



Club Meeting

Wednesday 14 June 2023
 Time: 7.00 pm (please be punctual)

Guest Presenter

Penny Bartholomew
Owner – Wanted Man Wines, Heathcote, Vic



Originally planted in the mid-90's the vineyard was renamed in 2006 by Penny's father, restaurateur Peter Bartholomew, and Andrew Clarke. Renowned for Shiraz from the rich Cambrian soil, they have

got a fantastic team of viticulturists, winemakers, and Cartoonist Mark Knight to create a wonderful selection of wines and labels.

Guests are most welcome. Please advise your guests, or apologies to Pres Antoniette.

Victoria's Premium and oldest Cabernet district was unfortunately not represented. The Yarra Valley is one of Australia's oldest wine growing regions and Cabernet from the likes of Mount Mary, Yarra Yering and others easily rank alongside the best from Coonawarra and Margaret River.

Facts About Cabernet Sauvignon

Cabernet Sauvignon is a blend of Cabernet Franc and Sauvignon Blanc. It originated by accident in the 17th Century in the Bordeaux region of the South West France.

The area of Bordeaux as home to the first significant wave of planting in the mid to late 18th century. In 1832 James Busby brought the first cuttings to Australia.

In Australia our best Australian Cabernet Sauvignon examples generally come from Coonawarra, Margaret River and Yarra Valley – regions with climates similar to Bordeaux.

Cabernet Sauvignon is a unique variety with more than 30 chemical esters (aroma compounds) in its skins – more than double the number for any other grape variety. Combined with a high pip-to-pulp ratio, this makes it a formidable ageing variety.

In Bordeaux, winemakers have traditionally blended a proportion of Merlot, Cabernet Franc and Petit Verdot to balance against the later-ripening Cabernet Sauvignon. This creates a softer wine – adding mid-palate, mouth filling qualities that are often lacking in a young Cabernet. In Australia, Cabernet Sauvignon is most often blended with Merlot.

Previous Committee Meeting

Held at the home of Andrew and Janeen McFarlane.

Theme for the Blind tasting, Victorian Cabernet.

Cabernet is grown across many regions in Victoria and we were presented with four wines, all from diverse areas.

Following are the wines and scores. Eight members present, each with six points to allocate.

2015 Balgownie Estate Cabernet. Bendigo Region. 23 points. Chris Herbert.

2017 Brown Brothers Patricia Cabernet. Back label states "sourced from Premium Victorian vineyards" So not just N.E. Vic. 14 points. James Taylor.

2014 Merricks Estate Cabernet. Mornington Peninsula. 6.5 points. Diana Lennell.

2020 Bests Cabernet. Great Western. 4.5 points. Tony O'Brien.

Special Jubilee Event

Winter Winemakers Lunch
Naughton's Hotel
Sunday 16 July 2023

Refer flyer on page 3 for more information.

Calendar of Events 2023

- Winemakers Lunch - 16 July
 - Day Trip/Weekend Away 9/10 Sept
 - Casual Dinner October
 - AGM – November
 - December – Christmas Dinner
- Dates are to be advised.

Continued next page...

The Shiraz Club of Victoria Inc.

President: Antoniette D'Andrea 0433 281 214
 Secretary: Janne Williams 0432 536 770
 Treasurer: Andrew McFarlane 0412 229 712

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Wine time with Helen Lacey

In my early 30's and newly single I was encouraged by girlfriends such as Christine Dunn, Virginia MacDonald and Jan Peryman to join the Shiraz Club of Victoria. I certainly enjoyed drinking wine at that stage but my knowledge was minimal!

In addition to attending the Club meetings, I was soon enrolling in wine appreciation courses organised through the Shiraz Club and held in our Alma Club meeting room. They were not only informative but lots of fun and a good way to widen the friendship circle.

My memory is hazy but it seemed no time before I was on the Committee and handed a plastic bag full of paper notes, lists and receipts to try to make sense of as the new Treasurer!

I have fond memories of Committee nights and they enhanced my wine education, but not so fond memories of "supper duty" for the monthly Club meetings. Running to David Jones from the office at lunchtime – no such thing as supermarkets in the city in those days – to purchase goodies; hoping they would still be in the office fridge by day's end and then turning up to the Club meetings straight from work and hopefully not late!

I also loved the weekends away with the Club. Whether attending the Victorian Wine Show dinner in Seymour or tasting fortifieds at the Rutherglen Wine Show or playing a cricket match at Cope Williams Winery in Romsey, we always had fun and perhaps a wine or two too many.

In my late 30's I met my now husband Craig Maltman and introduced him to the Club in 1995. For the next five odd years we enjoyed the company of our many wine club friends at the meetings, associated dinners and events, bottlings, day trips and weekends away together. Craig made many new friends and enthusiastically joined me in increasing his wine knowledge and more importantly in the partaking of the wine! We both love a good Pinot Noir as a favourite but increasingly buy more Shiraz and Pinot Gris/Grigio.

Discussing some of our memories recently we both agreed that some of the Wine and Food nights in the old Alma Club meeting room were highlights, as has been the quality of many speakers we have learnt so much from. We also fondly remember the chats with the many wine makers on the day trips particularly with Ron Laughton at Jasper Hill where he walked with us and described how he named Georgia's and Emily's Paddocks after his daughters and how different the soils are and his care of the land.

When our daughter arrived in June 2000 our involvement with the Club waned and then ceased for many years. In late 2019 we were excited to rejoin.....then March 2020 Covid Hit!

As meetings and events have returned to normal Craig and I have and will continue to enjoy the Club activities and the friendships that it creates.

As we all recently attended the special gala night together it was great to chat to some of the old members from the 90's, in addition to having fun with long term members and good friends, but it was also very nice to meet new members and talk with some of the youngies who will all help to ensure the longevity and vibrancy of the Shiraz Club of Victoria.

Day Trip/Weekend Away

A Club Day Trip/Weekend Away is planned for 9/10 September 2023. We will be heading to The Shiraz Republic near Heathcote.

A feature of the weekend will be a Club bottling of Shiraz. Special Club Jubilee labels will be designed for this event.

On-site accommodation will be available for those staying for the weekend. A day trip option will also be available for others just coming for the bottling and lunch.

Further details will follow. Please keep this weekend free.

Let's Celebrate

Shiraz Club of Victoria



NARKOOJEE WINTER WINEMAKER'S LUNCHEON AT NAUGHTONS HOTEL



Special Jubilee Event SCOV – Members & Friends Winter Winemakers Lunch

Sunday 16 July 2023, 12 noon - 3 pm

The Shiraz Club of Victoria, in partnership with Narkoojee Wines, invites you to join us for a special luncheon at the magnificent Naughtons Hotel in Parkville.

Enjoy the splendid hospitality of Ryan Moses and his staff for this **four-course lunch** matched beautifully **with Narkoojee wines**.

Naughtons Hotel

43 Royal Parade, Parkville
\$98 pp (all inclusive)

Luncheon bookings

Please email SCOV Club President – Antoniette D'Andrea at: info@rocita.com.au (Quote: NWML in the subject line)

Accommodation bookings

If you are interested in making a weekend of it, the bright and spacious rooms at Naughtons are a fantastic and convenient option.

See [link here](#) to book accommodation.

