



## The Newsletter of the Metropolitan Wine and Food Society of Sydney Inc.

*Published quarterly for the information of the members, and friends, of the Metropolitan Wine and Food Society of Sydney Inc.*

**Vol 2 No 1 — June, July, August 2014**

*Congratulations to Ian Arnold  
recently elected  
President of the Federation of Wine and Food  
Societies of Australia*



Ian Arnold, Peggy Sanders, President Trevor and Jenny Gibson attended the Federation of Wine and Food Societies of Australia 2014 Convention in Hobart. Above: Trevor and Ian, with Jenny (foreground) at one of the pleasant Convention functions — the Reception at Government House hosted by the Governor of Tasmania, the Honourable Peter Underwood AC, and Mrs Underwood. This was a very enjoyable event. The construction of Government House was completed in 1857 and in 1858 Sir Henry Fox Young became the first Governor to take up residence. Internal finishing was completed over the following two years.

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Metropolitan Wine and Food Society of Sydney Inc

Registered No. Y13780.23

Founded: 22 July 1977

Contacts: President: Trevor Gibson 042 7311 456 or President – Elect: Penny Cameron 0413 759 960  
Secretary: Ian Smalls 0419 612 118

# SOCIETY PROGRAMME FUNCTIONS AND MEETINGS

## July 2014

**Saturday 5**

**President's Dinner—Nineteen 23,  
1 Lake Street, Wentworth Falls**

## August 2014

**Wednesday 20**

**Mid-week Lunch—Venue TBA**

## September 2014

**Sunday 14 @  
12noon**

**Spring Luncheon—at the home of Jim  
and Diane Rolls**

## October 2014

**Good Food Month**

## November 2014

**Sunday 9 @ 4pm**

**High Tea and Champagne Tasting -  
Venue TBA**

## December 2014

**Sunday 7 @  
12.30pm**

**Christmas Lunch—Aqua Dining**

**July: Saturday 5  
President's Dinner  
Restaurant Nineteen 23,  
Wentworth Falls**

*The Society's  
next function is  
the black-tie*

*President's  
Dinner. Twenty members have  
booked in and we look*

*forward to a  
memorable  
couple of days  
in Wentworth  
Falls.*



**August: Mid-week Lunch  
Wednesday 20 @ a venue to be  
advised**

The Secretary will send out the details for  
this mid-week lunch

## **Incoming Office Bearers and Committee 2014-2015**

President and FWFS Councillor:  
Penny Cameron

Vice President Wine Master: Ian Arnold  
Vice President Food Master: Lorraine Plues

Secretary: Ian Smalls  
Treasurer: Carole Yeomans

Wine Scribe: Jim Rolls

Food Scribe: Diane Rolls

Committee Member—Wine: David Cameron

Committee Member—Food: Carolyn Smalls

Federation of Wine and Food Societies of Australia

Councillor: Ian Arnold

Public Officer: Lorraine Plues

Honorary Auditor: Steve Wimmer

**September: Spring  
Luncheon Sunday 14 @ the  
home of Jim and Diane Rolls @  
12 noon**

The Society Spring Luncheon is always  
one of the highlights of the year — a self-  
catered function in the home of Jim and  
Diane. So mark this in your diary now!

## **October: Good Food Month**

The Society proposes that members might  
like to join together and participate in Good  
Food Month events.

The full program will be released in SMH  
*Good Food* and online at their web site.

[www.goodfoodmonth.com](http://www.goodfoodmonth.com)



Please submit your contributions for the next  
*MWFSS Newsletter* to the Editor, Peggy Sanders,  
by **Friday 22 August 2014**.

All contributions and photographs, will be  
gratefully received. Items will be published over the  
name of the contributor, and references should be  
cited and acknowledged.

It would also be appreciated if those who take photographs  
of our functions forward some to the Editor following the  
function.

**psanders@ozemail.com.au 0413 481 854**



## *Words from the President*

### **Extract from President Trevor's Report 2013/2014 Presented to the AGM on 25 May 2014.**

This is my last year as President and I thank the past three years' committees for their support and dedication that made my role enjoyable and rewarding. Their efforts have delivered many successful and enjoyable functions, a revised Constitution, now bedded down and an improved Cellar management system. The Society is now healthy in the sense that functions are well supported, but we do face some significant future challenges, which I will touch on below.

In March Jenny and I attended the FWFSa Convention in Hobart, hosted by the Wine and Food Society of Hobart. A most enjoyable weekend included a reception at Government House, a visit to MONA and several excellent dinners and lunches with outstanding wines. Some pleasing news is that our own Ian Arnold was elected as Federation President at the AGM and I look forward to his leadership over the next couple of years. With Peggy Sanders as Secretary, our Society is now well represented in the Executive of our national body. Congratulations to Ian on his appointment. The next Federation event is the Victor Gibson Dinner Weekend to be held in Adelaide on April 18-19, 2015. These are always memorable gatherings and I encourage members to consider attending.

Thank you to members who responded to the questionnaire circulated in late 2013 seeking feedback on Society functions. The questionnaire was a valuable source of ideas and comments. The Committee has responded to many of the suggestions and I am confident that plans for future functions and activities will reflect this.

Now to the challenges we face as a Society. In common with many other societies and interest groups, our age profile is a "mature" one and the committee over a number of years has displayed a slow turnover of members. This can only be reversed by targeting new members of forty five years plus who are prepared to be actively involved as committee members. We have discussed ways to attract new members at the committee level and feedback at the recent Federation Convention was that all member Societies are similarly concerned. I see this as probably the greatest challenge that we face for the foreseeable future.

Our functions this year (2013 –2014) have been as outstanding as those of recent years. Courtney's and Aqua excelled again for our President's Dinner and Christmas Luncheon respectively. Both restaurants are very accommodating and deserve our continuing support. However, Courtney's recent relocation to a smaller space might limit any plans for future President's Dinners. Jim and Dee Rolls kindly provided their home for yet another excellent Spring Luncheon, thanks to the planning by the Food and Wine Committees. The wine and cheese tasting during March offered another educational opportunity for members and thanks to Ian and Carolyn Smalls for organising the cheeses. Our dinner at Cucinetta during April had a mixed response, but overall was an enjoyable evening. Our next major function is the President's Dinner in July, this year planned for Restaurant Nineteen23 in Wentworth Falls. This restaurant was selected on the basis of its delivery of an exceptional evening during our AGM weekend last year in the Blue Mountains.

The committee has again worked hard to deliver another successful year for the Society. Vice Presidents Lorraine Plues and Ian Arnold have contributed their time and energy to planning for our functions with the able support of their Food Committee (Dee Rolls and Carolyn Smalls) and Wine Committee (Jim Rolls and David Cameron). Thank you also to Ian Smalls and Carole Yeomans for their attention to our secretarial and financial needs. These are often roles that are not well recognised but they are critical to the functioning of the Society. I also thank Steve Wimmer for his agreeing to continue to audit our financial records and Lorraine Plues for performing the Public Officer duties.

This is the close of another enjoyable year for me as President and I am confident that the coming year will be successful as past years. My congratulations to Penny Cameron on her election as President, and I wish her and the Committee well for 2014-2015.

***Trevor Gibson***



## *Varietal Wine and Cheese – What goes with What?*

*Sunday 9 March, 2014 – Wine Report*



22 members and guests attended the Wine and Cheese Tasting at the home of Trevor and Jenny Gibson, on Sunday 9 March 2014. 6 white wines, 7 red wines (including one mystery wine) and a Vintage Port were tasted along with 9 cheeses.

### **2012 Pikes Traditional Riesling (Clare Valley).**

Very young, dry and sharp with good acid and some residual sugar. Good fruit. An elegant wine, typical of a Clare Valley Riesling. 12% alcohol.

### **2012 Ashbrook Semillon (Margaret River).**

Good strong acid. Good fresh fruit on front and middle palate, but a bit dead on the back palate. Some residual sugar. A big wine and quite giving for a young Semillon. 13.5% alcohol.

**2012 Devil's Lair Chardonnay (Margaret River).** Good acid. Some malolactic fermentation. but not 100%. Fruit a bit lacking, some stalkiness. Lot of French Oak. 12% alcohol.

**2013 Seppelt Drumbourg Riesling (Grampians).** Slight kerosene on nose. Good acid and fruit. Slight residual sugar. Quite a generous wine. 11.5% alcohol.

### **2009 Tyrell's Stevens Semillon (Hunter Valley).**

Good acid and quite good fruit. Good length on the palate. An elegant wine. Showing more age than the Ashbrook Semillon, and expected to grow and develop further with age. A classic Hunter Semillon. 11% alcohol. Went particularly well with the goats cheese.

**2011 Ross Hill Chardonnay (Orange).** Well balanced cool climate Chardonnay which lingered on the palate. Restrained oak. A wine more in the French style. Well balanced. 100% malolactic fermentation. Some stalkiness. 12.7% alcohol.

### **2010 Poole's Rock Pinot Noir (Tamar Valley).**

Surprisingly for a Pinot Noir this wine was quite tannic. Rich colour. Fruity but not strawberry nose. Dry with reasonably full length. Very acidic and reasonably complex. Did not show the characteristics that you would normally expect from a cool climate wine. 13.5% alcohol.

**2011 Devil's Lair Cabernet Sauvignon (Margaret River).** An elegant well balanced wine with a full nose. Excellent herbaceous sweet fruit. Long on the palate. A classic Margaret River wine in the Bordeaux mould with loads of oak. 14.5% alcohol. Many considered this the wine of the night. Went well with the Pecorino sheep's cheese.

**2007 Brindabella Hills Shiraz (Murrumbateman).** Plummy nose. Spicy, peppery with a hint of chocolate. A bigger wine than expected for a cool climate. A good wine that has peaked. 13.5% alcohol.

**2010 Kooyong Estate Pinot Noir (Mornington Peninsular).** A light wine with strawberry on the nose and palate. A thin and simple wine. Acid on the finish. An OK wine but disappointing wine. 13% alcohol.

### **2009 Robert Stein Cabernet Sauvignon**

**(Mudgee).** Soft tannins. Quite good fruit with some sweetness but maybe a bit green. A cool climate wine with good balance. An interesting but not great wine. 14% alcohol.

**2010 Kilikanoon Exodus Shiraz (Barossa Valley).** Beautiful primary cherry fruit. Dense deep colour. Spicy with good soft tannins. Big and bold wine with a long way to go, and typical of a hot climate wine. 14.5% alcohol.





## *Varietal Wine and Cheese – What goes with What?*

*Sunday 9 March, 2014 – Wine Report Continued*



**2011 Katnook Estate Cabernet Sauvignon (Coonawarra). The mystery wine.** Good herbaceous fruit and soft tannins. Elegant and well balanced. Good nose with earthy overtones. Good wine typical of the Coonawarra. 13.5% alcohol.

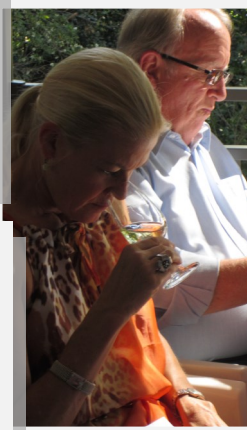
**1997 Stanton & Killeen Vintage Port (Rutherglen).** Great rich ruby colour and drinking beautifully. A great port from a renowned fortified wine area.

### **Cheese and Wine match**

As a general comment, the white wines went with the softer cheeses, while the red wines were a match with the hard mature cheeses. The Steven's Semillon went particularly well with the goat's Cheese and the Devil's Lair Cabernet Sauvignon went very well with the Italian sheep's milk Pecorino. Probably the best match of the afternoon was the Stanton & Killeen Vintage Port with the Berry's Creek Tarwin Blue and the Cropwell Bishops Stilton.



### **Jim Rolls, Wine Scribe**



## *Wine and Cheese — Cheese Menu*

### **Great Ocean Road Extra Tasty**

A Cheddar Style from Warrnambool in Victoria. This to our mind is one of the better Australian cheddar cheeses which is widely available in most Super-markets.

### **Plain Goats Cheese**

An Australian plain cream cheese which is useful for cooking and on crackers with chutney or quince paste.

### **Pecorino Auricchio Calcagno**

An Italian sheep's milk cheese which is made in Sicily and then matured for 8-12 months in caves on the mainland. It is described as being fragrant, salty and sharp.

### **D'Affinois**

A double cream cheese in the Brie style made from cow's milk from the Rhone Alpes region of France. It has a sweet flavour with rustic tones.

### **Heidi Gruyere**

This Tasmanian farmhouse cheese is made from cow's milk and is considered to be one of the finest of its type. It has been matured for at least nine months.

### **Double Brie**

Another Tasmanian Cow's milk cheese but from King Island, it has had the addition of double cream. It was awarded a silver medal for ripened Camembert Style in 2014 by the Dairy Industry of Australia.

### **Tarago Washed Rind Jensen's Red**

A "stinky" cheese from Gippsland Victoria, made by the Tarago River Cheese Company. It has been washed with light brine for 3 months and is named after the cheese maker, Laurie Jensen.

### **Berry's Creek Tarwin Blue**

Another Gippsland Cheese made with milk from Poowong Jersey Cows, famous for high cream content.

### **Cropwell Bishops Stilton UK.**

Stilton is no longer made in the village of Stilton, Cambridgeshire; this one comes from Rushcliffe, Nottingham which produces 15% of all Stilton made. It uses pasteurised cow's milk inoculated with *Penicillium roqueforti*. Stilton cheese was first made by Cooper Thornhill, Publican of the Bell Inn, Stilton. Carolyn and I stayed there when I was doing a work visit to Graffham Water, Rutland.

**Ian Smalls**

## *Dining out with the Yeomans*



Carole and I had an enjoyable special occasion lunch at Pendolino Restaurant located in the Strand Arcade, George St Sydney.

The restaurant has a lovely ambience and excellent, and attentive staff.



Wine: Vigne Nouvelle 2012 Pinot Grigio by Amphora Wines, located at Stonyfell.

The wine had a stone fruit aroma and grassy overtones.

Our lunch menu was as follows.

Entrees:

Ostriche Trio of Oysters: 2 of each with fresh lemon juice, Salmon Pearls and Pendolino Tomato Vinaigrette, Nebbilo Red Wine Vinegar and Olives.

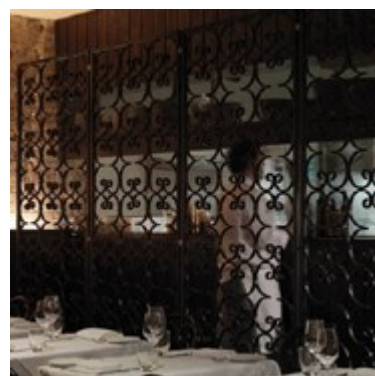
Polpettine Alla Foglia Dilemeno: Scilian Veal and Organic Pork, Lemon Leaf Polpettine and Fresh Lemon

Main Dish: We both enjoyed the same dish. Arrostiti Con Cavolfiore Al VINO Rosso: Slow Roast Duck Leg with Sicilian Red Wine Braised Cauliflower and Puree Duck Thyme Sauce, Courgette Caviar and Black Olives.

We thoroughly enjoyed the lunch, whilst the main course was very rich it was enjoyable. We can highly recommend The Restaurant Pendolino.

<http://www.pendolino.com.au>

**David Yeomans**



*View of kitchen through wrought iron, from Pendolino website.*



*Dinner at Cucinetta Ristorante,  
Woolwich  
Friday 11 April, 2014*

**Olives** Laurent-Perrier Brut NV champagne  
**Antipasti platter**

Prosciutto San Daniele with berry jam  
Grain feed beef carpaccio, capers, tomato dressing, truffle oil  
King prawns, pecorino and herb lemon crumbs  
Crumbed zucchini flowers filled with ricotta  
*Robert Stein Reserve Riesling (Mudgee) 2010, and Tyrell Vat 47 Chardonnay (Pokolbin) 2005*

**Piatti Principale** with mixed green salad and crispy fried potato  
Garden parsley linguine, spanner crab, chilli, garlic and basil  
Slow cooked lamb shoulder, white polenta, lentil jus  
Sardinian twice baked pork belly, mushrooms, roast beetroot  
Fish, slow cooked white onion, balsamic, capers, cherry tomato  
*Tyrell Vat 1 Semillon (Pokolbin) 2004, or Penfold Bin 389 Cabernet Shiraz 1998*

**Dessert**

Cioccolato Rustico, chocolate cake with chocolate hazelnut fondant  
Italian baked meringue, passion fruit curd, coconut gelato, fruits  
*Chateau Filhot (Sauternes) 2005, or Campbell Rutherglen Muscat*

**Tea or coffee and piccoli forni**

**Attendees**

Ian Arnold and Peggy Sanders  
Brenda and Peter Bacon  
Lorraine Plues and Alan Broom  
Penny and David Cameron  
Trevor Gibson  
Val Gibson  
Sylvia Kidziak  
Leonie and Terry Newman  
Diane and Jim Rolls  
Carolyn and Ian Smalls  
Jo Winchcombe



*Dinner at Cucinetta Ristorante,  
Woolwich  
Wine Report*

Eighteen members of the Metropolitan Wine and Food Society enjoyed the "Tutti a Tavola - The Italian Feast" at Cucinetta Restaurant, Woolwich on Friday 11 April 2014. A French Champagne, 3 white wines, 1 red, a Sauternes and a Rutherglen Muscat were served to complement the food.

**Olives and Rolls:** Laurent-Perrier NV Brut.

A typical French Champagne with delicate yeast, fine bead and crisp acid finish. A great start to the evening.

**Antipasti platter:** Robert Stein Reserve Riesling (Mudgee) 2010. Touch of kerosene on nose and palate. Lemony acid. Some bottle variation between the 3 bottles opened, with one bottle in particular showing premature oxidation and associated harshness on the middle palate, and was disappointing. A second bottle was better. The third bottle was a different wine altogether with full palate, great lemony acid and much better balanced. The amount of bottle variation for this Riesling showed under Stelvin seal was quite surprising. (12.5% alcohol)

*Tyrell Vat 47 Chardonnay (Pokolbin) 2005.*

Attractive clean acid with great integration between acid, fruit and oak tannins. Great fruity nose. Well balanced with great length on the palate. The wine was not showing its age. The Vat 47 in one of the few Australian Chardonnays that ages well. (12.5% alcohol)

**Piatti Principale:** Tyrell Vat 1 Semillon (Pokolbin) 2004. Very fresh acid with no sign of the toastiness associated with an aged Semillon. Grassy, herbal flavours. Lean and tightly structured, dominated by the acid. Went well with the pork belly dish with the acid cutting through the fats. (10.2% alcohol)

*Penfold Bin 389 Cabernet Shiraz 1998.* Great nose showing the fruit characteristics of a Penfold wine. In 2 of the bottles the fruit was subsiding a bit. One of the bottles in particular was more oxidised and displayed some dusty/musty characteristics. A third bottle had a great nose, excellent fruit and soft tannins. Along with the Tyrell's Vat 47 this third bottle was considered to be the wine of the night. (14% alcohol). The Society thanks Alan Broom who donated the 3 bottles of 389 for the function.

**Dessert:** Chateau Filhot (Sauternes) 2005. Drinking quite young. Moderate sweetness on the front and middle palate, cleaned up with the good acid. Went particularly well with the meringue. (13.5% alcohol) *Campbell Rutherglen Muscat.* A bit simple, lacking in complexity. Went quite well with the chocolate fondant.

**Jim Rolls, Wine Scribe**

## *A Fun Casual AGM Lunch*

### *Sunday 25 May, 2014*

Seventeen members gathered for our Annual General Meeting. After the President, Trevor Gibson, had scared us by banging his gavel we adjourned to the sunshine chez maison Yeomans. The Food Committee was a well-oiled machine having practiced the lunch on Mother's Day Sunday and finalised the menu.

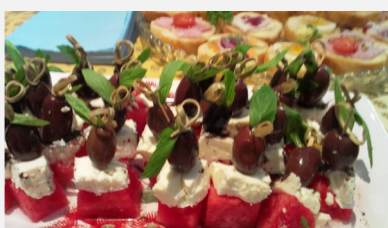


The Committee decided that finger-food that was simple and tasty would best suit the day. Carolyn, Trevor and Lorraine sprang into action supported by our 'washing up-er', Alan.

Carole's platters of baguette rounds topped with colourful morsels were an immediate hit. Trevor prepared 'white soup', which was baked cauliflower blended with crème fraîche topped with chives and served hot in small ramekins. Everyone enjoyed Carolyn's asparagus spears wrapped in white bread and oven baked until deliciously crunchy.



Party pies with tomato sauce injected fun into the menu, followed by tiny meat balls and home-made piquant tomato sauce. Trevor's chilli jam, and soy and mirin dipping sauce complemented Lorraine's mini pork buns. Our palate cleanser, watermelon, feta cheese, and olives stuffed with mint on skewers, was a challenge for some. No hesitation though with the Chinese chicken sticks covered with sticky honey and soy sauce, sprinkled with sesame seeds.



The first dessert was lime posset decorated with lime zest mixed with raw sugar. Lemon curd tartlets topped with meringue was served with tea or coffee completing a wonderful afternoon.

***Lorraine Plues, Vice President Food Master***

***More pictures on page 9***



Roasted cauliflower soup	Served hot in ramekins	Trevor
Small round open sandwiches	Variety of toppings	Carole
Party pies	With tomato sauce	Carolyn
Meat balls	With home-made tomato sauce	Lorraine
Mini steamed pork buns	Bit-size with sweet chilli, and soy dipping sauces.	Lorraine
Chinese chicken sticks	These are actually chicken wings, marinated and baked in the oven.	Carolyn
Watermelon, cheese and olives	Pieces threaded on sticks for easy eating	Carolyn
Lime posset	Cold dessert topped with lime zest	Lorraine
Meringue lemon curd tartlets	Tarts with toasted meringue on top	Carolyn



## *Easter in Patagonia*

*Kerrie Sims*



The fish markets in the village of Puerto Montt, Chile bustle with the locals sourcing seafood for their Easter celebrations. There is an enormous variety of shell fish ranging from huge oysters to King Crab. A plate of oysters makes a sumptuous lunch for around \$A6.00 and while a whole King Crab is more expensive; often it is served in a delicious mornay maintaining its delicate flavour. The region has a long history of wine making and the quality of the wines is improving. The well known Concha y Toro winery near Santiago was established in 1883 with vines brought from Bordeaux in France.

the huge steaks for which Argentina is famous or lamb, roasted parilla style. Easter is a special time for the chocolate making township and the huge chocolate egg displayed in the plaza will be shared amongst the local people on Easter Sunday. It's quite a skill to obtain service for a purchase in the crowded confectionary stores but well worth the hassle.

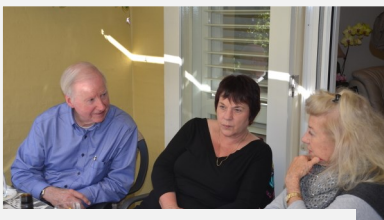


In contrast, the Easter fare in Bariloche will be



Nestled within Andes, these two towns lie between a series of beautiful lakes and Easter is a perfect time to make the crossing. Along the way is Puerto Varas on Lake Llanquihue which is surrounded by snow capped mountains and the active volcano, Mt Osorno. The full moon of Easter rising over the lake is a spectacular sight.

### *A Fun Casual AGM Lunch— Sunday 25 May, 2014 in pictures.....*





## Down Memory Lane

### A VERY HAPPY MEMORY OF THE EARLY DAYS OF THE METROPOLITAN WFSS

By Foundation Member – Marie Smith



In the early 1970's entrepreneur, Len Evans introduced the "fun" element of wine enjoyment and merchandising. As Chairman of Rothbury Estate Winery in the Hunter Valley he was well supported by Murray Tyrell and Gerry Sissingh.

Rothbury invited you to become members of their Society where all wines were made available to members before release to the general public.

Another special feature of the Society was the institution of The Ribbon Dinners. To be eligible a member visited the Rothbury Estate for one of the special dinners; a member's attendance fee enabled him/her to wear the ribbon from which hung the Rothbury tasting cup. There were four grades of coloured ribbons denoting the various measures of palate expertise and wine knowledge. The dinners were not all serious study. A Bush Band played during dinner.

Depending on the status of the dinner there would be a 'lecture' on the white and red varieties of the Hunter, the different years going back perhaps for 10 or so vintages, the different makers styles and so on.

About 200 members or so were seated in the Cask Hall for the dinner. Len and his co-directors would carve all the meat in front of everybody and this would be brought to the tables on huge platters.

*Cask Hall in Rothbury Estate (1970)*  
Image: Courtesy Allen Jack+Cottier

(<http://architectureau.com>)



*Right: Marie and Monty at the President's Dinner 2011*



Later this would be followed by a fruit flambe at which some notable person would be assisting. On one such occasion when the members of the Metropolitan Wine & Food Society attended, Malcolm Fraser was the special guest.

The interesting Ribbon grades were as follows: Firstly the **White Ribbon** was given to all members. Then they would progress to the **Green Ribbon** by identifying 5 white varietal Hunters by grape variety. We were told the names of the 5 varieties but had to place them in correct order and from memory I think, 100% accuracy was required for a pass.

To progress to the **Red Ribbon** the member tasted 5 Hunter reds. A bit more information was required here. One had to identify maker, vintage and variety; about 70% was a pass mark.

Then for the well-educated palate one could progress to the **Purple Ribbon**. This was a more difficult ribbon to obtain as the wines could be not only from the Hunter but not even from Australia. The contestant had also to write a description of approximately 100 words about each individual wine. This ribbon carried a great deal of prestige and the Metropolitan Wine & Food Society can be proud of the fact that we have had a number of recipients of this Purple Ribbon - Ian Arnold, Steve Liebeskind and the late Tony Norman all attained this prestigious award; as did other founding members Ray Wilson, and the late Colin and Clare Galbraith.

#### Editors Note:

This is the first in a new column '**Down Memory Lane**' which we hope will provide the opportunity for members to reminisce - recollecting some past people, events and activities of the MWFSS.

These pieces may well be of interest to newer members and could also serve to add to the MWFSS archival records of the previous 37 years.

If you have some old photos, and can send me a scanned copy with an item that would be good.

**Peggy**



## *The Yeomans Travels Through Portugal and Spain*

### *April 2014*

*Report of 25 April, 2014:*

We have been on the road for 3 weeks have and experienced some interesting foods and wines. Whilst we have tried to have wines from the various regions, it is difficult to appreciate the varieties we have tasted as we cannot understand the language, nor can the restaurants give us details as they can only recommend the styles they know. Most of the grape varieties are unknown to us, we have had some great tasting dry white wines but most are very young.



*Carole enjoyed a lobster mornay, a little different from ours but very tasty.*

We have had some interesting local foods, a lot of seafood, and a variety of Tapas. We visited the Mercado S Miguel fresh food market in Madrid, a replica of the Paul Bacous market in Lyon France. where we sampled a variety of Tapas dishes and calamari, together with a couple of glasses of wine. Very tasty.



*David's entree was fresh asparagus, wrapped in prosciutto, with a poached egg on top. very tasty.*

Today we are in Evora Portugal and enjoyed a wine tasting at Adega Ervideira wine cellar owned and operated since 1880 by the same family and enjoyed the best wine so far, a 2012, Conde D'Ervideira, Alentejo, made from a grape variety, Antao Vaz grapes, fermented and matured in oak barrels, described as a velvety wine, with tropical fruit aromas, spices and vanilla. Excellent drinking and we purchased a few bottles to have on our journey.

**David and Carole**



### *Congratulations to Penny Cameron the President-Elect of the Metropolitan Wine and Food Society of Sydney*

Penny and David Cameron joined the Society in 1996— so they have been active members for eighteen years.

Penny has had 5 years as Vice President — Food, and one year as Food Scribe. She supported David in his role as President for 3 years, and in all the other roles he has filled on the Committee.

Penny is an energetic, enthusiastic member with lots of ideas. She and David have supported the Society trips away, and have been supportive of the Federation.

We look forward to her leadership of the MWFSS Inc.

**Editor**



## *From the Wine Master:*

### **SPARKLING TASMANIA 2014 AND NOBLE VARIETALS**

We arrived in Hobart on Wednesday, checking into the Henry Jones Art Hotel (of IXL fame) a day before commencement of the Pre-Tour of the Federation's 2014 Convention. The Wine and Food Society of Hobart had produced impressive itineraries with vineyard and winery visits including some known and others unknown to your Councillor.

I was excited by the prospect of visiting and seeing at first hand the **Lubiana Vineyard**, being familiar with excellent Stefano Lubiana sparkling wine and Pinot Noir from this estate. Excitement mounted as our tour bus approached Lubiana and ascended the drive leading to the Tuscan like establishment and 18ha vineyard overlooking the Derwent River. We were welcomed by Monique, wife of Stefano (Steve), and presented with the excellent Lubiana Brut NV made in the traditional method from 40% Pinot Noir and 60% Chardonnay. This wine accompanied us through a tour of the modern largely automated winemaking and bottling facilities and a very impressive underground barrel maturation hall.



On our return to the tasting room we tasted an excellent barrel fermented Riesling with lovely floral nose and elegant complexity on palate. This was followed by the 2011 Pinot Noir a beautifully made wine with both elegance and power, characteristic of Burgundian Pinot Noir. We would highly recommend these wines and a visit to this estate.

This was the first taste over the Convention weekend of many excellent Southern Tasmanian Pinot Noir wines. Two wines were served blind at the Saturday evening black tie Convention Dinner at the Henry Jones Art Hotel. They were served with a main course of 18 hour cooked Cape Grim Beef. It was not difficult to pick the variety of both as Pinot Noir, and it was a reasonable expectation that one was French (Burgundy) and the other Tasmanian. However getting them right way round was not so easy as the all round quality of both wines was excellent. Guest Speaker and Winemaker for Freycinet Vineyard Claudio Rodenti asked my opinion across the table: I had the correct varietal, wines right way round (Australian and French) and opined that they were both from the same vintage either 2009 or 2010. It was revealed that the Australian wine was the Freycinet 2009 Pinot Noir and the French wine was a Corton Renards Grand Cru Burgundy 2009. This was a very convincing demonstration of outstanding quality Pinot Noir obtainable from cool climate Tasmania, able to rival a Grand Cru Burgundy. I rated both wines equally at 19+ points.



We were unaware of the wonderful experience awaiting us as we alighted from the tour bus at the impressive building and vineyards of **Domaine A**, established by Swiss born Peter Althus in 1973. Peter had a vision of producing premium Cabernet Sauvignon wines replicating those of Bordeaux. Following a tour of the winery and cask room, we were ushered into an opulently furnished tasting room, adorned by an impressive art collection. As a prelude to the Bordeaux style wines, we tasted Sauvignon Blanc and the very smart and well made Domaine A 2008 Pinot Noir.

Domaine A Merlot is produced in small quantities and from vintages suitable for this varietal. We tasted the elegant and attractive 2006 vintage wine. The outstanding wine was the Domaine A Cabernet Sauvignon 2006, made in the classic Bordeaux mould (Cabernet Sauvignon 90%, Cabernet Franc 4%, Merlot 4%, Petit Verdot 2%). Once again, a wonderful cool climate varietal, that served blind could easily be mistaken as a wine from the Bordeaux commune of Saint-Julien or Pauillac.

**Ian Arnold**



### Convention and AGM Hobart 2014

#### The FWFS Office Bearers and Committee 2014 – 2015

- President – Ian Arnold (MWFSS)
- Vice Presidents – Tim Free (Warrnambool WFS); Joanna Moore (Hobart WFS); Brian Sproule (NSW WFS)
- Treasurer – John Peirce (Yarra Valley WFS)
- Secretary – Peggy Sanders (MWFSS)
- Wine Master — Robert Worthington (WFS of Victoria)
- Committee — Janet Barton (WFS of Victoria); Neville Smethurst (WFS of Victoria); Barbara Tomkins (Melbourne Ladies WFS).



#### Federation Convention 2014

The Convention of the FWFS was held in Hobart from Friday 21 March to Sunday 23 March 2014 and was attended by some 77 delegates including MWFSS President Trevor Gibson and Jenny, and Peggy Sanders and me. Peggy and I also participated in the pre-tour around Hobart. Both the pre-tour and the Convention were thoroughly enjoyable and showcased the wine, food, produce, scenery and art of Hobart and surrounds. By all reports the post-tour to Launceston was also very successful. I can highly recommend Federation Conventions and Victor Gibson Weekends as enjoyable, convivial and educational occasions.



#### Federation Cellar

The Federation Cellar contains wines to be used for official Federation functions; however the Federation also encourages use of the Cellar by Societies for their special occasions.

**Ian Arnold**  
**Vice President and Federation Councillor**

### Victor Gibson Weekend 2015 – Adelaide



The 22nd FWFS Victor Gibson Weekend will be held in Adelaide Saturday 18 and Sunday 19 April 2015. The weekend is being hosted jointly by The Bacchus Club and the South Australian Wine and Food Society.

Mr Peter Wall AM is the Victor Gibson Orator.

When the Registration Form is available it will be distributed to all members of the Society. In the meantime to express interest in attending contact the Federation Secretary.

**Peggy Sanders,**  
**Federation Secretary**

*The three photos above of Hobart Harbour were taken by Ian from immediately outside our Hotel—the Henry Jones Art Hotel—on the waterfront on what was obviously a perfectly still morning!*

## Members' Recipes

### MARIE SMITH'S BEETROOT SALAD

5 medium-large beetroot  
 ¾ cup Caster Sugar  
 3 tbspsn Sea Salt  
 75 mls Red Wine Vinegar

Trim beetroot and place in a large saucepan. Cover with cold water, add sugar, salt and vinegar, bring to boil and simmer for 1 hour or until tender, then drain. When cool remove skins. (To avoid staining your skin, place your hands in two freezer bags and slip skins off under running water.)

Grate beetroot on coarse side of grater and place in large bowl. Add the following :  
 1 Red Onion, finely sliced  
 8 sprigs of Mint  
 8 sprigs of Parsley  
 3 tbspsn Caster Sugar dissolved in the Vinegar  
 75 mls Red Wine Vinegar  
 100 mls Extra Virgin Olive Oil  
 Season to taste with Sea Salt and Cracked Pepper

Transfer to serving bowl and scatter 150 gr Fetta over.

Tip: This beetroot salad will keep dressed in the fridge for a couple of days – just add more fresh feta before serving.

### Roasted Cauliflower Soup (serves 3-4)

Trevor Gibson (modified from <http://annesfood.blogspot/2007/03/roasted-cauliflower-soup.html>)

As served at the 2014 AGM.

1 medium cauliflower  
 Virgin olive oil  
 1 brown onion  
 2 cloves garlic  
 2 medium potatoes  
 500 mL vegetable stock  
 500 mL water  
 Crème fraiche (cream or sour cream OK)  
 Salt, pepper to taste  
 Chives

Heat oven to 180 deg C. Divide the cauliflower into florets, drizzle generously with olive oil and place in a roasting dish. Cut the onion into wedges and wrap in foil with the peeled cloves of garlic. Place in the roasting dish with the cauliflower and bake for 30-45 minutes or until the cauliflower is soft and beginning to brown.

Empty into a large pot, add the peeled and diced potatoes and cover with stock and water. Simmer for 20-30 minutes until the potatoes are soft. Blend until smooth with a hand held blender. Stir in cream/ crème fraiche and season with salt and pepper to taste.

Serve with chives.

## Travels with Penny and David Cameron The Museum of Ham Madrid – March 2014

The Museum of Ham is near the Prado in Madrid, and we found it after being entirely overwhelmed by all that art. Hams hang along the walls and people crowd up to the counter. I found a table and managed to keep it while David braved the crowds and made close friends.

We were just finishing our meal when two villainous old ladies with walking sticks approached and made it clear that it was time for us to leave. On the way out I asked one of the counter hands if I could take his photo; as you can see he was happy to oblige!

