

Nital



2006 - 2007

MERV. ZIEBELL

Autographs

M. J. Hall

Paul Fanning

Bischoff

Kevin Greenwood

Maureen

Spencer

David W. Hunter

Bob

Joe Abernethy

Jacques Klot

C. S. Marshall

Jeff Tucker

Jim Tucker

Greg Brown

Al Greer

Ralph Foster

Paul Brown

Garry Hunt

'NITAL' 40TH YEAR 2006/2007.

I have now completed forty years of this club's history. I hope I've got it right. All the restaurants we visited, the menus, and the wines we enjoyed are included. I've collected most of the labels over the years and these are also displayed; not necessarily on the same page as the restaurant where we drank them but spread over the year in which they were used.

When I started this project in 1967 I had no idea I would still be doing it forty years later! It's been a task I have enjoyed because I think the recording of a Club's history is important but as I mentioned in my 1999/2001 book it is high time another member took over. I can assure you this is my last effort. The time has come for the next scribe to start recording!

Thank you again to Jim Freebairn for his reports on the B & B Conventions and to my wife June for her computer work.

My thanks to all members for their support. With your help the Club will see another forty years.



MERVYN ZIEBELL

NITAL BEEFSTEAK & BURGUNDY CLUB
2006/2007

ANNUAL GENERAL MEETING – JULY 25, 2006
PICCOLO MONDO RESTAURANT, CARLTON

OFFICE BEARERS

PRESIDENT	MERV ZIEBELL
VICE PRESIDENT	GARRY HUNT
SECRETARY/TREASURER	MERV ZIEBELL
WINE MASTER	JIM FREEBAIRN
BEEF MASTER/S	JILL FREEBAIRN
CELLAR MASTER	JIM FREEBAIRN
COMMITTEE (2)	JACK KLOK
	BRIAN TOPP

CLUB LUNCHEONS **\$70**

MEMBER'S UPDATE

New Members

128	Kevin McLaren	Joined 22. 8.2006
129	Glen Aberly (Lady No.2)	" 24.10.2006

NITAL COMMITTEE 2006/2007

R-L: MERVYN ZIEBELL, PRESIDENT
GARRY HUNT, VICE PRESIDENT
JILL FREEBAIRN, BEEFMASTER
BRIAN TOPP, COMMITTEE
JIM FREEBAIRN, WINE/CELLAR MASTER
JACK KLOK, COMMITTEE
GREG BROWN, MEMBER



NITAL BEEFSTEAK AND BURGUNDY CLUB
MINUTES OF ANNUAL GENERAL MEETING
HELD AT PICCOLO MONDO RESTAURANT, CARLTON
AT 11.15AM, 25 JULY, 2006

The meeting was opened by the President Jim Freebairn who welcomed all members present.

Present: Jim and Jill Freebairn, Garry Hunt, Ross Barry, Brian Topp, Ralph Foster, Greg Brown, Neil Noonan, Paul Fenning, Ron Watt, Michael Stanley, Merv Ziebell.

Apologies: Jack Klok, Kerin Greenwood, Norm Buckley, Ian Killip, Ken Barker, Archie Aznavorian, Carl Dunstan. Apologies accepted.

Minutes of the previous Annual General Meeting held on 23 August, 05, were moved for approval by Ross Barry, seconded Greg Brown and accepted by all present.

Business Arising: Nothing offered

Treasurer's Report: As the Club's Auditor was away during July an unaudited Balance Sheet was presented showing a Club surplus of \$339; Club Bank Account \$817Cr.; and Cellar Account of \$1080Cr with a Cellar stock of \$13402. The Treasurer advised that the audited balance sheet would be available at the August meeting.

Moved for approval by Merv Ziebell, seconded Neil Noonan.

Accepted by all present.

Discussion: None

Correspondence:

10.08.05 Letters of acceptance as members Kevin Wishart and Brian Topp
24.08.05 Letters of resignation from Daryl O'Brien and Alan Clayton
22.11.05 Letters welcoming return membership of Ian Killip and Norm Buckley
21.01.06 Letter accepting membership of Paul Fenning
3.03.06 Letter accepting membership of Jack Klok
29.6.06 Resignation of Kevin Wishart and Secretary's reply.

Reports

President/Cellar Master Jim Freebairn and Beefmaster Michael Stanley read their reports and copies were passed to members.

The Winemaster Ross Barry gave a verbal report saying that he had enjoyed the past twelve months and was able to obtain wine from some wineries he had visited to mix with our Cellar wines as a challenge to members. He said he believed provision of one excellent white wine was sufficient. Ross also thanked Neil Noonan for his help in the Cellar.

Reports were moved by Garry Hunt, seconded Brian Topp.

This being the AGM the President declared all positions vacant and called for nominations for President for 2006/2007, our 40th Year.

PRESIDENT MERV ZIEBELL Nominated by Ross Barry Seconded Greg Brown
In taking the chair, Merv thanked Jim for his efforts over the past year and called for nominations for other positions.

VICE PRESIDENT GARRY HUNT Nominated by Ross Barry Seconded Neil Noonan

WINEMASTER JIM FREEBAIRN Nominated by Greg Brown Seconded Brian Topp

BEEFMASTER JILL FREEBAIRN Nominated by Greg Brown Seconded Ralph Foster

SECRETARY/TREAS. MERV ZIEBELL Nominated by Ralph Foster Seconded Garry Hunt

COMMITTEE (2)

ASST.TO BEEFMASTER JACK KLOK Nominated by Brian Topp Seconded Ross Barry

ASST.TO WINEMASTER BRIAN TOPP Nominated by Garry Hunt Seconded Greg Brown

CELLAR MASTER JIM FREEBAIRN Nominated by Ralph Foster Seconded Greg Brown
AUDITOR KERIN GREENWOOD Nominated by Garry Hunt Seconded Jill Freebairn

ALL DULY ELECTED

GENERAL BUSINESS

1. Affiliation Fee/Public Liability, Directors and Officers Insurance.

Moved Ross Barry, seconded Greg Brown that the sum of \$280 be paid to the Beefsteak and Burgundy Club Inc. for the period 2006/2007.

Motion accepted.

2. Annual Subs/Fees

After a general discussion it was agreed to increase the luncheon fee. Moved Ross Barry, seconded Brian Topp that the fee for 2006/2007 be:

(a) Club Luncheons, Members and Guests \$70

Motion accepted.

Moved Ralph Foster, seconded Paul Fenning that other fees would be:

(b) Annual Subscription \$55

(c) Nomination Fees \$35

(d) Club Tie Fine \$1

Motion accepted.

CELLAR LEVY

It was pointed out to Members that in accordance with our AGM decision of 23/8/05 that close to the same quantity of bottles should remain throughout this year, cellar wines had been used at nearly every luncheon. A general discussion on the Cellar ensued and mention was made that the Cellar Master, Jim Freebairn, should think about purchasing wines in progressive years to be cellared for our 50 years celebrations with maybe some input from members. Jim said he would take note of the comments.

The Cellar Levy for 2006/2007 of \$50 per member was moved by Jim Freebairn, seconded Greg Brown.

Accepted by all present

Comments on 40th Year Celebration

CHARTER DINNER TO BE HELD ON FRIDAY 11 MAY, 2007. Cost to be advised.

Invitations to be sent to a number of past members and the President and wife of the Melbourne Beefsteak and Burgundy Club.

Club Guests: President and wife of the Adelaide Beefsteak and Burgundy Club
Mr Perc. Stitch from Melbourne Beefsteak and Burgundy Club.

There being no further business before the Chair the meeting closed at 12.40pm.


MERVYN T ZIEBELL, SECRETARY.

President

PRESIDENT'S REPORT
2006 – 2007 40TH ANNIVERSARY YEAR

It has been a privilege for me to be President of the "Nital" Club for this special year. And what a great year it has been. Forty years is quite a milestone!

We have visited a number for excellent restaurants thanks to our Lady Beefmaster Jill Freebairn and drank some great wines thanks to our Winemaster Jim Freebairn.

To celebrate the 40th Year of the commencement of our Club we dined at the "Estivo" restaurant in Kew, which is the renamed and revamped old "Kew's" restaurant. On the 23rd January we had thirty present including four past members and a number of guests. The menu and wines were great and are recorded in our history book.

Our most important date was on the 11th May when we celebrated the 40th anniversary of the presentation of our Charter No. 72 dated 11 May, 1967. Forty two attended the dinner at the Q.P.O. Bistro, Kew including Martin Keith, President of the Beefsteak & Burgundy Club Inc. his wife Julie; the General Secretary John Macklin and his wife Rosemary; four past members and a number of guests.

Over the years I have collected quite a lot of memorabilia and was able to display these including wine labels with members signature on the reverse side dated from 21 February, 1967, the satin menus we had also from 1967 and the bottle of Hardy's 1955 St. Thomas Burgundy bottle on 27 February, 1967. This was presented by our then President Jim Irvine to our then Beefmaster Ralph Foster. See the history book for details and a copy of the label.

Our November 2006 Evening Dinner was also an excellent evening at the Clarion Hotel, Forest Hill with 22 members and guests enjoying a delightful dinner and wines.

It was a personal pleasure for me to see my daughter Glen Aberly become Nital Lady No.2. Glen has been involved with the Club most of her life.

Many thanks to all the members and Committee for their support of the Club especially to Jim Freebairn as Winemaster/Cellarmaster and Jill Freebairn as Beefmaster. I wish the incoming President and Committee, all the best for our 41st year and may there be many more of them.



MERVYN ZIEBELL
President

NITAL BEEFSTEAK & BURGUNDY CLUB

BEEFMASTER'S REPORT 2006/2007

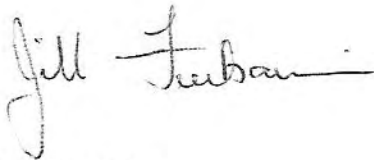
I would like to thank all members for the opportunity to be your Beefmaster for the past twelve months. What an experience it has been! Like all jobs it has had its ups and downs. Trying to please everyone all the time doesn't always work, but still I tried.

During the past twelve months we have visited three new restaurants, "Maris" at Malvern, "The Clarion" at Forest Hills and "Estivos" at Kew, and revisited some of our former venues, with "QPO" and "Di Palmas" in particular providing good value for money.

This being our fortieth year, I was privileged to organise not one, but two birthday celebrations. Thanks to a few extra dollars in the kitty both the lunch at "Estivo" in January and the dinner at "QPO" in May were outstanding. I am still getting favourable comments about the soft shell crab on a watermelon, coriander, red onion and tamarind dressing entree at "Estivo". Numbers at "QPO" were particularly disappointing for such a milestone in the history of our club. I hope that all those who did attend enjoyed the functions as much as I did in planning the menus.

My special thanks to Jim for his help and choice of some very nice and interesting wines.

I have enjoyed being your Beefmaster for the past twelve months and wish the incoming Beefmaster every success.



Jill Freebairn

24th July 2007

NITAL BEEFSTEAK & BURGUNDY CLUB

WINEMASTER/CELLARMASTER REPORT 2006/2007

Our 40th anniversary year has been a topsy turvy year with very large fluctuations in attendances. This certainly does make the role of Beefmaster and Winemaster challenging. It was particularly unfortunate that some of our members suffered illness during the year and it was pleasing to see the return of Norm Buckley, Neil Noonan, Ian Killop and Brian Topp at our June meeting. Michael Stanley has taken up residence in Sydney and we miss his cheerful presence and his generosity in supplying some of his own vineyard wines for the cellar. I did not serve any of his this year and it is to be hoped that we may sample some in the future.

Finance can be a real issue, as the Club has a deserved reputation for generosity in the quality and quantity of wine that is served. Few other clubs that Jill and I have visited can match us in this regard. Fortunately, an increase in funds approved at the last AGM, astute restaurant selection by the Beefmaster, the raffle and a balanced selection of wines saw us through. How disappointing it was at the start of the year to discover that "The Bureau", a restaurant that would have figured prominently in our plans, had gone Oriental! However, the former "Kews" now transformed into "Estivo", made us welcome. I tried them out early by serving three reds in a vertical tasting exercise, putting a strain on the supply of glassware.

In an attempt to keep costs reasonable I served 1996 Undurraga Cabernet Sauvignon (Chile \$6.50), at our September lunch at "Masani". This wine was bought some time ago as a short term cellar filler while the good stuff was maturing, but has been shunned by most preceding Winemasters. You could still probably get away with serving it with rich pasta but it really needs to be consumed and I recommend that it be offered to any member who would like to purchase the remaining 16 bottles at cost price. At our meeting in October at "Maris" in Malvern I think we had an unprecedented serving of four different red wines. It was a good way of tidying up some "bin ends" and a very interesting quartet they proved to be.

The whites served at our November night time dinner at "The Clarion" provided a good talking point as members and guests pondered over the contrasting yet somehow similar 2005 Brown Bros Pinot Grigio and 2006 Delatite Pinot Gris. As if we don't have enough nonsense in this country with wine labelling it is still permissible to put the same grape variety on a label and name each differently! Regrettably, the dinner was poorly attended. Those who were there had an excellent dinner and the Chandon Cuvee Riche served with the dessert of Grenadine poached pear with white chocolate and honey sauce was a big hit.

January saw the first of our major celebration functions. It was all a bit hectic at first as Jill and I were delayed by railworks at Blackburn where because we had the wine with us we were treated like "passengers with special needs" and got shunted off to a separate bus. Adding to the hectic nature of the occasion was the good attendance which had the downstairs dining area at "Estivo" packed and the non appearance of the chef which had the proprietor slaving away in the kitchen. The lunch itself was a great success. The '96 and '98

Orlando St Hugo Cabernet Sauvignon drank superbly, and the last of the cellar wine purchased by the late Jeff Morgan, the 1976 Barsac Chateau Liot Sauternes and the 1983 Chateau Briatte Sauternes went beautifully with the selection of cheeses.

The May dinner at QPO, the highlight of our year, was also disappointingly attended. Fortunately Merv had a good contingent from his family and there were sixteen in our party, including family and guests. Two of our daughters attended, one of our sons flew down from Sydney and we had other B&B Club guests from Adelaide, Yarrowonga and Sunbury as well as four members of The Yarra Valley Vintage Wine & Gourmet Club. The Adelaide President, General Secretary and their wives also made the trip. Mervyn had arranged the special material printing of the menus, which were great mementos of an outstanding dinner. The wines had been carefully selected with the 2001 Oakridge Yarra Valley Chardonnay/Pinot Noir on arrival being so popular that the ample supplies were reduced to just a glass or so when the dinner started. Normally \$30 a bottle I had bought it for a third of the price on an Evans and Tate Shareholders' special. They have not paid a dividend lately and so it was good to get at least some return for my investment!

During the year we used about nine dozen bottles of wine from the cellar and were able to restock with some really good wines at reasonable prices. This came about as a combination of Merv's contacts in the industry and some wines being pushed out by Fosters to make way for the next vintage. As promised at last year's AGM I have purchased 2003 Bailey's 1920s Block Shiraz and 2003 Baileys 1904 Block Shiraz for our 45th and 50th years. Some members still are yet to be convinced of the benefits of ageing whites (I now know how frustrated Max Schubert must have felt when they said the same about Grange in the 1950s), but I am sure that if they persevere they will find that age does bring greater complexity and drinking enjoyment in the whites as well as the reds. The 2001 Steingarten Riesling is a case in point and needs years to develop. Of course, you well know vintage port is one of my favourites. We have had it at every meeting in the past year. Our stocks could do with a bit of a boost. The 1967 Stonyfell should find a place in our 50th anniversary celebrations, but unfortunately our stock of the no longer produced Sevenhills, is all but exhausted.

One final point on the cellar wines. Members will have noted that there has been no sediment in the wines served. I have found it necessary to get full enjoyment from both aged reds and ports that they need to be decanted. I have done this at home before the meeting by double decanting and serving the wines in their original bottle. I strongly recommend this technique to future Winemasters.

Finally, thanks to Jill for organising such terrific food and to all of you who have contributed to our meetings with your comments on the wines served. If you have enjoyed them just half as much as I then I am well satisfied.



Jim Freebairn. 24th July 2007

NITAL BEEFSTEAK AND BURGUNDY CLUB
2006/2007

Beefmaster: JILL FREEBAIRN

Winemaster: JIM FREEBAIRN

25 July, 2006 **PICCOLO MONDO RESTAURANT** 14 Cuisine \$52.00
CARLTON
ANNUAL GENERAL MEETING
Menu and Autographs attached.

WINES

2003	Taltarni Brut Sparkling Wine	\$18.00
2005	Provenance, Geelong, Pinot Gris	25.45
2003	Cape Barren McLaren Vale Old Vine Shiraz	26.00
* 1998	Penfolds Bin 407 Cabernet Sauvignon	18.24
* 1996	Angroves Premium Vintage Port	9.50

• Cellar Wines

22 August, 2006 **ESTIVO RESTAURANT/KEW** 16 Cuisine \$50.00
Menu, Wines and Autographs attached.

26 September, 2006 **MASANI RESTAURANT/CARLTON** 17 Cuisine \$60.00
Menu and Autographs attached.

WINES

2000	Killawarra Reserve Pinot Noir Chardonnay	\$11.30
2005	Leo Buring Eden Valley Riesling	11.90
2005	Jim Barry Watervale Riesling	11.99
* 1996	Undurraga Chile Cabernet Sauvignon	6.50
* 1996	Mildara Wines, Shiraz, Cabernet Franc, Cabernet (1998 Broken Hill Convention)	10.00
* 1990	Kays Amery McLaren Vale Vintage Port	3.00

• Cellar Wines

24 October, 2006 **MARI'S RESTAURANT/MALVERN** 19 Cuisine \$40.00
Menu, Wines and Autographs attached.

28 November, 2006 **CLARION HOTEL/FOREST HILL** 22 Cuisine \$60.00
EVENING DINNER

Menu, Wines and Autographs attached.



Piccolo Mondo

Nital Beefsteak & Burgundy Club

Venue: 240 Lygon Street, Carlton

Tuesday 25th July, 2006(AGM Meeting)

Host: Tony Scarinci

Starter: Brushetta

Entrée: *Tuscan style, assortment of fresh pasta dishes*

Main course: *Scotch fillet with fresh vegetables.*

Fresh garden salad and Italian fried chip side dishes

Special sauces on request

Coffee/Tea: coffee or selection of teas

Wine Master: Ross Barry

BeefMasters: Mike Stanley & Garry Hunt

"Have an enjoyable day"

Bon appetito



PICCOLO MONDO REST.

Autographs

25th JULY 2006

M. J. [unclear]
Rosie Dett
Bra [unclear]

[unclear]
[unclear]
[unclear]

Gary [unclear]

Michael W. [unclear]

Jill Tuckey
Bel Ahoona

[unclear]

[unclear]

[unclear]

[unclear]

SILENI CELLAR SELECTION

MARLBOROUGH • SAUVIGNON BLANC 2005

Our vision is to produce outstanding quality wines that achieve world class acclaim.

Sileni sources fruit for the Cellar Selection Range from Marlborough, the classic winegrowing region for Sauvignon Blanc in New Zealand.

Traditional winemaking methods are employed to produce Cellar Selection wines which are rich, soft and approachable.

The Cellar Selection Sauvignon Blanc has rich tropical fruit and gooseberry characters with a clean, fresh finish and impeccable balance.

Excellent with food or as an aperitif. Made for drinking over 2-3 years.

Serve lightly chilled.

MARLBOROUGH WINE OF NEW ZEALAND Alc 12.5%vol 750ml

LSAB090305



PRODUCED AND BOTTLED BY SILENI ESTATES LTD, MARAEKAKAHO RD,
HASTINGS, HAWKE'S BAY, NEW ZEALAND. WWW.SILENI.CO.NZ
SILENI ESTATES IS COMMITTED TO SUSTAINABLE WINEGROWING PRACTICES.
CERTIFIED TO ISO 14001 STANDARD.

Imported By ILW-International Liquor Wholesalers
522-550 Wellington Road, Mulgrave, Victoria 3170
Contains Sulphites
Approx 7.4 Standard Drinks



9 421003 813205

SILENI

CELLAR SELECTION



MARLBOROUGH
SAUVIGNON BLANC
2005

WINE OF NEW ZEALAND

VINTAGE 1998



Penfolds

BIN 407

CABERNET SAUVIGNON

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

750ml



BIN 407

CABERNET SAUVIGNON

A full-bodied but elegant style of Cabernet Sauvignon, showing typical varietal characters of blackcurrant and mint, with superb oak integration from 12 months maturation in French and American hogsheads.



9 310297 043507

WINE MADE IN AUSTRALIA
PENFOLDS WINES, PENFOLD ROAD,
MAGILL, SOUTH AUSTRALIA, 5072.
PRESERVATIVE (220) ADDED
APPROX 8.0 STANDARD DRINKS
13.5% ALC/VOL

More information on this wine can
be found at www.penfolds.com.au

Consumer Information
AUST. 1300 651 650

750ml

SCOTT IRELAND Owner/winemaker

Scotty

Located south west of Melbourne in southern Victoria, the Geelong region has a long history of premium wine production. An ideal combination of land, climate and aspects creates a range of distinctive terroirs which, when matched to the right grape varieties, results in fruit of superior quality.

Provenance wines are hand-made in small batches, from premium parcels of carefully selected Geelong region fruit. They are matured in French oak casks, and exemplify both inherent vineyard character and our winemaking philosophy.



PROVENANCE

750ml

Geelong Pinot Gris 2005



9 325507 000249

ALC/VOL 13.7%
APPROX 8.1 STANDARD DRINKS
PRESERVATIVE 220 ADDED
PRODUCT OF AUSTRALIA

PROVENANCE WINES
870 STEIGLITZ RD, SUTHERLANDS CREEK
VICTORIA 3331, AUSTRALIA

VISIT US AT:
www.provenancewines.com.au

Our label features a detail from a modern interpretation of 16th century European tapestries that depict the winemaking process.

NITAL BEEFSTEAK & BURGUNDY CLUB
LUNCHEON TUESDAY 22nd AUGUST 2006

Estivo 330 High Street Kew

President: Mervyn Ziebell

Beefmaster: Jill Freebairn

Winemaster: Jim Freebairn

Chef: Matthew Hunter

Hardy's Sir James Brut de Brut Chardonnay/Pinot Noir \$13.39

Entrée

Warm smoked eel on a salad of Kipfler Potato, celery and walnuts with an apple balsamic vinaigrette

2005 Petaluma Clare Valley Hanlin Vineyard Riesling \$16.90
2005 Sileni Estate Sauvignon Blanc (New Zealand) \$12.50

Main Course

Tenderloin of Beef on a creamed spinach served with Lyonnaise potatoes and Bordelaise sauce

2001 Dorrien Estate The Growers Barossa Valley Shiraz
2002 Dorrien Estate The Growers Barossa Valley Shiraz
2003 Dorrien Estate The Growers Barossa Valley Shiraz } *\$13.00*

Coffee and Petit Fours

1996 Peter Lehmann "The King" Vintage Port \$18.50

Autographs

ESTIVO REST.

22nd AUGUST 2006

Garry H.

Brian P.

Andrew

Jim Freeman

Phil H.

Bob Brown

Mr. J. B. B.

Kate

Ruth

Michael Hunter

Frank

Heidi

Ralph Frost
Neil C. Hooper

John

M. J.

The
GROWERS

VINTAGE 2003
BAROSSA VALLEY

SHIRAZ

BOTTLE NUMBER

10578

The Growers are:
John and Lorraine Kalleske,
Charlie Scalzi and Carlo Meggetto -
Gods Hill Vineyard,
Ian & Pauline Schwarz

14.5 % vol. WINE. PRODUCT OF AUSTRALIA 750ml

DORRIEN
ESTATE

The
GROWERS

The Dorrien Estate is a small, family-owned vineyard in the heart of the Barossa Valley. The vines are planted on a hillside, and the grapes are grown in a dry, sunny climate. The estate is known for its high-quality Shiraz, which is made from the best of the estate's vines.

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AUSTRALIA'S BEST KEPT SECRET!

St Adams
SAMUEL ADAMS, WINEMAKER

VINTAGE 2002
BAROSSA VALLEY
SHIRAZ

The
GROWERS

VINTAGE 2002
BAROSSA VALLEY

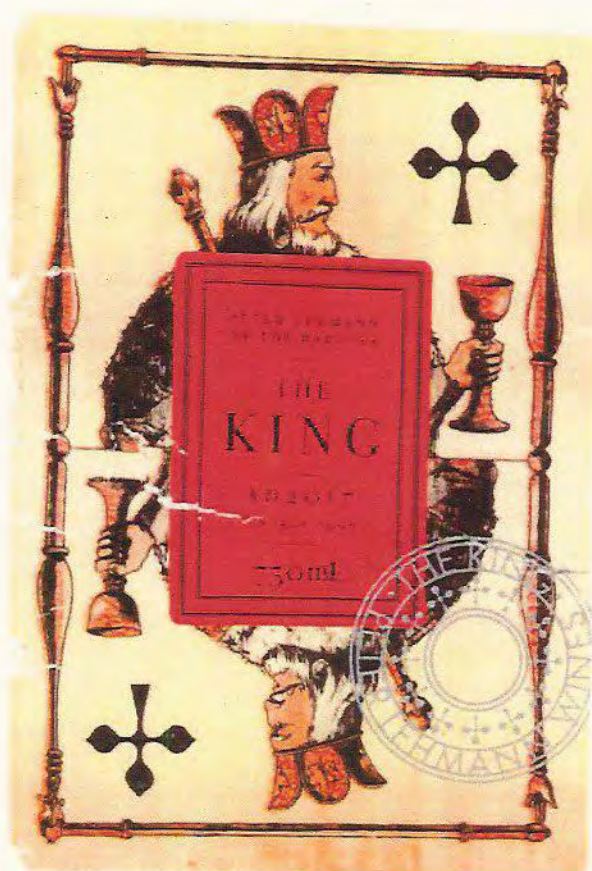
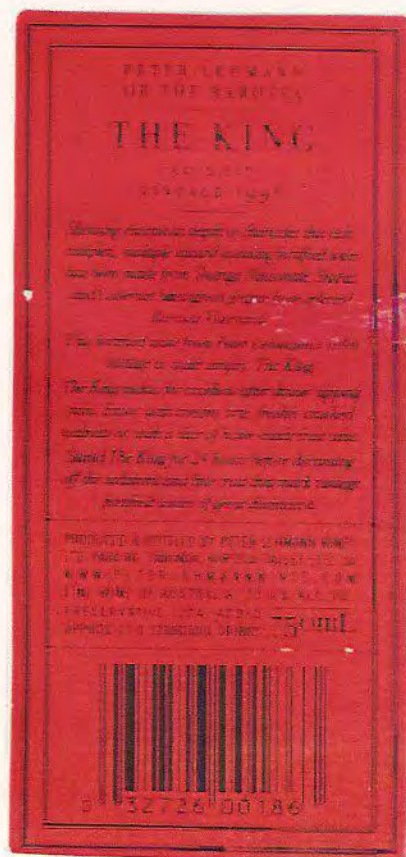
SHIRAZ

BOTTLE NUMBER

09086

The Growers are:
Dennis Schmidt,
Paul and Judy Knifton,
Charlie Scalzi and Carlo Meghetto

14.5 % vol. WINE. PRODUCT OF AUSTRALIA 750ml



Nital Beefsteak & Burgundy Club

Estivo

22nd August 2006

The old Kews has certainly benefited from the makeover by the new owners, with the polished floors looking a lot better than the tired old carpets.

We were off to a flying start with the Hardy's Sir James champagne – sorry I meant Sparkling White Wine.

The entrée of smoked eel was lovely. Served on lettuce, potato, celery and walnuts it was an excellent Waldorf salad.

The Petaluma Reisling from Clare and the NZ Sileni Sauvignon Blanc were young wines (both 2005), with a crisp fresh taste which complemented the eel beautifully.

The main course is what we are all about. A superb thick juicy Filet Mignon, cooked to perfection, served on mashed potato and spinach with Bordelaise sauce. My only criticism is very minor – I would have preferred the spinach hot.

Jim had moneylenders as his guests but he really had a lend of us with the reds. Dorian Estate Shiraz vintages 2001/2002/2003 was an interesting exercise, but I'm sure we all found a Cab-sav in amongst them.

It added to my enjoyment of the day to have excellent matching glasses for each course.

Coffee and 1996 Peter Lehman Vintage Port finished off a really great luncheon.

Ron Watt





MASANI

NITAL BEEFSTEAK & BURGUNDY

Tuesday 26th September, 2006

Grand Dining Room

TO START

Italian crostini with various toppings, served on arrival with pre-lunch drinks

ENTRÉE

Coniglio Ripieno

farmed East Gippsland white rabbit, filled with chestnuts and Port soaked prunes, served with citrus fruits

MAIN COURSE

Capretto al Forno

Gippsland kid, slowly oven braised with rosemary, thyme and white wine, served tender, with sautéed Savoy cabbage and wet polenta

COFFEE, TEA & CROSTOLI

espresso coffee or tea of your choice served with sugared Venetian biscotti

LeoBuring

EDEN VALLEY RIESLING 2005

Since the purchase of Chateau Leonay in 1945 Leo Buring has created wines that are expressive of their grape variety and growing region. The fruit for the 2005 Leo Buring Eden Valley Riesling was identified as displaying the elegant floral fruit characters and delicate acidity truly representative of the Eden Valley, one of Australia's greatest regions for Riesling. An outstanding continuation of the Leo Buring tradition, this wine is particularly attractive in its youth as well as possessing the ability to age gracefully for many years.



9 311219 112660

LEO BURING PTY LTD
PO BOX 100, ST HUBERTS, SA 5065
CONSUMER INFORMATION
750ML 12.5% ALC/VOL
APPROX 74 STANDARD DRINKS
WINE OF AUSTRALIA

750ML

LeoBuring

EDEN VALLEY RIESLING

2005

Over seven decades of winemaking, Leo Buring has built a reputation for high quality, long lived Riesling that is unparalleled in Australia.



750ML

Autographs

MASANI REST.

26TH SEPT 2006

M. J. [Signature]

Glen Abernethy

[Signature]

[Signature]

[Signature]

Kerin Greenwood

Bob Hayler

[Signature]

Gang [Signature]
Greg Brown

Jacques Kille

Bruce Candy

[Signature]

[Signature]

[Signature]

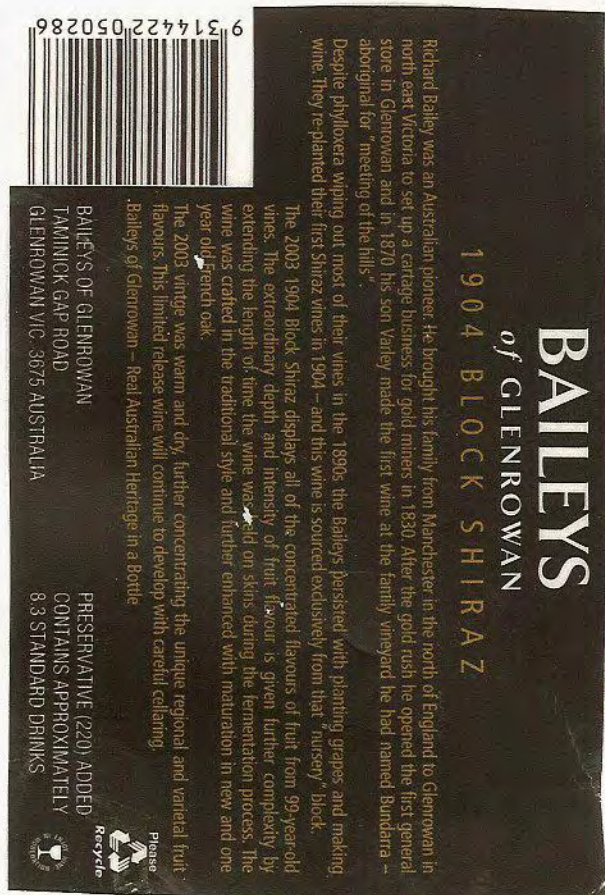
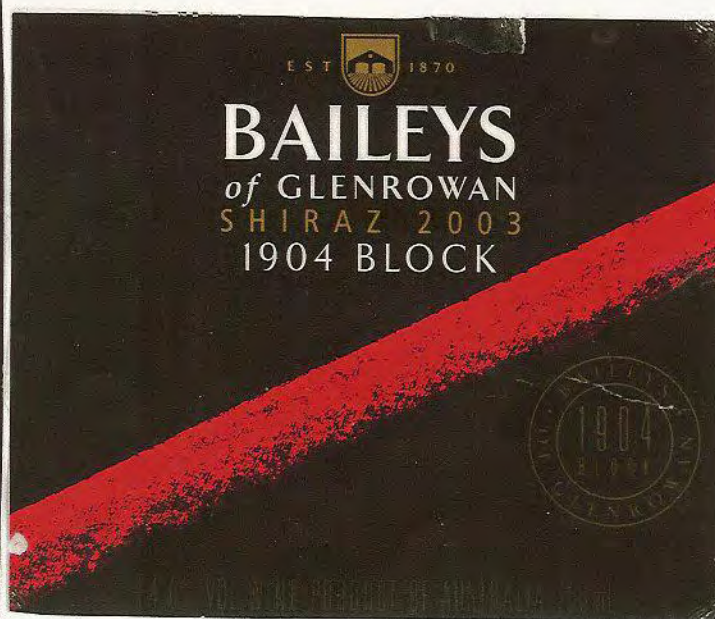
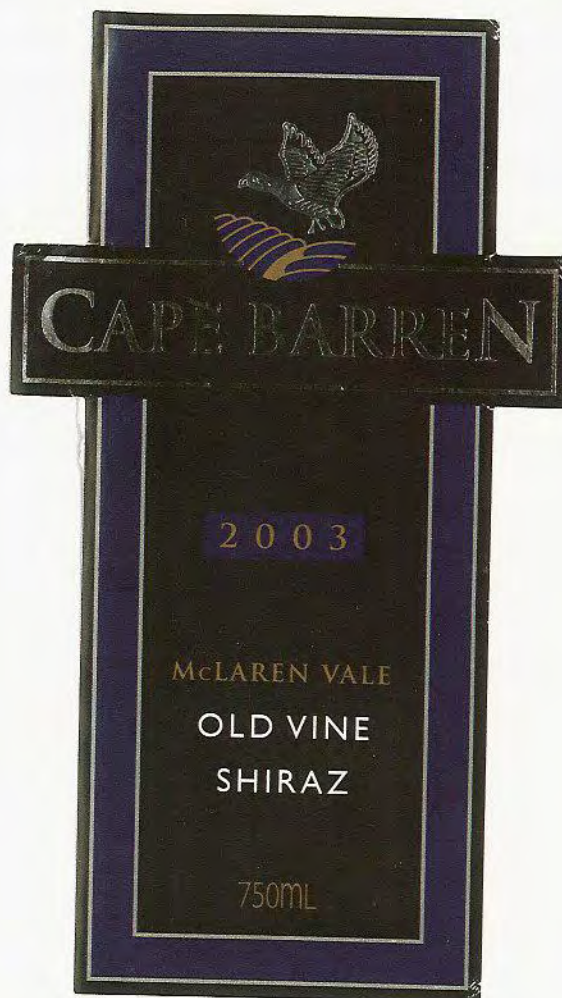
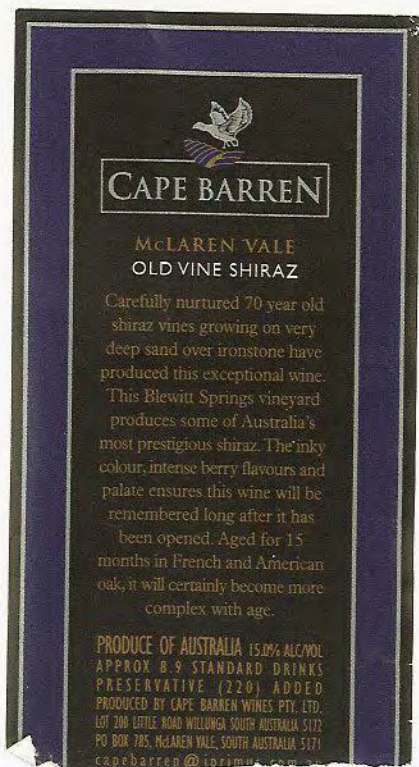
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BROKEN HILL BEEFSTEAK & BURGUNDY 1997 CHARDONNAY

This wine was specially selected and bottled for the Broken Hill Beefsteak & Burgundy 1998 Convention.

The wine is medium bodied with some lifted varietal Chardonnay characters on the nose coupled with a hint of oak. On the palate the wine is definitely fruit-driven with the characteristics of peaches and melons with a hint of citrus that gives the wine a lovely freshness. A perfect accompaniment for veal, fish or pasta dishes.

PRESERVATIVE (220) ADDED. ANTIOXIDANT (300) ADDED.
12% ALC/VOL. CONTAINS APPROX 7.1 STANDARD DRINKS
MILDARA WINES,
WENTWORTH ROAD, MERBEIN VICTORIA 3505.





Nital Beefsteak & Burgundy Club Luncheon
Tuesday 24th October 2006
Maris 15 Glenferrie Road Malvern

President: Mervyn Ziebell

Beefmaster: Jill Freebairn

Winemaster: Jim Freebairn

Tempus Two Pewter Sparkling Pinot/Chardonnay \$16.65

ENTRÉE

Crisp fried Calamari salad, chorizo sausage, chick peas and saffron yoghurt

2005 Punt Road Yarra Valley Chardonnay \$17.95

2000 Blue Pyrenees Reserve Chardonnay \$18.99

MAIN COURSE

Spice Crumbed Baby Veal served with sweet and sour red cabbage, and spiced carrot
with cream

1992 The Riddoch Run Coonawarra Cabernet Sauvignon \$11

1992 Sevenhill Clare Valley Cabernet Sauvignon \$12.40

1994 Brown Bros Milawa Graciano \$16.40

1997 Merrivale Tapestry Bin 339 Mc.Laren Vale Shiraz \$15

COFFEE

1997 Chateau Reynella Mc.Laren Vale Vintage Port (Shiraz) \$20.35

Autographs

MARIS - 24th OCTOBER '06

M. J. P.
herl & Coona

W. J. K. E. -

L. J. Wardman

K. J. J.

Gang &

H. J. J.

M. J. J. J.

J. J. J. J.

J. J. J.

M. J. J.

R. J. J.

J. J. J.

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J. J. J.

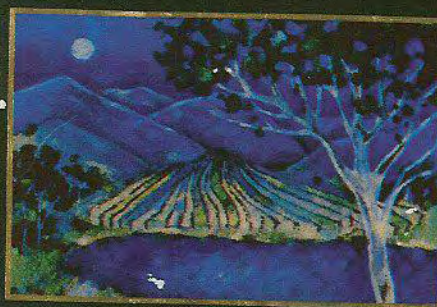
P. J. J.

PUNT ROAD



YARRA VALLEY
2004 CHARDONNAY

750ml



BLUE PYRENEES

2000

ESTATE RESERVE
CHARDONNAY

VICTORIA

750ML PRODUCE OF AUSTRALIA ALC. 13.5% VOL.

BLACKWOOD RIDGE
2005 CENTRAL VICTORIA
UNWOODED CHARDONNAY

LIGHT GOLD
PACKED WITH FLAVOUR
FRUIT SALAD
GREAT WITH SEAFOOD

I MADE THIS WINE TO BE ENJOYED YOUNG AND FRESH
WITHOUT ANY COMPROMISE IN QUALITY. SCREW CAPPING
FOR EASY OPENING OF THE WINE IN TIP TOP CONDITION.
I ENJOY THE BLACKWOOD RIDGE WINES WITH FRIENDS
AND MY FAMILY, AND HOPE YOU DO THE SAME.

CHEERS, SAM PLUNKETT, WINEMAKER

PLUNKETT

PLUNKETT WINES LAMBING GULLY ROAD AVENEL
VICTORIA 3664 AUSTRALIA
TELEPHONE 613 5796 2150
www.plunkett.com.au

PRESERVATIVE 224 ADDED
CONTAINS APPROXIMATELY 8.3 STANDARD DRINKS
PRODUCED WITH MILK PRODUCTS L05UC

PLUNKETT

BLACKWOOD RIDGE
CENTRAL VICTORIA
2005
UNWOODED CHARDONNAY



750 ML

14.0% VOL
WINE OF AUSTRALIA





Nital Beefsteak & Burgundy Club Dinner

Tuesday 28th November 2006

Clarion Hotel on Canterbury of 326 Canterbury Road Forest Hill

President: Mervyn Ziebell

Beefmaster: Jill Freebairn

Winemaster: Jim Freebairn

Seppelt 2002 Original Sparkling Shiraz \$15.29

ENTRÉE

Salad of grilled radicchio and witlof, marjoram Persian fetta and prosciutto with extra virgin olive oil and apple balsamic.

2005 Brown Bros. Pinot Grigio \$12.99

2006 Delatite Pinot Gris \$15.75

MAIN COURSE

Porterhouse steak with garlic and rosemary roasted chat potato with Shiraz jus

1997 Merrivale Tapestry Bin 339 McLaren Vale Shiraz \$15

1997 Boston Bay Wines Cabernet Sauvignon \$15.95

DESSERT

Grenadine poached pear with white chocolate and honey sauce

Chandon Cuvee Riche \$26.90

(a classic blend of premium Pinot Noir and Chardonnay in a rich yet balanced "doux" style)

COFFEE

*Seppelt 1997 Vintage Fortified \$9.20 half bottle
(Barossa Valley Shiraz Tinta Molle)*

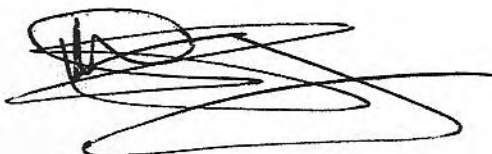
Autographs

CLARION REST
FOREST HILL

28th NOV. 2006

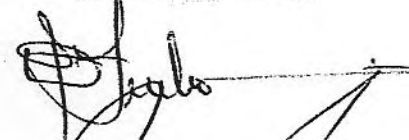

M. G. Hill
W. S. Budy
M. Buckley


a Killip



Gary Hurd
June Liebell

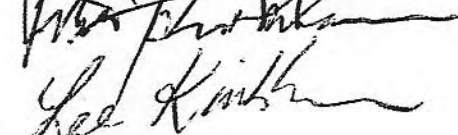

Al Brown


Doyle
Jim Jacobs

Judy Battle
Tony Battle
Robin Abernethy
Glen Abernethy xx


Ann Barry
Neil A. Keenan
Jackie Keenan

Bert Manggold


John

Lee Kinkman

DELATITE

VICTORIA

2006 PINOT GRIS

This wine is made from a blend of fruit from our own vineyard and that of John and Lisa Klingsporn, ten kilometres to the south east of Delatite, and was harvested in late March. The fruit was 100% whole bunch pressed, fermented cool and then had extended lees contact post ferment. It has aromas of pears and granny smith apples lifted by honey characters. The palate is rich with well balanced natural acidity and will reward cellaring for up to ten years.

Jane Donat

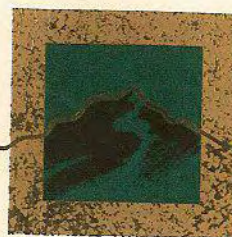
JANE DONAT - WINEMAKER

HAND-PICKED AND HAND PRUNED
MADE & BOTTLED AT DELATITE WINERY P/L
STONE'S ROAD MANSFIELD VIC 3722
PHONE (03) 5775 2922 www.delatitewinery.com.au
PRODUCT OF AUSTRALIA
DRINK WINE IN MODERATION
14.0% ALC/VOL. APPROX. 8.3 STANDARD DRINKS
PRESERVATIVE SULPHUR DIOXIDE ADDED



DELATITE

VICTORIA



PINOT GRIS
2006

14.0% vol

750ml

PINOT
GRIGIO
Victoria

Pinot Grigio is the Italian name for the variety known as Pinot Gris in France. A crisp dry white wine, this Pinot Grigio has pear, melon and stone fruit flavours. Enjoy within 2 - 3 years of vintage. Serve chilled with seafood.

750mL
WINE OF AUSTRALIA
13.0% VOL

PINOT GRIGIO



A crisp, fresh and versatile
Italian alternative

BROWN BROTHERS MILAWA
VINEYARD PTY LTD
239 MILAWA-BOBINAWARRAH ROAD
MILAWA, VICTORIA 3673

APPROX. 7.7 STANDARD DRINKS
PRESERVATIVE (220) ADDED

bbmv@brownbrothers.com.au
www.brownbrothers.com.au



PEEL HERE

13.0% VOL

2005
PINOT
GRIGIO
Victoria
ESTATE BOTTLED

750mL

Boston Bay
Cabernet Sauvignon

Our unique vineyard sits on the shores of the glistening Boston Bay at the tip of the vast Eyre Peninsula - South Australia.

The cooling sea breeze combined with our careful hand pruning and picking enables us to produce a wine of distinctive flavour from this pristine corner of the wine world.

This Cabernet Sauvignon has a bouquet of sweet berry fruit with hints of violets enhanced by some spicy oak.

The palate follows on with sweet mixed berry fruit, spice and good depth of flavour, balanced with a fine long tannin finish.

PRODUCED BY BOSTON BAY WINES P.O. BOX 361
PORT LINCOLN SOUTH AUSTRALIA 5606
WINE MADE IN AUSTRALIA

Boston Bay

Cabernet Sauvignon

1997

750mL

23 January, 2007 ESTIVO RESTAURANT/KEW 30 Cuisine \$65.00

Celebrating the 40th Anniversary of our
First Meeting - 24 January, 1967

Menu, Wines and Autographs attached.

27 February, 2007 Q.P.O. BISTRO/KEW 19 Cuisine \$45.00

Menu, Wines and Autographs attached.

27 March, 2007 DI PALMA'S RESTAURANT/HAWTHORN 11 Cuisine \$40

Menu, Wines and Autographs attached.

24 April, 2007 CENTONOVE RESTAURANT/KEW 8 Cuisine \$60

Menu, Wines and Autographs attached.

11 May, 2007 Q.P.O. BISTRO/KEW 42 Cuisine \$49.50
40th Anniversary Charter Dinner.

Special printed Menus, including wines, were presented to
Martin Keith, President and John Macklin, General Secretary of
The Beefsteak & Burgundy Club Inc. Adelaide
and were available to members at a cost of \$15 each. Copy attached.

26 June, 2007 CENTONOVE RESTAURANT/KEW 19 Cuisine \$57.50

Menu, Wines and Autographs attached.



Nital Beefsteak & Burgundy Club 40th Anniversary Inaugural Luncheon
Celebration

Tuesday 23rd January 2007

Estivo 330 High Street Kew. Host: Adrian Terzon

President: Mervyn Ziebell

Beefmaster: Jill Freebairn

Winemaster: Jim Freebairn

ON ARRIVAL

2004 Yarra Burn Pinot Noir Chardonnay Pinot Meunier \$15.70

ENTRÉE

Soft shell crab on a watermelon , coriander, red onion & tamarind dressing.

2005 Plunkett Blackwood Ridge Central Victoria Unwooded Chardonnay \$13.30

1999 McWilliams Mt Pleasant Semillon \$12

MAIN COURSE

Char-grilled eye fillet with fondant potato on pea puree served with confit garlic and beef jus

1996 Orlando St Hugo Coonawarra Cabernet Sauvignon \$24.95

1998 Orlando Coonawarra Cabernet Sauvignon \$25.64

DESSERT

Selected cheese plate of Irish Blue, Manchego (Spanish) and Brieque d'affinois (French)

1976 Barsac Chateau Liot Sauternes \$18

1983 Chateau Briatte Sauternes \$20

TEA/COFFEE WITH PETIT FOURS

1987 Sevenhill Clare Valley Shiraz Vintage Port \$14.25

Autographs

ESTIVO REST.

23rd JAN 2007

M. J. Jimenez

Brian

Lum Lant

Fred Villan

Patrick H. Johnston

Ralph Fort

[Signature]

Greg Brown

[Signature]

Wendy

Wendy

Long H

Keran Greenwood

[Signature]

Glen Abey
7x

Kevin McLaren

Chris P.

Jaques Klor

John Webb

Dill Furbank

Lee Kirkham

[Signature]

Barbara Lee

Long Battle

Robin Abey

Paul Page

Judy Battle

2005 PETALUMA RIESLING
HANLIN HILL VINEYARD

2005 vintage is potentially one of the great Clare Valley Riesling vintages. The heat summation for the growing season was 1805°C days, slightly above the long-term average of 1792°C days. However a very cool January and February preceded a perfect March picking period. The Riesling grapes were in the winery before the un-seasonal warmth in April inflated the heat summation numbers. In reality 2005 was cooler when it counts than the much lauded 2002 vintage.

WINEMAKER BRIAN CROSER

BOTTLED SEPTEMBER 2005

ALCOHOL 13.6% ALC/VOL
APPROX 7.7 STANDARD DRINKS
CONTAINS SULPHITES
WINE OF AUSTRALIA
BOTTLED AT SPRING GULLY ROAD
PICCADILLY SA 5151



0 98655 00018 6

PETALUMA

2005 RIESLING

HANLIN HILL

750ml

All grape growers hold a vision - to grow the best grapes possible, and for those grapes to be transformed into a wine of character and quality. Dorrien Estate Barossa Growers Shiraz 2001 celebrates the growers who have contributed their collective labours toward realising such a vision in this wine. Dorrien Estate was established in the 1950s in the heart of the Barossa Valley. The winery sources fruit from numerous local growers, many whose family origins go back to the German migrants who originally championed the area as a winemaking region. This traditional Barossa Valley Shiraz is a deep, intense ruby red colour with purple hues. Spicy plum fruit aromas are complexed by integrated toasty vanillin oak. This skillful combination of ripe fruit and oak has created a complex palate of great depth. Firm fine tannins add structure to the persistent palate. Drinking well on release, it will continue to grow in complexity over the next 4 to 7 years.

Simon Adams

SIMON ADAMS - WINEMAKER

VINTAGE 2001
BAROSSA VALLEY
SHIRAZ

ELDREDGE
Vineyards

CLARE VALLEY 2006
Riesling

The Clare Valley region is renowned as one of the premium Riesling areas of Australia due to its altitude and cool ripening season. Fruit for this release comes from a vineyard on the western boundary of the Clare Valley.

This vineyard is blessed with a meso climate producing Rieslings which, when young, are crisp, flavoursome and refreshing and when cellared correctly become indelible treasures with age.

This wine may be enjoyed either young or with bottle age and is an excellent accompaniment to all style of cuisine. Cellaring potential up to ten years. We feel you will enjoy the fruit of our endeavour.

Karen Eldredge, Leigh Eldredge
Assoc. Dip. Wine Marketing

750ML 12.0%Vol
PRODUCE OF AUSTRALIA

L4175



PRODUCED BY ELDREDGE WINES,
SPRING GULLY ROAD, CLARE,
SOUTH AUSTRALIA 5453
bluechip@capri.net.au



12.0% ALC/VOL
APPROX 7.1 STANDARD DRINKS
MINIMAL SULPHUR DIOXIDE ADDED

DORRIEN ESTATE



— THE —
GROWERS

VINTAGE 2001
BAROSSA VALLEY
SHIRAZ

BOTTLE NUMBER

01029



ELDREDGE
Vineyards

Riesling

2006



CLARE
VALLEY

SOUTH AUSTRALIA

750ML

ORLANDO
St Hugo

1996

COONAWARRA CABERNET SAUVIGNON

Each vintage, Orlando winemakers source fruit from a number of Coonawarra vineyards, specially selected for the characters the grapes offer to St Hugo Coonawarra Cabernet Sauvignon.

This wine displays an intense bouquet of rich berry fruit overlaid by spicy oak nuances and chocolate and cedar aromas. Distinctive varietal flavours are enhanced by soft grape and oak tannins, leading to a lingering fine textured finish. Further complexity will develop with careful medium to long term cellaring.

PRODUCT OF AUSTRALIA · PRODUCED BY ORLANDO WINES,
BAROSSA VALLEY WAY, ROWLAND FLAT SA 5352
PRESERVATIVE (220) ADDED

13.5% ALC/VOL CONTAINS APPROX 8.0 STANDARD DRINKS



9 300727 483003

During maturation this wine may have deposited a slight sediment which is quite common in high quality wines produced by traditional methods. This wine will benefit from decanting prior to serving.

ORLANDO

St Hugo

COONAWARRA
CABERNET
SAUVIGNON

1996



St Hugo is an elegant dry red vinified from grapes grown in the famed terra rossa soil of Coonawarra, Australia's premier red wine producing region.

GRAND VIN DE BORDEAUX



1983

Château Briatte
SAUTERNES

Appellation SAUTERNES Contrôlée

Roudès Père et Fils
Propriétaires à Preignac (Gironde)

Tél. 56 63.00.54

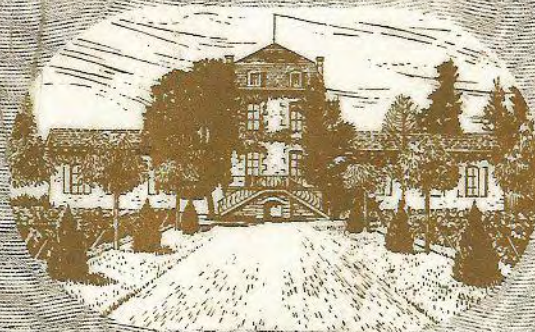
MISE EN BOUTEILLES AU CHATEAU
PRODUCE OF FRANCE

Alc. 14% by vol.

750 ml

BARSAC

APPELLATION BARSAC CONTRÔLÉE



1976

CHÂTEAU LIOT

J. DAVID

Propriétaires à Barsac-Gironde
(France)

MIS EN BOUTEILLE
AU CHATEAU

75 cl

IMP D'AQUITAINE - FODENSAC

PRODUIT DE FRANCE



Nital Beefsteak & Burgundy Club Luncheon
Tuesday 27th February 2007
O.P.O Restaurant 186 High Street Kew

President: Mervyn Ziebell

Beefmaster: Jill Freebairn

Winemaster: Jim Freebairn

Chandon NV Methode Traditionnelle Chardonnay/Pinot Noir \$18.99

ENTRÉE

Avocado and Prawns served with house made cocktail sauce and mixed salad leaves.

2006 Schild Estate Barossa Valley Riesling \$11.23

2006 Eldredge Clare Valley Riesling \$12.89

MAIN COURSE

Grilled Porterhouse Steak with mushroom or pepper sauce cooked medium/rare with potato chips and mixed salad

2003 Baileys Bundarra 1920s Block Shiraz \$20.15

2003 Baileys Bundarra 1904 Block Shiraz \$30.85

DESSERT

Beetroot pannacotta served with fresh berries and home made ice cream

COFFEE / TEA

1987 Sevenhill Clare Valley Shiraz Vintage Port \$14.25

Autographs

Q. P. O. BISTRO

27 FEB 07

M. J. Cox

Blay
John Avery xx

W. J. Avery

W. J. Avery

J. J. Avery

W. J. Avery

Andrew W. W. W.

W. J. Avery

W. J. Avery

W. J. Avery

W. J. Avery

W. J. Avery

W. J. Avery

W. J. Avery

W. J. Avery

W. J. Avery

W. J. Avery

W. J. Avery

BAILEYS of GLENROWAN

1920S BLOCK SHIRAZ

Richard Bailey was an Australian pioneer. He brought his family from Manchester in the north of England to Glenrowan in north east Victoria to set up a cartage business for gold miners in 1830. After the gold rush he opened the first general store in Glenrowan and in 1870 his son Varley made the first wine at the family vineyard he had named Bundarra – aboriginal for "meeting of the hills".

Despite phylloxera wiping out most of their vines in the 1890s the Baileys persisted with planting grapes and making wine. They re-planted their first Shiraz vines in 1904 and planted again on the 50th anniversary of the winery in 1920. This wine is sourced exclusively from the 1920s Block.

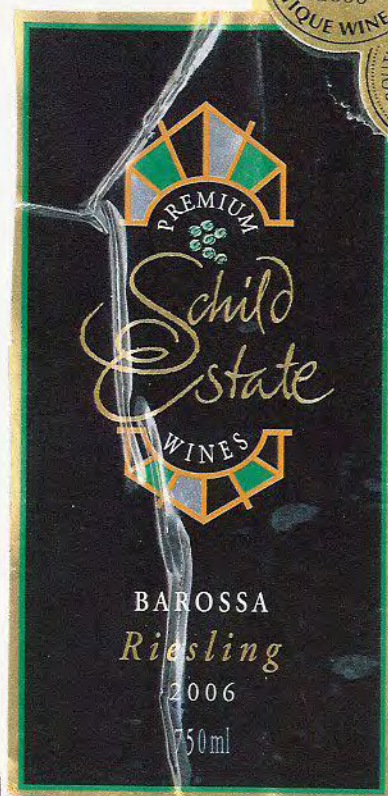
The 1920s Block has been released as an individual wine since 1990.

Vintage conditions in 2003 were warm and dry, producing a wine of exceptional intensity and depth of flavour. The 2003 1920s Block is made in typical Baileys fashion, it is strong, rich and ripe. With careful cellaring, this wine will age well for up to 20 years.

Baileys of Glenrowan – real Australian heritage in a bottle.



BAILEYS OF GLENROWAN
TAMINICK GAP ROAD
GLENROWAN VIC. 3675 AUSTRALIA
PRESERVATIVE (220) ADDED
PRODUCED WITH THE AID OF EGG
PRODUCTS AND TRACES MAY REMAIN
CONTAINS APPROXIMATELY
8.3 STANDARD DRINKS



BAILEYS of GLENROWAN

1920S BLOCK SHIRAZ 2003



14.0% VOL WINE PRODUCT OF AUSTRALIA 750ml

Schild
Estate

BAROSSA
RIESLING 2006

The Schild family established their Barossa vineyards in 1952, and have since developed a reputation for consistency and quality in their approach to viticulture. Through careful selection of the best fruit from our extensive holdings, this Riesling, harvested at optimum ripeness shows the benefits of low yielding Riesling from the west facing slope of the Barossa Ranges. A bouquet of lifted floral notes leads to a palate of delicate intensity with slightly steely forward characters enhanced by a full complex palate of lemons and ripe limes. This wine will benefit from extended cellaring however as with all of our wines, it can be enjoyed immediately.

Best Drinking:
Now to 20 years

WINEGROWERS
Ed and Michael Schild

PRODUCED BY MUDROOD ESTATE WINES PTY LTD, TA. SCHILD ESTATE WINES, 1 LINDOCK VALLEY RD, LINDOCK, SOUTH AUSTRALIA 5601.



NITAL BEEFSTEAK & BURGUNDY CLUB

President Mervyn Ziebell

Beefmaster Jill Freebairn

Winemaster Jim Freebairn

2001 Bay of Fires Tasmania Pinot Noir Chardonnay \$25.65

ENTRÉE

DICED MARINARA PIZZA

MOZZARELLA TOMATO, FRESH CALAMARI, SCALLOPS,
FISH, PRAWNS AND MUSSELS, MARINATED IN GARLIC AND BASIL

2001 Pikes Clare Riesling \$14.40

1997 Chateau Tahbilk Viognier \$10.30

MAIN COURSE

VITELLINO SALTIMBOCCA

TRADITIONAL SALTIMBOCCA OF TENDER VEAL MEDALLIONS LAYERED WITH SAGE, PECORINO
CHEESE AND
PROSCIUTTO, SERVED WITH CHAR GRILLED MEDITERRANEAN VEGETABLES

2002 d'Arenberg McLaren Vale The Custodian Sand on Clay Grenache \$16.67

2002 d'Arenberg McLaren Vale The Custodian Deep Sand Grenache \$16.67

2002 d'Arenberg McLaren Vale The Custodian Loam Grenache \$16.67

DESSERT

A SELECTION OF GIPPSLAND AND TARAGO RIVER CHEESE,
GIPPSLAND BLUE, DOUBLE BRIE AND CHEDDAR

1982 Orlando Vintage Port : 40% Shiraz, 40% Carignan, 20% Grenache \$8

COFFEE/TEA/MINTS

Autographs

DI PALMA'S REST

27th MARCH 2007

M. J. [Signature]

Ralph Fests

Patrick W. [Signature]

Ron Watt

[Signature]

[Signature]

Van [Signature]

Greg Brown

Jh [Signature]

[Signature]

[Signature]

[Signature]



d'Arenberg
ESTABLISHED 1912

2002 THE CUSTODIAN LOAM McLAREN VALE GRENACHE

Four generations of the Osborn family have watched over the Grenache vineyards at their winery, d'Arenberg, located in McLaren Vale, South Australia. From the 19th century, when viticulture was first introduced into Australia and up until the 1960's, Grenache was Australia's most widely planted red grape variety. It has now seen a resurgence in popularity. This wine is made from grapes grown in deep, rich, loam soils in the McLaren Flat area where the climate is slightly warmer. The loam soil yields a little more shoot length than other soil types and berry size is slightly bigger. The dynamics of the water availability produce a wine fleshy and fruity, mid-weight and slightly more open as a young wine, with a slightly smaller tannic structure than the 'Sand On Clay' and 'Deep Sand' Grenache wines. Gentle crushing in the Demoisy open-mouthed, rubber-toothed crusher and fermentation in the headed down open fermenters (where the traditional foot-treading takes place) is followed by basket-pressing and barrel fermentation. This wine was then aged in a combination of two and three year old American and French oak barriques for 12 months, and finally blended after individual barrel selection. Natural minimal processing ensures maximum flavour, which results in a harmless deposit in, and adhering to the bottle. This wine will benefit from further cellaring and decanting.

L03104

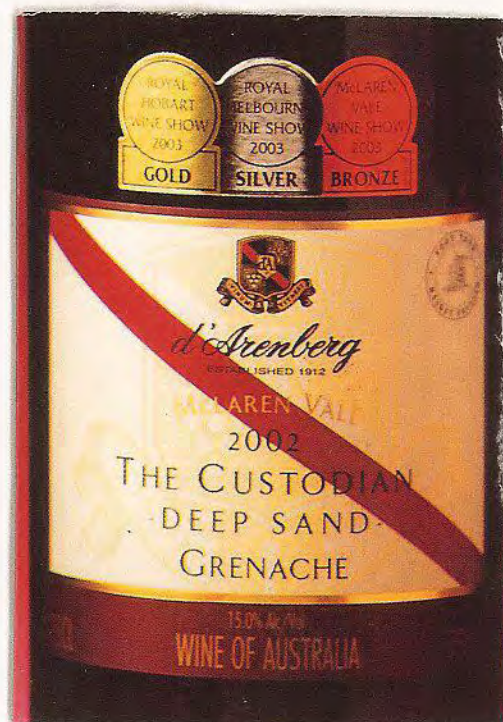
VITICULTURE, VINIFICATION & BOTTLING BY d'ARENBERG PTY. LTD. OSBORN ROAD, McLAREN VALE SA 5171
website: <http://www.darenberg.com.au> email: winery@darenberg.com.au

CdA Osborn
Chester Osborn

PdA Osborn
d'Arny Osborn

15.0% alc./vol. WINE OF AUSTRALIA 750ml

THIS BOTTLE CONTAINS APPROXIMATELY 8.9 STANDARD DRINKS MINIMAL SULPHUR DIOXIDE ADDED





Nital Beefsteak & Burgundy Club Luncheon
Tuesday 24th April 2007
Centonove Restaurant 109 Cotham Road Kew.
Host: Jesse Davidson

President: Mervyn Ziebell

Beefmaster: Jill Freebairn

Winemaster: Jim Freebairn

ON ARRIVAL

2000Blue Pyrenees Estate Blanc de Noir \$17.95

ENTRÉE

Stracci Pasta with Spring Bay scallops,
Moreton Bay bug meat, asparagus, tomato and basil.

2005 Seppelt Henty Jaluka Chardonnay \$18.49
2000 St Hubert Yarra Valley Chardonnay \$13.65

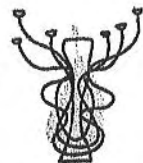
MAIN COURSE

Char-grilled eye fillet of beef with Italian potatoes, Roma tomatoes and green beans.

1994 Brown Bros Politini's Cabernet Sauvignon \$16.90
1994 Brown Bros Ruby Cabernet \$16.20

TEA/COFFEE

1996 Angove's Shiraz Vintage Port \$9.50



CENTONOVE

Tuesday 24th April

Entrée –

**Stracci Pasta with Spring Bay scallops,
Moreton Bay bug meat, asparagus, tomato and basil**

~

Main course –

**Char Grilled Eye fillet of beef with Italian potatoes,
Roma tomatoes and green beans**

Tea or Coffee

CENONOVE.

24/4/07

KP
Gris Frebans
Frebans

Glen Abbey x

Greg Brown

Ross

Woods
Gough



❧ Nital Beefsteak and Burgundy Club ❧

President : MERV ZIEBELL

Beefmaster : JILL FREEBAIRN

Winemaster : JIM FREEBAIRN

❧ CANAPES AND BRUSCHETTA:

A variety of Canapes and lightly toasted bread topped with tomato and basil salsa, served with shaved Grana Padano Cheese

2001 Oakridge Yarra Valley Chardonnay/Pinot Noir "Methode Traditionnelle"

❧ WARM CHICKEN SALAD

On a bed of pear, semi-dried tomato and roquette leaves with balsamic dressing

2005 Tahbilk Marsanne

1998 Tahbilk "1927" Vines Marsanne

❧ RIB EYE BEEF MEDIUM / RARE

Served with Scalloped potatoes and seasonal vegetables

1998 Seppelt Dorrien Barossa Valley Cabernet Sauvignon

1998 Seppelt Great Western St. Peters Shiraz

❧ "NITAL" 40TH BIRTHDAY CHOCOLATE MUD CAKE

2002 Seppelt Original Sparkling Shiraz

❧ COFFEE / TEA and CHOCOLATES

1986 Sevenhill Clare Valley Shiraz Vintage Port



40TH ANNIVERSARY CHARTER DINNER CELEBRATION

Held at Q.P.O. BISTRO, KEW - 11TH MAY, 2007

R.P.O. BISTRO

Autograph

11th MAY 2007

40th ANNIVERSARY DINNER

M. P. Robbinsberg Jill Trekarin

Shubhally, Headmaster
Benny Mooli

Ralph Foster Miss Ziebell Val Halifax

Gary Hunt Tony Halliday

Julie Kirtan Ojigi Joseph

Martine K. Fairweather

June Ziebell Don Ward

Peter Smith
Paul Smith

Steve Leadbetter
Glen Abernethy

3rd
A. Barry

Margie Hodges
Geeff

Frank Rodnick
Greg Brown
Best wishes
Mary

Steve Waples
M. Chapman
Glen Abernethy
Julie Barry
S. G. Bartle

THOUGHTS ON A HAPPY OCCASION - 11 May, 2007

It was a balmy evening, unusual for Melbourne in May, and the ladies dressed for the occasion. Many of their partners also saw fit to wear their party best. A fair proportion of us had already seen a personal fortieth birthday but we gathered to celebrate the 40th Anniversary of the Nital Beefsteak and Burgundy Club. Only two of the original "dirty dozen" as Ralph Foster so designated them continue in membership. Well done Ralph and Mervyn.

Nital were privileged to have as their guests both the President and General Secretary of the Beefsteak and Burgundy Club Inc. and their wives, who travelled from Adelaide to be present. During the course of the evening Ralph and Merv Ziebell were presented with 40 Year Membership Badges and mention was made of the high esteem in which Nital is held by Headquarters particularly in relation to the input of both Jim Freebairn and Merv.

We commenced the evening with a fine drop of champers accompanied by tasty canapés. This was a foretaste of a great meal to follow. A generous serving of Warm Chicken Salad accompanied by two varieties of Tahbilk Marsanne was most enjoyable. Surprisingly most seemed to enjoy the 'younger' 2005 vintage although both were very drinkable. The main course of Medium Rare Rib Eye Beef was a real treat. Everybody I spoke to said it was done to perfection. How does a chef manage to serve forty odd steaks at the same time and satisfy all! Full marks to the Q.P.O. Bistro. The accompanying reds were also very well received. This was not an occasion for "masked" wines so the usual deliberations on what was served was missing. It's amazing how knowledgeable one can become when the label is obvious!

After the main course there was time for people to socialize and take photographs. It was great to see members and guests mixing so well. Of considerable interest was a table of memorabilia. The original Charter, satin menus from previous special events, wine labels signed on the reverse by guests, and even a Hardy's red bottled in 1967. These had been collected over the years by Merv. Who else has forty years of wine labels stowed away for such an occasion?

The evening proceedings finished with the cutting of the Celebration Chocolate Mud Cake that was certainly up to the standard of the previous culinary offerings. Few of us thought we needed it but we pressed on valiantly. Coffee, tea and chocolates rounded off the meal and people were obviously enjoying themselves and showing little enthusiasm to leave – which is always a sign of a good night.

Much preparation had gone into making sure this was a special occasion.. After all doesn't life begin at 40? With two ladies now in membership we hope this will encourage more to join. The next forty years could be more memorable.

Tahbilk

A PRICELESS INHERITANCE

2005 MARSANNE

Tahbilk lies in the Nagambie Lakes Region 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, one of the world's rarest grape varieties, was first planted at Tahbilk during the late 1860s and although none of these vines have survived, the Estate produces Marsanne from plantings established in 1927, arguably the oldest in the world.

The bouquet and palate of this unique, unwooded style, 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 honeysuckle fragrance traditionally associated with Marsanne.

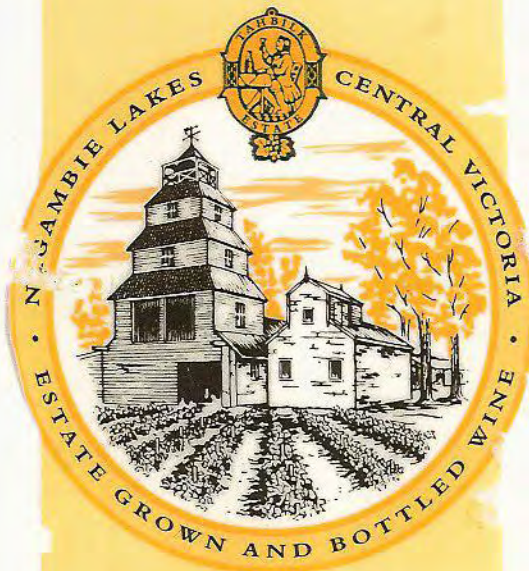
John Purbrick CHAIRMAN
Alister Purbrick WINEMAKER

For more information please visit
our website www.tahbilk.com.au
or email: johnpurbrick@tahbilk.com.au

Tahbilk Pty Ltd 254 O'Neils Rd Tahbilk, Vic 3608
Wine Produce Of Australia
13.5% Alc/Vol Contains Sulphites
Approx 8.0 Standard Drinks



9 312163 100079



Tahbilk

EST. 1860

2005 MARSANNE

750ml

A PRICELESS INHERITANCE

9 310194 100693



B. SEPPALT & SONS LTD.
MORTIMER ROAD GREAT WESTERN
VICTORIA, AUSTRALIA 3177
13.5% Alc/Vol
APPROX 8.0 STANDARD DRINKS
PRESERVATIVE (260 ADDED)
CONSUMER INFORMATION
☎ 1800 651 650
WINE MADE IN AUSTRALIA
www.seppelt.com.au

The legend of Seppelt began 150 years ago at Seppeltsfeld, in the Barossa Valley. The Founder, Joseph Seppelt and his eldest son Bruno vowed to make the best wines from across Australia's best wine-growing regions. This limited release, award winning Cabernet Sauvignon is testament to this continued commitment to quality and regional diversity. Sourced from fifty year old vines, the seven hectare Dorrien vineyard in the Barossa Valley consistently provides full bodied Cabernet Sauvignon wines with distinctive character. It will age gracefully and reward careful cellaring.

SEPPALT DORRIEN VINEYARD CABERNET SAUVIGNON VINTAGE 1998

SEPPALT

EST 1851

DORRIEN VINEYARD Cabernet Sauvignon Vintage 1998

750ML

OAKRIDGE®
YARRA VALLEY

2001 CHARDONNAY PINOT NOIR

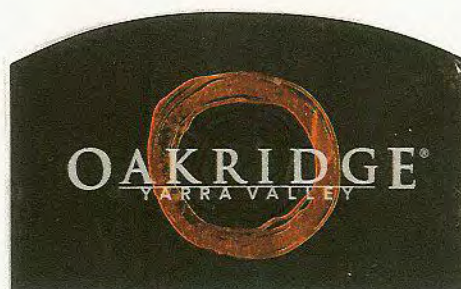
Now part of the Evans & Tate Wine Group, Oakridge has been making wine in the Yarra Valley since its founding in 1978, and throughout that time has been dedicated to producing some of the finest examples of cool climate wine styles seen in Australia.

With grapes sourced entirely from altitude to preserve natural acidity, this wine is made from 51% Chardonnay and 49% Pinot Noir. Aged on yeast lees for nearly three years to add complexity, this wine has been fermented in this bottle and hand riddled. We have chosen to seal this bottle with a closure that eliminates the threat of cork taint and will protect the quality of the wine as it matures.

WARNING: This wine is stored under pressure. Take care not to scratch or damage this bottle as it may cause it to explode. To open, point bottle away from self & others.



OAKRIDGE VINEYARDS PTY LTD
864 MAROONDAH HIGHWAY, COLDSTREAM,
YARRA VALLEY, VICTORIA 3770
www.oakridgeestate.com.au
12.5% ALC/VOL CONTAINS SULPHITES
APPROX 7.4 STANDARD DRINKS
WINE OF AUSTRALIA



YARRA VALLEY
CHARDONNAY PINOT NOIR
VINTAGE 2001
750ML

TAHBILK

A PRICELESS INHERITANCE

1998 MARSANNE

Tahbilk lies in the Nagambie Lakes Region 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 – a priceless inheritance.

This wine was produced from vines planted on the Estate in 1927 and are some of the oldest in the world. Appropriately, an original Tahbilk label dating back to the 1870's has been adapted for this unique release which consists of only 250 dozen.

The bouquet and palate exhibit an intense mixture of developed honeysuckle and marmalade fruit characters combined with toasty overtones whilst the finish is long and flavoursome.

John Purbrick
CHAIRMAN

Christ Purbrick
WINEMAKER

For more information please
visit our website www.tahbilk.com.au
or email johnpurbrick@tahbilk.com.au
CONTAINS APPROX. 7.7 STANDARD DRINKS
CONTAINS SULPHITES



9 312163 530012

TAHBILK



1927 VINES

1998
MARSANNE

750ML

TAHBILK PTY LTD, 100 MAROONDAH HIGHWAY, COLDSTREAM, VIC 3770

13.0% VOL

TROPHY - 2005 VICTORIAN WINE SHOW - BEST MUSEUM WINE
Gold Medal - Hobart 2004 Gold Medal - Melbourne 2005 Gold Medal - Seymour 2005
Silver Medal - Rutherglen 2003 Silver Medal - Canberra 2005 Silver Medal - Melbourne 2005

SEPPELT

1998 ST PETERS SHIRAZ

A legendary wine from the House of Seppelt that combines low yielding old vines with one and a half centuries of experience. This is a wine that embraces the distinctive style of the Grampians region in Western Victoria and demonstrates the affinity between the Great Western vineyards and Shiraz. The region's dry, cool climate produces a wine with unique regional flavour and immense ageing potential. This vintage is no exception with its ripe, peppery aromas and generous blackberry fruit characters. The harmonious balance of velvety textured Shiraz fruit, vanillin French oak and fine tannins are hallmarks of this wine. Previous vintages have proven that with careful cellaring, this style will age well in bottle for many years.



9 310194 449846

www.seppelt.com

CONSUMER INFORMATION: ☎ AUST. 1300 651 650

B. SEPPelt & SONS LIMITED, MOYSTON ROAD,
GREAT WESTERN, VICTORIA 3377

PRESERVATIVE (220) ADDED. 14.5% ALC/VOL

APPROX 8.6 STANDARD DRINKS

WINE MADE IN AUSTRALIA

750mL

SEPPELT



St PETERS

GREAT WESTERN VINEYARDS

1998

Shiraz

*St Peters Shiraz of Great Western embodies one of Victoria's
and Australia's most outstanding wine regions.*

750mL

ESTATE GROWN AND PRODUCED BY THE HOUSE OF SEPPELT

SEPPELT



*Original Sparkling
Shiraz*

VINTAGE 2002

BOTTLE FERMENTED

750mL

BOTTLE FERMENTED



9 310194 102987

SEPPELT 2002 ORIGINAL SPARKLING SHIRAZ

Australia's most famous and long lived sparkling Shiraz displays a rich and unique style in the grand tradition of The House of Seppelt.

An indulgent sparkling wine displaying the red wine characters of ripe Shiraz, underlaid with pepper and red berry fruit. The legend began in the 1890's and the experience, combined with careful fruit selection, delivers a memorable sparkling wine.

www.seppelt.com

750mL

CONSUMER INFORMATION: ☎ AUST. 1300 651 650 NZ. 0800 651 650
B. SEPPelt & SONS LIMITED, MOYSTON ROAD, GREAT WESTERN, VICTORIA 3377.
PRESERVATIVE (220) ADDED. PRODUCED WITH THE AID OF MILK PRODUCTS
AND TRACES MAY REMAIN. 14.5% ALC/VOL. APPROX 8.6 STANDARD DRINKS
WINE MADE IN AUSTRALIA



Q.P.O. BISTRO
40th ANNIVERSARY DINNER
11th MAY, 2007

JOHN MACKLIN

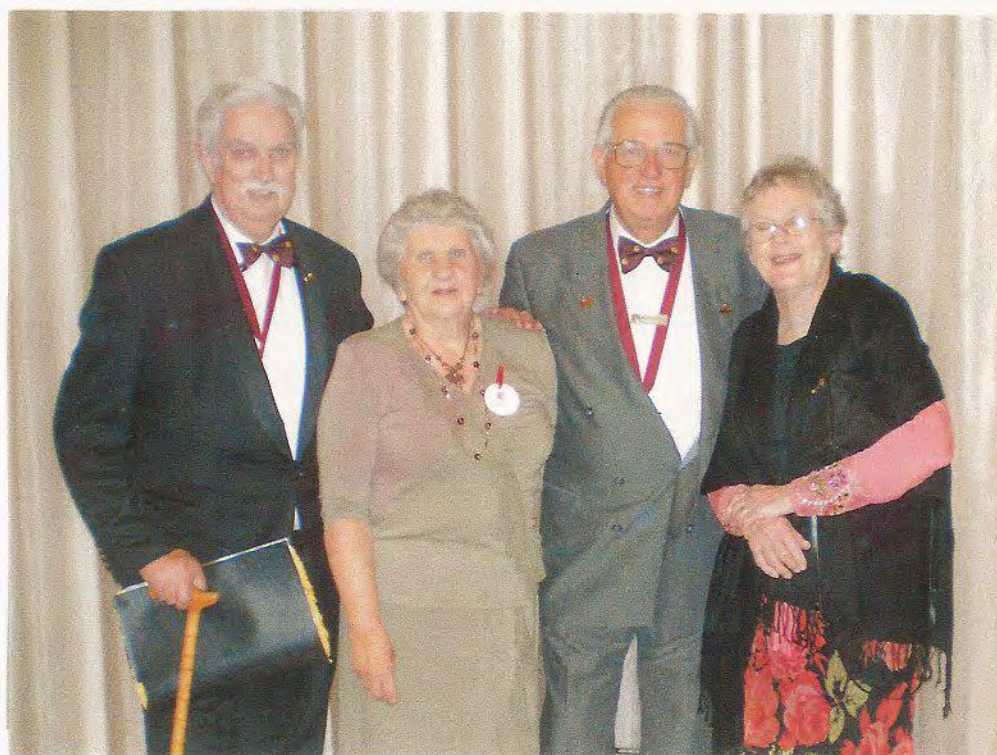
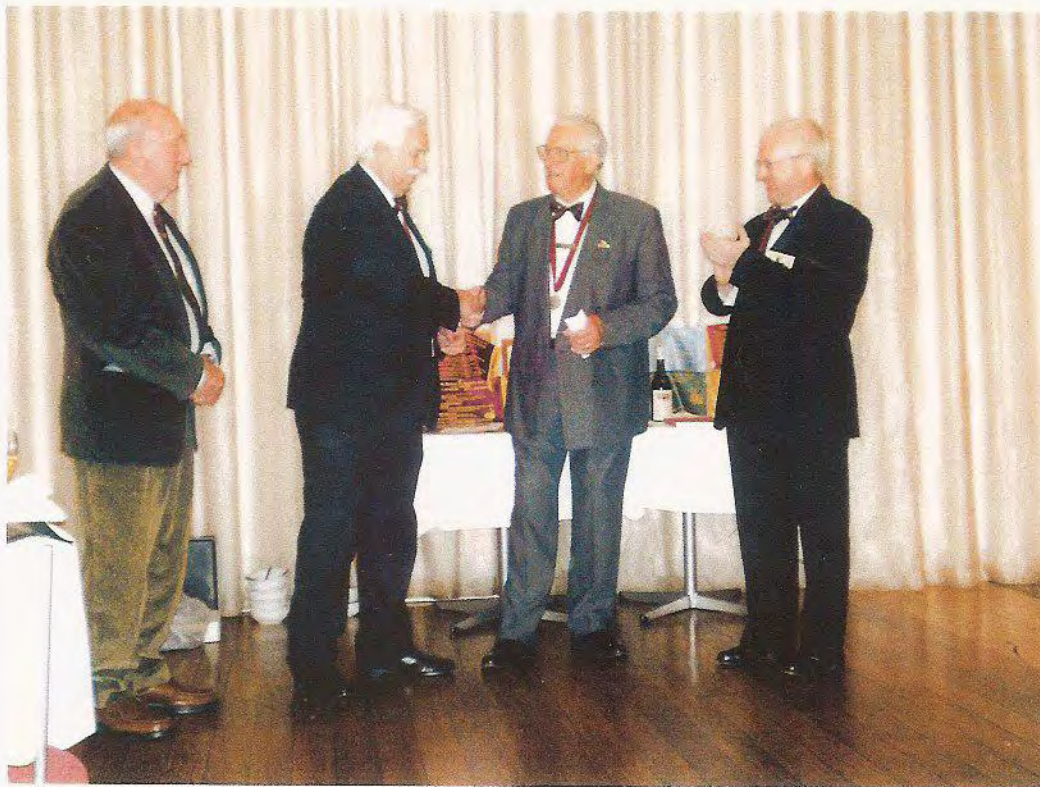
MARTIN KEITH

RALPH FOSTER

MERVYN ZIEBELL



Left Ralph Foster, Foundation Member and President Merv Ziebell cutting 40th Year Celebration Cake.

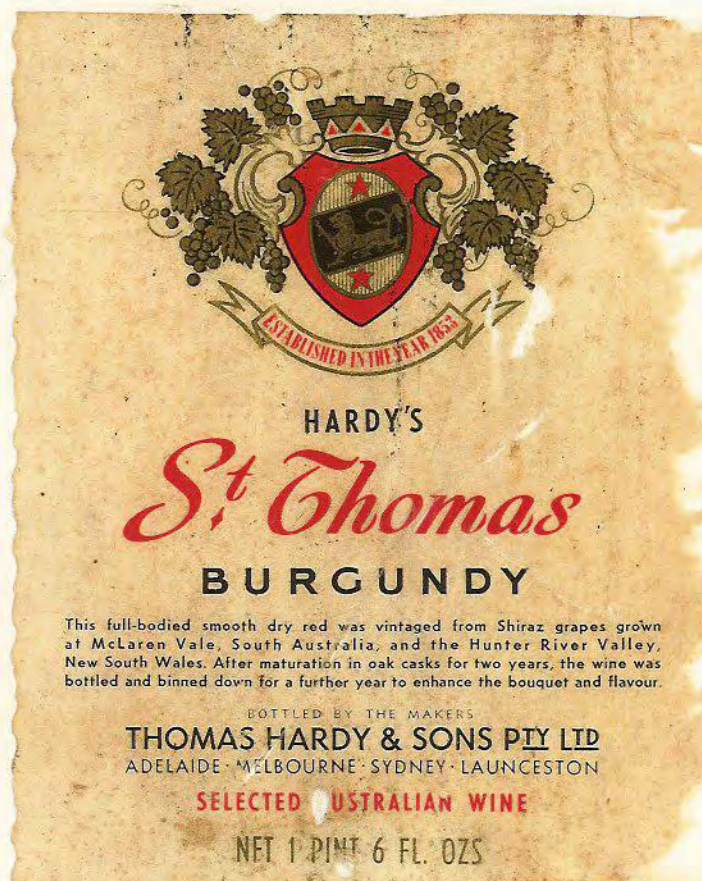
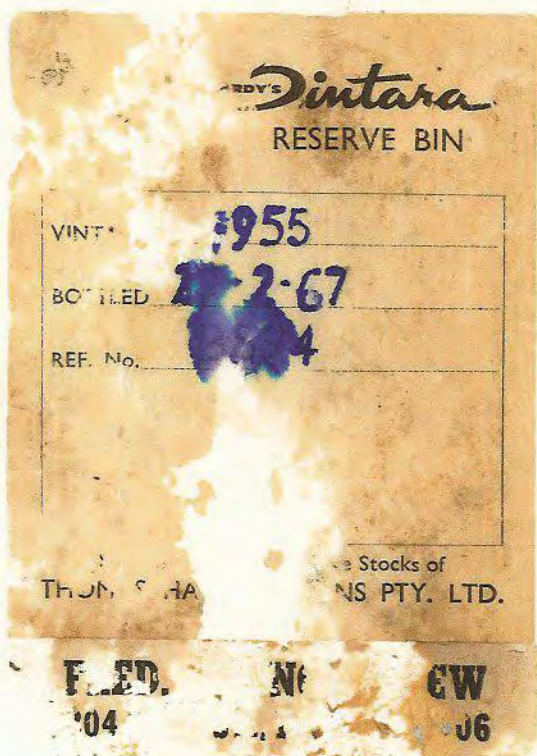


Top (L to R) Ralph Foster, John Macklin, Merv Ziebell, Martin Keith.

Below (L to R) John Macklin, June Ziebell, Merv Ziebell, Rosemary Macklin.



"Nital" Club Memorabilia and Charter No. 72.



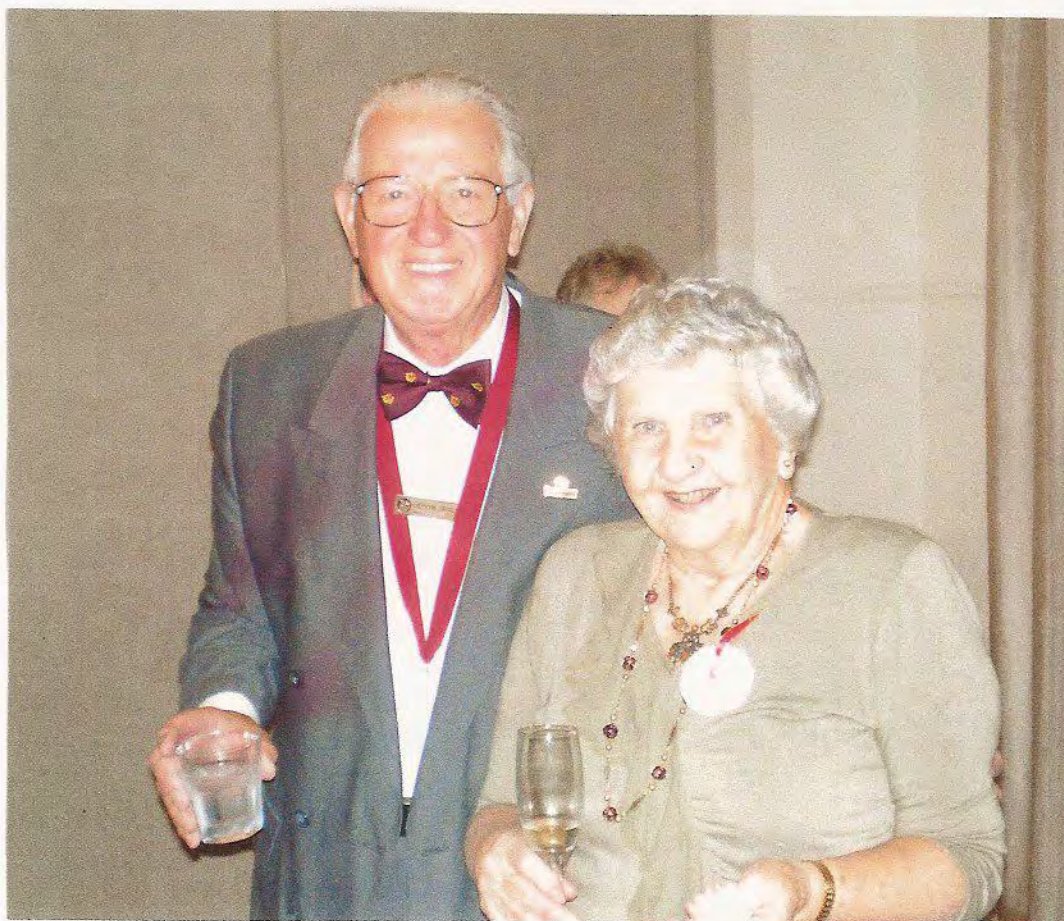
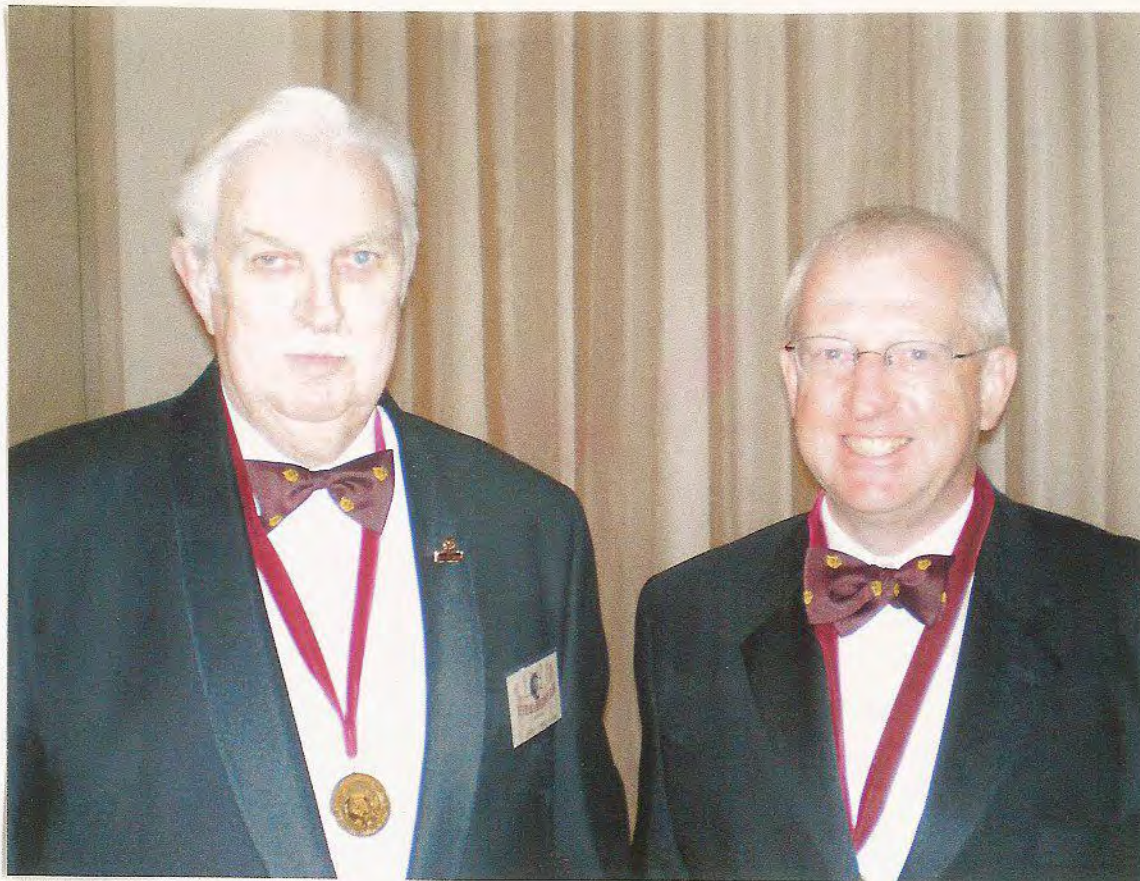
It was at the November 1968 Ladies Night Dinner that Jim Irvine announced his resignation from the Club because of being posted back to Adelaide by his Company, Thomas Hardy & Sons P/L and in recognition of the Beefmasters efforts (Ralph Foster) he presented Ralph with a bottle of,

Hardy's St. Thomas Burgundy
Bottled 27. 2.1967

Ralph has since handed the unopened bottle over to me to place in the Club Cellar and, according to a letter I received from Jim Irvine in June, 1991 I quote:-

"As for the St. Thomas Burgundy, I believe it will be fine. They made wines to last in those days, so it is really a matter of how well it has been stored in the meantime."

According to Ralph it has been well stored. So maybe one day we can try it.



Top. John Macklin/General Secretary and Martin Keith /President,
Beefsteak & Burgundy Club Inc.

Below Mervyn Ziebell/President and wife June Ziebell,
Nital Beefsteak & Burgundy Club.



Top. Chatting around the table. John and Rosemary Macklin, Merv Ziebell, Garry Hunt, Jim Freebairn.

Below. Family group of Merv and June Ziebell.

40th Anniversary Dinner

Q.P.O 186 High Street Kew

Friday 11th May 2007

The highlight of our year as Beefmaster and Winemaster respectively, was the dinner to celebrate the Club's 40th anniversary. We really had to put a lot of thought in to the venue, food and wines while at the same time keeping the cost to a reasonable amount. As it turned out the historic old Kew Post Office, with a private downstairs room, proved ideal and the food and wines were well received.

The Club was honoured to have the International President Martin Keith, his wife Julie and General Secretary John Macklin and his wife Rosemary present. In addition Nital Club President Mervyn Ziebell brought a large contingent of family guests, as did we. It is certainly a reminder of the significance of the years we have been associated with the Club, as our adult son and daughters attending were little children when their mother and father would arrive home very happy after a Ladies' Day luncheon! Of course in Mervyn's case, he has the pleasure of also seeing his daughter a member of the Club and his grandchildren attending as guests from time to time. We had also invited guests from Alexandra, Yarrowonga/Mulwala and Sheoak Hill Clubs as well as members of the Yarra Valley Vintage Wine and Gourmet Club of which we are also members (as if one wine and food club is not enough!)

Proceedings opened with sparkling wine served with canapés and bruschetta and the room was soon abuzz with conversation and anticipation. Later, as we were seated at our tables Mervyn was a little overcome with emotion as he rose to speak, not due to the occasion, but because he had learnt that very day that his brother Albert, who was one of the founding members of the Club, had died. At a time of celebration it brought home to us how suddenly our journey through life can end. However, Mervyn soon recovered once this had been explained and he introduced Martin Keith and John Macklin who both had pleasant words to say about our Club.

The two variations on Tahbilk Marsanne served with our entree of warm chicken salad proved to be very interesting with the older version, 1998 from the 1927 plantings (40 years before the founding of our Club) exhibiting honeyed, toasty aromas and lush lime marmalade and honeyed flavour while the younger version, 2005 displayed a more acidic character typical of young Marsanne.

The main course of rib eye beef is always a bit difficult to get cooked to perfection when so many are served but at our table each piece was at its lovely juicy pink best. The Seppelt reds from Dorrien and Great Western have always enjoyed a good reputation and the 1998 vintages served proved to be outstandingly good wines.

The Seppelt 2002 Original Sparkling Shiraz was a perfect foil for the rich chocolate mud cake and the final wine, the 1986 Sevenhill Clare Valley Vintage Port was really drinking a

piece of history as sadly, this style of wine has long since disappeared from the maker's portfolio.

Mervyn had brought along some memorabilia of the Club and during the course of the evening Ralph Foster, who along with Mervyn was the only foundation life member attending, re-presented Mervyn with a 1967 Vintage bottle of St Thomas Burgundy, one of the great wines from Hardy's that we remember from our youth. (The history of this bottle is covered on page 9 of "Nital Twenty Five Years 1967-1992"). The toast to past members was made in acknowledging all those who have gone before to ensure that Nital achieved this significant milestone.

Bobby Simpson, one of Australia's great cricketing captains, when asked how to score a century, once said "Open your innings patiently, playing with a straight bat forward of the crease in the first overs and aim at getting to ten, then to twenty. In other words, build the innings in tens, and you will be surprised how quickly the runs come." No doubt we could all relate that to B&B but some of us are getting on a bit and we prefer to be a little more cautious and build our years in fives. That is why we already have some excellent wines earmarked for our 45th and 50th year celebrations.

During the year two stalwarts of the wine industry died, namely Chris Killeen and Len Evans. The word passion is bandied about loosely these days but Chris really did have a love affair with vintage port and if there were no financial considerations would have certainly just made that particular style. Len Evans managed to reach the same conclusions as we have about wine, but in his typically entertaining way had a colourful way of expression. We quote from Jeremy Oliver's "Evans on Earth":

In 1976 Evans sadly proclaimed that he was getting older, and that since he might only drink another 8,000 bottles, they had all better be good ones. "Under the law of capability there may be only 2,500 succulent steaks left to me", he intoned and, with sinking voice, "I might make love only another 5,000 times."

Hence the Len Evans Theory of Capacity:

- THERE is an awful lot of wine in the world, but there is also a lot of awful wine.
- NO sensible person drinks to excess, therefore any one person can only drink a certain amount in a lifetime.
- THERE are countless flavours, nuances, shades of wine; endless varieties, regions, styles. You have neither the time nor the capacity to try them all.
- TO make the most of the time left to you, you must start by calculating your total future capacity. One bottle a day is 365 bottles a year. If your life expectancy is another 30 years, there are only 10,000 odd bottles ahead of you.
- PEOPLE who say "You can't drink the good stuff all the time" are talking rubbish. You must drink the good stuff all the time. Every time you drink a bottle of inferior wine, it's like smashing a superior bottle against the wall. The pleasure is lost forever – you can't get that bottle back.

- THERE are people who don't want to drink good wine, and are happy with the cheapies. I forgive them. There are others who are content with beer and spirits; I can't worry about everybody.
- WINE is not meant to be enjoyed for its own sake; it is the key to love and laughter with friends, to the enjoyment of food, beauty and humour and art and music. Its rewards are far beyond its cost.
- WHAT part is wine of your life? Ten percentum: Ergo, 10 per cent of your income should be spent on wine.
- THE principle should be applied to other phases of life. A disciple kissed a beautiful young lady and she demurred. He was aghast and said: "Don't get the wrong idea. I've worked out that I can only make love another 1,343 times. I'm bloody sure I'm not wasting one on you!"

Len certainly was a larger than life character! Mervyn and we had the pleasure of meeting him and listening to one of his after dinner speeches at the Mount Gambier B&B Convention back in 1992.

We set out to write a report on the May dinner but have somehow got on to discussing something quite different. How much this is like our meetings, where the enjoyment of good food, good wine and good company leads the conversation in many directions. Long may it be so!

Jim and Jill Freebairn

Jim and Jill



11 5 2007

40TH ANNIVERSARY DINNER
O.P.O. BISTRO 11 MAY, 2007



**Jim Freebairn and some of his guests
together with Nital Member Greg Brown.**



**Jim/Jill Freebairn, family and guests together with
Nital Member Archie Aznavorian and his wife Mary.**



**Main Course –
Rib Eye Beef Medium Rare**



**Serving of
“Nital” 40th Birthday Chocolate Mud Cake**



Nital Beefsteak & Burgundy Club Luncheon
Tuesday 26th June 2007
Centonove Restaurant 109 Cotham Road Kew.
Host: Jesse Davidson

President: Mervyn Ziebell

Beefmaster: Jill Freebairn

Winemaster: Jim Freebairn

ON ARRIVAL

2005 Taltani Brut Chardonnay, Pinot Noir, Pinot Meunier \$15.85

ENTRÉE

Antipasto.

2001 Richmond Grove Watervale Riesling \$12.95

1999 Heggies Eden Valley Riesling \$12.95

MAIN COURSE

Char-grilled eye fillet of beef, potatoes, garlic and rosemary

1995 Brown Bros Dinning's King Valley Shiraz \$16.20

1995 Stanton & Killeen Rutherglen Durif \$20

DESSERT

A Trio of cheese: Brie, goat's and cheddar served with fig compote and dry biscuits

2001 Stanton & Killeen Rutherglen Vintage Port \$30.40

29% Shiraz, 25% Touriga, 20% Durif, 12% Tinta Barrocca, 12% Tinta Cao, 2% Tinta Roriz.

Tea or coffee

Autographs

CENTONOVE REST.

26TH JUNE 2007

M. Val

June Liebell

Alex Abey

Paul A. Hagan

Kathy Foster

Jim Green

Greg Brown

Walter W. Hunter

Greg P.

John

John

John

John

John

John

John

John

Bob

Jim Green

Bob

Bob

W-B Burt

John

John



PRODUCT OF 2005 AUSTRALIA

TALTARNI

BRUT

750ML

VICTORIA · TASMANIA

VINTAGE 2001

The grape varieties of shiraz, touriga nacional, durif, tinta cao, tinta barroca and tinta roriz were used in the production of this fine Australian vintage fortified. This combination of varieties has resulted in a classic dry and elegant style. Rich fruit and chocolate flavours on the palate together with a firm tannin finish ensures this wine will mature and improve in the bottle for 20 years or more.

~ WINE SHOW AWARDS ~

TROPHY

Best Fortified - Australian Small Winemakers - 2004

GOLD MEDAL

Class 41 - Australian Small Winemakers - 2004

GOLD MEDAL

Class 45 - Rutherglen Wine Show - 2005

STANTON & KILLEEN WINES
JACKS ROAD, RUTHERGLEN VICTORIA 3685
Email: skwines@bigpond.net.au
www.stantonandkilleenwines.com.au

WINE OF AUSTRALIA

18.5% ALC/VOL
3.5° BAUME
APPROX 11
STANDARD DRINKS.
PRESERVATIVE
(220) ADDED



9 316700 000099



STANTON
&
KILLEEN

Rutherglen
VINTAGE
2001

FORTIFIED

750ML

WINE PRODUCE OF AUSTRALIA