

Nital



2001 — 2002

NITAL BEEFSTEAK & BURGUNDY CLUB

2001/2002

ANNUAL GENERAL MEETING – JULY 24, 2001

KEW'S RESTAURANT, KEW

OFFICE BEARERS

PRESIDENT	GREG BROWN
VICE PRESIDENT	JOHN WILKINSON
SECRETARY/TREASURER	MERV ZIEBELL
WINE MASTER	MERV ZIEBELL
BEEF MASTER	JIM FREEBAIRN
CELLAR MASTER	JIM FREEBAIRN
COMMITTEE (2)	ALAN CLAYTON
	RON WATT

CLUB LUNCHEONS **\$60**

MEMBER'S UPDATE

Resignations

4	Ian Gorrie (Life Member)) advised no longer able to be an active Nital Member	26. 2.2002
43	Kevin Pettigrove	25. 6.2002

New Members

115	Garry Hunt	Joined 24. 7. 2001
116	Darryl O'Brown	Joined 26, 2. 2002

NITAL BEEFSTEAK & BURGUNDY CLUB
ANNUAL GENERAL MEETING
Held at Kew's Restaurant, Kew
at 11.20am on 24 July, 2001

The meeting was opened by the President, Mr Neil Noonan, who welcomed all members present.

Present: Messrs. Neil Noonan (Chairman), Greg Brown, Merv Ziebell, Ralph Foster, Ian Gorrie, Jim Freebairn, Ian Killip, Alan Clayton, Archie Aznarvorian, Ross Barry, Carl Dunstan.

Apologies: Messrs. Kevin Pettigrove, Ron Watt, John Wilkinson.

Minutes of the previous Annual General Meeting held on 22 August, 2000, previously forwarded to all members, were read and moved for approval by Ralph Foster, seconded Jim Freebairn.

Accepted by all present.

Business Arising: Nothing offered.

Treasurer's Report: The audited balance sheet handed to members on arrival, was presented showing a loss of \$5 for the year, a Club credit balance of \$219 and Cellar balance of \$571.

Moved for acceptance by Greg Brown, seconded Neil Noonan.

Accepted by all present.

Business Arising: Nothing offered.

Correspondence:

Phone/Letters of Resignation received from: Vern Barnett 22 August, 2000

Norm Buckley 24 October, 2000

Brian Simmons 24 October, 2000

All other correspondence dealt with in Committee.

President's Report: As attached.

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

This being the Annual General Meeting the President declared all positions vacant and called for nominations for Office Bearers for 2001/2002, our 35th Year. The results of the elections were:

President:	Greg Brown	Nominated Merv Ziebell	Seconded Neil Noonan
Vice President:	John Wilkinson	Nominated Merv Ziebell	Seconded Alan Clayton
Wine Master:	Merv Ziebell	Nominated Jim Freebairn	Seconded Ralph Foster
Beef Master:	Jim Freebairn	Nominated Merv Ziebell	Seconded Ralph Foster
Secretary/Treasurer:	Merv Ziebell	Nominated Greg Brown	Seconded Alan Clayton
Committee Members (2)			
	Alan Clayton	Nominated Greg Brown	Seconded Neil Noonan
	Ron Watt	Nominated Greg Brown	Seconded Neil Noonan
Cellar Master:	Jim Freebairn	Nominated Ralph Foster	Seconded Greg Brown
Auditor:	Jim Freebairn	Nominated Ian Killip	Seconded Alan Clayton

Past President Neil Noonan ex-officio to Committee for one year.

All Office Bearers were duly elected and the new Chairman, Greg Brown, took the Chair.

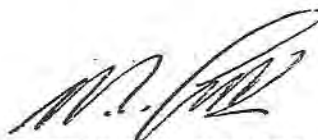
General Business:

1. **Affiliation Fee/Public Liability, Directors and Officers Insurance.**
Moved by Greg Brown, seconded Neil Noonan, that the sum of \$240 be paid to the Adelaide Beefsteak and Burgundy Club Inc. Adelaide for fees covering the period 2001/2002.
Motion approved.
2. **Cellar Insurance.**
Moved Ralph Foster, seconded Ross Barry that the matter of Insurance and costs be decided by the Committee prior to the renewal of the Policy on 23 January, 2002.
3. **Annual Subscriptions/Fees.**
Moved Ross Barry, seconded Neil Noonan, that the Subscriptions/Fees for 2001/2002 be as follows:

a. Club Luncheon, Members and Guests	\$60
b. Annual Subscriptions	\$55
c. Nomination Fee	\$35
d. Club Tie Fine	\$ 1
e. Non-attendance at Luncheons	\$ 5
f. Non-advice for luncheon attendance by due date	\$ 5

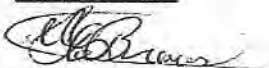
Accepted.
4. **Cellar Levy**
Moved Jim Freebairn, seconded Ralph Foster that the Cellar Levy be \$50 each for members for 2001/2002 and that wines from the cellar be used up to five times this year.
5. Moved Merv Ziebell, seconded Greg Brown, that the Club hold a Special Luncheon in January 2002 and a Special Evening in May 2002 at additional costs to celebrate our 35 years. Secretary to try and contact passed members to join us for the occasions and maybe rejoin the Club.
6. Moved Ian Killip, seconded Ralph Foster that the Club close its Bank Account with the Bank of Melbourne and open a Club Account with the Bendigo Bank, Berwick. Signatures to the account to be Mervyn Ziebell or Jim Freebairn. Both may sign singularly.

There being no further business before the Chair the meeting was closed at 12.25pm.



MERVYN T ZIEBELL/SECRETARY
NITAL BEEFSTEAK & BURGUNDY CLUB

GREG BROWN
PRESIDENT



NITAL BEEFSTEAK & BURGUNDY CLUB

PRESIDENT'S ANNUAL REPORT : 2001 – 2002

No, I wasn't born late; I'm not known for being late, but this report is late!

Being President of our Club as it celebrated its 35th year was a challenging experience as we encountered some highs and lows.

We were sorry to lose Ian Gorrie, who resigned from the Club.

Sadly, Ralph Foster and Kevin Pettigrew took leave of absence due to illness; we would love to see them both back at our meetings and look forward to their return in the near future.

Another unfortunate anecdote was our experience at Glencoe with the inept management. This, combined with the decline in standard of the luncheons and the belligerent attitude over corkage, has resulted in our Club no longer selecting this venue. As President, to say I felt disappointed would be an understatement.

Our Birthday Inaugural Meeting at Kews was a great day despite the lack of member numbers. This was offset by the many guests who attended. As the decibels increased I had my first confrontation with crowd control - maybe it had something to do with Geoff Verrey's return?? It was great to see other past members, Ian Robinson and John Woodhead, along with new member, Darryl O'Brien, and resident guest, Jill Freebairn.

The highlight of the year was, naturally, our 35th Anniversary and Ladies' Night held at Le Gourmet. Being a Black-Tie dinner added a special something to the atmosphere, as did our consumption of the wonderful cellar wines which complemented the excellent cuisine.

My Presidency was made easier because the Winemaster and Beefmaster were both very capable. As Winemaster, Mervyn Ziebell had carte blanche with the budget - hence the dramatic improvement of fine wines on the previous year. Also your excellent choice of cellar wines for our Anniversary Dinner - congratulations Merv! As Beefmaster, Jim Freebairn did an admirable job selecting restaurants which will cater for clubs requiring 'BYO wines'. As we are all aware this is becoming a bone of contention with some restaurants. Jim, your selection of venues and menus was both adventurous and courageous - you will be remembered for a job well done.

I would like to take this opportunity to thank the Committee and our Secretary/Treasurer, Merv, for his tireless work. I will look back on my Presidency with fond memories and satisfaction because it has been a time of learning and of great fun.

I was going to wish the incoming President, John Wilkinson, all the best for his term of office. Because this is a belated report I have the benefit of knowing that John was unable to fulfil his position so I was nominated for a second year - Merv suggesting I'd better get it right this time. Joking aside, I join a select group of members who have had consecutive terms of office and I am looking forward to the challenge again in the new year.



Greg Brown

NITAL BEEFSTEAK & BURGUNDY CLUB
BEEFMASTER'S REPORT 2001/2002

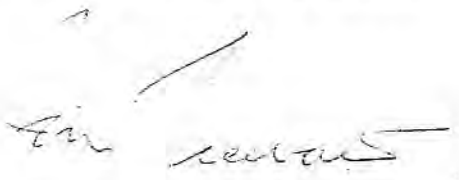
It certainly was a change for me to be the Club's Beefmaster for the first time since I joined Nital. I found that it helped a lot to visit each restaurant and sample their wares so that the entrée and main course would be compatible, and then negotiating a price with the restaurateur. I was lucky to have my wife, Jill accompany me on these expeditions. It was hard work being Beefmaster but somebody has to do it!

Despite taking this approach the lowlight of the year came at our very first luncheon when the proprietor reneged on the arrangement and added corkage to the bill. Had Mervyn not paid the amount I may have been the first Beefmaster to spend the night in gaol after a meeting! The restaurant was *Glencoe* named after a particularly dark episode in Scottish history when the McDonald Clan was betrayed.

On the brighter side, apart from A. & V. Lazar Charcoal Grill where I cancelled the booking, because on reflection it was obvious that we were not welcome, I found restaurateurs to be reasonable and eager to ensure the Club had an enjoyable meal. Kew's at Kew has been our "home" base for years and once again we enjoyed some fine food, including our January celebratory luncheon.

A highlight of the year was our Charter Anniversary dinner at *Le Gourmet*. All who attended appeared to enjoy themselves and it was good to get a reasonable attendance. Disappointingly, there were some luncheons where had it not been for the presence of guests our numbers would have been embarrassingly low.

Thanks to Mervyn Ziebell for his work in arranging the printing of the souvenir menus for January and May and for presenting wines as Winemaster during the year to compliment the food. Thanks also to President Greg Brown in keeping us all under control at our meetings, giving everybody an opportunity to assess the food and wines we enjoyed.



JIM FREEBAIRN

NITAL BEFSTEAK AND BURGUNDY CLUB
WINEMASTER'S REPORT 2001/2002

I had great pleasure in being Winemaster for our 35th Year – a great year. How time flies when your having fun; but disappointing that it was not supported by some “old” members – but it was their loss. During the year I endeavoured to find wines that we had not had before but after thirty five years that proved very difficult. However we did have quite a few.

28 August, 2001 at Glencoe was spoiled by an argument with the restaurateur over “corkage” and we had to pay extra. As Treasurer I have mentioned this problem to all Beefmasters in the past, but we overcame the problem anyhow.

The Kangaroo for main course was not to all tastes – sorry Archie – but I enjoyed it as I'd previously tried it. It was served with a 1999 Sevenhill Shiraz and 1999 Shottlesbrooke Merlot which was a new wine to the Club. Both I thought went well with the main course.

27 November 2001 at Kews we had our usual end of the year evening dinner with 23 in attendance. With the Chargrilled Fillet of Beef we enjoyed a 1992 Peter Lehmann Shiraz/Cabernet from the Cellar and a 1990 Normans Old Vine Shiraz – both went well with the beef.

22 January, 2002 at Kews we celebrated the 35th Anniversary of the Inaugural Lunch when twelve of sat down to start “Nital” Club. Unfortunately this time we did not have too many more due to lack of support of some members, especially the “old” ones. But as usual we had a most enjoyable day welcoming along past members Ian Robinson, Geoff Verey, John Woodhead and new member Darryl O'Brien. Jill Freebairn joined us as she has done on so many occasions. Thanks Jill. Once again we enjoyed Cellar wines and in addition a 1998 Penfold Bin 389. For this special occasion we had a printed satin menu as we had previously.

26 March 2002 at the La Madrague in South Melbourne I served with the grilled porterhouse a 1999 Leasingham Clare Valley Bin 61 Shiraz which all thought was one of the best wines of the year.

28 May 2002 at Le Gourmet our real 35th Anniversary was a great and most enjoyable evening with 31 in attendance even if a third of them were my own family including several grandchildren who were not born when the Club started.

Our Beefmaster presented us with a great menu and the wines from the Cellar plus pre dinner drinks and desert wine were in my opinion very good. No doubt about the Reds in the Cellar. There is no need to mention full details as again we had our satin printed menus as a souvenir.

The evening was a great success with our Ladies looking lovely as usual and the men in their “Black Tie” outfits even if most of us did not fit them as comfortably as we once did. (Too bad if your shoe laces came undone Jack!)

25 June, 2002. Our last luncheon for the year at the Arc Café. I used a number of odd Bin ends from the Cellar. Comment was that some of the Whites were ‘over the hill’ but the Reds were great. I have not mentioned the Whites in detail as this would take up too much space – but I can say that we also had some great Whites.

Which wine did I like the most? – I liked them all but did consider the 1986 Morris of Rutherglen Cabernet Sauvignon to be the best. This actually came originally from my own cellar.

One of the most disappointing wines was the 2000 Huia Gewurztraminer from New Zealand. I had tried this wine in New Zealand only a short time before and it appeared excellent but this side of the Tasman it was like water and I think all felt the same. However you lost some you win some!

I hope members and their guests who supported the Club during the year enjoyed the wines as much as I did in drinking them and then asking all the questions. Some of the wines were young but to buy old wines can be very expensive.

Now I suppose it will be my turn to answer questions again. As Jim says with the label you know it all, without it – well!.

Thanks to all the members and here's to the next thirty five years.



MERV ZIEBELL
WINEMASTER

NITAL BEEFSTEAK & BURGUNDY CLUB
CELLARMASTER'S REPORT ~~2000/2001~~ 2001/02

As the past year saw the 35th anniversary of the Nital Club it was an opportunity to enjoy wines from the Club's cellar on several occasions and also to finish off some wines that we held in odd small lots.

At the two particularly significant functions, the inaugural luncheon anniversary in January and the May Charter Dinner members were treated to some particularly memorable wines:

1994 Mitchelton Blackwood Park Riesling \$8.70
1984 Mount Langi Ghiran Cabernet Sauvignon \$12.00
d'Arenberg White Muscat of Alexandria \$9.00
1981 Lindemans Bin 5838 Vintage Port \$7.30

1994 Richmond Grove Barossa Rhine Riesling \$10.00
1994 Peter Lehmann Barossa Semillon \$7.75
1986 Morris of Rutherglen Cabernet Sauvignon \$12.00
1989 A.P. Birks Wendouree Clare Cabernet Malbec \$14.50
1967 Stonyfell Vintage Port \$10.00

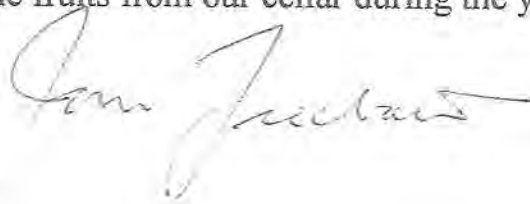
I am often asked the current value of some of these wines. It is hard to say because they are seldom seen in wine shops but it is significant that back vintages of A.P. Birks wines are to be found in Dan Murphy stores behind locked cabinets with Grange and Henschke Hill of Grace.

During the year the following purchases were made:

1 dozen 2001 Richmond Grove Limited Release Watervale Riesling \$12.95
1 dozen 1998 Penfolds Bin 407 Cabernet Sauvignon \$18.24
2 dozen Orlando St. Hugo Coonawarra Cabernet Sauvignon \$25.64.

Many thanks again to Greg Brown for providing cellar space for our wines and to Merv. Ziebell for maintaining the cellar records and of course to all those members who enjoyed the fruits from our cellar during the year.

JIM FREEBAIRN



NITAL BEEFSTEAK & BURGUNDY CLUB
2001/2002

Beefmaster: Jim Freebairn

Wine Master: Merv Ziebell

24 July 2001

KEWS RESTAURANT/KEW

15 Cuisine \$40.00

MENU:

Grilled Fillet of Harpuka served on Sauteed Asian Greens and Jasmine Rice
With Chinese Mushroom, Soy and Sweet Chilli Sauce.

Roast Fillet of Ribeye coated with Mustard and Fresh Herb Crust and served on
Tossed Nicoise Vegetable including Green Beans, Olives, Oven Dried Tomatoes,
Potato and Pinenuts with a Lemon Thyme Sauce.

Coffee and Baileys Crème Brulee.

WINES

	Louis Perdrier Blanc de Blancs Brut	\$11.00
2000	Wolf Blass Riesling	12.50
	McGuigan Bin 7000 Chardonnay	12.00
1999	Andrew Garrett Bold Shiraz	12.00
1999	Deen De Bortoli Cabernet Sauvignon	10.50
	Lindemans Macquarie Wood Matured Tawny Port	12.00

28 August, 2001

GLENCOE RESTAURANT/MONT ALBERT 12 Cuisine \$42.00

Menu and Autographs attached.

WINES

	Morris Sparkling Shiraz Durif	\$15.95
2000	Huia Marlborough Gewurztraminer (NZ)	21.95
2000	Wirra Wirra Sauvignon Blanc	17.53
1999	Sevenhill Clare Valley Shiraz	18.95
1999	Shottesbrooke McLaren Vale Merlot	16.95
	Penfold Club Bin 421 Reserve Tawny Port	11.49



Bottle Fermented

BLASS BRUT

WINE. PRODUCT OF AUSTRALIA 750ml

Unoaked Chardonnay

Established in 1989 by Martin Shaw and Michael Hill Smith, Shaw and Smith's aim is to make wines that stand amongst the best of their type in Australia. The wines are made exclusively from grapes grown in the Adelaide Hills, one of Australia's coolest and most exciting regions. This wine, the first vintage to be vinified at Shaw and Smith's new winery at Balhannah is a lively contemporary style reliant on fruit purity rather than oak.

For further information tel: (08) 8308 0500, fax: (08) 8398 1600
Email: info@shawandsmith.com.au



9 316770 990115

SULPHUR DIOXIDE ADDED
PRODUCED BY SHAW & SMITH PTY LTD, JONES ROAD BALHANNAH SA 5242
APPROX. 77 STANDARD DRINKS*

SHAW AND SMITH

2000

Adelaide Hills

Unoaked Chardonnay

750ML

PRODUCT OF AUSTRALIA

13.0% ALC/VOL



RIESLING

VINTAGE

2000



Producing wines of great character and distinction in the Barossa since 1966

750mL WINE. PRODUCT OF AUSTRALIA 11.0% ALC/VOL.

KEW'S RESTAURANT Autographs
24TH JULY 2001

Fred Villman

John

Ken

Heate
and a woman

La. Stone

Old Joe

Jim Freeman

Rank Att

Garry Hunt

Robert A. Allen

Michael H. Hester

Greg Brown

W. A. [unclear]



Andrew Garrett

ANDREW
GARRETT



BOLD SHIRAZ
1999

750ml

BOLD SHIRAZ 1999

Our philosophy is to produce handcrafted wines of exceptional quality with a reputation for delivering excellence that is internationally recognised.

Our 1999 Shiraz is full of the peppery and spicy characteristics that have made Australian Shiraz world famous. This fine Shiraz has been made from fruit carefully chosen by our winemaker from selected vineyard sites in Langhorne Creek. Maturation in American and French hogsheads has resulted in a beautifully balanced wine that will reward cellaring.

ANDREW GARRETT WINES
INGOLDBY ROAD
McLAREN VALE SA 5171
WINE, PRODUCT OF AUSTRALIA
PRESERVATIVE (220) ADDED
APPROX 7.7 STANDARD DRINKS
13.0% ALC/VOL



McGUIGAN



Chardonnay
HUNTER VALLEY

BIN 7000

NITAL BEEFSTEAK AND BURGUNDY CLUB
LUNCHEON AT GLENCOE RESTAURANT

Tuesday 28th August 2001

Starter
Beetroot Soup

ENTRÉE
Millefeuille of lamb brains, poached in a creamy tarragon and mustard sauce

MAIN COURSE
Pan-fried kangaroo fillet, served on red cabbage with juniper, apple and bacon

TO FINISH
Three way cheese platter of Brie, Cheddar and Blue, served with fresh and dried fruits and water crackers

Tea or Coffee

GLENCOE RESTAURANT

28TH AUGUST 2001

Autographs

Ed Brown

Tom Finner

Kevin Fetter
Rogers Rice

Keith Fetter
Garry Hunt

John Fustich

Ken

Jim Furbach
Jack Gibson

John Furbach

M. Furr

SEVENHILL 1999 SHIRAZ

The palate is generous and full, with big berry characters, licorice, pepper and spice. The tannins and oak are soft and subtle. A well-balanced wine. Serve with Fillet Steak and Game. Bottled August 2000. Cellar 8 to 10 years. Sevenhill Cellars is Clare Valley's oldest winery. Established by the Society of Jesus (Jesuits) in 1851.

J. May S.J.

BROTHER JOHN MAY S.J.
WINEMAKER

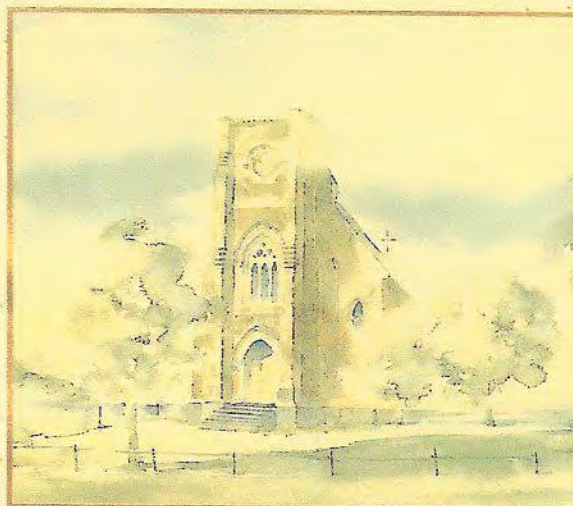
APPROX 8.2 STANDARD DRINKS

VINTAGED AND BOTTLED AT
SEVENHILL CELLARS
COLLEGE ROAD, SEVENHILL,
SOUTH AUSTRALIA 5453
PRESERVATIVE (220) ADDED



WINE MADE IN AUSTRALIA

SEVENHILL®



CLARE VALLEY
SHIRAZ
1999

750ml

13.8% ALC/VOL

MERLOT

Generous berry fruit flavour
supported by oak and a
fine tannin structure,
have produced a wine with
silky mouth feel and elegance.

N.G. Holmes

Nick Holmes Vigneron & Vintner



PRESERVATIVE (220) ADDED
CONTAINS APPROXIMATELY 8.0 STANDARD DRINKS



SHOTTESBROOKE®

McLAREN VALE
MERLOT
1999

PRODUCED BY SHOTTESBROOKE WINEMAKERS PTY LTD BASSINGHAM RD. McLAREN VALLEY SOUTH AUSTRALIA 5171
13.5% VOL. PRODUCT OF AUSTRALIA 750ml

25 September, 2001

ARC CAFÉ/CARLTON

17 Cuisine \$38.00

Menu and Autographs attached

WINES

	Seppelts Great Western Fleur de Lys	
	Pinot Noir Chardonnay	\$14.99
2000	Brown Bros. Unwooded Verdelho, Estate Bottled	14.37
1997	Knight Granite Hills, Macedon Ranges Chardonnay	18.95
1999	Evans Pokolbin Lower Hunter Valley Shiraz	11.95
1999	Tyrrell's Old Winery Shiraz	11.95
	Chalmers 1528 Original Chocolate Port	11.31

23 October, 2001

STESI SIDEWALK CAFÉ
FLEMINGTON

14 Cuisine \$28.00

Autographs attached

MENU

Mushroom Prawn Caps

Porterhouse Steak served with Salad and
Seasonal vegetables.

Cheese Platter

Coffee

WINES

	Wolf Blass Eaglehawk Sparkling Chardonnay	\$ 8.99
2001	Annie's Lane Clare Valley Chardonnay	14.49
2001	Shottesbrooke Fleurieu Sauvignon Blanc	16.99
1997	Galafrey Mount Barker Cabernet Sauvignon	18.99
1999	Elderton Barossa Cabernet Sauvignon	19.95
	Morris Liqueur Muscat	14.99
	Morris Liqueur Tokay	14.99

2001

Annie's Lane

CHARDONNAY

In the early days of wine making in the Clare Valley the local community would often help each other during busy times of the season.

After delivering lunches to workers pruning vines in the middle of winter one year, Annie Wayman's horse-drawn cart struck difficulty in negotiating the muddy track back to her cottage. From that day on the track has been affectionately known as Annie's Lane, and today borders one of our major vineyards in the Clare Valley.

Annie's Lane Chardonnay displays fine peach/melon fruit characters. Partial barrel and malo-lactic fermentation followed by extended contact on lees has added complexity and length of flavour to this respected Chardonnay.

Caroline Dunn

Caroline Dunn - Winemaker



13.0% ALC/VOL



9 300770 000035

ANNIE'S LANE AT QUELTALER
QUELTALER ROAD
WATERVALE SA 5452

PRODUCT OF AUSTRALIA
PRESERVATIVE (220) ADDED
ANTIOXIDANT (300) ADDED
L1

2001



Annie's Lane

CLARE VALLEY

CHARDONNAY

750mL

SAUVIGNON BLANC

Our Fleurieu vineyard is situated in the
high country just south of our McLaren
Vale Winery.

This low yielding vineyard produces
fruit of outstanding varietal definition.

Nick Holmes Vineyard & Winery

N.G. Holmes



7 35053 000002 7

PRESERVATIVE (220), ANTIOXIDANT (300) ADDED
CONTAINS APPROXIMATELY 8.6 STANDARD DRINKS

FLEURIEU

SAUVIGNON BLANC

2001

SHOTTESBROOKE



PRODUCED BY SHOTTESBROOKE VINEYARDS PTY LTD, 120 BOWLING GREEN ROAD, 5004 AUSTRALIA
14.5% VOL PRODUCT OF AUSTRALIA 750mL

Yarra Burn

CABERNET SAUVIGNON

Elegance and finesse is Yarra Burn's signature. Fruit sourced predominantly from cool climate Yarra Valley vineyards develops an abundance of intense and complex characters over an extended ripening period. The essence of these qualities is captured in this classic wine. Rich blackberry aromas highlight a wine of refined structure and style, while fine subtle tannins provide exquisite mouthfeel. A wine rich in quality and pedigree that will develop for many years to come.



9 311043 061028

PRODUCT OF AUSTRALIA
YARRA BURN VINEYARDS,
SETTLEMENT ROAD
YARRA JUNCTION VIC 3797
PRESERVATIVE (220) ADDED
13.0% ALC/VOL
APPROX 7.7
STANDARD DRINKS



Yarra Burn

CABERNET SAUVIGNON

1999

750ML

Nital B&B
Tuesday 25th September 2001
ARC CAFÉ
160 Rathdowne Street, Carlton
Phone 9349 3933

Twice Baked Goat's Cheese Souffle with Olive Tapenade

**Crisp Skin Duck with Fig & Apple Chutney & Potato Galette with
Green Beans**

**Cheese Board comprising Pyengana Mature Cheddar, French Double
Cream Brie and Tarago Shadows of Blue with Quince Paste.**

Coffee

Autographs

A R C. REST. 25th SEPT 2001

M. A. Full

Ally

Garry Hunt

Peter Cook
Neil Adhona

Ralph Foster

Jack Gibson

Greg Brown

Ron St

Jill Fiebman

Jim Fiebman

John J. Koderer

David W. Hunter



Galafrey Wines produces small parcels of distinctive and consistently excellent wines. In 1977 the first vines were planted in Mount Barker, Western Australia, an area renowned for its cool climate viticulture. Galafrey's winemaker Ian Tyrer is committed to produce the best quality fruit, and capturing the natural flavours in the finished wine.

**MOUNT BARKER
1997 CABERNET SAUVIGNON**

A typical cool climate cabernet showing rich aromas of ripe, sweet, berry and plum fruit, great depth with complex oak influences. The palate is elegant with good length. Good drinking now but will develop greater complexity with cellaring.

Ideal with beef and lamb.

Ian Tyrer. Winemaker.

Produced by
Galafrey Winery & Vineyard
Quangellup Road
Mount Barker
Western Australia
ph (08) 9851 2022

L 30104



CONTAINS 7.7 STD DRINKS
Preservative (223) added



GALAFREY

**MOUNT BARKER
CABERNET SAUVIGNON
1997**

750ml AUSTRALIA 13.0% vol

**ELDERTON
CABERNET SAUVIGNON
Vintage 1999**

Our 1999 Cabernet Sauvignon continues the Elderton tradition of making a big, rich and flavoursome Barossa Cabernet.

1999 was a smaller than average harvest which produced wines with excellent colour, quality and intensity.

The grapes for this wine have all been grown and vintaged from the Elderton Vineyards located on the banks of the North Para River, in the northern end of the Barossa. Over half a century old, these vines are nurtured to produce low yields of premium quality fruit. Maturation in a combination of American and French Oak provide this Cabernet with tremendous flavour, complexity and elegance. Enjoy now or cellar with confidence up to 2010.

Another great Cabernet from Elderton.

The Ashmead Family, Elderton Wines
3-5 Tanunda Road, Nuriootpa, Barossa Valley,
South Australia, 5355
www.eldertonwines.com.au

Home of the Jimmy Watson Trophy 1993



PRESERVATIVE
(220) ADDED
14.0% ALC/VOL
APPROX 8.3
STANDARD DRINKS
PRODUCE OF AUSTRALIA

EXCLUSIVE ESTATE WINE

Elderton

PRODUCED BY ELDERTON WINES,
NURIOOTPA, SOUTH AUSTRALIA

BAROSSA

**CABERNET SAUVIGNON
1999**

750mL

STES1 CAFE & BAR. Autographs
23RD OCT 2001

M. Hill

Ch Brown

Alfreda J.
Held W. Koon

R. Friebo

Garry H

Ray Allen

at 3 Bearly

Lalph Foster

Barbara

Jim McCracken

Jan R. Beelen

Robertson

McDonald

1997 MARSANNE

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.

Marsanne is a native of the northern Rhone and Hermitage regions of France and has been grown at Tahbilk since the late 1860's. The variety is one of the worlds rarest with the largest, single holding of all plantings situated on our estate.

The nose and palate exhibit intense aromas of lemon, honey and peach whilst the finish is long and flavoursome, balanced with crisp acidity.

These complex characters will develop with bottle age into the familiar honey suckle fragrance traditionally associated with Marsanne.

This wine contains approx. 7.7 standard drinks, enjoy it in moderation with dishes such as, chicken, veal, pasta and seafood.

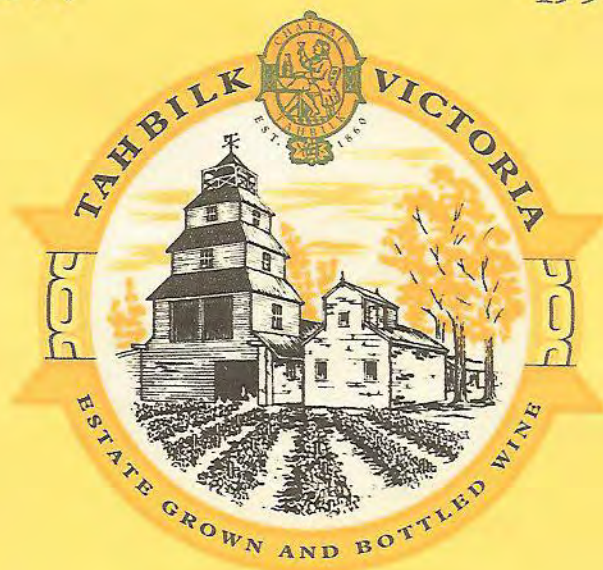
PRESERVATIVE (220) ADDED
ANTIOXIDANT (300) ADDED
13.0% Alc/Vol.



9 312163 100079

1997

1997



Chateau Tahbilk

MARSANNE

UNWOODED

750ML

13.0% VOL

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

27 November, 2001

KEWS RESTAURANT/KEW
EVENING DINNER

23 Cuisine \$50.00

Menu and Autographs attached

WINES

	Wolf Blass "Blass Brut" Sparkling Wine	\$11.20
* 1997	Chateau Tahbilk Unwooded Marsanne	9.00
2000	Shaw and Smith Unoaked Chardonnay	16.80
* 1982	Peter Lehmann Shiraz/Cabernet Sauvignon	12.00
1999	Normans Old Vine Shiraz	15.75
*	Fyffefield Rutherglen Tokay	10.50
	• Cellar Wines	

22 January, 2002

KEWS RESTAURANT/KEW

15 Cuisine \$50.00

35TH CELEBRATION OF OUR INAUGURAL MEETING

Autographs attached.

Menu and Wines as printed on our special silk menus
Purchased by members of the Club @ \$9.75.

- Cellar Wines

MOUNT PLEASANT

PHILIP

HUNTER VALLEY SHIRAZ 1997

COOLER THAN AVERAGE GROWING SEASON IN 1997 PRODUCED FRUIT WITH DELICATE AND REFINED FLAVOURS. THIS CLASSIC BOTTLE AGED HUNTER VALLEY SHIRAZ DISPLAYS PRUNE AND PLUM AROMAS MINGLING WITH A HINT OF LIQUORICE AND LEATHER. UPFRONT SHIRAZ FRUIT FLAVOURS ARE COMPLEMENTED BY EARTHY, SPICY AND PRUNE CHARACTERS ON THE PALATE. AN ELEGANT TANNIN STRUCTURE AND OUTSTANDING FLAVOUR COMPLEXITY ENSURES A LONG FLAVOURSOME FINISH. AFTER FOUR YEARS BOTTLE AGEING IN OUR CELLARS PRIOR TO RELEASE, THIS WINE IS READY TO BE ENJOYED NOW BUT WILL REWARD FURTHER CELLARING FOR UP TO TWO YEARS.



9 311769 059002

L1353

13.0% ALC/VOL
APPROX. 7.7 STANDARD DRINKS
PRESERVATIVE (220) ADDED
ENJOY WINE IN MODERATION
www.mcwilliams.com.au

McWILLIAM'S WINES
FINE WINES SINCE 1877



MOUNT PLEASANT

PHILIP

MOUNT PLEASANT IS ONE OF THE MOST FAMOUS HUNTER VALLEY WINERIES. RENOWNED WORLD-WIDE FOR ITS AWARD-WINNING TABLE WINES. THIS CLASSIC BOTTLE-AGED SHIRAZ IS A TRIBUTE TO THE GENIUS OF LEGENDARY WINEMAKER MAURICE O'SHEA, WHO FOUNDED MOUNT PLEASANT IN 1921.

HUNTER VALLEY SHIRAZ
1997

13.0%vol

PRODUCE OF AUSTRALIA

750 mL

2000 PETALUMA RIESLING

2000 Vintage was challenging in the Clare Valley, especially for Riesling. The smallest crop since 1983 was subjected to hot, dry conditions through January and February after a very cold start to the new year. Tropical rain in early March caused some berry split, which was immediately rained by warm dry conditions. The season then settled down to an early but normal, moderate autumn in which the Hanlin Hill Vineyard delivered its spare and precious crop of Riesling. A triumph of the vineyard site, Petaluma 2000 Riesling is typically dry and relatively full flavoured with mineral and lime flavours.

Bottled July 2000

BRIAN CROSER



Sulphur Dioxide and
Ascorbic Acid Added
Alcohol 12.8% v/v
Approx 7.6 standard drinks



PETALUMA

2000 RIESLING

750ml

PRODUCE OF AUSTRALIA BOTTLED AT SPRING GULLY ROAD, PICCADILLY SA

MITCHELTON BLACKWOOD PARK RIESLING 1994

Mitchelton Riesling is prized for its citrus/floral varietal character, full flavoured palate and crisp lingering finish. Acknowledged internationally as the definitive Australian dry Riesling this wine has an extraordinary history of consistent quality.

The Mitchelton vineyard is carved into the historic Blackwood Park grazing property on the banks of the Goulburn River in central Victoria. This ideal location has contributed to our awards history for this variety of 3 Championships, 8 Trophies, 51 Gold, 66 Silver and 102 Bronze medals since 1978.

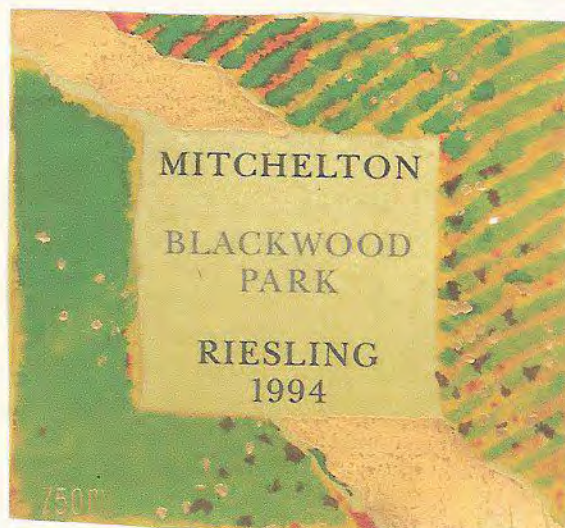
A lively wine with abundant flavours when young, this wine will develop an additional toasty/honeyed character with up to 10 years bottle maturation.



12.1% ALC/VOL
CONTAINS
PRESERVATIVE 220
ANTIOXIDANT 300



PRODUCE OF AUSTRALIA



Best's

2000 LATE HARVEST MUSCAT

Grown on the limestone soils of our warm sunny St Andrew's vineyard, the grapes, were left to hang on the vine to fully ripen prior to picking. A light, refreshing sweet wine that is best served chilled. Ideal as an aperitif or to enjoy with paté, soft cheeses, fruit pastries and desserts.

The label depicts Australian native flora which grow on Best's estates.

PRODUCED & BOTTLED BY BEST'S WINES PTY. LTD.,
BEST'S ROAD, GREAT WESTERN VICTORIA 3377 AUSTRALIA



9 312063 001926

PRODUCE OF AUSTRALIA
PRESERVATIVE (220) ADDED
APPROXIMATELY 6.5 STANDARD DRINKS

11% VOL

L 3381





NITAL BEEFSTEAK & BURGUNDY CLUB DINNER

KEW'S AT KEW

Tuesday 27th November 2001

Canapes

Entrée

A Warm Thai Veal Salad with flavours of Soy, Lemon and Coriander, drizzled with Sesame Seed dressing

Main Course

Chargrilled Fillet of Beef served on a Port and Swiss Brown Mushroom sauce with Walnut and Blue Cheese Butter topping

Dessert

Whisky and Orange flavoured Bread and Butter pudding served with a Minted Apricot compote and Vanilla Bean Ice Cream

Coffee

KEW'S RESTAURANT.

27TH NOVEMBER 2001

Autograph

M. Hill

Greece

Robert Freebairn

Val Freebairn

Ch Baul

Mrs Hodson

H.A.

Y. M.

Garry Hunt

Pauline M. Hunt.

Greg Brown

E. Kereste

G. J. J.

Pauline M. Hunt.

Pat Dunstan.

John Freebairn

John

John

John

Ann Barry

John

B. J. J.

NORMANS
1999
Old Vine Shiraz

Normans Wines is one of the oldest and most respected names in Australian winemaking. Since 1853, when Jesse Norman planted his first vines in Adelaide, Normans has developed a reputation for producing premium wines of elegance and finesse. The 1999 Old Vine Shiraz is a full-bodied wine displaying lovely black plum and cherry fruit flavours. With eighteen months maturation in a combination of French and American barriques and hogsheads this wine has great complexity and style.

www.normanswines.com.au

9 311972 952008

PRODUCED BY
NORMANS WINES
GRANTS GULLY ROAD
CHANDLERS HILL
SOUTH AUSTRALIA 5157
14.0% ALC/VOL
APPROX 8.3
STANDARD DRINKS
PRESERVATIVE (220) ADDED
PRODUCE OF AUSTRALIA

NORMANS

1999
Old Vine Shiraz

*Produced by Normans Wines Ltd
Grants Gully Road, Chard, Western Australia 2607*



750ML

Sauvignon Blanc

WIRRA WIRRA
VINEYARDS

2000
FLEURIEU PENINSULA
VICTORIAN ALPS

13.5%VOL PRODUCE OF AUSTRALIA 750ML

2000 Sauvignon Blanc

To enhance its aroma and balance, this wine has been blended from Sauvignon Blanc sourced from two climatic regions.

The middle palate roundness and full flavours of Fleurieu Peninsula fruit are complemented by the crispness and distinctive varietal characters associated with the Victorian Alps districts.

The Victorian Alps component, which we are using for the first time, comes from Jim Baxendale's vineyard which sits above the King Valley in Victoria.

Jim has a long association with Wirra Wirra.

He was born and raised next door to the winery and his parents, Ruth and Alec, were the original owners of our Scrubby Rise Vineyard which is in front of the old cellars.

This wine is a fine example of an aromatic Sauvignon Blanc style.

PRODUCED BY R.G. & R.T. TROTT PTY. LTD.
WIRRA WIRRA VINEYARDS

McMURTRIE RD, McLAREN VALE, SOUTH AUSTRALIA 5171
PRODUCE OF AUSTRALIA, 12.5% ALCOHOL BY VOLUME
MINIMAL SULPHUR DIOXIDE AND ASCORBIC ACID ADDED



9 315125 050993

CONTAINS APPROX. 7.4 STANDARD DRINKS, AT SEA LEVEL



Fyffefield

TOKAY

Located in the Mid Murray region of Victoria on the Murray Valley Highway between Cobram & Yarrowonga is our mud brick wine tasting facility and vineyard.

Tokay from Rutherglen displaying "rich butterscotch" characteristics. Enjoy with chocolates, after dinner mints and brewed coffee.

APPROX. 11.3 STANDARD DRINKS

Product of Australia

MURRAY VALLEY HIGHWAY, YARRAWONGA, VIC. 3730

19.0° ALC/VOL Preservative (220) Added 750ml

~ Nital Refstak and Burgundy Club ~

President : GREG BROWN

Beefmaster : JIM FREEBAIRN

Winemaster : MERV ZIEBELL

~ CANAPES

Chandon Brut Methode Traditionnelle

~ TASMANIAN SMOKED SALMON

Served on a summer salad with a chive sour cream and melba toast

1994 Mitchelton Blackwood Park Riesling

2000 Petaluma Riesling

~ ORANGE AND CHAMPAGNE SORBET

~ ROAST RIB OF BEEF

Served with a trio of mustard sauce accompanied by roast seasonal vegetables

1984 Mount Langi Ghiran Cabernet Sauvignon

1998 Penfolds Bin 389 Cabernet Shiraz

~ CHOCOLATE ROSEN GATEAU

Served with raspberry coulis and double cream

d' Arenberg White Muscat of Alexandria

~ COFFEE AND CHOCOLATES

1981 Lindemans Bin 5838 Vintage Port



35TH INAUGURAL LUNCHEON CELEBRATION - 22ND JANUARY 2002

HELD AT KEW'S RESTAURANT - KEW

KEW'S RESTAURANT

35TH YEAR 22/1/2002

Autographs

M. J. [Signature]
Jill Tebbain
Jim Tebbain
Gerry Hunt
David W. [Signature]
Benny
Alfred [Signature]
Nellie [Signature]

[Signature]

M. [Signature]
Kath [Signature]
[Signature]

[Signature]

[Signature]

[Signature]



EAGLEHAWK

Sparkling Chardonnay

Since arriving in Australia in 1961, Wolf Blass has always used the image of the eaglehawk as a source of pride and inspiration. In 1966 when he started building his own winery he named it Bilyara, the Aboriginal word for eaglehawk, and to this day the image of the eaglehawk is synonymous with Wolf Blass wines around the world.

The Eaglehawk Sparkling Chardonnay sourced from premium Australian vineyards has a vibrant bouquet and lively mousse. This wine shows zesty citrus and sherbet aromas on the nose and full bodied apple and melon flavours with a rich and creamy mouthfeel. Refreshing and flavourful, it has a crisp, dry finish.

PRODUCED BY WOLF BLASS WINES
STURT HIGHWAY, TUMBUKITA SOUTH AUSTRALIA 5165
PRESERVATIVE (220) ADDED
10.5% ALC/VOL APPROX. 6.2 STANDARD DRINKS

Wolf Blass

434 - Founder



9 312088 051661



WINE PRODUCT OF AUSTRALIA

EAGLEHAWK

Sparkling Chardonnay

1984

MOUNT LANGI GHIRAN

Cabernet Sauvignon

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

PRODUCE OF AUSTRALIA 750mL



BIN 389
CABERNET SHIRAZ

A tightly structured wine with generous fruit character
matured for 14 months in American oak casks including
those that held the previous vintage of Penfolds Grange.



9 310297 008896

WINE MADE IN AUSTRALIA
PENFOLDS WINES, PENFOLD ROAD,
MAGILL, SOUTH AUSTRALIA, 5072.
PRESERVATIVE (220) ADDED
APPROX 8.3 STANDARD DRINKS
14.0% ALC/VOL

More information on this wine can
be found at www.penfolds.com.au
Consumer Information
AUST. 1300 651 650

750mL



Penfolds

BIN 389

CABERNET SHIRAZ

Combining the elegance of Cabernet Sauvignon with the richness of
Shiraz, Bin 389 is matured in American oak casks and features opulent
varietal flavours, balanced oak complexity with a firm tannin finish.

750mL

VINTAGE 1998

26 February, 2002

JAZZ ria/ BALWYN

12

Cuisine \$30.00

Menu and autographs attached.

WINES

	Morris Sparkling Shiraz/Durif	\$18.49
	Eaglehawk Sparkling Chardonnay	8.99
Toast Wine	2000 Petaluma Riesling	18.39
2000	Cape Mentelle Semillon Sauvignon	20.99
2001	Cape Mentelle Semillon Sauvignon	20.99
2000	Huia – Marlborough Gewurztraminer	21.95
1999	Sevenhill Shiraz	18.95
1999	Kingston Estate Durif	11.40
Desert Wine:		
2000	Brown Bros. Special Late Harvested	
	Orange Muscat & Flora	13.20
	Penfolds Bin 421 Reserve Tawny Port	11.49
	Morris Liqueur Tokay	14.99

26 March, 2002

LA MADRAGUE/ SOUTH MELBOURNE 15 Cuisine \$45.00

Menu and autographs attached

WINES

	De Bortoli Windy Peak Prestige Sparkling	\$10.00
2000	Amberley Semillon Sauvignon Blanc	15.99
2000	Henschke Julius Eden Valley Riesling	19.15
1997	Mount Pleasant Philip Hunter Valley Shiraz	12.80
1999	Leasingham Bin 61 Clare Valley Shiraz	16.20
1997	Galafrey Cabernet Sauvignon	18.99
	R.L. Buller Muscat	7.20

Windy Peak
PRESTIGE

Prestige is a premium sparkling wine made from fruit grown in the Yarra Valley. It has been aged on yeast lees for an average of 18 months resulting in a wine that displays soft biscuit characters, elegant fruit flavours and an attractive rose hue. Prestige makes an ideal aperitif wine but can be enjoyed on any occasion.

FOR MORE INFORMATION VISIT OUR WEBSITE
www.debortoli.com.au

PRODUCED AND BOTTLED BY DE BORTOLI WINES PTY LTD
PINNACLE LANE, DIXONS CREEK 3775 VICTORIA AUSTRALIA

11.5% ALC/VOL
APPROX 6.8 STANDARD
DRINKS. ENJOY WINE
IN MODERATION

PRESERVATIVE
SULPHUR DIOXIDE ADDED



9 300752 210414



DE BORTOLI



Windy Peak
PRESTIGE
YARRA VALLEY

750ML

PRODUCT OF AUSTRALIA



NITAL BEEFSTEAK & BURGUNDY CLUB LUNCHEON
Jazz ria Tuesday 26th February 2002

Entrée

Crispy Chicken wings partially boned and served with a mild chilli dipping sauce.

Main Course

Daging (Beef)

***Daging Ria:** Tender slices of beef fillets wok tossed with snow peas and crisp carrots in a special Jazz Ria sauce.*

***Black Bean Beef (Malay style):** Tender slices of beef fillets cooked in a rich Malay style black bean egg gravy.*

Steamed rice

Dessert

Lychee, Longon and Jackfruit with vanilla ice cream.

Coffee

M. Felt

Ally

~~Jim~~

Neil O'Connor

Garry Houn

Kevin White

Greg Brown

Jill Luby

Jim Luby

~~Jim~~

Ramona

David Luby

JAZZ RIA

BALWYN

26TH FEBRUARY 2002



WHAT MAKES THIS SPARKLING
BURGUNDY STYLE WINE SO
UNIQUE IS THE INCLUSION
OF DURIF. WITH ITS INTENSE
BEAD AND ROBUST FLAVOUR
THIS IS A WINE TO CELEBRATE.

WINEMAKER: DAVID MORRIS
MORRIS WINES
MIA MIA VINEYARD
RUTHERGLEN VICTORIA 3685

CONTAINS APPROXIMATELY
8.0 STANDARD DRINKS
13.5% ALC/VOL

PRESERVATIVE (220) ADDED
PRODUCE OF AUSTRALIA



2000 HUIA MARLBOROUGH GEWURZTRAMINER

The Huia was a unique New Zealand bird. Tail feathers were used as valuable adornments signifying great dignity, wisdom and elegance. Huia Vineyards use the feather as the emblem of quality. Grapes are sourced from some of Marlborough's finest sites reflecting the remarkable fruit characteristics for which the region is famed.

The 2000 Huia Gewurztraminer was sourced from both the Hassan and Fell vineyards. Ripe lychee fruit with complex floral and dried fig flavours complement the long dry finish.

Claire & Mike Allan
WINEMAKERS

CONTAINS PRESERVATIVE (220)

L1300
www.huia.net.nz



PRODUCE OF NEW ZEALAND



Huia MARLBOROUGH Gewurztraminer

2000

PRODUCED & BOTTLED BY
HUIA VINEYARDS, BLENHEIM

13.5% Vol.

750ml e



CLARE VALLEY 1999 SHIRAZ

This 1999 Shiraz reflects the Clare Valley's acclaimed rich, generous flavours and qualities. Award winning wine that delivers the hallmarks of Leasingham - concentration of fruit and elegance of style. Opulent and full bodied, showing the benefits of extended oak maturation for 18 months, the sweet plum and berry fruits are complemented with finely integrated vanillin oak flavours. Enjoy this wine upon release or cellar beyond 10 years to gain further flavour development and complexity.



SHIRAZ

1999





NITAL BEEFSTEAK & BURGUNDY CLUB
LUNCHEON

La Madrague, 171 Buckhurst street, South Melbourne

Tuesday 26th March 2002

Nos Entrees

DARIOLE DE SAUMON AU FROMAGE

Smoked salmon and cheese flan served with saffron sauce.

Plats De Resistance

ENTRECÔTE, SAUCE BORDELAISE ET MOELLE DE BOEF

*Grilled porterhouse with red wine and bone marrow sauce and
pommes frites*

Dessert

CRÈME BRULEE À LA VANILLE

Vanilla crème brulee.

Coffee

LA MADRAGUE

26th March 2002

Autograph

M. P. H.

M. C. L.

~~John~~

M. C. L.

M. C. L.

M. C. L.

M. C. L.

M. C. L.

M. C. L.

M. C. L.

M. C. L.

M. C. L.

M. C. L.

M. C. L.

M. C. L.

23 April, 2002

KEWS RESTAURANT/KEW

12 Cuisine \$45.00

Menu and Autographs attached

WINES

	Jacobs Creek Chardonnay Pinot Noir Brut Cuvee	\$10.00
2000	Perter Lehmann The Barossa Semillon	10.50
2001	Rosemount Estate Riesling	12.60
1999	Preece Cabernet Sauvignon	12.50
1999	Yarra Burn Cabernet Sauvignon	17.50
	Chateau Yaldara Liqueur Port	8.00

28 May, 2002

LE GOURMET/EAST MELBOURNE

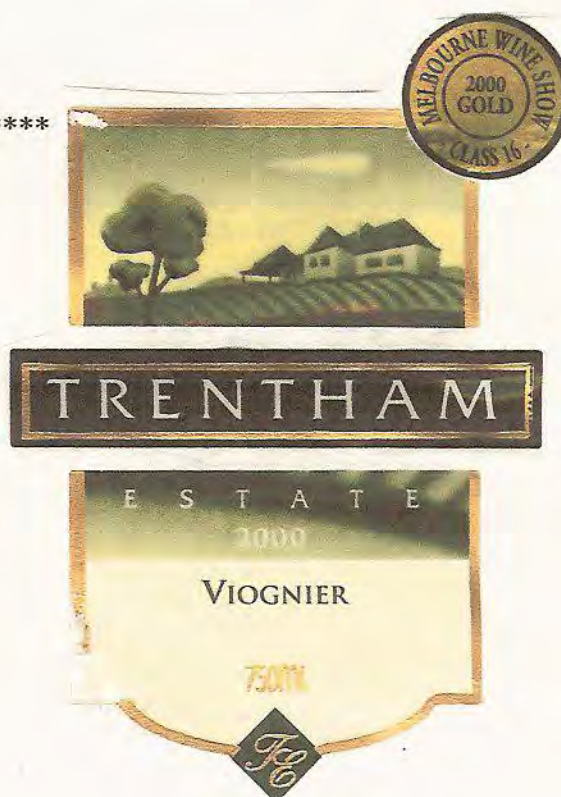
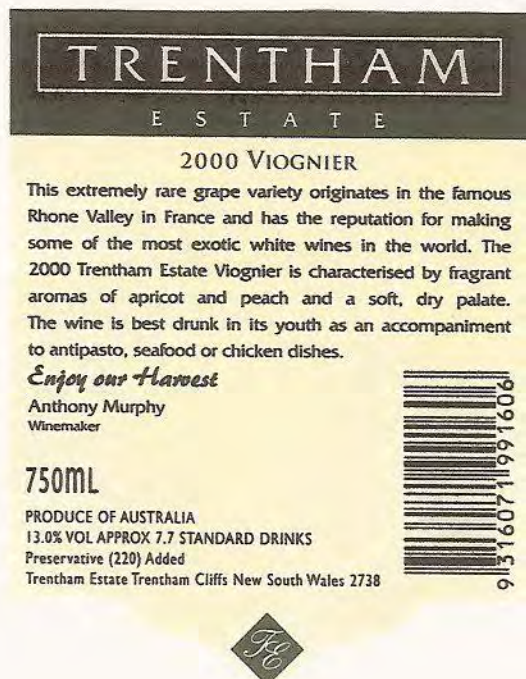
31 Cuisine \$60.00

35TH ANNIVERSARY DINNER

Autographs attached

Menu and Wines as printed on our Special Silk Commemorative Menus
Purchased by all present at \$9.93.

Copy Attached



ROSEMOUNT



ROSEMOUNT
ESTATE

2001
RIESLING
ESTATE BOTTLED

THE 2001 VINTAGE OF OUR DIAMOND LABEL RIESLING IS CRISP AND DRY
WITH LIME-FRESH ACIDITY AND HINTS OF CITRUS BLOSSOMS. THE WINE OFFERS AN
EXCELLENT EXPRESSION OF AUSTRALIAN RIESLING AND WILL COMPLEMENT
FRESH SEAFOOD AND DELICATE SPICE DISHES.

Peter Oatley
FOUNDER

ROSEMOUNT ESTATE
ROSEMOUNT ROAD
DENMAN HUNTER VALLEY
NSW AUSTRALIA
2328
750ml



ROSEMOUNT
ESTATE

RIESLING

ESTATE BOTTLED

2001

750ml

2000 SEMILLON

Peter Lehmann Barossa Semillon is a zesty flavoursome dry white wine. Ideal vintage conditions during the 2000 vintage ripened the Semillon grapes to give lemon/citrus flavours on the palate and a soft round finish.

Semillon can be enjoyed with a wide range of foods and is particularly suited to white meat dishes. Those strong willed enough to cellar this wine for five years will reap the ultimate reward.

PRESERVATIVE (224) ADDED ANTIOXIDANT (300) ADDED
APPROX 7.4 STANDARD DRINKS

Peter

LEHMANN

The Barossa

The art of the wine

Artist Anelia Pavlova

The Queen of Clubs image on the front of the bottle represents Miss Sarah Brown, a mission worker with eyes that "are one hundred per cent eyes in every respect". In Damon Runyon's "The Idyll of Miss Sarah Brown" (Guys and Dolls) Miss Sarah Brown threw loaded dice to win the soul of Sky Masterson to the Kingdom of God for two dollars. Sky Masterson, the inveterate gambler went down 100 Gs on the deal, but that Queen of Clubs has been Peter Lehmann's top card ever since he read the Damon Runyon story. So Peter Lehmann invited painters to render Her Majesty on each of his beloved Barossa wines, for Peter knew all along that the Barossa Valley is the best place in the world to grow grapes and make wine.

PRODUCED & BOTTLED BY PETER LEHMANN WINES LTD
PARA RD TANUONDA BAROSSA VALLEY 5352 SOUTH AUSTRALIA
www.peterlehmannwines.com.au



2000

SEMILLON



NITAL BEEFSTEAK & BURGUNDY CLUB LUNCHEON

KEW'S AT KEW

Tuesday 23rd April 2002

Entrée

Char grilled vegetable stack including eggplant, zucchini, sweet potato, capsicum and mushroom served on a herbed tomato sauce with fetta cheese

Main Course

Chargrilled Fillet of Beef served on a trio of mustard sauce, with balsamic Roma tomatoes and a caramelised onion cous cous with baby spinach and spiced beetroot accompanied by French-fries

To Finish

Australian and imported cheeses with fresh fruit, water crackers and nuts.

Coffee

Autograph

Bisbee
Paul A. Mason

Kevin Pettigrew

Mike W. Hunter

Larry White

Greg Brown

Pat

Sunny Hunt

Ally Li

Tim Bree

Ron Hunt

M. Fox

KEW'S RESTAURANT.

23rd APRIL 2002

Granite Hills

1997 CHARDONNAY

The granite soils, mild climate and long ripening season of the GRANITE HILLS vineyard instils its Chardonnay with persistent flavours and a special elegance. These are wines renowned for their balance of fruit and oak, and for their ability to live long in the bottle – gaining even greater complexity with time. Perfect with seafood and lightly sauced white meat dishes.

L. Knight
LEW KNIGHT Winemaker

Established by the Knight family in 1970, GRANITE HILLS is nestled in the boulder strewn country of the Great Dividing Range in Central Victoria, one hour north of Melbourne – a pioneer producer of cool climate winestyles and one of Australia's highest vineyards.

PRODUCED & BOTTLED BY
KNIGHT GRANITE HILLS
BURKE & WILLS TRACK
RSD 391, BAYNTON, VICTORIA
AUSTRALIA, 3444
TEL/FAX: 03 5423 7288

14.0% VOL
APPROX 8.3 STANDARD DRINKS
PRESERVATIVE (220) ADDED

ENJOY WINE IN MODERATION



9 322104 000191



Granite Hills

MACEDON RANGES

1997 CHARDONNAY

750ML

PRODUCE OF AUSTRALIA 14.0% VOL

SHIRAZ

WINEMAKING IS A PRICKLY BUSINESS.
TENDING THE ROSES IS LESS SO.

AT TYRRELL'S WE PLANT ROSES FOR A PARTICULAR REASON. TO DRAW OUT ANY NEARBY DISEASE THAT MIGHT DEVASTATE OUR VALUABLE VINES (SUCH DISEASES ALWAYS HIT THE ROSES FIRST). WE ARE NOT ALONE IN UTILISING THIS TECHNOLOGY BUT OUR PASSION FOR EVERYTHING WE DO HAS PRODUCED SOME UNCOMMONLY GOOD BLOOMS. AT THE OLD WINERY WE WERE ALWAYS PASSIONATE ABOUT WINEMAKING. A TASTE OF OUR OLD WINERY SHIRAZ WILL TELL YOU WE STILL ARE.

SERVING: SERVE AT ROOM TEMPERATURE
AN INSPIRED CHOICE FOR SPICY INDIAN
OR CHINESE CUISINE & A CLASSIC MATCH
WITH CRACKED PEPPER STEAK.
KEEPING: IDEAL CURRENT DRINKING OR
REWARDING BOTTLE AGE FOR UP TO 5 YEARS
ALC. VOL 13.0% PRESERVATIVE (220) ADDED
APPROX. 7.7 STANDARD DRINKS
TYRRELL'S VINEYARDS, BROKE ROAD,
POKOLBIN NSW 2320.

PRODUCE OF AUSTRALIA 750mL
VISIT US AT: www.tyrrells.com.au



0 193452 405004

TYRRELL'S

OLD WINERY

SHIRAZ

HEATHCOTE · HUNTER VALLEY · MCLAREN VALE · PADTHAWAY

1999



PRESERVATIVE (220) ADDED
APPROX 8.3 STANDARD DRINKS
ALCOHOL 14.0% BY VOLUME
Mitchellton Wines
Nagambie, Victoria Australia
www.mitchellton.com.au
PRODUCE OF AUSTRALIA



9 311782 017928

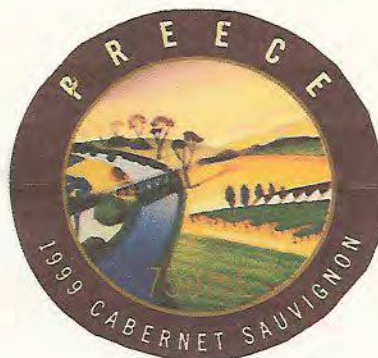
MITCHELLTON WINES

Our vintage conditions in 1999 created a smooth, full wine displaying blackberry and plum flavours enhanced by barrel maturation. This wine belongs to the Preece family, a pioneer in the Australian wine industry and Mitchellton's founding winemaker.

1999 PREECE CABERNET SAUVIGNON

Generous fruit flavours, the signature of Preece wines. These wines are perfect to complement every special occasion.

Grapes for this wine were selected from mature vines in two of Victoria's premier vineyard regions. The fine character of the grapes has been emphasized through our hands-on approach to winemaking.



✧ Nital Beefsteak and Burgundy Club ✧

President : GREG BROWN

Beefmaster : JIM FREEBAIRN Winemaster : MERV ZIEBELL

✧ CANAPES

Brown Brothers, King Valley, Pinot Noir Chardonnay

✧ CELERIAC AND GOAT CHEESE PROFITEROLES

Served with Chive Glace and Beetroot Coulis

1994 Richmond Grove Barossa Rhine Riesling

1994 Peter Lehmann Barossa Semillon

✧ AGED EYE FILLET OF BEEF ON REDWINE REDUCTION

Served with Rösti and Crisp Onions

1986 Morris of Rutherglen Cabernet Sauvignon

1989 A.P. Birks Wendouree Clare Cabernet Malbec

✧ CELEBRATION BLACK FORREST BIRTHDAY CAKE

Served with Flambé of Cherries

2000 Best's Late Harvest Muscat

✧ COFFEE AND PETITS FOURS

1967 Stonyfell Vintage Port



35TH ANNIVERSARY DINNER - 28TH MAY, 2002
HELD AT LE GOURMET RESTAURANT,
366 Albert Street, East Melbourne

M. V. [Signature]

Catherine Ross
Paul Madhe
Susan Bell

All the Best
Mary [Signature]

Judy Little

June Gibbell

Jack Gibson

Greg Brown

Edith Keresztes

Alma [Signature]

Bill Hill

John Heryn

Paul [Signature]

M. [Signature]

Garry Hunt

Pauline Hunt

Peter [Signature]

John (Shay)

[Signature]

Cathryn Randles

Ch. Bond

Margaret O'Brien

Janet Clayton

[Signature]

[Signature]

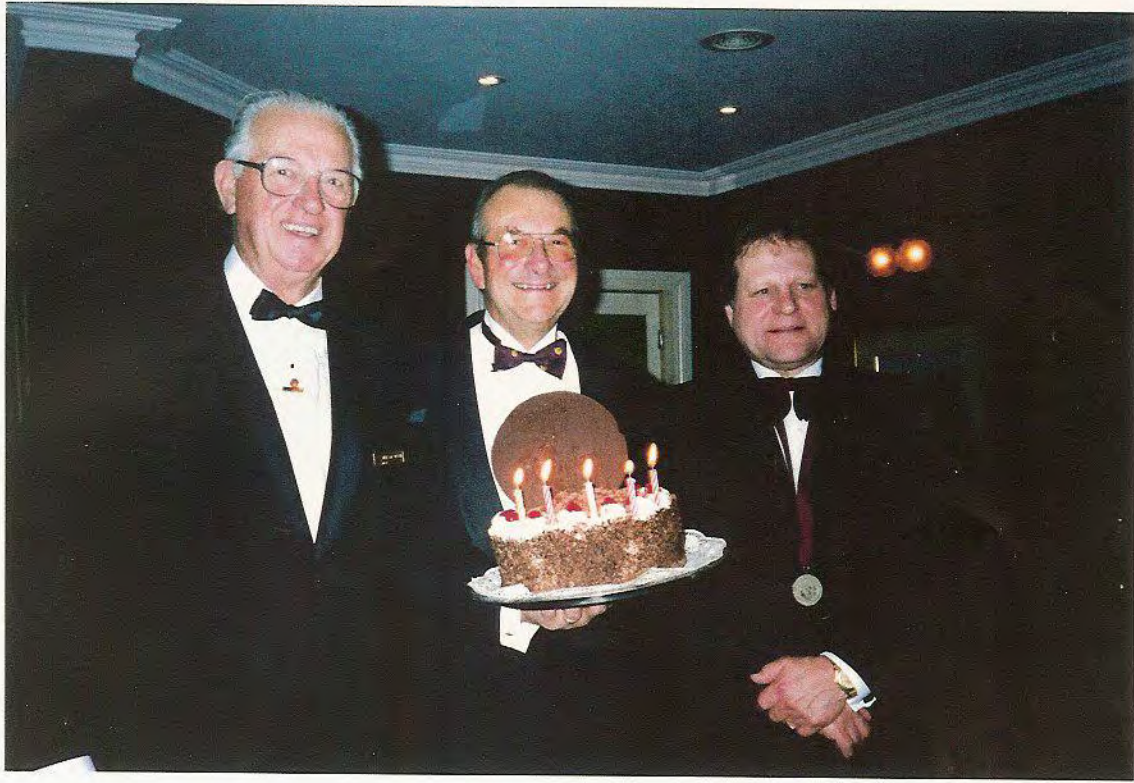
John [Signature]

Jill [Signature]

Robert [Signature]

for [Signature] + +

LE GOURMET = 28TH MAY 2002





Menu and autographs attached.

WINES

Chandon Brut Methode Traditionelle \$20.00

A number of single bottles of both White and Red were used ex our Cellar.

* 1995	Monichino Sauvignon Blanc/Semillon	10.40
* 1987	Tollano McLaren Vale Chardonnay	7.00
* 1987 and 1989	McWilliams Mt.Pleasant Elizabeth Semillon	7.00
* 1991	Lindemans Hunter River White Burgundy	8.50
* 1985	Rouge Homme Cabernet Sauvignon	13.88
* 1986/87	Rouge Homme Cabernet Sauvignon	10.00
* 1986	Wynns Coonawarra Cabernet Sauvignon	13.99
* 1982	Peter Lehmann Cabernet Sauvignon/Shiraz	12.00
* 1988	Kays Block 6 Shiraz	7.50
* 1989	Kays McLaren Vale Cabernet Sauvignon	7.50
* 1967	Stonyfell Vintage Port	10.00
	Penfolds Club Reserve Tawny Port	12.00

- Cellar Wines

CAPE MENTELLE



SEMILLON SAUVIGNON 2000

CAPE MENTELLE®
MARGARET RIVER

SEMILLON SAUVIGNON 2000

This serendipitous blend has become a Margaret River benchmark. Careful vinification and maturation of a portion in new French oak barrels underpin this crisp yet complex style. Blended from equal parts semillon and sauvignon blanc, the wine displays aromatic fresh fruit characters with some palate weight derived from the oak. It is best enjoyed within two years of release.



www.capementelle.com.au

9 314500 095246



ALC/VOL 13.5%

APPROX. 8.0
STANDARD DRINKS

PRESERVATIVES
(220) ADDED

PRODUCED & BOTTLED BY
CAPE MENTELLE VINEYARDS
WALLCLIFFE ROAD
MARGARET RIVER WA

PRODUCT OF AUSTRALIA

NITAL BEEFSTEAK & BURGUNDY CLUB LUNCHEON

ARC CAFE

Tuesday 25th June 2002

Entrée

Pheasant & Partridge Terrine with Italian Mustard Fruits

Main Course

*Rack of Lamb (Pink) with Tartlette of Nicoise Vegetables, Feta and
Roast Potatoes*

To Finish

*Chef's Cheese Selection:
Tyengana Cheddar, Gippsland Shadows of Blue
and French Triple Cream*

Coffee

M. L. [Signature]
C. Brown

Jim Furbur

Michael [Signature]

Ron [Signature]

Kenn Greenwood

Peter Cole

Gloria Loli
Jill [Signature]

A.R.C. CAFE

CARLTON
25TH JUNE 2002

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