

grapevine



CLUB MEETING

Wednesday 7 June 2017

Commences 8pm (please be punctual)

Guest Presenter

**Daniel Hopkins
G.M. & Owner**



A passion for all things red saw Daniel's father, Ian, plant some vines on the slopes of the Mt Camel Range. Using a minimal intervention approach and engaging winemakers who really know the area, the brand skyrocketed up the charts to become one of Halliday's coveted 5 red star wineries. As we snuggle into winter, you will be delighted with this range of fabulous reds, and some interesting whites to round out the night..

Guests are most welcome

Please contact our Pres.

Committee meeting

The committee meeting for this month was held at the home of Chris and Denise Herbert.

Our theme this month was wines from Great Southern. Great Southern is Australia's largest wine region (in a geographical sense) and its most remote, comprising five nominated subregions: the Porongurups, Mount Barker, Albany, Denmark and Frankland River. The region is an interesting mix of very established wineries (such as Alkoomi, who we saw at last month's club meeting) and some very experimental innovators.

The wines (in order of presentation) were:

Capel Vale Mount Barker Shiraz 2013 – 8.5 points (Gerald)

Rockcliffe Cabernet Sauvignon 2009 – 12.5 points (Chris)

Rosenthal "The Marker" Shiraz Cabernet 2013 – 11.5 points (Graeme)

Houghton "The Bandit" Shiraz 2014 – 5 points (Tony)

Frankland Estate "Isolation Ridge" Shiraz 2008 – 10.5 points (James)

The wines were all relatively close in scores and consistently good quality.

The one wine of the night which, while in theme, didn't appeal to most tasters was the Brave New Wine "Little Sister" 2015 served as an aperitif. The Petillant Naturel wine, made of Pinot Noir and fermented in the bottle, was interesting but not popular.

Recommended Reading

Check out this article by James Halliday.

<http://www.winecompanion.com.au/news/news-articles/2017/may/how-to-store-wines-well>

NEWS ARTICLES

Nailing the basics: how to store wine

Publish Date: 26 May 2017

Authored by: Halliday Wine Companion

Continuing on with your questions from Halliday magazine, this week we go back to basics. If you want to age wines well, understanding whether the bottle you're laying down will last the distance and how to store it correctly is all-important. Get this right and the sky is the limit when it comes to ageing wine.



Day Trip - 25 June

This year we're off to the Bellarine district. Full details on the next page.

Calendar of Events 2017

- Day Trip 25 June
- Casual Dinner
- November – AGM
- December – Christmas Dinner

Note that some dates are to be confirmed.

The Shiraz Club of Victoria Inc.

President:	Brendon McEniry	95922262
Secretary:	Janne Williams	9819 2373
Treasurer:	Andrew McFarlane	9580 9591

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Shiraz Club of Victoria Inc.

Join us for the annual **SCOV Day Trip**

We are off to the Bellarine Wine District

When: Sunday 25 June 2017

Time: Bus departing at 8.45am

From: Outside the Classic Cinemas
(9 Gordon Street, Elsternwick)

Plenty of coffee shops close by if you want to get a coffee first.

Cost: \$90 per person
PLEASE EFT INTO SCOV BANK ACCOUNT

- **Great opportunity to purchase wines at cellar door prices**
- **Lunch at Jack Rabbit is included**

To confirm that you will be joining in the fun please contact either:

James Taylor 0418 538 039
James@justcommercial.com.au

or

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