

NITAL BEEFSTEAK AND BURGUNDY CLUB

2008/2009

ANNUAL GENERAL MEETING – 22 JULY, 2008
LIBERTINE RESTAURANT – NORTH MELBOURNE

OFFICE BEARERS

PRESIDENT	JILL FREEBAIRN
VICE PRESIDENT	BRIAN TOPP
SECRETARY/TREASURER	MERV ZIEBELL
WINEMASTER	JIM FREEBAIRN
BEEFMASTER	JACK KLOK
CELLARMASTER	JIM FREEBAIRN
COMMITTEE (2)	GLEN ABERY
	KEVIN MCLAREN
CLUB AUDITOR	KERIN GREENWOOD
PAST PRESIDENT	GARRY HUNT

<u>CLUB LUNCHEONS</u>	Members	\$80	
	Guests		\$85
<u>CELLAR LEVY</u>		\$55	

MEMBERS UPDATE

New Member

134	Michael Doran	Joined	28.10.08
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Resigned

82	Ralph Foster	Resigned	22.07.08
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NITAL COMMITTEE 2008/2009

L-R

KEVIN MCLAREN
JACK KLOK
MERV ZIEBELL
JILL FREEBAIRN
GLEN ABERY
BRIAN TOPP
JIM FREEBAIRN

COMMITTEE
BEEFMASTER
SECRETARY/TREASURER
PRESIDENT
COMMITTEE
VICE PRESIDENT
WINEMASTER



NITAL BEEFSTEAK AND BURGUNDY CLUB
MINUTES OF ANNUAL GENERAL MEETING
HELD AT LIBERTINE RESTAURANT, NORTH MELBOURNE
AT 11.10AM, 22 JULY, 2008

The meeting was opened by the President Garry Hunt who welcomed all members present and thanked them for their attendance.

Present: Messrs. Garry Hunt (Chair), Merv Ziebell, Jim and Jill Freebairn, Glen Abery, Kevin McLaren, Brian Topp, Ralph Foster, Greg Brown, Kerin Greenwood, Paul Fenning, Jack Klok, Tom Tucker, Godfrey Spiteri, Lloyd McDermott.

Apologies: Archie Aznavorian, Ron Watt, Carl Dunstan, Ross Barry, Neil Noonan.

Apologies Accepted

Minutes of the previous Annual General Meeting held on 24 July, 2007, were moved for approval by Kerin Greenwood, seconded Kevin McLaren and accepted by all present.

Business Arising: Nothing offered

Treasurer's Report: The audited balance sheet presented to members on arrival showed a Club Surplus of \$229, Club Bank Account of \$1560 Cr. and Cellar Account \$28 Cr with Cellar Stock of \$15843
Moved for approval by Merv Ziebell, seconded Jack Klok.

Accepted by all present.

Discussion: Kerin Greenwood, Auditor, spoke regarding his notation on signing the above report and asked that a physical stocktake be undertaken as soon as possible. Matter to be discussed in General Business.

Correspondence:

- 21.09.07 Letter of Nomination from Greg Brown for Jill Marshall
- 26.09.07 Letter confirming Membership of Jill Marshall
- 19.10.07 Letter to General Secretary, John Macklin, enclosing history books 1999-2006 completing 40 years.
- 30.10.07 Letter from John Macklin confirming receipt of Club's history.
- 21.02.08 Letter of Nomination from Kevin McLaren for Godfrey Spiteri.
- 6.03.08 Letter confirming membership of Godfrey Spiteri.
- 26.03.08 Letter of Nomination from Garry Hunt for Tom Tucker.
- 1.04.08 Letter confirming membership of Tom Tucker
- 1.04.08 Letter of Nomination from Brian Topp for Lloyd McDermott.
- 1.04.08 Letter confirming membership of Lloyd McDermott.
- 24.06.08 Letter to all members notifying of AGM 22/7/08

Resignations: Mike Stanley due to interstate transfer 22.7.07
Norm Buckley due to distance from Barwon Heads 30.6.08
Ian Killip due to ill health 30.6.08

Accepted.

Reports

Reports, from Beef, Wine and Cellar Masters received. Copies to be forwarded to members with AGM Minutes.
Reports moved by respective Masters, seconded Garry Hunt.

Accepted.

This being the AGM the President declared all positions vacant and called for nominations for President for 2008-9.

PRESIDENT

JILL FREEBAIRN Nominated by Garry Hunt Seconded Merv Ziebell

In taking the chair, Jill thanked Garry for his efforts over the past year and called for nominations for other positions.

<u>VICE PRESIDENT</u>	BRIAN TOPP	Nominated by Merv Ziebell	Seconded Greg Brown
<u>WINEMASTER</u>	JIM FREEBAIRN	Nominated by Merv Ziebell	Seconded Greg Brown
<u>BEEFMASTER</u>	JACK KLOK	Nominated by Brian Topp	Seconded Kevin McLaren
<u>SECRETARY/TREAS.</u>	MERV ZIEBELL	Nominated by Jim Freebairn	Seconded Jack Klok
<u>COMMITTEE (2)</u>	KEVIN MCLAREN	Nominated by Brian Topp	Seconded Godfrey Spiteri
	GLEN ABERY	Nominated by Merv Ziebell	Seconded Brian Topp
<u>CELLAR MASTER</u>	JIM FREEBAIRN	Nominated by Brian Topp	Seconded Greg Brown
<u>AUDITOR</u>	KERIN GREENWOOD	Nominated by Kevin McLaren	Seconded Brian Topp
			All duly elected.
<u>PAST PRESIDENT</u>	GARRY HUNT		

GENERAL BUSINESS

1. Affiliation Fee/Public Liability, Directors and Officer Bearers Insurance.
Moved Merv Ziebell, seconded Kevin McLaren that the sum of \$300 be paid to the Beefsteak and Burgundy Club Inc. for the period 2008-9.
Motion accepted.
2. Annual Subs/Fees
 - (a) After a general discussion between all members it was moved by Brian Topp that the Club Lunch Costs for Members Only be \$80 each. Motion seconded by Jack Klok Motion accepted
 - (b) Moved by Jim Freebairn seconded Brian Topp that the cost of Club Luncheons for GUESTS be \$85 each. Motion carried
 - (c) Moved Garry Hunt and seconded Jack Klok that the Club's
 1. Annual Subscription be \$55
 2. Nomination Fee be \$35
 3. Club Tie Fine be \$1Motion carried
3. Cellar Levy
Moved by Jim Freebairn seconded Greg Brown that the Cellar Levy for 2008/9 be \$55
Accepted
4. History Book
Moved by Merv Ziebell seconded Brian Topp that members be charged \$5.00 each for the 2007/8 History Book.
Accepted
5. Cellar Stocktake Moved Godfrey Spiteri seconded Garry Hunt that members Jim Freebairn, Merv Ziebell, Kevin McLaren and Greg Brown arrange a suitable time between themselves for a cellar stocktake and report to members the results.
Carried
6. Moved by Merv Ziebell seconded Greg Brown that Jill Marshall be granted six months leave of absence in reply to her request by letter.
Carried

There being no further General Business before the Chair, the President thanked members for their attendance and declared the meeting closed after which we adjourned for a most delightful lunch.

JILL FREEBAIRN
PRESIDENT



MERV ZIEBELL
SECRETARY

NITAL BEEFSTEAK AND BURGUNDY CLUB

JULY 2008 – OCTOBER 2008

Beefmaster: Jack Klok

Winemaster: Jim Freebairn

22 July 2008 LIBERTINE RESTAURANT
NORTH MELBOURNE 22 Cuisine \$65.00
Annual General Meeting

Menu and Autographs follow

WINES:

2006	Yarra Burn Pinot Noir, Chardonnay, Pinot Meunier	\$18.00
2005	Maison Champy, Bourgoyne Chardonnay	18.00
2006	Mâcon-Villages Cave de Lugny Chadonnay	13.50
2006	Wolf Blass Gold Label Barossa Shiraz	16.20
2006	Katnook Founder's Block Coonawarra Cab.Sauvignon	18.00
	Buller Victoria Tokay	9.00

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26 August,2008 RISING SUN BAR & BISTRO
SOUTH MELBOURNE 21 Cuisine \$50.00
Menu and Autographs to follow

WINES:

	Deutz Marlborough Cuvée Brut Methode Traditionnelle	\$16.90
2006	Scotchmans Hill Swan Bay Victoria, Chardonnay	15.20
2007	Scotchmans Hill Swan Bay Victoria Pinot Noir	15.20
*	1994 Brown Bros. Victoria Ruby Cabernet	16.20
*	1994 Brown Bros. King Valley Politinis Cabernet Sauvignon	16.90
*	1990 Kay's Amery McLaren Vale Vintage Port	3.00
	(Club Bottling 22.11.1992)	

- Club Cellar Wines

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23 September, 2008 MAMA DUKE RESTAURANT
MONASH UNI. CAULFIELD CAMPUS 17 Cuisine \$56.00
Menu and Autographs follow

WINES:

	Crémant D'Alsace Dopff Brut Cuvée Julien	\$14.80
	Chambers Rosewood, Rutherglen Oloroso	18.95
	Osborne Sherry Abocado Medium	16.95
*	1995 Bendigo Water Wheel Cabernet Sauvignon	10.40
*	1995 Stanton & Killeen Cabernt Sauvignon	14.50
	Yalumba Antique Tawny, Museum Reserve Port	16.15

- Club Cellar Wines

28 October, 2004 MARIS RESTAURANT, MALVERN
Menu, Wines and Autographs follow



NITAL BEEFSTEAK AND BURGUNDY CLUB

BEEFSTEAK AND BURGUNDY CLUB

PRESIDENT: *Jill Freebairn*

BEEFMASTER: *Jack Klok*

WINEMASTER: *Jim Freebairn*

Tuesday July 22nd 2008

Entrée

Terrine du jour, relishes, pickles & mini brioche loaf

Plat

Grass-fed eye fillet, crispy sweetbreads & horseradish cream

Fromages

A selection of French and European cheeses to share

Coffee by Artisan Espresso "Padre" blend

Tea by Larsen and Thompson

Libertine petit fours

Libertine

French Dining Room

500 Victoria Street

North Melbourne Vic 3051

03 9329 5228 / www.libertinedining.com.au

Y Mbb

LIBERTINE

27/7/08

Madam

Brian

L M Dymott

Kenn Greenwood

Paul Fennings

Don

Salh Test

Shea Avery x

Gary

Jim

Greg Brown

Cooby Spiteri

Neil A. Wrenan

Paul

Autographs

Alzhu

Ken

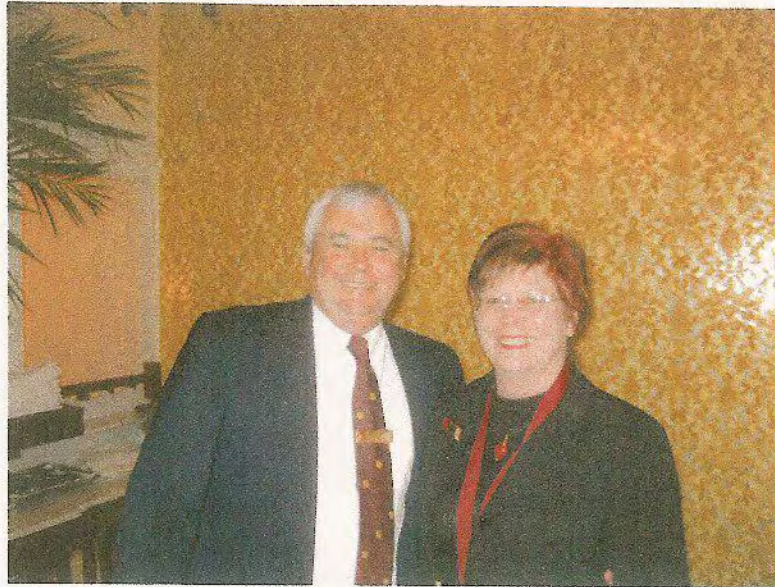
Alzhu

Alzhu

Alzhu

Alzhu

M. L.



Outgoing President Garry Hunt welcomes and congratulates our 2008/2009 President Jill Freebairn at the Libertine Restaurant 22 July, 2008.



Members enjoying lunch following AGM in July



MAISON  CHAMPY

FOUNDED IN 1725, CHAMPY IS THE OLDEST FIRM IN BURGUNDY. WE MATURE OUR WINES IN A VERY TRADITIONAL WAY TO ENABLE THEM TO EXPRESS ITSELF, THE NATURAL DEVELOPMENT OF OUR WINES MAY LEAVE SOME WINES WHICH IN NO WAY ALTERS THEIR QUALITY.

Imported By:
James Busby Fine Wines & Spirits
800 Toorak Road
Toorak VIC 3146
AUSTRALIA

13% / VOL. - 750 ML
CONTAINS SULPHITES
CONTAINS APPROXIMATELY 7.7 STD. DRINKS

MIS EN BOUTEILLE PAR MAISON CHAMPY A F 21200
www.champy.com



VIN DE BOURGOGNE

MÂCON-VILLAGES

THIS MÂCON-VILLAGES IS PRODUCED FROM CHARDONNAY SOURCED FROM THE SOUTH OF BURGUNDY, CLOSE TO THE VILLAGE OF CHARDONNAY ITSELF. FRESH, CITRUS CHARACTERS ON THE NOSE LEAD INTO A CREAMY TEXTURAL HINT ON THE PALATE AND AN ELEGANT, FRUITY FINISH.



CAVE de LUGNY

Imported by James Busby Fine Wines
800 Toorak Rd, VIC 3146 AUSTRALIA
Produce of France - Preservative (220), added
Contains Approx 8.0 STD DRINKS
750ml - 13.5% alc/vol

MÂCON-VILLAGES

APPELLATION MÂCON-VILLAGES CONTRÔLÉE



"CHARDONNAY"

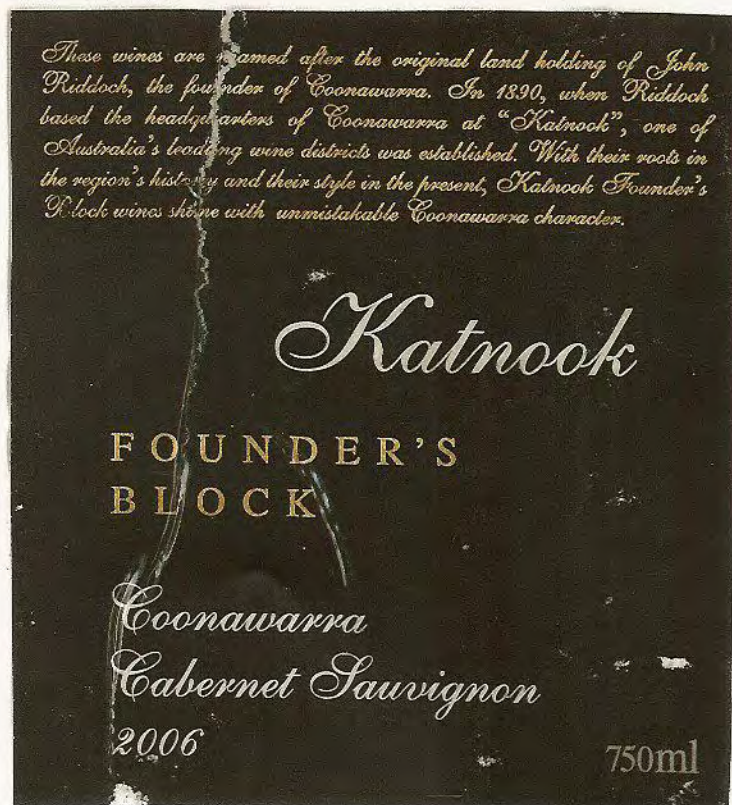
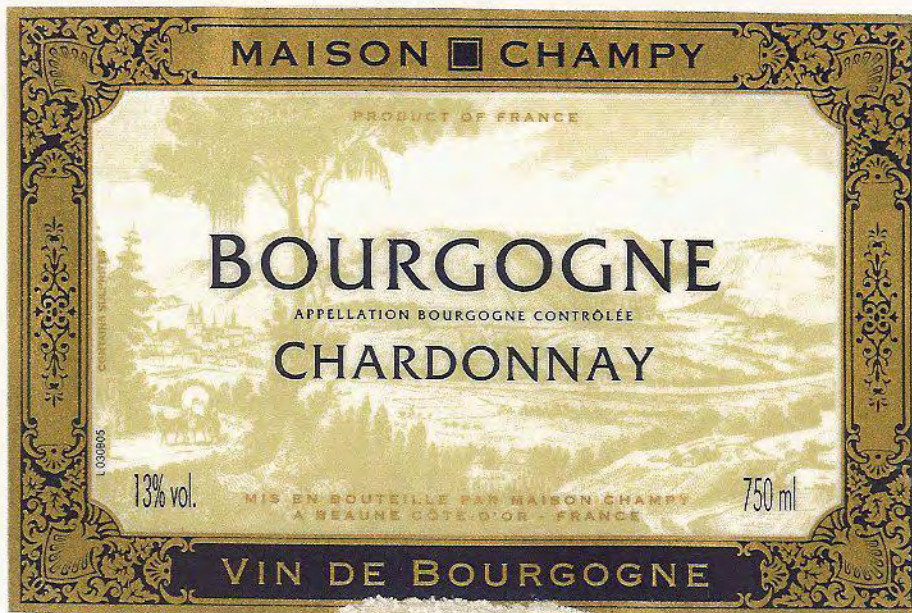
Mis en Bouteille par
CAVE DE LUGNY

(SAÔNE ET LOIRE) F 71260 LUGNY
A F 69220

PRODUIT DE FRANCE

13.5% vol.

750 ml



SHIRAZ 2006

BAROSSA

THE VINES

Sourced from low yielding vineyards throughout the Barossa noted for producing intensely flavoured fruit.

THE METHOD

Each vineyard parcel was fermented separately in small-batch open fermenters. The wines were gently pressed, racked, and transferred to a combination of seasoned and new French and American oak for 15 months maturation before blending, light filtration and bottling. Screwcaps were used to ensure freshness and preserve the character of the wine.

THE RESULT

Soft, rich and elegant, this is a medium bodied wine exhibiting lifted aromas of blueberries, blackberries and dark plums overlain with anise and smoky oak. Excellent depth on the palate is balanced with good acidity and fine, long tannins. This wine will benefit from 4 to 6 years of careful cellaring.

Wolf Blass Wolf Blass AM-Founder



PRODUCED BY WOLF BLASS WINES
STURT HIGHWAY, NURIOOTPA
SOUTH AUSTRALIA 5365
www.wolfblass.com.au
15.5% ALC/VOL
CONTAINS SULPHITES
WINE OF AUSTRALIA
CONSUMER INFORMATION
T: AUSTR 1300 651 650
NZ 0800 651 650



750 mL



Enjoy Responsibly



WOLF BLASS®

Gold Label

*Sourced from low yielding vineyards
in the Barossa*

BAROSSA

SHIRAZ

2006

750mL

Victoria TOKAY

Amber in colour with sweet toffee flavours,
finishing smooth and dry.

Serving suggestions: Serve after dinner with
a selection of cheeses, nuts and dried fruits.

L1783



9 313299 000387

Buller Wines
Three Chain Road
Rutherglen 3685
Victoria Australia
P 02 6032 9660
F 02 6032 8005
info@buller.com.au
www.buller.com.au

Approx. 10.7 Std. drinks
pres. 220 added
Alc./vol. 18.0%



BULLER

WINEMAKERS SINCE 1921

*Our family has been a highly acclaimed producer of premium
fortified wines since 1921. The accumulated knowledge and
experience gained over that time has contributed to the making
of this fine wine for your pleasure and enjoyment.*

Victoria
TOKAY

WINE. PRODUCT OF AUSTRALIA



NITAL BEEFSTEAK AND BURGUNDY CLUB

BEEFSTEAK AND BURGUNDY CLUB

PRESIDENT: *Jill Freebairn*

BEEFMASTER: *Jack Klok*

WINEMASTER: *Jim Freebairn*

Tuesday, August 26, 2008

Entrée

Char grilled quail
with new potato fondants and an orange, grape and parsley salad
and verjuice dressing

Main

450 gram Prime T Bone Steak cooked to your liking
served with potato gratin and crisp green beans
and horseradish butter

To finish

A selection of Australian and imported cheeses
with quince paste, apple, muscatel grapes and water crackers

Jack Klok, Beef Master



Bar and Bistro
Café Style outdoor seating available
Live music
Function Room available

**Cnr Raglan Street and Eastern Road
South Melbourne
Tel: 9696 2411**

Autographs

RISING SUN HOTEL

26th AUGUST 2008

M. J. Lee



Glen Abeyaratne



Marshall Browne

Lerin Greenwood

Neil Thompson

Jim Juban

Greg Brown

J. K. Lee

L. M. Bennett

Jill Tubani

Jacky. Kessell

Ron Satt

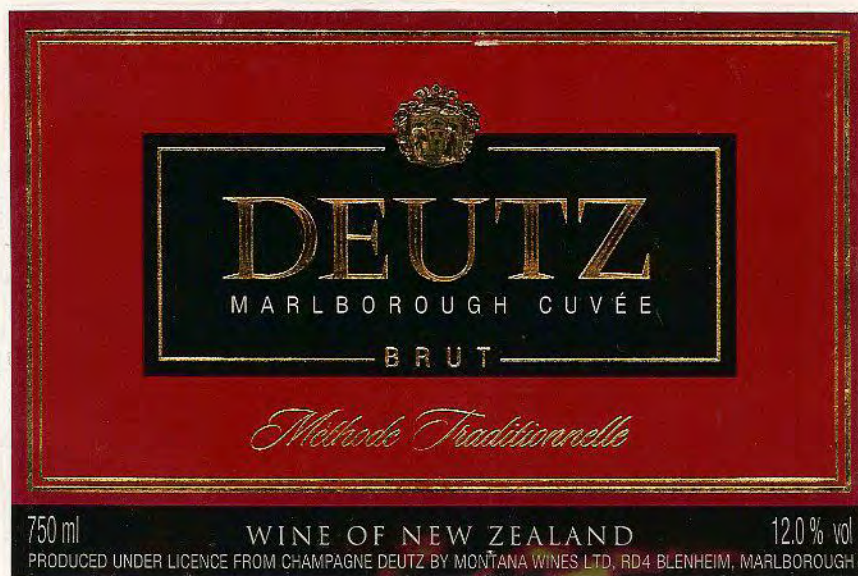
K. K. Lee



Sam L. K.

Alan

Gregory Spitzer



DEUTZ MARLBOROUGH CUVÉE

Made under licence from Champagne Deutz in France, Deutz Marlborough Cuvée marries premium cool-climate grapes with traditional champagne-making techniques to craft a sophisticated, elegant méthode traditionnelle. Complex and well-balanced, Deutz Marlborough Cuvée Brut has a slightly honeyed nose and a long, lingering finish.

TO OPEN: LOOSEN WIRE CAGE, FIRMLY HOLD CAGE AND CORK, GENTLY TWIST BOTTLE. CAUTION: POINT AWAY FROM PEOPLE AND FRAGILE OBJECTS. DO NOT SHAKE. DO NOT LEAVE BOTTLE UNOPENED AFTER WIRE HAS BEEN LOOSENEED.

☎ 0800 503 000 (NZ)

Contains approximately 7.1 standard drinks. This wine was clarified the traditional way, using dairy and fish products. Traces may remain.



9 414024 410508

Preservative (P20), Antioxidant (E200) added.

BROWN BROTHERS
1994 Ruby Cabernet

The Ruby Cabernet variety was produced in California in 1948 by crossing the well known Cabernet Sauvignon with the more obscure variety Carignan.

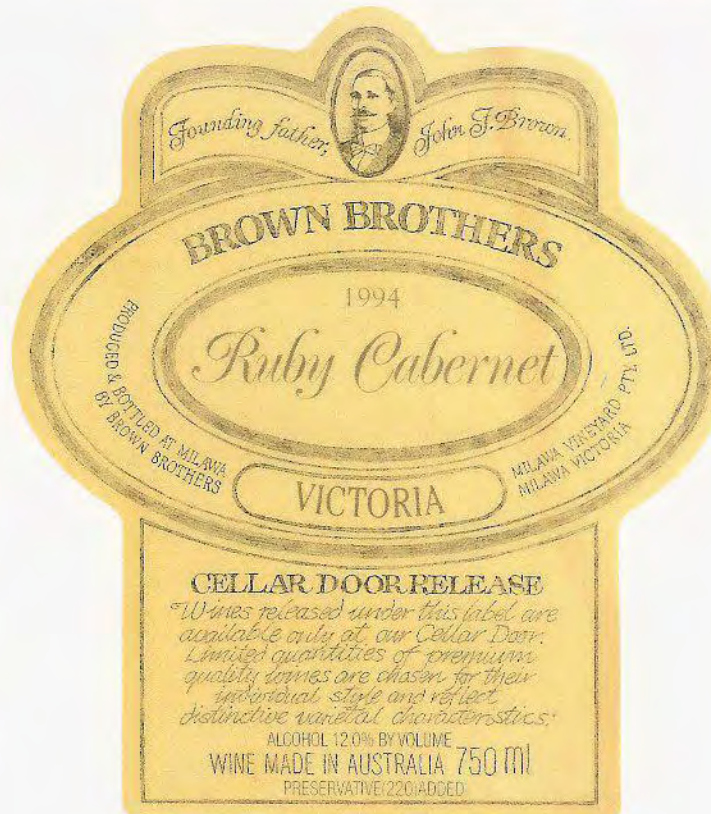
Ruby Cabernet was developed to produce a red wine with a structure and flavour similar to Cabernet Sauvignon but which would withstand and thrive in warmer growing conditions than those preferred by its renowned parent. These grapes were grown at our Mystic Park vineyard in northern Victoria.

In order to retain flavour and colour, this wine has not been fined or filtered prior to bottling, and hence will form a sediment quite early in its life.

Decanting is recommended.

APPROX 7.1 STANDARD DRINKS

L210397



BROWN BROTHERS
1994 Politini's Cabernet Sauvignon

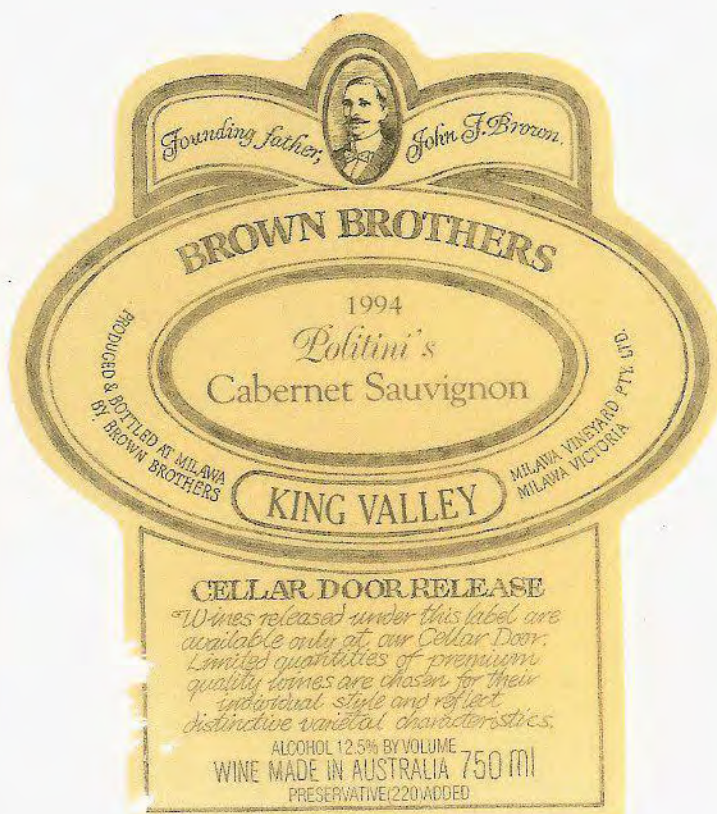
These grapes were grown on the Politini family vineyard at Cheshunt in the upper reaches of the King Valley. The vineyard is situated at the end of a low ridge, at approximately 300 metres above sea level, and is composed of deep red granitic soils.

These mild growing conditions maximise colour and flavour development, as evidenced by this wine. It has a deep crimson colour, aromas redolent of ripe, red berries complemented by new oak, and rich concentrated flavours with firm but fine tannins.

In order to retain flavour and colour, this wine has only received minimal filtration prior to bottling and will form a sediment quite early in its life. Decanting is recommended.

APPROX 7.4 STANDARD DRINKS

L050297





NITAL BEEFSTEAK AND BURGUNDY CLUB
BEEFSTEAK AND BURGUNDY CLUB

PRESIDENT: *Jill Freebairn*

BEEFMASTER: *Jack Klok*

WINEMASTER: *Jim Freebairn*

Tuesday, September 23, 2008

ENTRÉE

Roasted red pepper soup and dumplings

MAIN

Osso Bucco with roasted vegetables and gnocchi

DESERT

Gelati and espresso ice cream

COFFEE

MAMADUKE RESTAURANT
Monash University
Caulfield Campus

MAMA DUKE

MONASH UNI.

[Signature]

Glen Abernethy

[Signature]

Charles Fitzgerald
Coedfyr, Spoken

[Signature]

Ronald Datt

[Signature]

[Signature]

L M Demott

Daryn Klor

Birgit

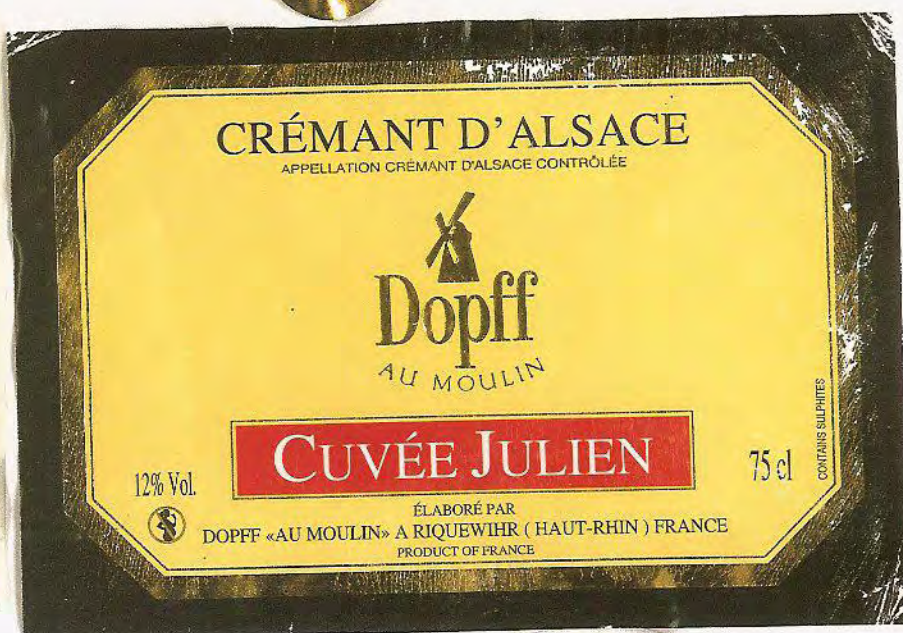
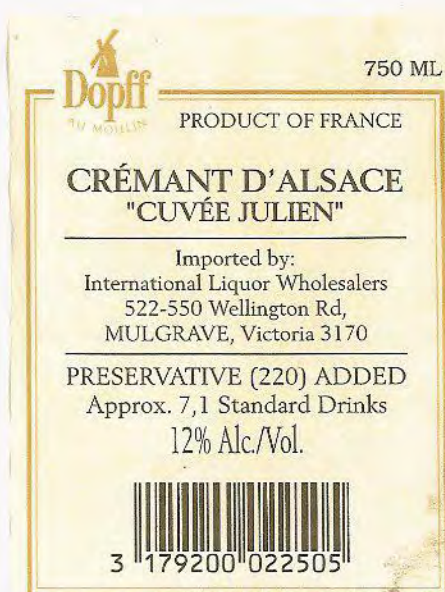
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Autographs

23rd SEPT 2008

Gary H
[Signature]

Gill Lunkin
[Signature]



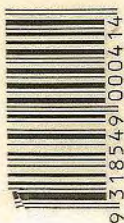
Chambers Rosewood Vineyards

Oloroso

This small, family winery was established in North Eastern Victoria by William Chambers in 1858, and is now operated by fifth generation winemaker Bill Chambers and his son Stephen.

Made from grapes off low yielding, dry-land vineyards, many of which are over 80 years old, giving the wonderfully concentrated flavours for which this area is renowned.

This wine suits most palates. It exhibits rancio characters which are qualities gained from the flavours and aromas of the fruit after it has been carefully aged, over many years in American Oak. Added to soup it can make an interesting change. We always enjoy it with our Leek and Parsnip soup!



Approximately 10.7 standard drinks
May contain traces of milk product.
Additive 220
18.0% Alc/Vol
Produced and bottled by:
Chambers Rosewood Pty Ltd
Barkly Street, Rutherglen
Victoria 3685 AUSTRALIA

CHAMBERS RUTHERGLEN



Oloroso

WINE OF AUSTRALIA 750mL

YALUMBA ANTIQUE TAWNY

YALUMBA ANTIQUE TAWNY

Every once in a while, small parcels of wine from our museum are released to be enjoyed by wine lovers around the world. Fortified wines are an important part of Australia's wine heritage. Yalumba is Australia's oldest family owned winemaker and we are dedicated to preserving this unique aspect of our wine history through occasional releases of our rare trio: Museum Muscat, Antique Tawny and 50 years Old Tawny.

CONTAINS APPROXIMATELY 5.6 STANDARD DRINKS
PRESERVATIVE (220) ADDED



9 311789 010540

Museum Reserve DESSERT WINE

Four decades ago, we initiated the practice of putting aside a few barrels of each year's production of our deluxe tawnys. During the ageing process, evaporation, known as the "angels share", reduces the volume to less than half of the original.

With an average age of over twelve years, this 'antique tawny' is rich and concentrated.



375 mL

19% ALC BY VOL

YALUMBA WINERY, EDEN VALLEY ROAD,
ANGASTON, SOUTH AUSTRALIA 5353
PRODUCT OF AUSTRALIA

This wine was selected from vineyards in cool climate regions of Victoria. It is a balanced wine showing melon and white peach fruit characters with integrated oak overtones. It is best enjoyed with seafood, white meats and Asian foods in the company of good friends.

Swan Bay on the Bellarine Peninsula was named by the famous navigator Commander Matthew Flinders in 1802 and can be viewed from Scotchmans Hill, situated some 50 km due south of Melbourne. Scotchmans Hill, family owned since its establishment in 1982, produces wine under the labels Scotchmans Hill, Swan Bay and The Hill.

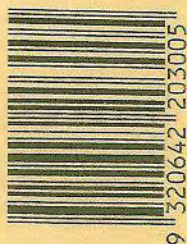
For more information please contact us at www.scotchmans-hill.com.au

PRODUCE OF AUSTRALIA
THE SCOTCHMANS HILL GROUP PTY LTD
SCOTCHMANS ROAD DRYSDALE VICTORIA 3222
PRESERVATIVE (220) ADDED
MAY CONTAIN TRACES OF MILK PRODUCTS
14.0% ALC/VOL APPROX 8.3 STANDARD DRINKS

SCOTCHMANS HILL



2006
SB
CHARD



SCOTCHMANS HILL

SWAN BAY

VICTORIA
CHARDONNAY
2006

750ml

SCOTCHMANS HILL

SWAN BAY

VICTORIA
PINOT NOIR
2007

750ml

This fruit was selected from vineyards in cool climate regions of Victoria. It displays typical fresh, ripe red fruit and violet characters and is best enjoyed with lighter red meats, pasta and fish. This wine will benefit from careful cellaring for up to three years.

Swan Bay on the Bellarine Peninsula was named by the famous navigator Commander Matthew Flinders in 1802 and can be viewed from Scotchmans Hill, situated some 50 km due south of Melbourne. Scotchmans Hill, family owned since its establishment in 1982, produces wine under the labels Scotchmans Hill, Swan Bay and The Hill. For more information please contact us at www.scotchmanshill.com.au

WINE OF AUSTRALIA
SCOTCHMANS HILL GROUP PTY LTD
SCOTCHMANS ROAD DRYSDALE VICTORIA 3222
CONTAINS SULPHITES
MAY CONTAIN TRACES OF EGG OR EGG PRODUCTS
14.0% ALC/VOL APPROX 8.3 STANDARD DRINKS

SCOTCHMANS HILL



SB
PINOT
2007



Nital Beefsteak and Burgundy Club



Monthly Lunch

Maris Restaurant

15 Glenferrie Road, Malvern

Tuesday, 28 October 2008

Beefmaster: Jack Klok

Winemaster: Jim Freebairn

Menu / Wines

Pre-Lunch Drinks: Lindauer Special Reserve Brut
Cuvee (NZ) \$14.80

ENTRÉE

Hickory smoked beetroots with Chicory
Pumpkin custard, pine nuts, goats' curd

1995 Chateau Tahbilk Marsanne (Cleanskings) * \$8.95

2004 Tahbilk Marsanne * \$ 8.70

MAIN

Slow cooked beef
Mushroom barley, raw cabbage
Truffled egg yolks, wasabi
Served with fried chips and salad

1997 Baileys of Glenrowan Shiraz * \$10.50

1998 Baileys of Glenrowan Shiraz * \$15.00

DESSERT

Selection of French and Italian cheese
Quince paste & walnuts

1995 Seppelts G.R.12 Seppeltsfield Show Vintage
Touriga *

\$ 9.20

COFFEE

17 Members/Guests

Cuisine: \$65.00

* Club cellar wines



Happy birthday Carl at Maris Restaurant.



President Jill Freebairn welcomes new Member Michael Doran at our meeting October 2008 luncheon.

Autographs

28th OCT. 2008

MARIS REST. - MALVERN

M. J. Sublett

Glen Abbey xx

Jim Juban

Ed Brown

John

Jacques Klos

Ron Datt

Robert H. Hunter?

Lt. Demott

Brian G.P.

John

Lee Price

Gary H.

Anthony Spiteri

Hyman

John

Ben

Nital Beefsteak and Burgundy Club Luncheon
Tuesday 28 October, 2008

Maris Restaurant, Malvern.

Around twelve months ago I really enjoyed a Nital lunch at Maris Restaurant – the décor and general ambience of the restaurant really appealed. When the notices were handed around this September that the next meeting would be at “Maris” I was really looking forward to the day.

Apart from the overwhelming noise level we were not disappointed.

President, Jill Freebairn, correctly dispensed with most of the formalities until other diners had left the room – hopefully they could all lipread each other at their tables.

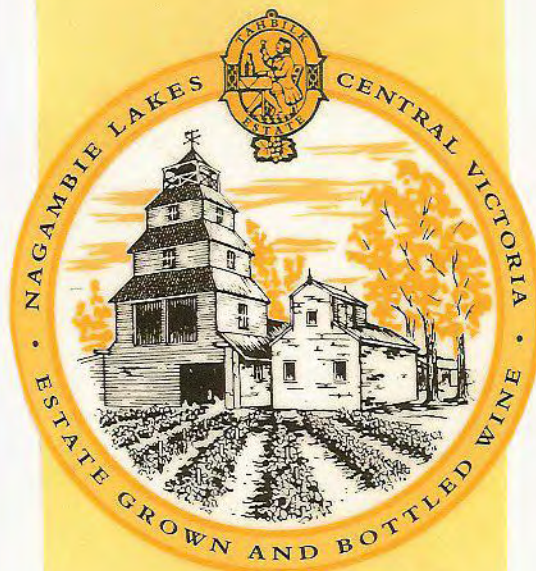
The entrée of hickory smoked beetroot with chicory pumpkin custard, pine nuts and goats' curd was an absolute delight. The meal was light, tasty and colourful – all an entrée should be. To determine the accompanying two white wines was a bit more of a challenge. Given my family history (that means that Dad often enjoys this wine and shares it with us) I was straight on to #2 – 2004 Tahbilk Marsanne, but had no idea that #1 was a younger version and had been developed in a different method (sorry can't remember what Jim said!!!)

The main of slow cooked beef, mushroom barley, raw cabbage, truffled eggs and wasabi was also accompanied by green salad and chips. The meat was beautifully tender and the barley was excellent.

The two red wines were both shiraz with #1 being stronger and #2 being milder, 1997 and 1998 Baileys of Glenrowan Shiraz respectively, which meant that both nominated speakers were 50% accurate!

My congratulations to Beefmaster Jack, Winemaster Jim and to Maris Restaurant – an excellent lunch.

Glen Abery



Tahbilk

EST. 1860

2004
MARSANNE

750ml

13.0% VOL

A PRICELESS INHERITANCE

PRESERVATIVE (220) ADDED 13.5% ALC/VOL BAILEYS OF GLENROWAN TAMMICK GAP ROAD GLENROWAN VICTORIA

BAILEYS
SHIRAZ 1997

Established in 1870, Baileys has been producing robust style red wines for over 120 years.

Baileys Shiraz is a wine with huge flavour and balanced tannins. A uniquely Australian style.

The 1997 Baileys Shiraz shows great depth of flavour and balance for drinking now, while retaining the cellaring potential of the traditional Baileys style. Enjoy over the next 20 years.



APPROXIMATELY 8.0 STANDARD DRINKS

BAILEYS

SHIRAZ

1997

PRODUCT OF AUSTRALIA 750ml

EST 1870



BAILEYS

of GLENROWAN

S H I R A Z
1 9 9 8

13.5% VOL WINE PRODUCT OF AUSTRALIA 750ml

BAILEYS

of GLENROWAN

S H I R A Z 1 9 9 8

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 plantings have continued right throughout the century.

The 1998 vintage Glenrowan Shiraz is a classic Australian red – full of character, offering rich, warm fruit and well-integrated tannins. The wine is intended to be delicious in its youth as well as having the traditional Baileys ability to age for at least a decade.

Baileys of Glenrowan – real Australian heritage in a bottle.



9 314422 050019

BAILEYS OF GLENROWAN
TAMINICK GAP ROAD
GLENROWAN VIC. 3675 AUSTRALIA

PRESERVATIVE (220) ADDED

CONTAINS APPROXIMATELY
8.0 STANDARD DRINKS

Nital Beefsteak and Burgundy Club

Dinner

Piccolo Mondo Restaurant

240 Lygon St Carlton

Tuesday, 25 November 2008

Beefmaster: Jack Klok

Winemaster: Jim Freebairn

Menu / Wines

CANAPES

ORLANDO TRILOGY PINOT NOIR CHARDONNAY \$ 10.40

ENTRÉE

Caesar Salad

2008 WE2 Chardonnay (CLEAN SKIN)

\$ 2.00

2003 BROWN BROS. PATRICIA CHARDONNAY

\$ 27.75

MAIN

Fillet Mignon

Mushroom sauce and seasonal vegetables

* 2001 Jamiesons Run COONAWARRA Cabinet Sauvignon

\$ 13.00

* 2001 Penfolds Bin 407 Cabinet Sauvignon

\$ 19.25

DESSERT

Crème Brûlée

RICCADONNA ASTI. SPARKLING WINE

\$ 9.40

Coffee, Cheese and Biscuits

* 1996 ANGROVES VINTAGE PORT

\$ 9.50

CUISINE \$ 80.00

* CELLAR WINES.

14 MEMBERS / GUESTS.

Autographs

Autographs

Piccolo Mondo

25th November 2008.

Jin Jubani

Glen Abery

Henry

Paul Warner

Malcolm Warner

Godfrey Spiteri

Ally

MSM

Br. GP

J. H. H.

Gang H.

Rossy St. John

Jill Jubani

Allan Stamford



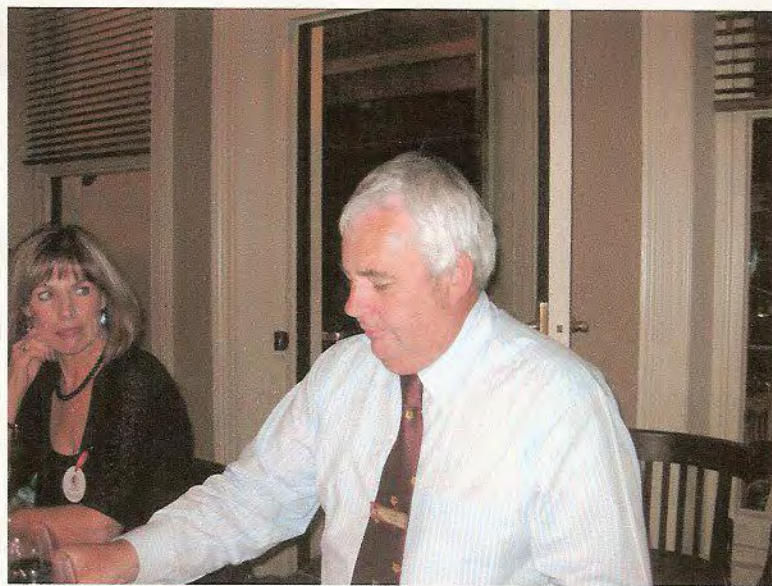
Members/Guests enjoying
Dinner at the Piccolo Mondo.



Jack Klok exciting our taste
buds before the excellent dinner
at the Piccolo Mondo 25/11/08



Winemaster Jim Freebairn studying
one of the White wines and asking
for various comments.

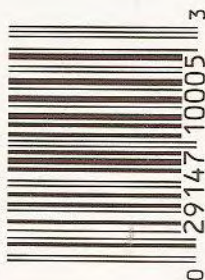


Is he right or is he wrong??
Past President Garry Hunt
telling all what the Red is.

PATRICIA
CHARDONNAY
2005

The Patricia name is a dedication for Patricia Brown's hard work and the love she has given her family. Her contribution has made Brown Brothers the success it is today.

MALOLACTIC FERMENTATION	55%
OAK MATURATION	9 months in new and old French barriques
ANALYSIS	T/A 5.8g/L pH 3.4
CELLARING POTENTIAL	3 - 5 years

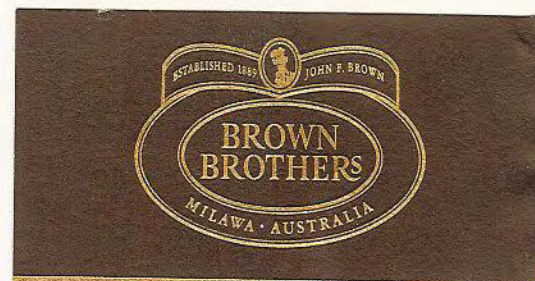


VICTORIA
WINE OF AUSTRALIA
750ML 14.0%VOL

APPROX. 8.3 STANDARD DRINKS.
PRESERVATIVE (220) ADDED
This wine has been fined using milk products and traces may remain.

BROWN BROTHERS MILAWA VINEYARD PTY LTD,
239 MILAWA-BOBINAWARRAH ROAD,
MILAWA, VICTORIA 3678

bbmv@brown-brothers.com.au
www.brownbros.com.au



PATRICIA
CHARDONNAY
2005

Patricia A Brown

VICTORIA
750ML 14.0%VOL

WE 2

Chardonnay

2008

Wine of Australia

EXCLUSIVE TO DAN MURPHY'S
522-550 WELLINGTON RD MULGRAVE VIC 3170

PRODUCED WITH THE AID OF MILK PRODUCTS
AND TRACES MAY REMAIN

13.0% ALC/VOL
PRESERVATIVE (220) ADDED
ANTIOXIDANT (300) ADDED



750mL



9 313748 003853

Penfolds

BIN 407
CABERNET SAUVIGNON

A full-bodied yet elegant wine style, showing minty blackcurrant flavours, with superb oak integration from 12 months maturation in French and American hogsheads.

Penfolds

BIN 407
CABERNET SAUVIGNON

VINTAGE 2001

EST 1844

Inspired by Australia's benchmark Cabernet Sauvignons, Penfolds winemakers developed Bin 407. This wine has rich varietal character, with superb oak integration, great depth, complexity and length.

750ML

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



Jamiesons Run
COONAWARRA

