



July 2008 Newsletter

Federation of Wine and Food Societies of New Zealand Inc

Editor Kathleen Brooker sandk135@clear.net.nz

Note from the Editor

Thanks again for contributions received. I would still like to hear from more Societies and receive contributions.

Please advise when contacts for Societies change so that they can be included in the newsletter.

Congratulations Taupo Winetasters Club on reaching 30 years. Well done. Stuart and I also enjoyed very much being part of the celebrations.

The Australasian Convention, Melbourne, hosted by the Wine & Food Society of Victoria and the Ladies Wine & Food Society of Victoria was, held from April 8 to April 13 2008.

An unabridged review by Margaret & David Preddy

“Introduction

We were fortunate to be able to attend the 3 day pre tour organised by the host societies prior to the convention, and were joined later by Peter and Penny Willis for the weekend convention.

The organisation of all aspects of the week was excellent, the wines of a higher quality than we have experienced at any other convention and the planning and execution of menus was varied, appropriate, interesting, and at times exciting. We thought the food during the pre tour was more interesting than the Convention itself. However catering for 50 pre-tour people is no doubt easier than for 120 at the full

convention. In several cases, we had two small main courses, which helped to

showcase the wines as well as the catering.

Each venue took us to a different part of Melbourne and reflected differing styles of entertaining. The spectacular National Golf Club at Cape Schanck at the tip of the Mornington Peninsula, Jacques Reymonds Restaurant in Melbourne, The Melbourne Cricket ground, Lake House at Daylesford, dinner at a private home, a south Melbourne wine shop, The Australia Club, and on the banks of the Yarra River, the Red Emperor Restaurant and the Crown River room. Our last function was at Chateau Yerring in the Yarra Valley.

Overview of the pre-tour functions

The theme was comparing styles of chardonnay and pinot noir from Australia and New Zealand against the French masters, with a few other excellent wines thrown in for interest. As noted above, wines were served in pairs, but each serving was only half a normal serving. This meant that fewer bottles of each wine were required to provide a reasonable serving. A point which will not be lost on our various cellar masters.

Mornington Peninsula, National Golf Club at Cape Schank

A spectacular setting for the event. We tasted 12 wines from the peninsula area. These were competent, but lacking in quality in the context of the overall wines that we tasted, so we will gloss over them. Suffice to say that they are growing shiraz, chardonnay, pinot noir and there was one pinot gris, which was the best of the bunch. The better producers were Stoniers and Scorpo. Probably a bit unfair on the wines. Put it this way, I would not buy any from that lineup. The lunch was well balanced and presented. The main course of the slow roasted spiced duck breast with a warm walnut, fig speck

and endive salad was attractive and tasty.

Jacques Reymonds Restaurant in central Melbourne

An immediate improvement in the standard of wines. We saw the Andre Clouet Silver Brut champagne with the canapés. Clean and fresh, a perfect match for the cheese Gougeres which were dauntingly large and unfilled but “melt in the mouth”.

With the slow cooked petuna ocean trout, beignet of blue swimmer crab, fennel and King brown mushrooms and two contrasting sauces as an entrée we saw the 1999 and 2004 Raveneau Chablis, Montee de Tonnerre, 1er Cru. Both good, but the 2004 had the edge.

Main course 1 was lamb farcie with a tamarind and green pepper sauce, a salad of black bean, chorizo, sweetbread and tongue. This was matched by the 1988 Lindemans St George Cabernet Coonawarra and the 1988 Wynns John Riddoch Cabernet Coonawarra. Both were drinking well, but the Wynns was better on the night. Main course 2 was saddle of highland venison and its cailllette, emburree of savoy cabbage, soft polenta and a sauce poivrade. With this, saw the 1999 Raphet, Morey-St-Denis, ‘Les Millandes’ 1er cru and the 2005 Duroche, Latricieres-Chambertin grand cru. Again both drank well - with the Duroche taking the day.

Finally, a 2001 Ch Raymond Lafon sauternes which sat well with the dessert of mille-feuilles with white chocolate spiced strawberry, caramelised pineapple and pistachio ice cream. Again, this was a well chosen and balanced menu. While we were upstairs the downstairs space was also full and buzzing gently, a good sign.

The Prince Wine Store in central Melbourne

The well stocked store is operated by two very knowledgeable wine enthusiasts. Two very interesting flights were tasted.

The first flight was a comparison between wines from New Zealand and Australia. We saw a 2007 MacForbes RS31 Riesling from the Strathbogie Ranges in Victoria and a 2005 Pyramid

Valley Lebecca Riesling from Marlborough. Both were very good with little between them in terms of quality. The NZ wine was marginally the better. This was followed by the 2006 Garagiste pinot noir from the Mornington Peninsula and a 2006 Peregrine pinot noir from Central Otago. The best Mornington wine so far, but well outclassed by the Peregrine.

The final set in this flight were the 2005 Mount Langi Gjiran shiraz from Great Western Victoria and the 2005 Bilancia La Collina syrah from Hawkes Bay. Mount Langi specialize in cool climate wines and this was an excellent example. The Bilancia was a serious challenge. Our NZ tuned palates marginally preferred the fruitier Bilancia, but that was merely personal preference.

The list of wines in the second flight is secure in a large orange rubbish truck currently trundling down the hill, so details cannot be revealed. Ken Sheldrick from the NZ Federation will doubtless have the details. This was a three way comparison between French, Australian and NZ wines. What did come out was a gratifying even standard between the three countries. Each wine had it's champions, but this was more down to style rather than quality.

Lunch at the MCG (the Melbourne Cricket Ground for non-sporting types)

An impressive facility. After a guided tour, we lunched in the Jimmy Stynes Room in the Members stand, which was full of Australian memorabilia.

An interesting 2003 Clover Hill sparking from Tasmania set the scene. The entrée was seared fillet of lime cured South Australian hiramasa kingfish with horseradish crème fraiche, shaved fennel and radish sprout salad, topped with Tasmanian salmon caviar and citrus oil. A 2006 Grosset Watervale Riesling from the Clare Valley and a 2006 Pegasus Bay Waipara Riesling sat well with this dish. The Pegasus Bay was best in the glass, but the entrée was tuned to the Grosset. Both were impressive wines.

The main course of char grilled cutlet of Northern Rivers veal with roasted kipfler potato, field mushrooms, crisp panacetta, torn buffalo mozzarella, parsley and Treviso. The salad was warm roasted carrot, pumpkin, parsnip, zucchini, cherry tomatoes and field

mushrooms. This was matched with the 1998 Yeringberg pinot noir and the 2003 Olsenns Jackson Barry pinot noir from Central Otago. The Yeringberg was good, but no match for the Olsenns wine.

We were impressed with the standard of corporate catering at the MCG. A large commercial kitchen in the basement serves 12 satellite kitchens which in turn serve the individual function rooms. 30% of our lunch was prepared in the main kitchen and the rest on site.

Dinner was at a private home.

We were fortunate to be with Mary and Stan Gyles plus Helen and David Worth. Stan is ex Hutt Valley.

2003 Leeuwin Estate Chardonnay Margaret River WA, 2002 Chassage Montrachet Caillerets Premier Cru, 2006 Villa Maria Waikahu Valley HB chardonnay, 1995 Ch Lagrange St Julien, 1998 Wynns John Riddoch cabernet sauvignon SA, 2002 Trinity Hill cabernet sauvignon/merlot from the Gimlett gravels, 2001 Le Terre du Lys D'or followed by the 1994 Smith Woodhouse vintage port.

An incredible experience and the food was just as exciting. These wines were provided by the societies.

The Lakehouse

After a trip to Mount Macedon in the west, we lunched at the Lake House in Daylesford. For us, this was the outstanding meal from the official programme. Not surprising really as they regularly take out top awards for their catering. If you are in Melbourne, a trip out here would be well rewarded.

We commenced with another tasting, this time of Macedon wines (following a blind tasting of Grange '64).

This was the only time wines from one vineyard were served with the meal. The winemaker from Bindi (a young Elvis lookalike) joined us for lunch and after 45 continuous days of vintage enjoyed his own wines in a restaurant setting. Bindi is from Macedon about 50Km from the restaurant. This is a most impressive young winemaker who well worth watching.

The entrée of crisp crumbed poached organic egg with a salad of sweet peppers, olives and capers was my dish of the week, closely followed by the main course of Slow Cooked Lamb Shoulder served with bean cassoulet and boulangere potatoes. The 2006 Composition chardonnay and the Quartz chardonnay showed elegant refined styles which sat well with the egg entrée.

The lamb had been deboned, rolled and cooked slowly, comfit style, in duck fat, re-rolled tightly, before cutting into medallions then reheated for serving. 2006 Original Vineyard pinot noir and the Block 5 pinot noir were an excellent match. If anyone is going to challenge

NZ pinot noirs, this will be a worthy contender. We were impressed.

The Holy Goat La Luna cheese and Meredith Sheep's Blue milk cheese, served with fig and aniseed crostini and grapes were a perfect finish to the meal. 2006 Pyrette shiraz from Heathcote Victoria, were an elegant style well matched to the cheese course.

That concluded the pre-tour part of the convention.

The convention proper

The Australian Club

The club is housed in a fine old Victorian (no pun intended) building set in the heart of the CBD. Very professional staff. A superb Pierre Peters Blanc de Blancs NV champagne set the scene for the evening.

Not quite successful was the entrée of Chablis cured Tasmanian Salmon bound in pure Silver on a Fennel Salad at the Australia Club. The silver bought to mind mercury rather than the scales which were intended.

Entrée was matched with 2001 and 2002 Chateau Corton Charlemagne Grand Cru. Both excellent wines, opinions varied about their relative status. The 2002 was marginally better, especially with food.

2000 and 2001 Ch Latour "The Pauillac" from Pauillac were served with the first main course. This is their third tier wine and is remarkably approachable now. Both excellent, the 2000 was marginally better with the confit of wild hare with roasted almonds and Medjool dates on a pea and truffle sauce.

The second main course of Szechuan spiced duck breast on morel gratin with corn custard and Arabica jus, was accompanied by the 2004 Bass Philip Premium pinot noir from Gippsland, Victoria and the 2006 Felton Road Block 5 pinot noir from Central Otago, (Parker has just given this a score of 95). Surprise, surprise, the central Otago wine outclassed the Gippsland wine, but both were very good.

A 2001 Ch Doisy-Daene Barsac accompanied the dessert supreme – fantastic, and this was followed with the 1977 Warres vintage port with hand made truffles and jellies. The wine showed significant bottle variation. Apparently the good bottles were very good.

Red Emperor Restaurant Southbank Promenade

A Yum Cha light lunch was just what we needed. An interesting selection of wines, but sadly we both left our menus at the restaurant, so cannot offer much comment other than to say that we enjoyed the wine and food. The only wine that sticks in the memory is an Austrian veltliner, which was superb with yum cha.

Crown River Room

A remote part of the casino building, this is a restaurant with spectacular views over the Yarra River and "The Flares" an hourly display of gas fuelled jets of flame just outside the windows.

Hot and cold canapés were well matched to a 1999 Guy Charlemagne Blanc de Blancs Grand Cru champagne. The 2002 Louis Carillon Puligny Montrachet AC and the 2004 Fontaine Gagnard Puligny Montrachet 1er cru were excellent examples of how chardonnay should be made. They sat well with an entrée of sautéed scallops on snow pea and zucchini salad, tomato buerre blanc sauce and crisp potato spaghetti.

The first main course of roasted quail with comfit of fennel, apple and foie gras mille-feuille, mache salad and light truffled potato dressing, was matched to the 2005 Pierre Amiot Clos de la Roche Grand cru and a 2004 Martinborough Vineyard pinot noir. Not surprisingly, the French won the day, but the Martinborough wine was in the hunt.

Main course two was braised wagyu ox cheek and baked beef tenderloin on savoy cabbage puree, bone marrow and red wine reduction, saw two 1990 wines from South Australia. Penfolds Bin 707 cabernet Coonawarra/Barossa and Lindemans St George Coonawarra cabernet. The 707 was better in the glass, but the Lindemans was the better food match.

The dessert of oven roasted and crispy peaches with vanilla bean, raspberry sorbet and almond tuille was matched with 2003 Ch Coutet from Barsac. The 1987 Fonseca Guimareans vintage port restored my faith in that particular tittle.

Yarra Valley

Tarrawarra

The art gallery and the clever building housing it at Tarrawarra were surpassed only by their fabulous wines. They make a clean taut chardonnay which blew us away and their pinot noir is another challenge to our NZ wines. This is another winemaker to watch carefully.

Chateau Yering

Situated close to Tarrawarra, this is one of the original winemakers in the district. We started with a refreshing 2004 Dom Chandon sparkling from the Yarra Valley which went well with the oyster and nori rolls canapes.

The entrée was tataki of tuna with buckwheat vinaigrette and wasabi mayonnaise. Two 2006 wines from the Yarra Valley were served with the entree, the Yeringberg chardonnay and the Mount Mary chardonnay, both good, there was little to chose between them..

Two more Yarra Vally wines, the 2005 Yering Station Reserve Viognier and the 2004 Mount Mary Quintet cabernets were served with the main course - chermoula marinated chicken breast with Israeli couscous and tahina and yoghurt sauce. Of the two wines, the viognier was our preference. Both were good.

A 2005 de Bortoli Noble One from Riverina NSW sat well with the orange and poppy seed pudding which was served with a warm vanilla custard, roast almond ice cream and rhubarb compot. Campbells Classic Muscat from Rutherglen Victoria completed the lineup. Yum.

General Observations

Two winemasters, Robert Worthington from Victoria with Ken Sheldrick from Auckland/Tauranga advising on NZ wines. A formidable duo. Foodmaster duties were shared among the members the ladies society – they were excellent. Frequent presentations of two degustation sized main courses were welcome and allowed the winemasters ample scope to display a range of wines.

The meal sizes generally were on the small side, which is a decided advantage for anyone attempting the weeklong programme.

Apart from tastings proper, wines were served at table in pairs which aided comparison.

Wine quality at the meals was the highest that we have seen at a convention. Most of the food was of a similar high quality.

Pre meal tastings were interesting, but if you drank the wine, consumption was too high for an enjoyable meal. However, we must bear in mind that we were comparing wines from three different countries, so it is hard to see how that could be accomplished in any other way.

Overall, a very good and varied programme. The organizers are to be congratulated.

The \$64,000 question. Would we go again? God and bank managers willing – yes."

This review from four members of North Shore

"Evelyn, Diana, Faye and I from the North Shore had the most memorable time at the Australasian Food & Wine Convention in Melbourne in April.

Evelyn, Faye and I attended the pre-Convention also, as we felt there were a lot of organised activities in those three days. Our trip commenced with a coach trip on the 8th to Cape Schanck and the National Golf Club where we tasted Mornington Peninsula wines and enjoyed a pleasant lunch. We returned to town and had dinner at the famed Jacques Reymond's restaurant.

The next day the coach took us to the Prince Wine Store where we tasted several wines. We then progressed to the Melbourne Cricket Ground for lunch and a tour of the impressive facilities. We took individual taxis to various private homes around Melbourne and were entertained by members of the two Host Societies over a lovely dinner accompanied by excellent wines chosen by the Convention Cellarmasters.

An early start the next day took us North to Mt Macedon to view the beautiful gardens at Tieve Tara and a short walk to the Memorial Cross at the top of the mountain. We then had a lunch in Daylesford at the award-winning Lake House. A delicious lunch in a gorgeous setting. We were free to make our own plans for dinner. The next day we were also free to make our own plans until 6:15 when we went to the historic Australian Club for our opening dinner. This was a good opportunity to catch up with members we had met at previous conventions in a relaxed atmosphere.

The AGM meeting was held the next morning, so we were free to make our own plans again. At midday we had a very nice luncheon at Red Emperor on South Bank. We started the evening with Champagne prior to attending the Gala Banquet at the Crown Towers Hotel in the River Room. It was quite a night - everyone looked very glamorous and a good time was had by all.

Our last day of the Convention was spent travelling to the Yarra Valley where we enjoyed some wine tasting at Tarrawerra Winery and viewed the paintings at their art gallery/museum. Then on to the beautiful Chateau Yering to enjoy our final luncheon, a memorable end to a wonderful week.

We enjoyed too many fabulous meals to mention each in detail, the wines were perfectly chosen to compliment our meals and were so plentiful that after the first couple of days we realised we would have to pace ourselves!

I would like to finish by saying to anyone who is considering going to the next

one, I would highly recommend it. The hospitality and day trips far exceeded our expectations.

Norma”

Federation News

A reminder to all Secretaries of Federated Societies that subscriptions are due. All Societies should have received their forms.

President's Report

It is a great pleasure to me to produce this first report. I took over as the President of the Federation at our AGM on the 8th of March in Taupo. My first very pleasant duty was to represent the Federation at the Australasian Convention in Melbourne.

Melbourne Magic

Melbourne promised us Magic and they certainly delivered. Our first function on the Friday night was at the wonderful old Australian Club. We had arrived early as the nightmare traffic failed to materialise and the bus got us to our destination well ahead of schedule which gave us the opportunity to have a good look around the historic building. The highlight for me was two Grand Cru White Burgundies 2001 and 2002 Champus, Corton Charemagne. Lunch on Saturday was something completely different. A Yum Cha luncheon at the Red Emperor Restaurant on the South Bank. The food was excellent but the wine and food matching was a bit of a challenge. The Black Tie Dinner was in the Crown Towers Hotel (the casino hotel) River Room, where we dined to the most spectacular display of flares going off and rising some 30 mtrs into the air. The food highlight was Braised Wagyu ox cheek which we found out from the chef had been slow cooked for 32 hours. We also had a most interesting pairing of 2005 Pierre Amiot, Clos de la Roche, Grand Cru red Burgundy with a 2004 Martinborough Vineyard Pinot Noir whilst the Grand Cru Burgundy was the better wine the Martinborough was certainly not disgraced and stood up extremely well. On Sunday we went by bus into the Yarra Valley, first to Tarrawarra Winery and art gallery for a wine tasting and a look at the art gallery and then on to Ch Yering for lunch accompanied by interesting wines from the area. The thanks of all the New Zealanders went to the Australian organising committee who did an exceptional job, also for the New Zealanders who were present. The photos are now posted on the Australian Federations website. They take a bit of

finding so I am in the process of putting in links from our own website <http://www.nzwineandfood.org.nz>.

Give me a couple of days and you should be able to access them from the Convention page.

Lastly I would like to sincerely thank Stuart and Kathleen for all their work and effort over the last 2 years, Stuart has been responsible for more innovations this year than we have seen for a long time and Kathleen stepped into the breach to put out our newsletter. Stuart leaves the Presidency with the Federation in good heart. We have had two of our past members rejoin and have 2 or 3 new Societies in the pipeline considering membership. I hope to get around and visit as many Societies as I can over the next 2 years and would appreciate an invite to any functions you may be organising.

Ray Toms

Future Federation Functions

The 2008 Stanley Harris Dinner

This year this function is to be held at The Millennium Hotel, Taupo on Saturday the 4th October 2008. The cost is \$145. Details of the menu are in progress.

Registration form also attached.

Annual Convention of Wine & Food Societies of New Zealand, Christchurch

May 8, 9, 10th 2009

Official Registration Forms will be sent out in September 2008, to all who have registered their interest and also to all Secretaries of Federated Societies in New Zealand and Australia.

To register your interest, email

lvnorth@rhodes.co.nz

News from Societies

Auckland

No report

Christchurch

No report. But see Convention 2009.

Gisborne

No report

Hamilton

No report.

Hawkes Bay

No report

North Shore

As well as an interesting newsletter North Shore Society also have a web site. www.nswfs.org.nz

Edited from their recent newsletter.

“A midwinter lunch at the Narrow Table was superb and the whole experience lived up to reviews as follows! Sonya Paget is regarded as one of New Zealand's top women chefs and as well as being a great chef was a wonderful hostess.

Despite judgements being somewhat blurred by the time we reached the third course (they ere reportedly a bit fuzzy following the second aperitif according to some) reception of the three courses bordered on the ecstatic. At times, debate over the merits of the French Goats Cheese versus the Seared Tuna became a little heated, although the final the consensus at the table was that the delicate nutty flavours and creamy texture of the cheese, enhanced with the piquancy of the chutney style beetroot (ably accompanied by the Waipara Riesling I should add) held a slight edge over the tuna. I disagreed, of course, as I thought that the combination of aubergine pickle and sweetly-spicy vine tomatoes complemented the lightly seared tuna to perfection. It doesn't get better than this, I insisted. Much to my chagrin, it did get better. One of our number elected the rabbit stew for the next course and discovered to her delight that the flavour of the rabbit, subtly done in a casserole style with carrots and celery, was delicately enlarged with the unusual and felicitous addition of muscatel raisins. The chicken with mushrooms and bacon was described as 'flavourful' with the slice of French bread as a 'crostini' style garnish providing an excellent textural contrast. The Morton Chardonnay was a perfect choice as a companion. The impeccable fresh green salads with radish leaf and 'interesting' vinaigrette provided an added, refreshing touch to all three mains.”

A tasting night with Frammington Wine Company and special guest was held in July and looking forward to a report.

Future Events:

August: Eurowine

September: Millsreef

October: Babich

November: Westbrook

Palmerston North

Edited from "The Eye of the Grape".

"Te Kairanga Wine Tasting at the Grand

On a chilly winters Sunday afternoon, what could possibly be more enjoyable than to retire to a warm and inviting venue with so many good friends to taste a number of wines and end with a completely adequate meal, accompanied by yet more wine of a good standard. The tasting provided by Martinborough's Te Kairanga Wines proved to be an interesting one, with what seemed to us to be more variability between the wines offered than might have been expected. The company has apparently been in a state of reorganization in recent months, and while the presenters did their best, their short association with the company's wines perhaps showed. Our expectations were raised by the first impressions provided by the first wine, the East Plain Reising 2006. This was a delectable example of this style and was generally well received. However, the impressions faltered somewhat with the Martinborough Sauvignon 2007 (less acidic in style than competing Marlborough wines), the Gisborne Chardonnay (more time perhaps?), and the Martinborough Chardonnay (promising, maybe). But the Casarina Chardonnay on the other hand stood out as a wine worthy of the tasting notes bumf- "A powerful yet elegant wine. The palate shows rich ripe fruit and has a creamy texture and excellent balance etc. etc...!". There were three Pinot Noirs offered. The Estate 2006 was an immediately forgettable (lollywater, someone was heard to say!), the Runholder 2005 quite fair, while the last tasting of the John Martin 2005 showed it was something else! This is a truly fine Pinot which it would be great to have a case or two in one's cellar. Pity it retailed at \$40/bottle or more! The tasting done, we repaired into the delightful interior of the classic Grand Hotel for our supposedly "light" meal. In truth we were most adequately satisfied by the combinations of generous servings of a choice between two soups, and three mains. The Kumara and Bacon soup provided a popular choice, and was rated highly all round for its cream, full bodied taste. Those who chose the Mulligatawny weren't disappointed either, since it was spicy and nourishing too. Choice of a main was difficult given the offerings. Most appeared to opt for the Fillet of Fish and almost invariably gave their dish top rating. Never the less the delicately spiced Pork and Apple sausages, and the Calamari Pasta also went down well. The meal was well supported by generous quantities of Te Kairanga wines which, as is the nature of things,

became more and more drinkable as the time wore on!"

Future events:

August 2nd Formal Dinner. A warm invitation is extended by their new Secretary, Sue Stewart to any Federation members who may be in our area on that day. Details follow.

President's Black Tie Dinner

Join us for our annual formal get together to enjoy good food, good wine and good company. This year we meet at Wharerata at 6.30pm, on Saturday 2nd August for an hour of drinks, conversation and hors d'oeuvres before moving through to the Russell Room for dinner. Chef Sean Kereama has worked with us to devise a special three course menu and together we have selected a range of wines to complement each course. This year the theme is simple food, carefully prepared and presented with pride.

Dress - Black Tie, cost \$110 per person. Wharerata is an elegant Victorian homestead set in lovely established gardens at Massey University.

RSVP by July 25th to The Secretary, PO Box 401, Palmerston North

If you have any questions please contact me by email, or phone 0274 761 345.

4th October Le Girls (boys night Out). A reversal of last years Girls Night Out. Once again top class music and food. November 30th an exciting all day Italian excursion is being planned.

Taupo

The Taupo Wine Tasters' Club regularly send a copy of their newsletter and it provides interesting reading.

The Taupo Winetasters Club held their 30th Anniversary Degustation Dinner at Manuels, Edgewater Room, Millennium Hotel and the following day a fun Options Game and brunch at Huka Falls Winery.

The Executive meeting was held in Taupo that weekend as well.

Recent Events:

Euro Wines with John Forgie who "took us through 7 wines, 3 whites and 4 reds. 7 different varieties from small wineries in NZ, OZ and Europe. All at a reasonable price and very good value for money."

Future events:

September 24th Tressillian & Sandhurst, Canterbury Winemakers.

October 4th Stanley Harris Dinner and probably Sunday brunch following

October 8th Liquorland Top 100

October 22nd John Forrest

November 26th AGM and Ian Clark Villa Maria.

Tauranga

Tony Marshall is continuing as President: Anne McKinnon is Secretary and Richard Prince Treasurer. They have a small committee of only six who are concentrating on organising dinners at various restaurant venue approximately 4/6 weekly. Their last function was held at Shiraz on Wharf Street. They have a membership of 50 and 35 to 40 attend each function.

Wellington

Wellington Society has a function each month. The last was "self cooking evening" organised by two members with the recipes and ingredients provided. By all accounts was well supported and successful. Another earlier function was at "Charlie Bills" with Chef -patron is Hemi Tahu who has experience of working for the rich at grand hotels and lodges, such as Wharekauhau Country Estate.

Future Events:

August 8th Formal Dinner at Intercontinental Hotel

October AGM at Regional Wines

