



PHOENIX C.C. WINE APPRECIATION CLUB

NEWSLETTER

Degustation Dinner

Eleven of us (we were able to squeeze a couple in after one of our singles dropped out) rocked up to the Preview Restaurant at Ourimbah TAFE earlier in



the month for what was, to my mind, the best EVER of the several meals we have enjoyed there.

We started with warm artisan bread with caramelised garlic butter. Certainly a new twist on garlic bread.

Our Amuse Bouche was a freshly shucked oyster, tomato granita and finger lime caviar, accompanied by a 2023 Intuition Sparkling Chardonnay Brut.

Our First Course:

Beetroot carpaccio, micro herbs, pinenuts, pickleonion and citrus labneh followed, with the Intuition 2025 H.V. Rose.



Second Course:

Pasta Gallery
Pappardelle wild
mushroom
ragout, black garlic

and parmesan with a 2023 Intuition H.V. Chardonnay.

Third Course

Zaatar crusted lamb backstrap, soft polenta, Dutch carrots, asparagus and salsa verde with a 2024 Intuition Hilltops Mourvedre.

The lamb was perfection on a plate!

Fourth Course:

Honey yoghurt semifreddo with poached rhubarb and Davidson plum with a 2009 Intuition Dragons Mirage Fortified Verdelho.

And last of all, a delightful dark chocolate and orange tartlet petit four.

We were sad to hear that the 2009 Fortified Verdelho has been enjoyed for the last time. Hope there is a replacement in the wings - somewhere.

A fabulous night - yet again! The students did themselves proud.

Welcome Barbara:

We are delighted to welcome Barbara Lane to our Committee.

Barb brings to us all her wonderful organisational skills, not to mention her RSA Qualification.

As Rod wrote, in his welcoming email to her, *"we have been aware and very grateful for the pivotal role you*



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have played on club evenings right from the club's inception".

A long time member of the old club, she will be well known to you as she pours more often than not. Welcome, Barbara, great to have you aboard!

Twenty Questions:

Responses have been strong, thank you, but still waiting on some members. Seems like almost everyone is interested in a bus trip at some time. We will look into that for early Autumn next year.

Open Emails:

Looks like most people are in favour, which is nice. However, one member raised the prospect of multiple replies when everyone chimes in by "replying to all". Please, please promise me now that you won't do that! If we go ahead with it **PLEASE RESPOND ONLY TO THE INSTIGATOR - NOT "ALL"**, unless, of course, you are requested otherwise.

U-Bouddi at Hardy's Bay:

For those who enjoyed their music, U-Bouddi Big Band will be playing again at the Hardy's Bay Club on Sunday, October 18, from 2.00 - 5.00 pm.

Noel and I will be away, so you will need to organise



yourselves this time, unless someone holds up their hand. It is always a pleasant afternoon there by the water. Concert is free, food and drinks available.

Our October Tasting:

Conducted by Nathan and featuring Australian wines from Italian varietal grapes was very interesting. Nathan chose well. Each wine was "different", and, according to those familiar with the style, perfectly illustrated what happens when Italy meets Oz.

We began with:

De Bortoli King Valley Prosecco NV, which put everyone in the right mood.

This was followed by the **Scarborough Offshoot series Vermentino 2026**, which, I suspect, surprised a few people - it sort of crept up on you.

The **D'Arenberg The Moon Surfer Fiano 2026** was very well received, and my favourite white - although perhaps not so much the

Pizzini Pinot Grigio Nove Orange Wine 2024. Not the first orange wine we have tasted at Phoenix, and certainly better appreciated than the earlier two, but still very much an acquired taste.

David Hook Wines Barbera 2023 was a hit with most people, followed by a very acceptable **Serafino Bellissimo Sangiovese 2024**. A style more familiar now to us. We then finished off with

The Pirate Cru Dante Gabriel Montepulciano 2023 which was my favourite red.

I could only echo the email received from two of our members. *"Many thanks for a great tasting night. Nathan did a fantastic job, and the range of wines was really good"*.

The General Notes, forwarded earlier, were wonderful, giving a very informative overview of the subject and included a cheat sheet that will no doubt prove invaluable as this style of wine takes an ever increasing very firm hold on the Australian wine scene. Thank you, Nathan. A top tasting!!

November Event:

We associate Austria with winter sports, but it grows 44,200 hectares of wine grapes. The most common varietal is the native Grüner Veltliner, which is adapting well in some parts of Australia.

Spain grows about 919,000 hectares of wine grapes and the main one is the native Tempranillo, of growing significance in Australia. Rioja grows more Tempranillo than any other Spanish region.

In November, we'll taste 3 Austrian Grüner Veltliner wines and 3 Tempranillo-based Rioja wines ... an opportunity that should not be missed!