were used. At the end of fermentation, the wine was transferred to French barriques for malolactic fermentation. Post malolactic the wine was racked and returned to new and seasoned French oak barriques, for 10 months maturation. Bottled January 2001. Winemaker: Rob Dolan

THE WINE

Sight: Deep garnet. Aroma: Cherry, violets, spice and toast.

Taste: Dark cherry, plum and spice overlaid by supple cherry tannins.

CELLARING

Made to be enjoyed when released but careful cellaring (4-8 years) will promote added complexity.

For serving suggestions and more information on this wine, please visit our website: www.dominionwines.com

ESTATE GROWN, PRODUCED AND BOTTLED BY DOMINION WINES LIMITED, Upton Road via Avenel, Strathbogie Ranges Victoria 3664 Australia

APPROXIMATELY 2.2 STANDARD DRINKS PRESERVATIVE (220) ADDED

13% ALC/VOL PRODUCT OF AUSTRALIA 750ml



9 325618 000558



Alexander Park

PINOT NOIR
2000

STRATHBOGIE RANGES
AUSTRALIA

Alexander Park

1999 CABERNET SAUVIGNON

ORIGIN

100% estate grown Cabernet Sauvignon from the Alexander Park Vineyard.

VINEYARD

Situated in the Strathbogie Ranges, 140 kilometres north of Melbourne, at an altitude of 510 metres above sea level. The Strathbogie Ranges are at the forefront of cool climate viticulture in Australia. The vines are on Vertical Shoot Position and Scott Henry trellises. Soils are well drained granitic sandy clay loams. Vintage 1999 is rated good to very good, with warm and dry growing conditions throughout the ripening period.

WINEMAKING

The grapes were harvested in the warm of the afternoon to promote rapid fermentation. Fermentation was undertaken in open pot and small static fermenters to extract maximum colour and flavour. Post fermentation the wine was transferred to new American (60%) and French (40%) oak barriques, for 14 months maturation. Bottled July 2000. Winemaker: Rob Dolan

THE WINE

Sight: Mid Crimson

Aroma: Black current, violets, hints of peppermint and cedar cigar box.

Taste: Rich berry fruits are complemented by savoury toasty oak.

CELLARING

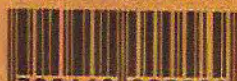
Made to be enjoyed when released but careful cellaring (6-8 years) will promote added complexity.

For serving suggestions and more information on this wine, please visit our website: www.dominionwines.com

ESTATE GROWN, PRODUCED AND BOTTLED BY DOMINION WINES LIMITED, Upton Road via Avenel, Strathbogie Ranges Victoria 3664 Australia

APPROXIMATELY 2.2 STANDARD DRINKS PRESERVATIVE (220) ADDED

13% ALC/VOL PRODUCT OF AUSTRALIA 750ml



9 325618 000589



Alexander Park

CABERNET
SAUVIGNON
1999

STRATHBOGIE RANGES
AUSTRALIA

Alexander Park

1999 RESERVE SHIRAZ

VITICULTURE

Vineyard: Alexander Park Blocks 5&6
Clone: PT23 Shiraz Trellis: Vertical Shoot Position
Pruning: Cane Yields: <6.25 tonnes per hectare (<2.5 per acre)

WINEMAKING

Minimal handling techniques were employed in the crafting of this wine.
Fermentation was in small open fermenters with hand plunging. The wine was then transferred to new American (80%) and French (20%) oak barriques for 20 months maturation. Bottling was in March 2001. Winemaker: Rob Dejan

THE WINE

Sight: Dark crimson with purple tints.
Aroma: Pepper, spice, ripe plums and vanilla complimented by cherry oak.
Taste: Layers of rich fruit and spice, balanced by fine-grained oak tannins.

CELLARING

Cellar with confidence for up to 10 years.

For serving suggestions and more information on this wine,
Please visit our website: www.dominionwines.com

ESTATE GROWN, PRODUCED AND BOTTLED BY DOMINION WINES LIMITED,
Upton Road via Avenel, Strathbogie Ranges Victoria 3664 Australia

APPROXIMATELY 8 STANDARD DRINKS PRESERVATIVE (220) ADDED

13.5% ALC/VOL PRODUCT OF AUSTRALIA 750ml



VINUS MUSCAT GORDO

*Vinus from Vi'nous.
Vi'nous a. of, like, due to,
addicted to, wine.*

Please enjoy this delicious
sweet wine which exhibits
intense varietal fruit characters
of lychee, spice and tropical
fruit. Enjoy well chilled.

Produced and bottled for
Dominion Wines Limited,
Upton Road via Avenel,
Strathbogie Ranges
Victoria 3664

Preservative (220) added
Antioxidant (300) added
Approx. 7.1 Standard Drinks

12.0% VOL 750ml
Product of Australia



VINUS

1999

Product of Australia

LA LUNA

26/6/01.

Sauteed Calamari
with
Spinach, Garlic, and Chilli

Swiss Brown Mushrooms
With
Sour Cream

Aged Roasted Beef
With
Seasonal Vegetables and Roast Potatoes

Individual Warm Date Puddings with Vanilla Ice-cream

Coffee / Tea

\$42.00 Per Person (Inc. G.S.T)
No Corkage

LA LUNA.

M. J. ~~del~~
M. J. ~~del~~

Samson

~~del~~

Plg's

Free

Tom.

26th June 2001.

Don't

Don't

Ap

Garry Hunt

~~del~~

del

del