



# PHOENIX C.C. WINE APPRECIATION CLUB

## NEWSLETTER

What a busy month we have had. It started with our

### Degustation Dinner

This is the second one we have attended as a group and it certainly didn't disappoint.



*Just look at that perfectly presented table.*

We started with Tempura-fried oysters with wasabi mayonnaise, followed by Beetroot-cured gravlax, pickled radish, baby beets with mustard seed creme fraiche. Then hand crafted egg yolk raviolo, beurre noisette, with shaved pecorino. (This was my favourite course. I thought it was quite spectacular.)

The main course was reverse-seared Scotch fillet, smashed kipfler potatoes, roasted Dutch carrots and ancho-chilli butter. Then Upside-down chocolate and orange torte with orange sorbet. We finished with finger lime meringue kisses.

The wines were suitably impressive: 2023 Sparkling Chardonnay, 2023 Hunter Valley Semillon, 2023 Hunter Valley Chardonnay, 2023 Hunter Valley Shiraz and a magical Dragons Mirage Fortified Verdelho. Intuition wines, made and supplied through the TAFE.

Although the fillet steak was a tad under-cooked for some, the evening was voted a winner.

### April Tasting

I had been hanging out for this tasting and it didn't disappoint, either. The Two Big Aussies turned out to be BIG indeed.



Rod presented us with six very interesting wines:

- 2025 Peteluma White Label Chardonnay
- 2024 Nugan Estate Cookootahama Chardonnay
- 2023 Hunter Wine Lab Chardonnay
- 2019 Pooles Post Office Shiraz
- 2022 Prosperitas Icon Shiraz
- 2023 Taylors Jaraman Shiraz

As is our practice now, Rod's very comprehensive notes were circulated prior to the meeting. That they had been read and digested was evident from

## Phoenix C.C. Wine Appreciation Club Newsletter

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some of the questions that were forthcoming during the evening.

I'm usually an ABC girl, and while the Chardonnays were not all to my taste, two were far nicer than I anticipated. All were terrific wines (but especially those reds!)

I understand there has been a run on Oldfield Cellars since our tasting, with that Prosperitas Shiraz running out the door at \$25.99. I can well understand why. It was delectable.

We were pleased to welcome Karel & Tineke Schuiling, Carolina's parents, visiting from the Netherlands and Keith Kirby, a first time visitor. We do hope they all enjoyed the wines and the evening.



*Karel & Tineke with Ron*

### **May Tasting:**

The May tasting will focus on the wines of the "zonal" Fleurieu Geographical Indication which incorporates the "regional" Currency Creek, Kangaroo Island, Langhorne Creek, McLaren Vale and Southern Fleurieu Geographical Indications. This zone produces some excellent red wines, sometimes from very old vines, but we will also be examining some less well-known white wines ... so, please, do join us to see what this famous viticultural area has to offer.



So good to see Gwynneth, not only up and about but absolutely raring, following her recent surgery after her unfortunate accident. She looks amazing and is still smiling.

### **Raffle**

Our raffle continues to supplement our income while putting smiles on a few faces with the almost full bottles of the left-over tasting wines as extra raffle prizes.

This month I did take notes, and the recipients were Fraser, Keith, David Stephens, Ian, Noel and Barbara, with, amazingly, a couple of multiple draws. All of the duplicated recipients generously indicated a redraw - but talk about luck - Keith had three tickets drawn! And those tickets had been well and truly shaken up.

I'm not sure who chose what, but I do know that Keith ended up with the Prosperitas, valued at \$115, Noel with the Post Office Shiraz valued at \$70 and Fraser with the Jaraman, the wine voted as "Shiraz of the Year" and awarded a Gold Medal with a 96 point score at the 2025 London Wine Competition.

## Phoenix C.C. Wine Appreciation Club Newsletter

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The Lucky Door Prize was taken out by Karin, specifically drawn for her, as instructed, by her friend Michael, who was attending for the second time. We all heard her say, "draw mine", when Noel thrust the box under Michael's nose and invited him to draw. So, of course, he did!

Yes, it was a bit of a circus this month.

### **Hardy's Bay Club:**

A number of us met at the Hardy's Bay Club to listen to U-Bouddi on Sunday. And a pleasant afternoon it was, too.



*Chris, Karin, Ian, Keith, Gwynneth, Pippin & Steph*

The sun was shining and the weather mild (so unlike Australia Day when we all sweltered). U-Bouddi was in top form and it was a lovely opportunity to just sit around and chat. Until the sun went down and the chill moved in.

The band will be playing there again on Sunday, August 30. Perhaps long pants and bring a heavy jacket next time! I noticed the Club hands out rugs to those shivering out doors.

### **Incorporation:**

When the Phoenix was launched, we indicated we intended to Incorporate when we thought the time was right. We are now looking hard at doing so for the new Financial Year.

### **Thai Banquet:**

Bookings are still open for this social event. We have booked the Saifon restaurant for 6.30 for a 7.00 pm start on April 30. It is a quite large, well presented restaurant, the food is good and I expect it will

deliver a very pleasant evening. Feel free to invite your friends if you wish.

Here is our menu:

Mixed Entree  
Massaman Beef  
B.B.Q. Pork  
Cashew Nut Chicken  
Pad Thai Chicken  
Crispy Prawn  
Steamed Rice

Rod is working on accompanying wines - of course they will be terrific.

### **Christmas In July:**

Looks like this is the preferred option to celebrate our first anniversary. It certainly worked well for Christmas in December last year. I suspect Rod is already perusing his wine stocks for this special event - the theme was his idea.

The disappearance of the oven from Phillip House is, we hope, a temporary measure that will be remedied before July. It was such a volatile beast we can't say we are sorry to see the back of it.

Start thinking about your culinary contribution. It doesn't need to be especially festive, just something yummy that will transport well, need little last minute titillation and, of course, enhance the many and varied wines that Rod will pull out of his hat.

This is one night you might like to think about car pooling with an Uber home.

You will shortly receive an Invitation asking for your indications of interest to give us some idea of how many are likely to rock up. I understand July is peak travelling time, particularly for retirees.

Looking forward to seeing everyone at our May tasting. This area is home to Taylor's Jaraman, one of my all time favourite wines. No doubt we can look forward to something special.

Happy tipping and stay safe, everyone. R.E.N.