



PHOENIX C.C. WINE APPRECIATION CLUB

NEWSLETTER

Thai Banquet:

It took a little while to happen, but when it did, it was all we could have wanted.



Eighteen of us made our way to the Saifon Thai Restaurant at North Gosford where we enjoyed a sumptuous banquet.



Rod excelled himself with his choice of wines, bringing NINETEEN bottles along. We didn't consume them all of course, but we certainly gave them our best shot! His selection was heavy on Gruner Veltliner, which proved to be an excellent accompaniment to the food. The 2023 Durnberg Falkenstein being my favourite. Perhaps because it was the first wine offered, but I had been hanging out to taste it since Rod first mentioned this grape and it did not disappoint.

The Saifon has a lot to recommend it. Thank you to Peter and his family for looking after us so beautifully. Thank you also to Ron & Judy Taylor for both the restaurant recommendation and suggestion of the Asian meal. An absolute winner!

Incorporation:

The Committee has thought long and hard about Incorporation. While it is highly desirable, and affordable, it has a major drawback in that once we become an incorporated body, we will be required, **by our venue**, to take out \$20M worth of Public Liability insurance at a cost of around \$600.00 per year. All four of us consider that \$600.00 would be better spent on buying some special wines for our Christmas in July function. So we have decided against Incorporation for the time being. We will, however, continue to function as IF we were an Incorporated Association, because the Model Rules laid down by The Dept. of Fair Trading are an ideal way for us to operate.

June Tasting Event:

It is possible that our illustrious President will not be with us to run the June Event. So with an eye to variety, we are seeking six members, who might like to present ONE of their favourite wines. The cost of the wine to be reimbursed. But let's keep it reasonable, please, say with a **PURCHASE PRICE** of

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around \$25.00. There are some fabulous half price and greater specials currently.

Fraser, Noel, David Bell and Nathan have already volunteered, so we are looking for a further two members. We are not expecting our volunteers to “do a Rod or a Nathan”. Just to present their chosen wine to the rest of us, telling us as much as they wish about it, but most importantly, what it is, why they like it, the recommended retail price, what they were able to purchase it for and where they purchased it.

If you would like to have a go, please let me know as soon as possible, so it can all be coordinated. Rod and Nathan will be available to assist with any advice you may wish to seek. Ideally, we will be looking at three white and three red wines on the night.

Christmas in July:

I will be looking for RSVP's for this shortly. While we expect everyone will come equipped with their food contribution, it will otherwise be free for members (and their partners) as a thank you for your ongoing support, so no visitors that night. If you are planning to join Phoenix, please do so before July 2, 2026. Existing Members will need to have renewed by that date. You will receive plenty of reminders.

While Phillip House has replaced the oven, it is a tiny, domestic model, with idiosyncrasies of its own. So if you are planning to bring hot food for the night, best also bring it piping hot and wrapped in a towel or two and/or an electric frypan to sit it in.

May Tasting:

Another great night at Phillip House. Rod presented us with six diverse wines from this famous area.

A delightful 2025 Project Wine, Drop Zone Pinot Grigio, from Langhorne Creek, my favourite white of the night.

2025 Spring Seed Wine Co. Forget-Me-Not Semillon Sauvignon Blanc.

2024 Hither & Yon Petit Blanc, and

2024 Geddes, Seldom Inn Grenache all from McLaren Vale.

2018 Zonte's Footsteps, Lake Doctor Shiraz from Longhorne Creek and,

2018 Smidge Wines, Twin Oaks Cab. Sauv. from McLaren Vale - my favourite red.

As always, responses were mixed, and with the exception of the Zonte's Footsteps, which came from Oldfield Cellars, and the Petit Blanc, the other wines are not likely to appear at Dan's. But they did make for an interesting tasting experience.

Rod also presented a spreadsheet, showing the International Representation of entries to three prestigious Wine Shows: Decanter World Wine Awards, International Wine & Spirit Competition and International Wine Challenge, illustrating Australia's position in fourth place. However, we had to guess the other entries, Turns out Oz came in behind France, Italy and Spain, but ahead of Portugal. Rod then explained the why's and how's of the awards, and the strengths of each countries exhibits. Fascinating stuff, with a few surprises, such as Canada, Slovenia and, would you believe, England!

The night was rounded off beautifully with a bottle of Tawny Port, donated by Gwynneth & Keith. Seems this port had been under a neighbours house for 40 years before being rescued and bottled by them and a consortium of their friends. And It was beautiful! Sweet (but not syrupy), rich, quite viscous, tasted intensely of caramel / toffee and had a long finish ... probably the best wine we've had at a Phoenix event for immediate drinking. Such a lovely gesture from Gwynneth and Keith. Thank you so much. So good, too, to see Gwynneth walking again, unsupported, so soon after her accident. She is obviously one very fit woman!

Prizes:

Our Lucky Door Prize was taken out by Jenny, one of our visitors and various members picked up the Raffle prizes, including the open bottles.

Nibbles:

Fraser, you have nailed it! Thank you to you, and your team, Jenny, Barbara, Pippin, Ian & Brian, for such a great job - month, after month, after month. Looking forward to our June event!

R.E.N.