



Newsletter

December 2005

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Minister Macdonald Sums Up & Looks Ahead

The Farm Writers' Association Christmas luncheon is not far away, with our patron, Minister for Primary Industries, Ian Macdonald, MLC hosting us at Parliament House for the festivities. He'll be speaking on the *Highlights and Challenges for the Farming Community*. It's not too late to get together a table for the **December 7** function. Perhaps this is an opportunity to celebrate with your team or host a table of guests, to say "thankyou" to business associates and clients or build new relationships. In past years this has proved a good opportunity to say "thank you" to business associates and clients or build new relationships.

Mr Macdonald (pictured) will review the highlights of the past year, which might include the breaking of the drought in certain areas, the implementation of the new

native vegetation legislation and a progress report on the significant adjustment of his portfolio and the resultant amalgamation of minerals, fisheries, forests and agriculture into the Department of Primary Industries. Minister Macdonald will also outline the opportunities and challenges of the coming year and how his government plans to deal with them.

As in past years, the Association is relying on the generosity of members to provide Christmas cheer for this year's Christmas luncheon. Gifts (with a suggested value of \$25) to be drawn at the luncheon would be greatly appreciated. What a way to get the company's logo out there in front of a group of agricultural professionals.

Gifts can be sent to **Suzie Ward** at Agricultural Appointments, 84 Pitt St, Sydney (phone 9223 9944) or to **Margaret McCullough** at



NSW Minister for Primary Industries, Ian Macdonald, MLC will address the Christmas lunch.

NSW Farmers Association,
10th Floor, 255 Elizabeth St,
Sydney (phone 8251 1827);
preferably before 5pm on
Monday.

To book go to the website:
www.nswfarmwriters.org/BOOKINGSGS.htm

Register on-line for the Farm Writers Christmas Lunch on Wednesday 7th December. Enjoy a festive evening hosted by the NSW Minister for Primary Industries, Hon. Ian Macdonald MLC.

Corporate Members of the Month: H & T, National Australia Bank, SunRice, Department of Primary Industries (DPI)

Venue: Strangers Dining Room, Parliament House, 6 Macquarie Street, Sydney.

When: **Wednesday 7th December 2005 at 12.30pm** for 1pm

Cost: \$55 per head, or voucher, for members. **\$65 per head for all non-members.**

Register: **BEFORE 5:00pm on Thursday 1st December**, on-line at <http://www.nswfarmwriters.org> or by emailing bookings@nswfarmwriters.org, or by phone to Sarah Robson, (02) 8204 3730.

Late cancellations: Phone Sarah Robson, (02) 8204 3730

Website sponsored by Telstra Country Wide NSW

The Taste of Orange – Wine Tasting Evening

The Farm Writers wine tasting evening was the opportunity for those present to taste the rare wine varieties from one of Australia's most successful regional wineries located in the Hunter Valley and Orange. Farm Writers members and guests enjoyed an informal yet educational evening as hosts Mark Davidson and Paul Foster informed us on everything and anything to do with wine.

On arrival, guests were introduced to Tamburlaine's two organically grown wines, the 2004 Verdelho and the 2003 Durif, from their original vineyard in the Hunter Valley. Loyal Tamburlaine wine drinkers were among the guests who were familiar with the Hunter Valley wines and were eager to taste the cool climate wines from the newer vineyard at Orange.

Mark Davidson, owner, manager and wine-maker, supplied the wines for the evening. With ease and humour, he demonstrated his lifetime of experience within the wine industry and kept the audience amused and informed on a wide range of topics.

Mark was joined by Paul Foster, renowned wine writer, who was Master of Ceremonies for the evening. They engaged in light-hearted and often hilarious banter, providing a relaxing and informal atmosphere whilst the audience enjoyed the delights of Tamburlaine wines.

Paul Foster's extravagant style was well suited to the occasion as he described in detail the flavour, texture and character of each wine. The tasting part of the evening commenced with a Riesling and a Sauvignon Blanc, both 2004 vintage and grown in the Orange vineyards. We then proceeded to the 2004 Orange Marsanne, a more unusual white variety.

Marsanne goes back to the earliest records of wine making and is found in the Cotes Du Rhone area. It is a full bodied wine, 40 per cent barrel matured with ripe peach and tropical fruit aromas, honeydew melon and creamy oak flavours.

The evening was peppered with pointers for wine drinkers, one of the most memorable being the

benefits of decanting your wines. In fact, Mark emphasised that there were more benefits in decanting young white wines than aged reds. He recommended decanting wine for at least an hour before drinking so as to bring out the flavours.

After a short break for a few sustaining canapés, Mark and Paul introduced Tamburlaine's red wines - describing why these varieties stand out as some of Australia's best and most drinkable cool climate reds.

The 2003 Orange Grenache was grown in the coolest Grenache vineyard in Australia and is just as ready to drink now as it is for cellaring to mature. Paul described the complex flavours of the Grenache as having "a powerful nose of liquorice and plum jam, with sweet berry, dried fruits and spice on the palate." Next in line was the 2003 Orange Cabernet Franc which, true to its varietal character, had herbaceous, raspberry and mint aromas and left a juicy berry and cedary oak taste on the palate.

The gorgeous chocolate coloured 2004 Orange Malbec turned out to be an excellent example of this ancient variety. It was richly coloured, showing dark plum, chocolate and mulberry characters, while also having a concentrated sweet berry palate and soft tannins. Mark was especially excited about the quality of this Malbec and recommends it for cellaring. The final red wine, and a personal favourite, was the 2004 Orange Petit Verdot. This stunning wine was made distinctive by the ripeness of fruit and flavours of berry fruit concentrate combined with the best oak and natural awesome tannin structure. There are only tiny quantities of 2004 Orange Petit Verdot and Mark recommends it for cellaring. –

Thankyou to Mark Davidson for providing the wine, to Agricultural Appointments and Paul Foster for providing the repartee and to the Department of State and Regional Development for donating their function room. The breathtaking views of Sydney Harbour were a perfect backdrop for the evening.

Upcoming Events

February 27th 2005: Mark your diaries now for lunch with **Roger Perkins from the Royal Agricultural Society.**

To book go to the website: www.nswfarmwriters.org/BOOKINGS.htm

Know a speaker you'd like to hear at a Farm Writers' event? Email us at suggestions@nswfarmwriters.org