

# grapevine



**Wednesday 7th October 2015**

**Commences 8pm** (please be punctual)

## Guest Presenter

**MICHAEL TREMBATH**

“ The Role of Cabernet in Italian Dry Red”

Michael knows more than most Australians put together about all things vinous d'Italia. We have been blessed in the past with his generosity of sharing wine and knowledge, and tonight's presentation will be no different. The wines are EXCEPTIONAL – a big lineup so please be prompt to get underway on time.



Guests are welcome and desired!  
Please contact Kaye

**The Italian wine industry underwent a huge revolution in the mid 1980s.** This was the time when new technology began to take advantage of viticultural developments and quality overall began to lift. It was also a period when Italian wine – red wine in particular – came to international prominence, not the least because of the wines made from international varieties; in red wine, of course, Cabernet Sauvignon featured heavily.

It's not surprising that Cabernet was an early hero. Sassicaia, in Tuscany, had become a cult wine since its debut in the early seventies and several other wineries followed suit in producing the non DOC/DOCG blends that went on to gain fame as the 'Super Tuscans'. Grattamacco soon followed, then Ornellaia, Fonterutoli's Concerto and others. Umani Ronchi's 1995 Pelago actually won the accolade 'Red Wine of the Year' at London's 1998 International Wine Challenge.

Nowadays, the Italian wine industry is driven by a return to indigenous varieties, the likes of Sangiovese, Nebbiolo in the north and a host of Southern varieties like Nerello Mascalese on Etna, Primitivo in Puglia and Galioppo in Calabria. You can't even find a lot of the formerly famous Cabernet wines.

So what happened?

Well, this tasting is designed to examine today's role of Cabernet in Italian wine and to engender a discussion on its past and future.

Vediamo . . . .

## September Committee Meeting

The September Committee meeting was held at Brendon and Susan McEniry's house.

As several of the members and committee members were away travelling overseas, the theme was ALTITUDE.

A wine selection from either the highest or lowest altitude – anywhere in the world !! The theme attracted a lot of discussion amongst the committee. Once the difference between ATTITUDE and ALTITUDE was clarified the following results were obtained:

1st – McWilliams Hilltop Shiraz 2013  
(Gerald -21 pts) – elevation about 450mtrs

2nd – Zuccardi Q Malbec. Mendoza Argentina  
(Janne -10 pts) – elevation 1100mtrs

3rd – Angullong Shiraz 2013  
(James 7 pts) – elevation 591mtrs

4th – Angullong Sangiovese 2012  
(Graeme 2 pts) – elevation 600mtrs

The standout wine for the night was the Hilltops Shiraz – recommended.

Full marks must go to your dedicated Cellarmaster (Chris) who correctly picked three of the four – well done Chris!!

NOTE: elevations were decided by general consensus and some furtive google searching on the night.

## Christmas Dinner – 2 December

Details are as follows:

Date: Wednesday, 2 December  
Venue: Mr. Collines  
Address: 747 Collins Street Docklands  
Time: 7.00 for 7.30pm  
Cost: TBA (similar to last year).

Wine: Sparkles on arrival supplied by the Club otherwise BYO (Remember this is the chance to bring something special from your cellar to share with fellow members)

Sign up list will be available at next week's meeting. Otherwise please email Maarten Bruin to book your place: mbruin@bigginscott.com.au

## Calendar of Events 2015

- Casual Dinner - 21 October
- AGM - 4 November
- Christmas Dinner 2 December

continued next page...

The Shiraz Club of Victoria Inc. PO Box 2038, 283 Wattletree Road, Malvern East 3145.

President:	Kaye Vipond	0408 531 399	Bank NAB
Secretary:	Janne Williams	9819 2373	BSB 083-091
Treasurer:	Brendon McEniry	95922262	Account No. 515193251

At my age  
I need glasses.



### Wine Collection

Please remember that if you ordered wine at any club night, it is your responsibility to collect or arrange collection by another member if you can not attend.

Any queries regarding this, please contact Cellarmaster Chris Herbert

### Payments and signups

Our Treasurer needs to divvy up the books for his report at the AGM. Please ensure that if you owe money for any orders/functions (remembering he was not available last month), please ensure you EFT or give him your cheque for any outstanding \$\$ this meeting



### Casual Dinner - 21 October

We have booked a casual dinner night for late October. The idea is to bring our own wines to an inexpensive dinner of Mexican food at a good local restaurant – consider this like homework for the Food & Wine Night, what do you think goes well with Mexican food?

BYO wine with some wines provided ex the club cellar (not a lot of wine, this is just a little bonus). Cost per head is \$40 which is all inclusive.

#### Details are:

Wednesday 21 October at 7:30PM

El Habaneero  
342 Clarendon Street  
South Melbourne

The restaurant is casual, the food is good and it should be a great night. So dust off your food matching caps and show us all what \*really\* works with Mexican cuisine!

For more information or to reserve a place please contact Maarten on 0418 365 410 or email [mbruin@bigginscott.comn.au](mailto:mbruin@bigginscott.comn.au)

Refer attached flyer for more details.

### Annual Subscriptions

Annual subscriptions are now due and payable. The subscriptions for 2015-16 have been set at \$80 per member. The joining fee for new members is \$60. Please arrange to pay your subscription via EFT (details below; please include your name) or directly to our Treasurer Brendon McEniry.

The annual subscription is equivalent to the cost of 2 or 3 decent bottles of wine and entitles you to:

- 8 tastings per annum of six to eight wine per tasting from passionate winemakers at no cost
- Supper at each tasting at no cost
- Aged Club cellar wines used at Club events
- Grapevine monthly
- Like minded wine buddies (priceless)
- Opportunity to purchase wines at reduced prices.



**The  
Shiraz Club  
of Victoria**

**invites you  
(and your friends)  
to join us for a  
casual Mexican Dinner Night**

**at  
El Habanero  
342 Clarendon Street,  
South Melbourne 3205**

**Wednesday 21st October  
7.00pm for 7.30pm start**

**\$40.00 per head - Set Menu  
BYO wine to match Mexican**

**El Habanero was founded in 2014 to bring the  
typical fresh flavours and authentic dishes  
of Guadalajara**

**RSVP**

**Email or call**

**Maarten 0418 365 410**

**[mbruin@bigginscott.com.au](mailto:mbruin@bigginscott.com.au)**