

Nital



2007 – 2008

NITAL BEEFSTEAK & BURGUNDY CLUB 2007—2008

At last! At last! At last! After forty years two of our new members have volunteered to take over the job of compiling the Club's yearly history. Thanks are due to Jill Marshall and Glen Abery for offering their services.

I sincerely hope other members will assist by contributing an occasional report for inclusion in the record. Perhaps a comment on a Restaurant or a even a particular dish or wine that you might have – or not - as the case may be, enjoyed. These comments are useful to future Beefmasters and Winemasters in the selection of venues and wines. To start the ball rolling, my comments on the Dinner at Le Gourmet Restaurant, East Melbourne, on 27th November, 2007 follows.

It was a typical warm November evening, the venue, as always, was hospitality at its best. At this stage it's easier to ignore the waste of a glass of really good cellar wine that the waitress accidentally knocked over me. Annoying at the time but nothing the drycleaner couldn't fix.

There were 28 Members, wives and guests which was a comfortable number. It's always great to have family members and friends taking part. We started the evening with the normal "introductions". Our table consisted of my wife June, daughter and son-in-law Judy and Tony Battle, together with one of my other daughters Glen, who is now a member, and her husband Robin Abery. We were pleased to be joined by Member Paul Fenning.

On arrival we partook of a 2005 Yarra Burn Sparkling Pinot Noir Chardonnay and were served a variety of delicious savouries with a slightly oriental flavour. Different and moreish.

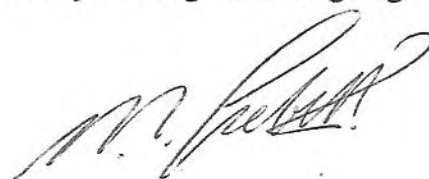
The entrée was Home Smoked Trout on an asparagus salad accompanied by two whites from our Cellar – a 2000 McWilliams Mount Pleasant Elisabeth Semillon and a 2003 Stonier Mornington Reserve Chardonnay. Tasty.

The main course was a delightful Rack of Spring Lamb – cooked to perfection – with parmesan crust served with ratatouille pudding and lemon-thyme glaze. This was served with two excellent red wines, again from our cellar, a 1993 Baileys 1920's Block Shiraz and a 1996 Orlando St.Hugo Cabernet Sauvignon. Excellent course.

Dessert of mixed fresh berries with pistachio-cinnamon-vanilla ice cream and Cassis sabayon accompanied by cellar wines 1995 Seppelt Seppelfield Show Touriga Vintage Port, concluded a first class meal. There was, of course, coffee or tea and more port. I am glad I wasn't driving!

Guests were reluctant to leave – always a good sign of an enjoyable evening.

Don't forget members it's up to you to help keep the history of our great Club going.



NITAL 41ST YEAR 2007-2008

I did say "At Last, At Last" but unfortunately due to unforeseen circumstances it has not happened this year. I continue to hope that someone will relieve me of the task of keeping the recording of Nital's history up to date. Any offers?

Thanks again to members who have contributed a report on certain meetings and to Jim Freebairn for his report on the B & B Convention in Perth, especially the photo of him wearing his blue "crocs".

Again the wine labels are not necessarily with the meeting notes at which they were enjoyed but inserted throughout the year.

It is obvious members enjoy the company of each other and you all deserve a big thankyou for your regularity and contribution towards making our B & B Club 'Nital' one of the best. See you at the meetings!



MERVYN T ZIEBELL

NITAL BEEFSTEAK & BURGUNDY CLUB
2007/2008

ANNUAL GENERAL MEETING – JULY 24, 2007
ESTIVO RESTAURANT, KEW

OFFICE BEARERS

PRESIDENT	GARRY HUNT
VICE PRESIDENT	JILL FREEBAIRN
SECRETARY/TREASURER	MERV ZIEBELL
WINE MASTER	GREG BROWN
BEEF MASTER/S	BRIAN TOPP/JACK KLOK
CELLAR MASTER	JIM FREEBAIRN
COMMITTEE (2)	KEVIN MCLAREN
	ROSS BARRY
CLUB AUDITOR	KERIN GREENWOOD

<u>CLUB LUNCHEONS</u>	\$70
<u>CELLAR LEVY</u>	\$50

MEMBER'S UPDATE

New Members

130	Jill Marshall (Lady No.3)	Joined	25.9.2007
131	Godfrey Spiteri	..	26.02.2008
132	Tom Tucker	..	22.04.2008
133	Lloyd McDermott	..	22.04.2008

Resigned

119	Michael Stanley	Resigned	24.07.2007
124	Norm Buckley	..	30.06.2008
125	Ian Killip	..	30.06.2008

NITAL COMMITTEE 2007/2008

L.-R: GREG BROWN, WINE MASTER
JIM FREEBAIRN, CELLAR MASTER
BRIAN TOPP, JOINT BEEFMASTER
JILL FREEBAIRN, VICE PRESIDENT
KEVIN MCLAREN, COMMITTEE
ROSS BARY, COMMITTEE
GARRY HUNT, PRESIDENT
MERVYN ZIEBELL, SECRETARY/TREASURER
JACK KLOK, JOINT BEEF MASTER



**NITAL BEEFSTEAK AND BURGUNDY CLUB
MINUTES OF ANNUAL GENERAL MEETING
HELD AT ESTIVO RESTAURANT, KEW
11.30AM ON 24 JULY, 2007**

The meeting was opened by the President, Mervyn Ziebell, who welcomed all members present and thanked them for their presence..

Present: Messrs. Merv Ziebell (Chair), Garry Hunt, Jill and Jim Freebaim, Kerin Greenwood, Jack Klok, Greg Brown, Glen Abery, Paul Fenning, Brian Topp, Carl Dunstan, Ken Barker, Kevin McLaren.

Apologies: Messrs: Ross Barry, Ian Killip, Ron Watt, Ralph Foster, Neil Noonan, Norm Buckley, Archie Aznavorian.

Minutes of the previous Annual General Meeting held on 25 July, 2006 were moved for acceptance by Greg Brown seconded Jack Klok.

Accepted by all

present.

Business Arising: Nothing offered.

Treasurer's Report: The audited Balance Sheet presented to members on arrival showing a Club surplus of \$490, Club Bank Account of \$1352 CR. and Cellar Bank A/c. of \$878CR. with a Cellar Stock of \$14640 was moved for approval by Garry Hunt, seconded Brian Topp.

Accepted by all

present.

Discussion: None

Correspondence:

- | | |
|----------|---|
| 1. 8.06 | Letter of welcome as new member to Kevin McLaren |
| 30. 9.06 | Letter of welcome as new member to Glen Abery. |
| 5.12.06 | Letters to various past members to our 40 th Luncheon on 24.1.07 |
| 5. 2.07 | Letter to the Beefsteak & Burgundy Club Inc, Adelaide requesting authority to use the "Bullhead" Logo on www.nital.org |
| 15. 2.07 | Reply from Adelaide authorising use of the logo and acknowledging that we are now a mixed gender Club. |
| 20. 3.07 | Various letters to past members, President and Secretary General of Parent Club Adelaide, Mr Keith Gramp, and President Melbourne Beefsteak & Burgundy Club inviting them to 40 th Birthday celebration. |
| 18.05.07 | Letters of appreciation to the President and General Secretary, Adelaide for attending 40 th Birthday celebration on 11 th May, 07. |
| 12. 6.07 | Photo and Report to Adelaide for publication in next B & B Bulletin. |

Reports: President, Cellar and Wine Master and Beefmaster Reports attached or were handed to members present at meeting.

This being the Annual General Meeting the President declared all positions vacant and called for nominations for President for 2007/2008.

President: Gerry Hunt Nominated Mervyn Ziebell, seconded Jim Freebairn.
On taking the Chair Garry thanked the Past President for his efforts during our 40th Year and the Club Celebrations. He then called for the following nominations:

Vice President: Jill Freebairn nominated Merv Ziebell seconded Brian Topp
Wine Master: Greg Brown .. Jack Klok .. Kerin Greenwood

Beef Masters: Brian Topp & Jack Klok .. Glen Abery .. Jim Freebairn
Secretary/Treasurer: Merv Ziebell .. Garry Hunt .. Glen Abery

Committee (2):
Kevin McClaren
Ross Barry .. Jack Klok .. Paul Fenning

Cellar Master: Jim Freebairn .. Merv Ziebell .. Greg Brown

Auditor: Kerin Greenwood .. Garry Hunt .. Jack Klok

All duly elected.

General Business:

1. Affiliation Fee/Public Liability, Directors and Officer Bearers Insurance.
Moved Merv Ziebell and seconded Garry Hunt that the Affiliation fee of \$280 be paid to the Beefsteak & Burgundy Club Inc. for the period 2007/2008.

Motion accepted

2. Annual Subscriptions/Fees.

After general discussion in relation to the Luncheon Fees it was moved by Greg Brown, seconded Garry Hunt that the following fees be adopted:

- | | |
|--------------------------------------|------|
| a. Club Luncheon, Members and Guests | \$70 |
| b. Annual Subscription | \$55 |
| c. Nomination Fee | \$35 |
| d. Club Tie Fine | \$ 1 |

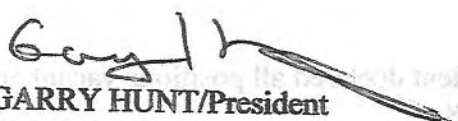
Motion accepted

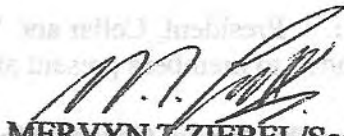
3. Cellar Levy. Moved Jim Freebairn, seconded Garry Hunt that the Cellar Levy for 2007/08 be \$50 per member.

Motion accepted

It was moved by Brian Topp that a note of thanks be passed to Mervyn Ziebell for his work for the Club during our 40th Year, the celebrations and the compilation of the Club History Books.. The motion was acknowledged by all present.

As there was no further business before the Chair the Annual General Meeting was closed at 12.25pm.


GARRY HUNT/President


MERVYN T ZIEBEL/Secretary

Presidents Report 2007-2008

Garry Hunt

It has been both a great privilege and a pleasure to be president of the "Nital" Beefsteak and Burgundy club for the past year. And what a year it has been!

Forty-one years after our club was formed from those early days at the Latin restaurant in the heart of Melbourne it was great to get back into the city. We enjoyed dining at some excellent restaurants in the city and it was probably a bit like those old days of 1967 which Mervyn Ziebell would well remember. (Our beef master will comment more on these venues in his report)

During the year I was very pleased that we again had an influx of new members who seem to have a lot of energy which will take our club well beyond our 50th year which will fast approach. (2017)

I was also very pleased that most members are taking public transport to our lunch venue which is very responsible. (This would not be the norm in the days of '67)

My special thanks to the following people who made my job a breeze:-

Mervyn Ziebell our secretary/ treasurer, as always a job well done.

Brian Topp our Beef master extraordinaire,

Greg Brown our Wine master who put so much into his wine selection.

Jim Freebairn our Cellar master who takes special care in picking the *good'ns* for our cellar

Neil Noonan for the use of his cellar.

Kerin Greenwood our auditor.

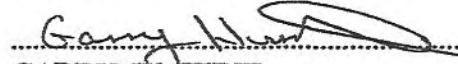
Jil Freebairn our Vice president who will now step up to become our first lady president in the history of our club.

I hope everyone enjoyed the past year as I have and I am already looking forward to the next year.

In closing I would like to see a couple of things discussed for the future:-

- The increasing cost of food at restaurants makes it very hard for the beef master to fit in under the budget without lowering the standard of the menu or the venue. Perhaps we need to look at having two *special winter feasts* during the year with an added subsidy cost for these two special lunches.
- Increase the usage of our cellar wines. In most cases it would seem reasonable to me to assume that we should be using almost all cellar wines each time.

Thank you and I wish the incoming President and Committee all the best for the year.


GARRY W HUNT
PRESIDENT

Beefmaster's Report

August	Vons	City	7/10	
September	Richardos	Albert Park	8/10	Small Room
October	Centro Citta	City	10/10	Exceptional food and service
November	Le Gormet	East Melbourne	10/10	Dinner
January	Rising Sun Hotel	South Melbourne	10/10	Good price
February	Tamant Bistro	South Yarra	8/10	Great food for price
March	M-Sida Bar	Hawthorn	8/10	Excellent food difficult to contact
April	Kelvin Club	City	7/10	Fair only
May	Centro Citta	City	11/10	Dinner Fantastic meal and service
June	Tozzetti	City	8/10	Good value
July	Libertine	North Melbourne		You judge

Being Beefmaster is certainly a great experience. I can recommend the challenge of finding restaurants, choosing menus and negotiating price to all members who have the experience before them.

This year I tried to find new venues for us to enjoy, preferably close to public transport. I hope you all enjoyed the dining.

Unfortunately great food comes at a price. We should now consider our price structure. It has become quite difficult to find venues at our current budget.

My thanks go to Jack Klok who was my assistant this year. I wish Jack well this coming year as our new Beefmaster. Special thanks go to Greg Brown who selected some great wine to compliment our meals.

Good food + good wine = Great Club

Bon Appetit

Brian Topp

Beefmaster 2007-2008





Nital Beefsteak & Burgundy Club

Winemaster's Report 2007/2008

Well, it's Annual General Meeting time again and in the words of that infamous British celebrity chef Gordon Ramsay.... 'Where in the golly gosh did that year go?'

Firstly, we are extremely fortunate to be members of a club that has a fully stocked cellar with some of the best aged fine wines that this country can offer, and also the regularity of which we have drawn from it over the last twelve months.

Working with Brian Topp (our Beefmaster) was certainly a lot of fun and he definitely gave me a challenge, month after month. Many thanks Brian for the new and interesting venues we visited over the journey, also for your excellent selection of foods, which we all enjoyed!

I don't know whether there was any particular meeting that out performed another, as they were all judged on their own merits on the day. However, the comparison between the Pinot Gris and Pinot Grigio was an interesting exercise. Without rattling on to much, I thought all the wines were of an extremely high quality irrespective of whether they were from the cellar or bought for the day.

In conclusion, I would like to thank the members for putting up with me and I hope you have enjoyed all the wines that were put up on offer. Also maybe I will get the opportunity to do this all over again, including the wine game challenge!

Kind regards and many thanks,

Greg Brown

NITAL BEEFSTEAK AND BURGUNDY CLUB CELLARMASTER'S REPORT 2007/08

We ended the year with a couple of dozen more wines in the cellar than when we started and are pretty much at a holding stage with a little bit more than can comfortably be stored in the cellar. I expect that this will be rectified in the coming year.

Whites were built up with the purchase of a dozen each Lindeman's Reserve Hunter Valley 2006 Semillon and Chardonnay and 2007 Verdelho, all at \$12.99 a bottle through a Foster's Shareholder's offer. Greg Brown's association with a wine wholesaler has ended but before he left we were able to procure a dozen of Schild Reserve Barossa Chardonnay at \$11.73. Kemeny's, a Sydney based wine merchant continues to break into the Melbourne market and as an experiment I bought a dozen Clare Valley Hidden Label Riesling but even with a magnifying glass I am unable to identify the maker. This could be interesting when it is served to members. For very short term cellaring an unlabelled Adelaide Hills Sauvignon Blanc provided extraordinary value for money at \$8.25 a bottle. Expect to taste this in the next twelve months.

Reds have been enhanced by the purchase of a dozen each of Peter Lehmann limited release wines; 2004 Stockwell Shiraz at \$25.50 and Manananga Cabernet Sauvignon at the same price. Down the track a future Winemaster might like to compare these two wines from the Barossa valley. 2005 Schild Estate Ben Premium Shiraz at \$21.28 and 2000 Rosemount Estate Mountain Blue Shiraz Cabernet at \$24.99 from Kemeny's completed the red purchases. This latter wine was recommended to me some years ago by John Ballard, who was then chief executive of Southcorp Ltd. It is the first wine from Mudgee to earn a place in our cellar. It normally retails at around \$50 but I presume they could not clear it at that price.

In the fortifieds I have never previously bought Tawny Port for the cellar as it is sold ready to drink but Yalumba has a rare release of an antique tawny at \$15.70 a half bottle. It is a wonderful example of what could be achieved before governments interfered with levels of tax and excise that have all but destroyed the art of fine fortified winemaking. Only a valiant few remain. A dozen Rutherglen 2002 Vintage Port from Stanton & Killeen which should not be touched until at least 2012, completed our purchases.

During the next twelve months we should continue to enjoy more fine wine from our cellar. Thanks again to Neil and Judith Noonan who keep our wines cellar cool. Thanks also to our outgoing Winemaster, Greg Brown, who treated some of these old treasures with the respect due to age, carefully double decanting the reds and ports to ensure no sediment was passed on to the consumers.

May I also take this opportunity to mention that following my report on the Perth Convention I received correspondence from them saying that receipts had so exceeded expenditure that a cheque for \$100 was enclosed. It was a nice (and unprecedented) touch.

"I have lived temperately....I double the doctor's recommendation of a glass and a half of wine a day and treble it with a friend." Thomas Jefferson.



Jim Freebairn
22nd July 2008

NITAL BEEFSTEAK AND BURGUNDY CLUB
2007/2008

Beefmaster: BRIAN TOPP

Winemaster: GREG BROWN

24 July, 2007 **ESTIVO RESTAURANT , KEW** 19 Cuisine \$60.00

ANNUAL GENERAL MEETING

Menu, Wines and Autographs attached.

28 August 2007 **VON'S RESTAURANT & BAR,** 14 Cuisine \$50.00
MELBOURNE

Menu and Autographs attached.

WINES

	2005	Wayne Thomas McLaren Vale Eleveneses	
		Sparkling Methode Champenoise Chardonnay	\$14.90
	2006	Hamelin Bay Margaret River Semillon/Sauv. Blanc	12.77
	2006	Schild Estate Barossa Valley Frontignac	8.41
*	1994	Brown Bros. Ruby Red Cabernet	16.16
*	1996	Chateau Tahbilk Shiraz	12.55
*	1981	Lindemanns Bin 5838 Vintage Port	7.40

- Cellar Wines

25 September 2007 **RICARDO'S TRATTORIA** 19 Cuisine \$52.00
ALBERT PARK

Menu, and Autographs attached.

WINES

	2004	Seppelt Fleur de Lys Pinot Noir, Chardonnay, Pinot Meunier	\$14.99
	2004	Schild Estate GMS Grenache, Mataro, Shiraz	9.58
*	1999	McWilliams Mt. Pleasant Elizabeth Semillon	11.99
*	1997	Boston Bay Port Lincoln Cabernet Sauvignon	15.96
*	2002	d'Arenberg McLaren Vale "Three Soils" Grenache	16.67
*	1996	Angroves Vintage Port	9.50

- * Cellar Wines



Nital Beefsteak & Burgundy Club Luncheon
Tuesday 24th July 2007
Estivo 330 High Street Kew. Host: Adrian Terzon

President: Garry Hunt

Today's Beefmaster and Winemaster:

Beefmaster: Jill Freebairn

Winemaster: Jim Freebairn

ON ARRIVAL

2002 Hardys Sir James Pinot Noir Chardonnay (predominantly Tasmania, Yarra Valley and Pyrenees) \$20.85

ENTRÉE

Seafood Bisque with fresh mussels, clams, salmon and saffron.

2006 Schild Barossa Valley Riesling \$11.23
Seppelt DP 38 Oloroso \$16.60

MAIN COURSE

Confit duck on braised red cabbage, roasted pear, hazel nuts, focetta and muscatel infused jus.

1995 Waterwheel Bendigo Cabernet Sauvignon \$10.40
2002 Thorn-Clarke Sandpiper Barossa Shiraz \$14.40

DESSERT

Selected cheese plate of Gippsland Blue, Chevre Capringelle (France) and Grattetaille (Creme Brie France)

TEA/COFFEE

1997 Chateau Reynella McLaren Vale Shiraz Vintage Port \$20.90

Autographs

ESTIVO REST.

24/7/2007

M. J. [Signature]

Tony Bann

ill Marshall

Greg Brown

[Signature]
Chris Robson

Healey

[Signature]

Gary Hunt

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[Signature]

Jim [Signature]

[Signature]

Mac a [Signature]

Peter [Signature]

Liam Greenwood

Dr [Signature]

Jacques [Signature]

[Signature]

SANDPIPER

2002 BAROSSA
SHIRAZ

With a Barossa heritage of six generations and world-acclaimed winemaker Jim Irvine completing his 52nd vintage, it's little wonder that Thorn-Clarke produces fine and true examples of the wines that have made this region world famous.

Our Sandpiper vineyard was named in honour of the remarkable migratory bird, which can be seen fossicking around the vineyard before flying to the northern hemisphere, sometimes as far as Siberia, before the chill of winter shrouds the Barossa.

We carefully select the fruit for our Sandpiper Shiraz, which displays good fruit lift and fragrance on the nose. The distinctive, ripe plum fruit flavours are complemented by soft tannins and an appealing spiciness. A classic example of the red wine variety that has earned the Barossa its place on the world winemaking map. This wine would make a fabulous accompaniment to red meats, pastas and a roast or enjoy on its own.



David B. Clarke
DAVID CLARKE
VIGNERON



13.5% ALC/VOL
APPROX 8.0 STANDARD DRINKS, PRESERVATIVE (220) ADDED

PRODUCED BY THORN-CLARKE WINES
GAWLER PARK ROAD, ANGASTON, S.A. 5353 AUSTRALIA
www.thornclarkewines.com

THORN-CLARKE

SANDPIPER



2002 BAROSSA
SHIRAZ

100% FAMILY OWNED

PRODUCT OF AUSTRALIA

750ml

NAMED AFTER STEINGARTEN, AUSTRALIA'S MOST UNIQUE RIESLING VINEYARD, WHICH IS LOCATED ON A WINDSWEEPED RIDGE HIGH IN SOUTH AUSTRALIA'S BAROSSA RANGES. FIRST RELEASED IN THE 1960'S, THE STYLE OF THIS WINE HAS BEEN MAINTAINED BY INCLUDING SELECT EDEN VALLEY VINEYARDS WITH STEINGARTEN - ALL SHARE THE CLASSIC SHALLOW SANDY-LOAM SOIL OVER METAMORPHIC SCHIST ROCK PROFILE. OF EXCEPTIONAL QUALITY, STEINGARTEN RIESLING IS A RARE LIMITED RELEASE WINE, AND NUMBERS AMONGST AUSTRALIA'S GREAT RIESLINGS. STEINGARTEN DISPLAYS ELEGANT FRUIT FLAVOURS BALANCED BY REFRESHING ACIDITY AND A FLINTY FINISH. IT IS A WINE WITH EXCELLENT CELLARING POTENTIAL.

CELLARING INITIATIVE: TO DEMONSTRATE OUR BELIEF IN THE LONG TERM CELLARING POTENTIAL OF THE RIESLING VARIETY, WE HAVE CHOSEN THIS WINE TO BE BOTTLED USING STELVIN CAPSULES. THE STELVIN, A BONDED CIRCLE OF FOAM AND FOIL, PRODUCES A PERFECT SEAL THUS ELIMINATING THE CHANCE OF SPOILED WINE BY CORK TAIN OR OXIDATION WHEN THE CORK DOES NOT SEAL CORRECTLY. WITH PROPER CELLARING AT 15° C YOU CAN BE CONFIDENT THAT THIS WINE WILL DRINK SUPERBLY OVER THE NEXT THREE DECADES.



PRODUCE OF AUSTRALIA
PRODUCED BY ORLANDO WINES BAROSSA
VALLEY WAY, ROWLAND FLAT SA 5352
PRESERVATIVE (220) ADDED
THIS WINE HAS BEEN FINED USING MILK
PRODUCTS AND TRACES MAY REMAIN
12.0% ALC/VOL
APPROXIMATELY 7.1 STD DRINKS

11692

750ML

ORLANDO
STEINGARTEN®
RIESLING
VINTAGE 2001





NITAL BEEFSTEAK AND BURGUNDY CLUB

BEEFSTEAK AND BURGUNDY CLUB

Vons restaurant welcome

"NITAL BEEFSTEAK AND BURGUNDY CLUB"

28th AUGUST 2007

E

Salt & Pepper Squid

Calamari dusted with seasonal flour, flashed fried, with oriental green salad and oyster and sake dressing.

M

Angus Porterhouse Steak

Cooked medium rare served with seasonal vegetables and pepper sauce.

Kangaroo

Seared medium rare on sautéed potatoes, olives, green beans and prosciutto with salsa de rucola.

D

Cheese Platter

A selection of cheese with dried fruit and crackers.

Complimentary coffee and tea

Many thanks from Vons and staff at Vons restaurant and bar.

Garry Hunt
Paul A. Hoggan



Ralph Ford

[Signature]

Glen Abbey
[Signature]

[Signature]

W. Suckley

N. B. [Signature]

[Signature]

Bill Marshall

Bob Adams

[Signature]

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



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.

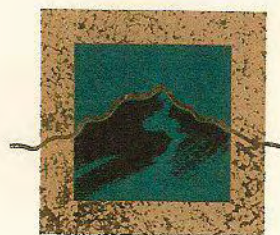
This Cabernet Sauvignon has a bouquet of sweet berry fruit with hints of violets enhanced by some spicy oak.

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 364
PORT LINCOLN SOUTH AUSTRALIA 5606
WINE MADE IN AUSTRALIA

DELATITE

VICTORIA



PINOT GRIS
2006

14.0% vol

750ml



Boston Bay
Cabernet Sauvignon
1997

750mL



NITAL BEEFSTEAK AND BURGUNDY CLUB

BEEFSTEAK AND BURGUNDY CLUB

Nital Beefsteak & Burgundy Club Luncheon

Tuesday 25 September 2007

Ricardo's Trattoria, 99 Dundas Place, Albert Park.

President: Garry Hunt

Beefmaster: Brian Topp

Winemaster: Greg Brown

ENTRÉE

- Beef/Vegetable Risotto Pasta
Penne Pasta

MAIN

- Beef Wellington and Seasonal Vegetables
- Coffee / Tea

Autographs

25th SEPT. 2007

Mr. Hill

Kevin Greenwood

Brian P.

John
C. Spiteri

Man

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C. S. Marshall

Glen Abing
halo hoona

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Greg Brown

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Gary H.

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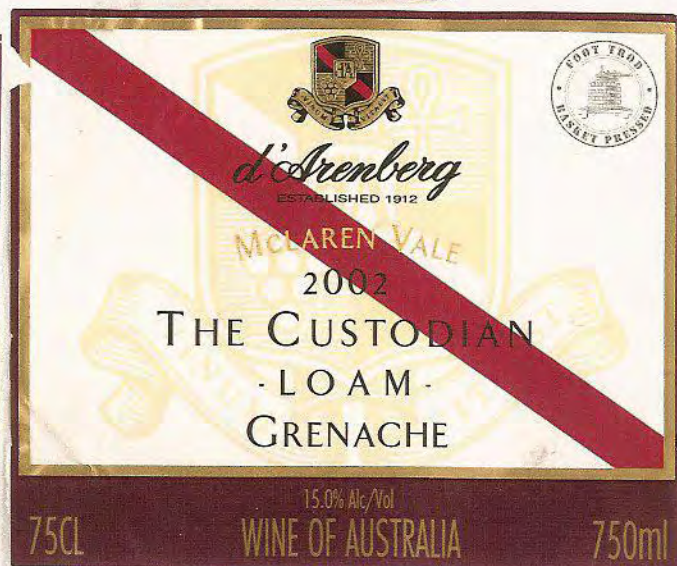
ENTREE

Vegetable Risotto Pasta
Penne Pasta

MAIN

Beef Wellington and Seasonal Vegetable

Coffee / Tea



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.

LO3104

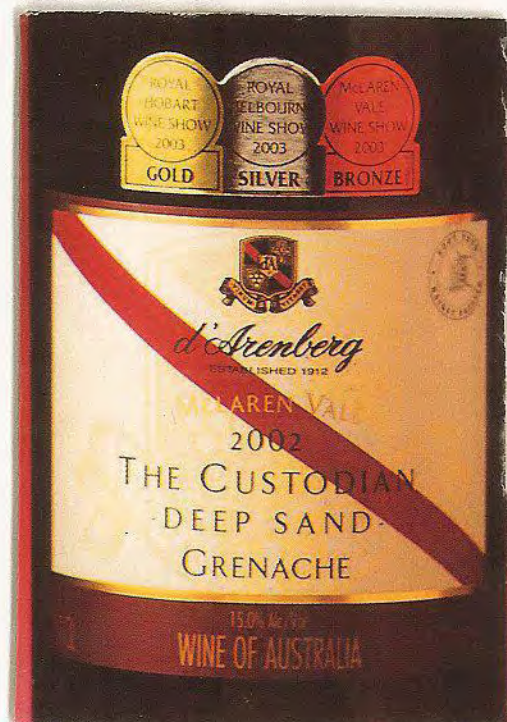
VITICULTURE, VINIFICATION & BOTTLING BY d'ARENBERG PTY. LTD. OSBORN ROAD, MCLAREN VALE SA 5171
website: <http://www.darenberg.com.au> email: winery@darenberg.com.au

CdA Osborn
Chester Osborn

PdA Osborn
d'Arry Osborn

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

THIS BOTTLE CONTAINS APPROXIMATELY 8.9 STANDARD DRINKS MINIMAL SULPHUR DIOXIDE ADDED



23 October, 2007 **CENTRO CITTA RESTAURANT** 19 Cuisine \$55.00
MELBOURNE

Menu and Autographs attached.

WINES

		Di Giorgio Sparkling Pinot Noir/Chardonnay	\$13.50
*	1998	Chateau Tahbilk Viognier	9.85
*	1999	Heggie's Riesling	12.95
*	2001	Jamieson Run Cabernet Sauvignon	12.99
*	1997	Merrivale Tapestry Shiraz Bin 338	15.00
*	1985	Sevenhill Vintage Port	11.00
*	1986	Sevenhill Vintage Port	14.20

- Cellar Wines

27 November, 2007 **LE GOURMET, EAST MELBOURNE** 28 Cuisine \$75.00
EVENING DINNER

Menu and Autographs attached.

WINES

	2005	Yarra Burn Sparkling Pinot Noir/Chadonnay/ Pinot Meunier	\$16.90
*	2000	McWilliams Mt.Pleasant Elizabeth Semillon	11.95
*	2003	Stonier Mornington Reserve Chardonnay	24.50
*	1993	Baileys 1920's Block Shiraz	18.13
*	1996	Orlando St. Hugo Cabernet Sauvignon	24.95
*	1995	Seppelt Seppeltsfield Show Vintage Touriga (375m)	9.20

- Cellar Wines

22 January, 2008 **RISING SUN HOTEL,** 14 Cuisine \$49.00
SOUTH MELBOURNE

Menu and Autographs attached.

WINES

	2005	Schild Estate Sparkling Shiraz	\$12.24
	2006	Eldredge Sangiovese Rose	11.60
	2007	Hamelin Bay Rose	12.77
	2005	Schild Estate Merlot	12.24
	2005	Eldredge "Blue Chip" Shiraz	17.02
*	1990	Kay Bos. Amery Vintage Port (Club Bottling 22.11.1992)	3.00



NITAL BEEFSTEAK AND BURGUNDY CLUB

BEEFSTEAK AND BURGUNDY CLUB

Nital Beefsteak & Burgundy Club Luncheon

Tuesday 23 October 2007

Centro Citta Restaurant, 141 Bourke Street, Melbourne

President: Garry Hunt

Beefmaster: Brian Topp

Winemaster: Greg Brown

APPETISERS

- . **Bruschetta**
- . **Grissini Bread with Cheese Fondue**

ENTRÉE

- . **Roasted Quail Stuffed with Riesling Rissotto**

MAIN

- . **Slow Roasted Kid with Seasonal Vegetables**
- . **Cheese Platter**
- . **Coffee / Tea**

Autographs

CENTRO CITTA

23/10/07

[Signature]

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C.S. Marshall

[Signature]

[Signature]

Greg Brown

[Signature]

Ralph Tipton

Paula Moore

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Kerin Greenwood

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Glen Albery x

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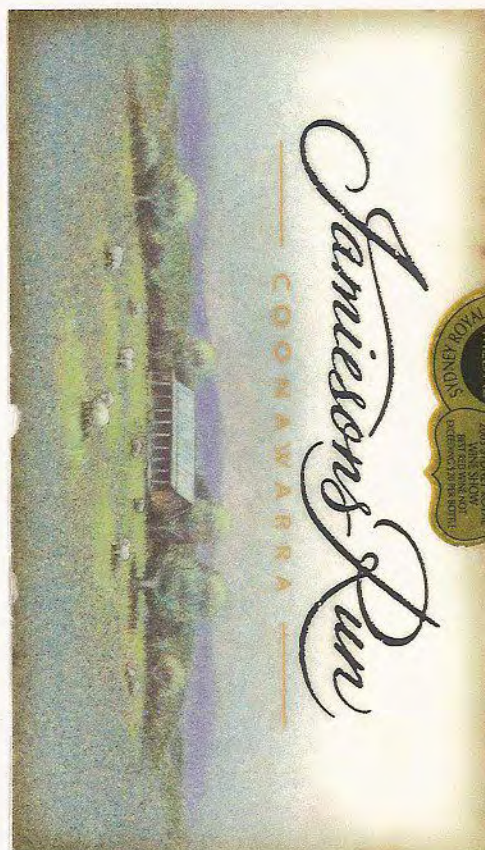
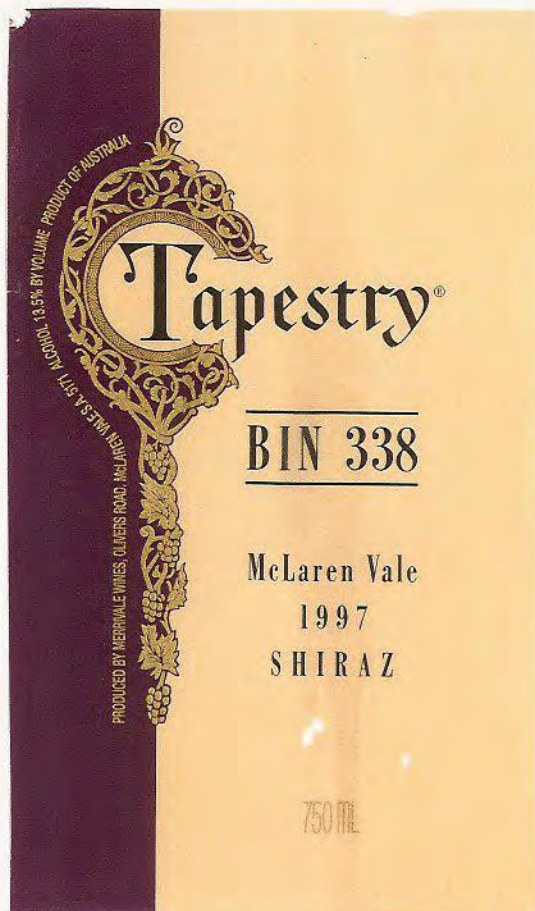
1997
McLaren Vale
SHIRAZ

Tapestry Bin 338 is an exclusive selection of McLaren Vale Shiraz, recognised for its generosity of colour, rich blackberry with dark cherry fruit and middle palate richness. These fully ripened flavours were subtly interwoven with the vanillin and spice influences of oak maturation to produce a wine of smoothness and length of flavour.

FOR FURTHER DETAILS ON "TAPESTRY" - CONTACT (08) 8323 9196
PRESERVATIVE (220) ADDED
CONTAINS APPROXIMATELY 8.0 STANDARD DRINKS



9 322255 002006



2001 COONAWARRA CABERNET SAUVIGNON

The original Jamiesons Run was a remote outback sheep station owned by the Jamieson Brothers in the mid 1800's. Our winery, based in the heart of the famous Coonawarra region was named Jamiesons Run as a tribute to our pioneering past.

Since the early 1950's we have been crafting wine from Coonawarra fruit and have always been at the forefront of vineyard development and fine winemaking.

Coonawarra is a cool climate region which produces red wines that are amongst the finest in the world. Rich, mouthfilling sweet dark plum, mulberry and blueberry fruit flavours are enhanced and complimented by spicy cedary oak. An elegant medium bodied cabernet with good depth of flavour and a long finish. This wine is drinking wonderfully now and with careful cellaring will further develop for the next 3 years.



9 300770 032173

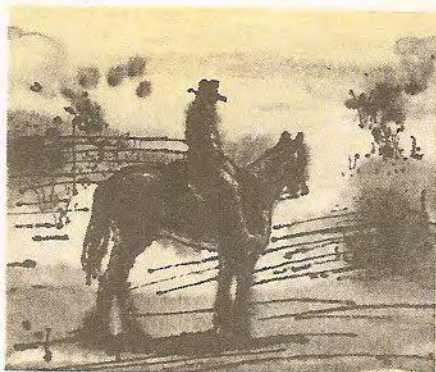
JAMIESONS RUN
MAIN ROAD COONAWARRA
SOUTH AUSTRALIA 5263
PRESERVATIVE (220) ADDED
APPROX 8.0 STANDARD DRINKS
13.5% ALC/VOL



WINE • PRODUCT OF AUSTRALIA
PRODUCED WITH THE AID OF EGG PRODUCTS AND TRACES MAY REMAIN



HEGGIES VINEYARD



HEGGIES VINEYARD

EDEN VALLEY RIESLING 1999

The Heggies Vineyard is in the rugged but beautiful high country of the Eden Valley region. It is marked by huge gums and rocky outcrops and produces wines of individual flavour and character. The property was purchased from the late Colin Heggie in 1971 after many years of good humoured bargaining. Colin was a colourful local grazier with a dry sense of humour and a love for the high country and his many stock horses. The Heggie family has a long association with the region and their Australian grazing heritage is depicted on the label with Colin astride his beloved chestnut 'Jack'.

Region: Eden Valley, S.A.
Altitude: 520-560 Metres A.S.L.
First Vines: 1979 Vintage
Harvest Dates: 29 March - 4 April, 1999
Cellaring Potential: Excellent
Taste Profile: Dry, Crisp and Full Flavoured

Winemaker: Hugh Reimers

750ML FINE WINE OF AUSTRALIA



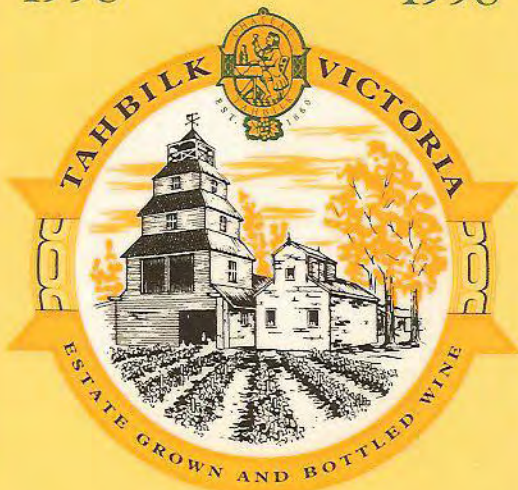
9 311789 000275

19343/1

HEGGIES VINEYARD
HEGGIES RANGE ROAD,
EDEN VALLEY S.A. 5235
13.0% ALCOHOL BY VOLUME
APPROX 7.7 STANDARD DRINKS
PRESERVATIVE (220) ADDED

1998

1998



Chateau Tahbilk
VIOGNIER

750ML

TAHBILK PTY LTD, TAHBILK VICTORIA
PRODUCED IN AUSTRALIA

13.5%VOL

1998 VIOGNIER

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

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

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

This fine wine contains approx. 8.0 standard drinks, enjoy it in moderation with dishes such as:- salmon, seafood antipasto, Asian and Chinese.

PRESERVATIVE (220) ADDED
ANTIOXIDANT (300) ADDED



NITAL BEEFSTEAK AND BURGUNDY CLUB
BEEFSTEAK AND BURGUNDY CLUB

Le Gourmet

Dinner for Nital Beefsteak and Burgundy Club

MENU

TUESDAY 27. November 2007

SAVORIES

ENTRÉE

Home smoked trout on a asparagus salad

MAINCOURSE

Rack of spring lamb with parmesan crust served with a Ratatouille pudding and lemon-thyme glaze

DESSERT

Mixed fresh berries with pistachio-cinnamon-vanilla ice cream and Cassis sabayon

COFFEE / TEA:

Tiger blend Espresso or Cappuccino or selection of tea

LE GOURMET REST.

EAST MELB.

Autographs

27th NOVEMBER 2007

M. G. H.
Gibber

Paul Henry

W. G. H.

AB. H.

G. H.

Jim Juras

M. H.

Del H.

Cheryl Brown

Melinda B.

Gary H.

J. H.

Janie Eike

M. H.

N. H.

Ann Barry

M. H.

Brian H.

L. H.

L. M. H.

Ann H.

David O'Hara

C. S. Marshall

Glen H.

Robert H.

Julie H.

John H.



MOUNT PLEASANT

ELIZABETH

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

HUNTER VALLEY SEMILLON 2000

11.5%vol

WINE OF AUSTRALIA

750 mL

MOUNT PLEASANT WINES PTY LTD
MARROWBONE ROAD POKOLBIN NSW 2320 AUSTRALIA

MOUNT PLEASANT

ELIZABETH

HUNTER VALLEY SEMILLON 2000

MOUNT PLEASANT ELIZABETH, ONE OF AUSTRALIA'S MOST AWARDED WHITE WINES, EXEMPLIFIES THE CLASSIC AUSTRALIAN WINE STYLE OF BOTTLE-AGED HUNTER VALLEY SEMILLON. CRAFTED FROM GRAPES HAND PICKED AT THEIR PEAK, THE 2000 VINTAGE CONTINUES THE TRADITION. THIS WINE DISPLAYS INTENSE LIME AND CITRUS FLAVOURS, WITH EMERGING BOTTLE-AGED CHARACTERS OF HONEY AND TOAST. A DELICATE ACID STRUCTURE COMBINES WITH A LONG FLAVOURSOME FINISH. THIS COMPLEX WINE IS WONDERFUL TO ENJOY NOW OR HAS THE POTENTIAL TO DEVELOP FURTHER BOTTLE-AGED COMPLEXITY THROUGH CAREFUL CELLARING FOR THE NEXT 10 YEARS.



9 311769 060008

L4294

11.5% ALC/VOL
APPROX. 6.8 STANDARD DRINKS
PRESERVATIVE (220) ADDED
FINED WITH THE AID OF ISINGLASS,
TRACES MAY REMAIN
ENJOY WINE IN MODERATION
www.mcwilliams.com.au
McWILLIAM'S WINES
FINE WINES SINCE 1877

S E P P E L T

G.R.12



Seppeltsfield Show Vintage Touriga

FORTIFIED WITH FINE BRANDY SPIRIT

1995

375 mL

WINE MADE
IN AUSTRALIA

20.0% ALC/VOL



G.R.12

PRODUCED FROM
SEPPELTSTFIELD TOURIGA

THIS WINE IS A
DEPARTURE FROM THE
CLASSIC AUSTRALIAN
STYLE. SHOWING
DISTINCTIVE FRUIT
CHARACTERS COMBINED
WITH FINE BRANDY
STYLE SPIRIT, THIS
DRIER ELEGANT
FORTIFIED WINE IS AN
IDEAL ACCOMPANIMENT
WITH RICH MEAT DISHES
OR CHEESE.

PRESERVATIVE (220) ADDED
APPROX 5.9 STANDARD DRINKS

B. SEPPELT & SONS LTD
SEPPELTSTFIELD ROAD
SEPPELTSTFIELD SA 5355

CONSUMER INFORMATION
TAS 1300 651 650
www.seppelt.com.au



9 310194 447972

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.*

7121

750ml



NITAL BEEFSTEAK AND BURGUNDY CLUB
BEEFSTEAK AND BURGUNDY CLUB

The Rising Sun Hotel

2 Raglan Street South Melbourne

22 JANUARY 2008

ENTREE

Shared platters consisting of cevapcici, Greek style lamb cutlets, spicy choriza sausage, chicken tenderloins and antipasto delicacies.

MAIN

Char grilled 500 gram T-bone steak served on a garlic crouton with hand cut fat chips, salad and red wine jus.

AFTER

A variety of Australian cheeses with fruit bread

Tea and coffee

22 January 2008
The Rising Sun Hotel.

Autographs

Garry How

Sill Marshall

David O'Hara

Frank
Michael W. Hunter

Judy Battle

Katie

M. J. Hill

Greg Brown

Alan

Gregory

John

John

John

26 February, 2008 **TAMANI BISTRO/SOUTH YARRA**

16 Cuisine \$41.00

Menu and Autographs attached

WINES

	Orlando Triology Barossa Valley Sparkling Pinot	
	Noir, Chardonnay, Pinot Meunier NV	\$12.99
* 2005	De Bortoli Gulf Station Chardonnay	6.75
* 2003	Stonier-Mornington Reserve Chardonnay	24.50
2002	Eldridge Vineyards Boundary Sangiovese	14.90
2005	Wayne Thomas, McLaren Vale Petit Verdot	19.70
* 1995	Peter Lehmann "The King" Vintage Port	20.83

- Cellar Wines

25 March, 2008 **BAR-M-SIDA /HAWTHORN**

21 Cuisine \$56.00

Menu and Autographs attached.

WINES

	Terrace Vale Wines La Vie Sparkling Pinot	
	Noir Chardonnay	\$16.49
2006	Irvine Pinot Gris	14.99
2007	Alto Pinot Grigio	15.24
* 2002	Kayinga Shiraz/Cab.Sauv.	N/C
	(Donation from past Member Michael Stanley)	
* 2002	Anderson Durif (Basket Press)	25.00
*	Fyffield Tokay	10.40
* 1995	Peter Lehmann "The King" Vintage Port	20.83

- Cellar Wines

22 April, 2008 **THE KELVIN CLUB / MELBOURNE**

17 Cuisine \$55.00

Menu and Autographs attached

WINES

	Taltarni Tache Brut Sparkling Pinot	\$18.00
* 1995	Chateau Tahbilk Maranne (Clean Skins)	8.95
* 2001	Orlando Steingarten Riesling	17.99
* 1995	Bendigo Waterwheel Cabernt Sauvignon	10.42
* 2002	Thorn-Clarke Sandpiper Shiraz	14.37
* 1996	Angroves Vintage Port	9.50

- * Cellar Wines



NITAL BEEFSTEAK AND BURGUNDY CLUB
BEEFSTEAK AND BURGUNDY CLUB

Tamani Bistro

156 Toorak Road, South Yarra

26 February 2008

ENTREE

Lasagna Calabresse

MAIN

Porterhouse Steak with Seasonal Vegetables

Lean and grilled to your liking

DESSERT

Chocolate Mousse

Tea and Coffee

Autograph

TAMANI BISTRO

26/2/08

Jim Jones
H. H. H.

Robert

Robert

Brian

L. M. Demott

Gary

Kerin Greenwood

Reg Burdett

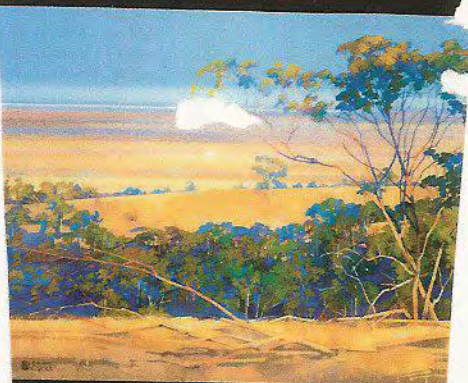
Greg Brown

John

John

James H. H.

ELDREDGE
Vineyards



Boundary
2002

SANGIOVESE

ELDREDGE
Vineyards

2002 CLARE VALLEY
90% SANGIOVESE / 10% CABERNET SAUVIGNON

Boundary is a medium bodied fruit driven style comprising of Sangiovese and Cabernet Sauvignon.

The fruit for Boundary was grown at an elevation of 420 - 550 metres above sea level. Situated on the western boundary of the Clare Valley, our vineyard is blessed with stunning views over the Blyth Plains below as depicted on the label by renowned Australian artist Gary Duncan.

After being hand picked, crushed, fermented and pressed, the wine was then aged in French oak. The resultant wine style has been achieved by combining vineyard location, soils, varieties and winemaking. A style that when matched with food will provide as much inspiration and pleasure as our views to the west.



WAYNE THOMAS

McLaren Vale
2005

PETIT VERDOT

2005 PETIT VERDOT

Petit Verdot could have been the most loved grapes of the Old World if it only ripened more reliably - its astounding complexity and depth appear only in the warmest years. Luckily, the persistent healthy sunshine of McLaren Vale sorts this out, so it shows all elegance, velvety tannin and delicious natural acidity of the Cabernet family, but with a soulful intensity more typical of Shiraz. Other than a spell in the finest French oak, this beauty needed no tweaking - it speaks for itself.



PRODUCED AND BOTTLED
BY W.S. THOMAS PTY. LTD.
12 WIGLEY DRIVE,
McLAREN VALE,
SOUTH AUSTRALIA 5171
CONTAINS SULPHITES
LATE HARVEST WINE

IMPORTED BY KARWIG WINES Ltd, KILNAGLEARY,
CARRIGALINE CO. DUBLIN 11
McLAREN VALE - AUSTRALIAN WINE
WINE OF AUSTRALIA

75 CL
ALCOHOL 15.5%

WINE OF AUSTRALIA 750ml

9 300727 607003

ORLANDO TRILLOGY® IS A PREMIUM CUVÉE BRUT BLENDED FROM THE THREE CLASSIC CHAMPAGNE GRAPE VARIETIES - PINOT NOIR, CHARDONNAY AND PINOT MEUNIER - SOURCED FROM AUSTRALIA'S PREMIER COOL CLIMATE REGIONS.

PINOT NOIR ADDS COMPLEXITY AND INTENSITY OF FLAVOUR TO THE CRISP DELICACY OF THE CHARDONNAY. PINOT MEUNIER COMPLETES THE TRILLOGY® ADDING FINESSE AND BALANCE TO THE CUVÉE.

ORLANDO TRILLOGY® IS AN ELEGANT BOTTLE FERMENTED SPARKLING WINE BLENDED FROM SELECTED VINTAGES TO PROVIDE A CONSISTENCY OF FLAVOUR AND STYLE.

VINTAGED BY ORLANDO WINES, ROWLAND FLAT, SOUTH AUSTRALIA 5352. PRESERVATIVE (220) ADDED. ANTIOXIDANT (300) ADDED. CONTAINS APPROXIMATELY 7.1 STANDARD DRINKS.

3218

TRILLOGY®

ORLANDO



ORLANDO

TRILLOGY®

Cuvée Brut

Pinot Noir · Chardonnay · Pinot Meunier

750mL

PRODUCT OF AUSTRALIA

12.0% ALC/VOL 3113

PETER LEHMANN
OF THE BAROSSA

THE KING

AD 2017
VINTAGE 1996

Showing enormous depth of character this rich, complex, multiple award-winning fortified wine has been made from Touriga Nacional, Shiraz and Cabernet Sauvignon grapes from selected Barossa Vineyards.

This fortified wine from Peter Lehmann's 1996 vintage is, quite simply, The King.

The King makes for excellent after dinner sipping now. Enjoy with creamy brie, freshly cracked walnuts or, with a slice of home-made fruit cake.

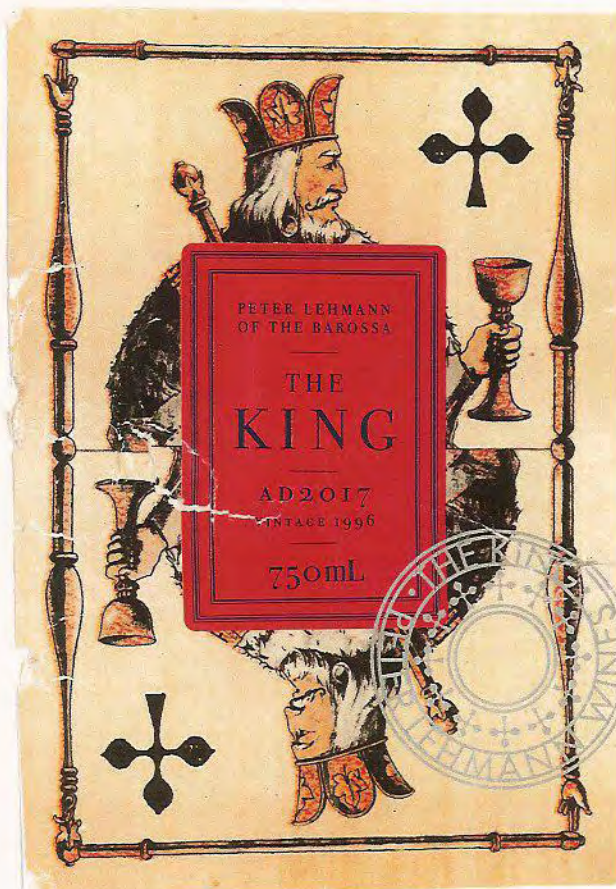
Stand The King for 24 hours before decanting off the sediment and fine crust that mark vintage fortified wines of great distinction.

PRODUCED & BOTTLED BY PETER LEHMANN WINES LTD, PARA RD, TANUNDA, BAROSSA VALLEY 5352, SA
WWW.PETERLEHMANNWINES.COM
FINE WINE OF AUSTRALIA, 20.0% ALC/VOL
PRESERVATIVE (224) ADDED
APPROX 12.0 STANDARD DRINKS

750mL



0 32726 00186



Yarra Burn

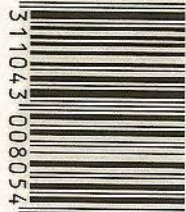
VINTAGE 2005

PINOT NOIR CHARDONNAY
PINOT MEUNIER

750mL

www.yarraburn.com.au
YARRABURN VINEYARDS SETTLEMENT RD,
YARRA JUNCTION VICTORIA 3797.
13.0% ALC/VOL • PRODUCT OF AUSTRALIA
THIS WINE WAS MADE USING FINING AGENTS WHICH
CONTAIN EGG, MILK AND/OR FISH PRODUCTS.
TRADES MAY REMAIN. PRESERVATIVE (220) ADDED

9



3110431008054

0205

Yarra Burn

PINOT NOIR CHARDONNAY
PINOT MEUNIER

Elegance and finesse is Yarra Burn's signature. This 2005 vintage is a classic blend of premium cool climate varieties. Sourced from the vineyards of Yarra Valley, Tasmania and Tumbaramba, this wine is judiciously blended and then patiently matured. The resulting exquisite wine is finely structured and possesses excellent mousse and persistence of flavour.



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 AND OTHERS. DO NOT USE A CORKSCREW TO REMOVE THIS CORK.

For over 18 years three vineyards have consistently provided low yield, intensely flavoured Chardonnay for our Reserve wines. Sensitive winemaking that preserves and enhances these vineyard characteristics results in wines of elegance and complexity.

Geraldine McPaul, Winemaker.

Stonier Wines Pty Ltd, 2 Thompson's Lane,
Merricks, Victoria 3916

www.stoniers.com.au

Produce of Australia

Preservative (224) added

14.0% Alc / Vol

Approx 8.3

standard drinks

Stonier



9 329454 000031

MORNINGTON
Stonier
PENINSULA

RESERVE CHARDONNAY

2003

NITAL

BAR - M - SIDA

BEEF & BURGUNDY CLUB

TUESDAY 25 MARCH 2008

on arrival

sparkling and appetisers

entrée

seared sea scallops on cauliflower and mascarpone sauce

mains

duo of lamb

*roasted lamb cutlets, slowly braised lamb shoulder ragu on
sauteed lentils and autumn vegetables*

PLATTERS OF CHEESE

tea or coffee

25.3.2008

BAR - M - SIDA

Garry Hill

M. Felt

Jan Frewer

John Frewer

Don Frewer

Lerin Greenwood

Bob Gurney

Heather Gurney

Bob

Blanchie Barker

Sarah Battle

Judy Battle

Glen Abbey x.

James Kell

Eric

L Mc Dermott

[Signature]

Greg Brown

Jim McGregor

Colin Spence

Bob

Nital Beef & Burgundy Club

25 March 2008

Venue – M - Sida Glenferrie Road Hawthorn

On arrival

Sparkling wine - Terrace Vale Wines La Vie Pinot Noir Chardonnay

Appetisers

Entree

Seared Scallop on Cauliflower and mascarpone sauce

Wines - White Wines:

2007 Alta Adelaide Hills Pinot Grigio

2006 Irvine Barossa Pinot Gris

Main Course

Duo of lamb – roasted lamb cutlets, slowly braised lamb shoulder ragu on sautéed lentils and autumn vegetables

Red Wines - Cellar

2002 Kayinga Vineyard, Winemakers Selection Shiraz - Cabernet Sauvignon
(Donated by past member Michael Stanley)

2002 Anderson Basket Press Durif

Selection of cheeses with Tea or coffee

Desert wines / Port

Fyfield, Rutherglen Tokay

1995 Peter Lehmann "The King" Vintage Port

This was the first time I had been to the venue and as far as I know the club as well. The meals were well prepared and presented.

Comments on the entree were mainly around the presentation in that the scallops were presented in a round format with a number of us considering them to be processed, as opposed to being fresh in which case we would expect to see the whole fresh scallop. We were assured that were fresh and trimmed. The taste was to the liking of all present and favourably commented on.

The main course was unusual and caused some comments during the meal - when the chef explained how the meal was prepared and the time spent in cooking and preparing this course to extract the array of flavours it led to a greater appreciation of the actual dish. This was certainly very tasty and generally well liked by members and guests alike.

Comments were made by Brian our beefmaster on how it was becoming far more difficult to find a restaurant that would serve us beef for the price allocated to the meals and how at the next AGM a price increase has to be seriously considered.

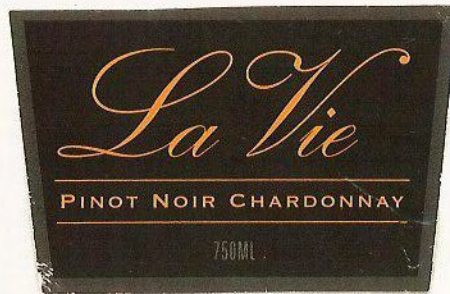
Whilst not having sufficient glasses to cater for the various wines the restaurant certainly made us most welcome and looked after us.

The Pinot Gris and Pinit Grigrio white wines put on by our winemaster were certainly intriguing and difficult for us to pick the grape variety as most of us would rarely drink them. If not for Greg's list of options i.e. grape varieties, location and winery we wouldn't of had a chance.

Interesting with the red wines, the Kayinga Vineyard is actually owned by Pharmacy Guild members and run by Guild Financial Services. It is the wine I have often drank and no doubt one of the few members of the club who have done so. Unfortunately it didn't help me pick the wine. The Duriff also managed to trick most of the members.

Overall a very pleasant day with certainly a varied and different menu with a challenging and delightful selection of wines even when taking into consideration this was a day to be within our budget constraints

Ross Barry



2007
ALTA
PINOT
GRIGIO

ALTA

adelaide hills

2007 pinot grigio

ALTA
ADELAIDE HILLS
2007 PINOT GRIGIO

*Alta draws its name from
the high altitude vineyards
of the Adelaide Hills.*

*This region ascends over
400 metres, producing Pinot Grigio with
exceptional depth of fruit flavour.*

*Refreshingly zesty, this wine has
great length with spicy citrus
and classic pear flavours.*

*Sarah Fletcher
Winemaker*

ALTA VINEYARDS • ADELAIDE HILLS
2 NEWMAN ROAD CHARLESTON • SOUTH AUSTRALIA • 5244
APPROX 17.7 STANDARD DRINKS • ALC/VOL 13.0%
PRESERVATIVE 220 ADDED • WINE OF AUSTRALIA



LAL03071

Our second Durif. Big, full bodied, rich
Rutherglen Durif. Fruit from low
yielding vines (1 tonne / acre) has given
a classic Rutherglen red. We recommend
decanting as this wine will crust.
Cellaring potential 8 to 10 years.

Anderson Winery and vineyard is at
Rutherglen in North East Victoria.

Winemaker Howard Anderson, who
specialises in premium individual wines,
is renowned for:
Methode Champenoise, big reds and
flavoursome whites.

Anderson wines are available at
Cellar Door or by Mail Order only.

Anderson Winery, Chiltern Road,
Rutherglen, Victoria 3685
Phone (02) 6032 8111
www.andersonwinery.com.au

WINE MADE IN AUSTRALIA

16.0% ALC/VOL
CONTAINS APPROX. 9.5 STANDARD DRINKS
MINIMAL PRESERVATIVE (220) ADDED

ANDERSON

BASKET PRESS

Durif

2002

750 ml



KAYINGA
VINEYARD.
*Langhorne Creek,
South Australia*

750mL

Winemaker's
SELECTION

Vintage 2002
Shiraz - Cabernet Sauvignon

This full-bodied partnership of the
Shiraz and Cabernet Sauvignon grapes is
bursting with the pepper spice characteristics
of the Shiraz complemented with the rich
blackberry flavours of the Cabernet. A hint of
French and American oak adds to its
complex character.

13.5% Alc./Vol. APPROX 8 STANDARD DRINKS



The Kelvin Club

Tuesday 22nd April 2008

NITAL

Beefsteak & Burgundy Club



ENTRÉE

Smoked Lamb Spanakopitta on a rocket salad

MAIN COURSE

*Crumbed Veal Medallions with a blue cheese sauce,
ratatouille and mash*

CHEESE

Platter of King Island Cheese, fruit and crackers

*Bottomless Filter Coffee with Kelvin hand-made
chocolates*

KELVIN CLUB.

22nd APRIL 2008

Autographs

M. J. [Signature]
[Signature]

Gough

[Signature]

Paul Fenner

Kevin Greenwood

[Signature]
[Signature]

[Signature]

Gregory Spiller

L. H. [Signature]

Beefsteak & Burgundy Club

MILITARY

[Signature]

[Signature]

[Signature]

Jani Juvans

[Signature]

Glen Abey

Bottomless Pilsner, Coffer with Kelvin hand-made chocolate

Waffle of King Island Cheese, Fruit and crackers

CHERRY

Crumbed Veal Medallions with a pine cheese sauce, parathas and mash

MAIN COURSE

Smoked Lamb Shoulder with onion and rocket salad

ENTREE

NITAL Beefsteak and Burgundy Club

The Kelvin Club in Melbourne was the venue for the Club's luncheon meeting on Tuesday 22nd April 2008.

An interesting venue for many who had not visited this quaint place before, one that seems to have been trapped in a time warp for many years since its establishment in 1927. The Kelvin, which takes its name from the famous Scottish physicist Lord Kelvin, is one of the few remaining "Gentlemen's" retreats still operating in Melbourne but as an acceptance of 21st Century practice many Gentle ladies are now members.

The Kelvin Club as a venue for a luncheon meeting was suggested to our Beef Master Brian Topp by Kerin Greenwood who is also a member of The Kelvin and negotiations got under way late March with the Club's Chef Robert Mott.

19 members were in attendance on Tuesday 22nd April 2008. President Garry Hunt was in the Chair and Gregg Brown, Wine Master and Brian Topp Beef Master responsible for proceedings.

Pre lunch we enjoyed Taltani Tache Brut, a sparkling pino noir chardonnay. During lunch we enjoyed the following Cellar wines:

- 1995 Chateau Tahbilk Marsanne
- 2001 Orlando Steingarten Riesling
- 1995 Bendigo Waterwheel Cab/ Sauv
- 2002 Thorne-Clarke Sandpiper Shiraz
- 1996 Angoves Vitage Port was consumed with the King Island Cheese and fruit platter that followed the main luncheon meal.

The wines were all well received, all favourably commented upon which was one of the reasons there was absolutely none left over following lunch.

The meal consisted of an entrée of smoked lamb spanakopitta on a rocket salad and a main of crumbed veal medallions with a blue cheese sauce, ratatouille and mash. A platter of King Island cheese, fruit and crackers together with coffee and the famous Kelvin hand made chocolates followed.

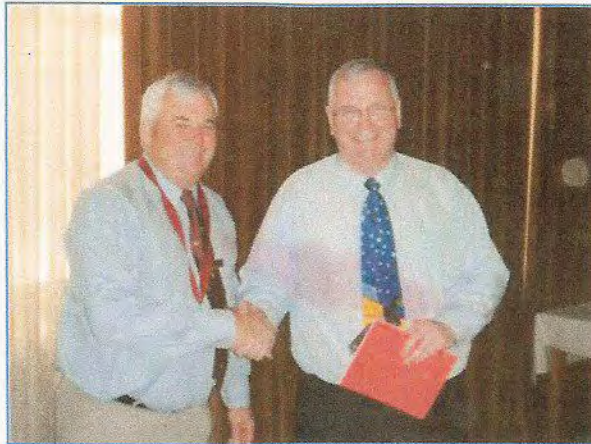
The lamb spanakopitta or "pasties" were well presented and received some complimentary comments however the veal was considered somewhat ordinary with the blue cheese sauce quite bland. The hand made chocolates disappeared very quickly.

Once the Port ran out the Bar of the Kelvin Club became popular and the lunch finished some time that afternoon.

Kerin Greenwood.

**President Garry Hunt welcomes
two new members
Luncheon, Kelvin Club, 22 April 08.**

1. Lloyd McDermott



2. Tom Tucker



**Beefmaster Brian Topp explaining menu
to members at the Kelvin Club.**





RESERVE CHARDONNAY

2003

For over 18 years three vineyards have consistently provided low yield, intensely flavoured Chardonnay for our Reserve wines. Sensitive winemaking that preserves and enhances these vineyard characteristics results in wines of elegance and complexity.

Geraldine McFaul, Winemaker.

Stonier Wines Pty Ltd, 2 Thompson's Lane, Merricks, Victoria 3916

www.stoniers.com.au

Produce of Australia

Preservative (224) added

14.0% Alc / Vol

Approx 8.3

standard drinks



9 329454 000031

27 May, 2008

CENTRO CITTA RESTAURANT
MELBOURNE
EVENING DINNER

21 Cuisine \$70.00

Menu and Autographs attached.

WINES

	Seppelts Fleur de Lys Sparkling Pinot Noir	
	Chardonnay	\$12.59
*	2000 McWilliams Mt. Pleasant Semillon	11.95
*	2004 Tahbilk Marsanne	8.70
*	2004 Tatachilla Partners Cabernet Sauvignon	9.45
*	2002 Wirra Billa Durif	30.00
	Penfold's Club Reserve Tawny Port	13.04

- Cellar Wines

24 June, 2008

TOZZETTI RISTORANTE
MELBOURNE

19 Cuisine \$60.00

Menu and Autographs attached.

WINES

	Segura Viudas Brut Reserva Methode Tradicional	\$12.59
2007	Wynns Coonawarra Estate Riesling	11.00
2007	Jim Barry Watervale Riesling	15.00
2006	Gemtree Vineyards Uncut Shiraz	16.99
2004	Tollana Bin TR16 Clare Valley Shiraz	14.99
*	1990 Kays Amery McLaren Vale Vintage Port (Club Bottling 22.11.1992)	3.00



ITALIAN BEEFSTEAK AND BURGUNDY CLUB
BEEFSTEAK AND BURGUNDY CLUB

TOZZETTI

RISTORANTE

558 Lt Bourke Street Melbourne

Entree

Antipasto and Ciabatta bread with olive oil
shared

Main

T Bone Steak with red wine sauce
and Seasonal Vegetables

After

Cheese and Fruit Platter
shared

Tea and Coffee

Autographs

TOZZETTI

RISTORANTE

24th JUNE 2008

M.R. Paul

L.M. Deane

Paul Noonan

Paul Noonan

Greg Brown

John Dwyer

Jim Frewen

Garry H

Brian P

Kerin Greenwood

John Dwyer

Jill Lubbock

John Hogg

Marek

John Hogg

John Hogg

John Hogg

Ray Moore Stevens



L626320-47

BRUT RESERVA

Segura Viudas is an elegant sparkling wine with a citrus nose, medium body, acid and toast flavours - great value for money bubbly.

IMPORTED BY: WINGARA WINE GROUP PTY. LTD.
KULKYNE WAY VIA RED CLIFFS, VICTORIA 3486 AUSTRALIA

750 ML

11.5% ALC/VOL

PRESERVATIVES (220) ADDED
FINED USING FISH PRODUCTS



8 410428 300040



Segura Viudas

BRUT RESERVA
MÉTODE TRADICIONAL

CAVA

Arturo Segura

750 ml

Elaborador Segura Viudas, S.A. - RB-3983-B - Torrelavit - Spain

11.5% vol

WYNNS
COONAWARRA ESTATE

2007 RIESLING

Wynns Coonawarra Estate was founded by pioneer John Riddoch, who completed the estate's famous triple gabled winery in 1896. Melbourne Wine Merchants Samuel and David Wynn purchased the estate in 1951, sharing a vision of producing table wines of the highest calibre.

Coonawarra's thin layer of rich, red "Terra Rossa" topsoil, overlying porous limestone, provides ideal drainage conditions for vines. This combines with a cool southerly climate to produce intensely flavoured wines with excellent varietal character.

The 2007 Riesling shows good concentration of citrus flavours and crisp acidity.

Sue Hodder
Sue Hodder - Wynns Winemaker

This bottle is sealed with a "screwcap". This type of seal ensures the wine is delivered to your glass at the highest quality, maintaining crisp, fresh Riesling fruit characters.

www.wynns.com.au

WYNNS COONAWARRA ESTATE
PTY. LTD. MEMORIAL DRIVE,
COONAWARRA, S.A. 5263
CONSUMER INFORMATION
AUST 1300 651 650 NZ 0800 651 650
CONTAINS SULPHITES
PRODUCED WITH THE AID
OF MILK AND FISH PRODUCTS
AND TRACES MAY REMAIN
WINE OF AUSTRALIA
12.0% ALC/VOL



■ TERRA ROSSA SOIL
■ WYNNS VINEYARD HOLDINGS



9 300620 026000



Enjoy
Responsibly

WYNNS
COONAWARRA ESTATECOONAWARRA
RIESLING

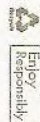
2007

750ML

The tiny village of Watervale (population 246), nestled in South Australia's Clare Valley, is internationally renowned for the quality of its Riesling. This Jim Barry Riesling is classic Watervale—lemons, limes and a wonderfully clean, crisp finish. Just like a deliciously fresh party in your mouth. Enjoy!

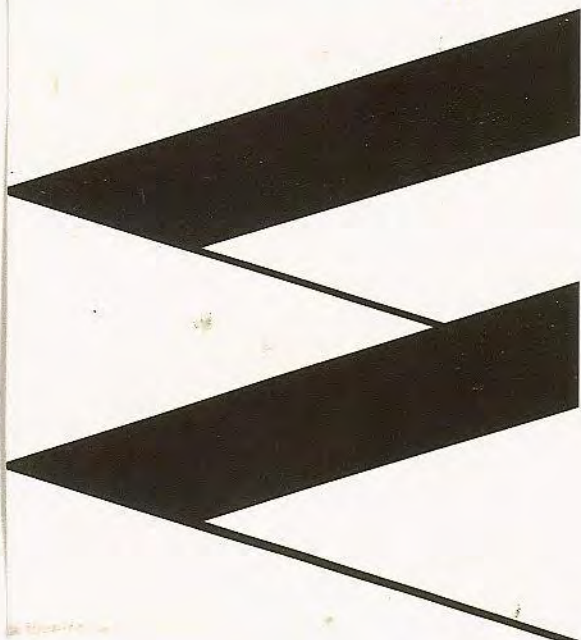


WINE OF AUSTRALIA
PRODUCED BY JIM BARRY
WINES, CRAIGS HILL ROAD,
CLARE SA 5453. MINIMAL
SULPHUR DIOXIDE ADDED
13.0% ALC/VOL VOLUME
APPROX 7.7 STD DRINKS



JIM BARRY WATERVALE RIESLING 2007

750ML



Gemtree
VINEYARDS

BUTTERY FAMILY

Uncut
Shiraz

MCLAREN VALE
2006

750ML

WINE OF AUSTRALIA

75cL

Gemtree Vineyards 2006 Uncut Shiraz McLaren Vale

Shiraz has been the jewel in McLaren Vale's crown for more than 150 years. Gemtree's Uncut is testament to the suitability of the variety in McLaren Vale and the founders of Gemtree Vineyards, Paul and Jill Buttery. Four decades ago, the Buttery family planted their first McLaren Vale vineyard, more recently, bottling the very best parcels from their 360 acres under the family owned Gemtree label.

Uncut is made from Shiraz fruit, hand selected from the family's 40 year old Tatty Road block tended by viticulturist Melissa Brown (nee Buttery). The simultaneous ripening of flavour, sugar and tannin in the fruit has resulted in a wine which shows remarkable balance early in the aging process.

Uncut Shiraz was vinified by Melissa's husband and winemaker Mike Brown. Simple crushing, natural open fermentation and gentle pressing into French and American oak barriques for 16 months before minimal fining and filtration is the key to preserving the vineyard character of Gemtree's Uncut Shiraz. The Buttery family hope that this bottle of Gemtree's Uncut can reveal the pure essentials of McLaren Vale Shiraz.



Cheers, Melissa and Mike Brown,
Viticulturist & Winemaker.



9 326755 000050

750ML WINE OF AUSTRALIA FROM MCLAREN VALE 75cL
PRODUCED BY GEMTREE VINEYARDS 184 MAIN ROAD,
MCLAREN VALE, SOUTH AUSTRALIA 5171 PH. +61 (0)8 8323 8199
info@gemtrevineyards.com.au www.gemtrevineyards.com.au
14.5% Alc. by Vol. APPROX. 8.6 STANDARD DRINKS
MINIMAL SULPHUR DIOXIDE ADDED

LG7USP08



NITAL BEEFSTEAK AND BURGUNDY CLUB
BEEFSTEAK AND BURGUNDY CLUB

Centro Citta

141 Bourke Street Melbourne

Tuesday 27 May 2008

On arrival

Sparkling and appetiser

Entree

Three Region Salad - Trio of cheeses

Main

Eye Fillet with Hollandaise Sauce

Dessert

Tiramisu and Blackberry Limoncello

Cheese and Fruit

Coffee

Jim Jones

Jill Tuckman

Lay Moore Stevens

Bruce

La. Sp.

LM Smith

Eselle Gold

Neil Gold

L. Moore. Stuart

Kayoko Jones

Kerri Greenwood

Godfrey Spitzer

Gail N. Greco

Abigail Spitzer

Julie Khor

Jacques Khor

Richard

Mark



A.J. Barry

Greg Brown

NITAL DINNER AT THE CENTRO CITTA 27th May 2008

Twenty one members and guests ventured out into very wintry weather to attend our May dinner. Our President, Garry Hunt was sunning himself at Broome while our Secretary/Treasurer Merv Ziebell was taking a leisurely cruise down European rivers. We missed them. I stood in as President and Jim as Treasurer. It was the first time I have presided over a B&B meeting and I found it was more difficult keeping the lady guests in some sort of order than the men!

Our Winemaster, Greg Brown had selected Seppelt Fleur de Lys Vintage 2006 Sparkling Pinot Noir/Chardonnay to be served with a delicious selection of pre dinner canapés. The selection of trio of cheeses as an entree provided an excellent accompaniment to the masked whites, which caused much discussion and were revealed to be a couple of old favourites: Mt Pleasant Semillon (2000) and Tahbilk Marsanne (2004).

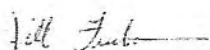
Beefmaster, Brian Topp was in his usual excellent form with the main course of outstanding eye fillet of beef with Hollandaise Sauce, cooked to perfection. As is usual the masked reds provoked much discussion. The 2004 Tatachilla Partners Cabernet Sauvignon from McLaren Vale was a popular drop but the wine of the night was the 2002 Warrabilla Reserve Durif from Rutherglen, a big wine that was still in its infancy but already drinking beautifully.

Ladies seem to appreciate dessert and the Tiramisu and Blackberry Limoncello proved very popular.

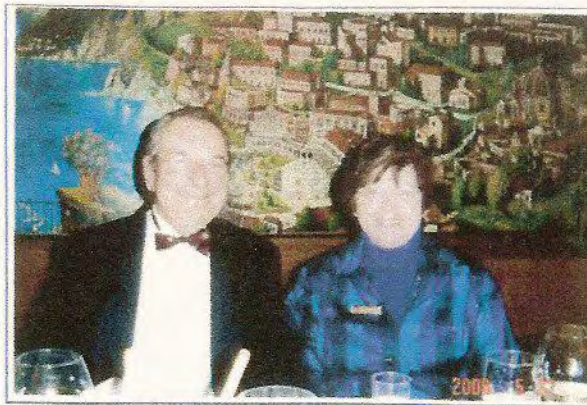
The meal concluded with cheese and fruit, Penfolds Club Reserve Tawny Port and coffee.

It was a most enjoyable evening. Thank you, Beef and Wine Masters, for your contribution.

I do not like to finish on a sad postscript but we were sorry to hear at our July AGM that the restaurant, which had been trading for twenty years, was since forced to close due to lack of viability. It is a sign of the times.



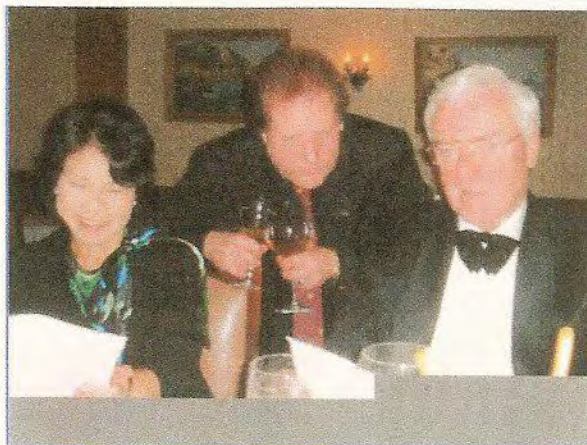
Jill Freebairn
Vice President



27 MAY, 2008

EVENING DINNER

CENTRO CITTA RESTAURANT



Photos from top:

Jim and Jill Freebairn

Kerin & Kayoko Greenwood
with Winemaster Greg Brown

Brian and Lena Topp

Jack and Julie Klok





THORN-CLARKE

SANDPIPER



2002 BAROSSA
SHIRAZ

100% FAMILY OWNED

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 MICROBIOLOGICAL WINE WINES PTY LTD, T/A SCHILD ESTATE WINES, 11 WOODS VALLEY RD, LUNDRA, SOUTH AUSTRALIA 5351.

SANDPIPER

2002 BAROSSA
SHIRAZ

With a Barossa heritage of six generations and world-acclaimed winemaker Jim Irvine completing his 52nd vintage, it's little wonder that Thorn-Clarke produces fine and true examples of the wines that have made this region world famous.

Our Sandpiper vineyard was named in honour of the remarkable migratory bird, which can be seen fossicking around the vineyard before flying to the northern hemisphere, sometimes as far as Siberia, before the chill of winter shrouds the Barossa.

We carefully select the fruit for our Sandpiper Shiraz, which displays good fruit lift and fragrance on the nose. The distinctive, ripe plum fruit flavours are complemented by soft tannins and an appealing spiciness. A classic example of the red wine variety that has earned the Barossa its place on the world winemaking map. This wine would make a fabulous accompaniment to red meats, pastas and a roast or enjoy on its own.



David B. Clarke
DAVID CLARKE
VIGNERON



13.5% ALC/VOL
APPROX 8.0 STANDARD DRINKS, PRESERVATIVE (220) ADDED

PRODUCED BY THORN-CLARKE WINES
GAWLER PARK ROAD, ANGASTON, S.A. 5353 AUSTRALIA
www.thornclarkewines.com