



NEWSLETTER UNIVERSITY HOUSE

THE UNIVERSITY OF MELBOURNE

University House is the home of The University Club at The University of Melbourne

Dear Members,

Gardening matters

Thank you to the Grounds Manager, Andrew Gay and his team Virginia McNally and Tim Uebergang for refurbishing our western garden.

The new plantings include: Geranium Sanguineum (pink) Clivia Minata (orange) Rhododendron (pink) and Lagerstroemia Indica 'Yumi'.

Southern Precinct News

University House has been offered the use of premises in Barry Street (South of Grattan Street) for a licensed member staff lounge, meeting rooms and courtyard. We are presently discussing the proposed operation with the University. The new facilities are scheduled for conversion and refurbishment early in the New Year.

The University of Melbourne Cultural Treasures Day

The University of Melbourne Cultural Treasures Day will be held again on **Sunday 14 November 2010 10am to 4pm** (Free event). University House is delighted to be involved again in this event. Which will include a tour with Hon. Life Member and past President Peter Attiwill of the Ernst Matthaei Memorial Collection of Early Glass in the Matthaei Room (Lower East Dining Room), University House. Further information and bookings:

treasures-days@unimelb.edu.au

www.unimelb.edu.au/culturalcollections/treasuresdays

or Tel (03) 8344 0269

Melbourne Cup AI Fresco Lunch

There are still places left Drinks in the East Garden, Entertainment by Jazz band Straight – No Chaser. Sumptuous Buffet lunch, Cup Sweep with a winning chance for all attendees. Prizes for most glamorous racing attire, and of course – the BIG race on our BIG screen – So frock up, grab your form guide and come along for a great day. **Tuesday 2 November from 12.00 noon**

University House Latin Christmas Party – Wednesday 15th December

Featuring the Latin band Vatos Locos. The combination of cool, modern sounds and the unique blend of both original and modern Latin rhythms. The performance is interactive, sexy, passionate and powerful. Vatos Locos musicians have performed and toured nationally and internationally with the likes of Ricky Martin, Cyndi Lauper, Men at Work, Vanessa Amorossi, Rogue Traders, and Katie Underwood.

\$75.00 per person (all inclusive) Bookings now open

Christmas Function Bookings

The Head Chef, Steve Baar has created a delicious and festive **Christmas Functions Menu**. Rooms are booking out fast, please contact our Functions team, Kristy and Sally for bookings.

Phone: +61 3 8344 5254

Email: functions@uniclub.com.au

Web: www.uniclub.com.au

We warmly welcome our new members to University House.

Mrs Genevieve Blair-West

Ms. A. Burritt

Prof. J. Crowston

Dr Christopher French

Dr Natalie Gilka

Dr. B. Howden

Mr. J. Hughes

Prof Pookong Kee

Dr. D. Kennedy

Dr Kate Macdonald

Ms Julie Mitchell

Prof William Moran

Dr. M. Power

Prof. P. Rayner

Dr Kai-Florian Richter

Mr. S. Rosevear

Ms Margaret Ruwoldt

Prof Gerry Simpson

Dr. S. Temljenovic-Hanic

Prof. P. Taylor

Welcome back

Ms Joan Reece

Regards,

Philip Taylor-Bartels



THE UNIVERSITY OF
MELBOURNE

2010/2011
Executive

Janet Hergt
(President)

David Dickson
(Vice-president)

Jon Pearce
(Honorary Secretary)

Russell Hillbrich
(Honorary Treasurer)

General Committee

Michael Barry
Internal Audit

Andrew Gaff
Innovation & Development

Vicki Mimis
NTEU

Roger Powell
Earth Sciences

Josie Winther
Philosophy, Anthropology &
Social Inquiry

Nicholas Sharman
Media & Communications

Brian Allison
University Library &
Grainger Museum

Barbara Howlett
Botany

Executive Staff

Philip Taylor-Bartels
General Manager

John Macaulay
Operations Manager

Kristy Brown
Functions Manager

Steven Baar
Head Chef

Michele Caneva
Administration Manager

Contact Details:

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University House
The University of Melbourne
Victoria 3010

Tel: +61 3 8344 5254

Fax: +61 3 8344 6055

www.uniclub.com.au

University House Members & Guests are invited to lunch with

PETALUMA IS BUILT UPON THE OLD-WORLD BELIEF OF PLANTING THE RIGHT VARIETIES FOR INDIVIDUAL VINEYARDS IN A SPECIFIC WINE REGION. THE WINES OF PETALUMA ARE A SINGULAR EXPLORATION OF THIS FOUNDING BELIEF. ESTABLISHED IN 1976, PETALUMA UNLOCKED THE GREAT POTENTIAL OF RIESLING FROM THE HANLIN



HILL VINEYARD IN CLARE, PIONEERED THE PICCADILLY VALLEY AND MOUNT BARKER IN THE ADELAIDE HILLS AND CEMENTED THE PEDIGREE OF THE EVANS VINEYARD IN COONAWARRA. PETALUMA'S AARON BRASHER WILL PRESENT A RANGE OF CURRENT AND MUSEUM RELEASE WINES FROM THIS ICONIC PRODUCER.

TUESDAY 30 NOVEMBER 2010 SEPTEMBER, 2010
COMMENCING 12.30PM
KARAGHEUSIAN ROOM
UNIVERSITY HOUSE
RSVP 03 8344 5254 OR: BAR@UNICLUB.COM.AU
\$85 PER HEAD INCLUDES \$20 REBATE ON WINE PURCHASES

The Great Wine Dinner

Tuesday 7 December at 7.00pm in the Karagheusian Room

Our most indulgent Dinner of the year returns again and features some of the finest wines from around the world, carefully selection by our Operations Manager and cellar master John Macaulay, and matched with a five course Degustation Menu.

\$250 per head all – inclusive

RSVP to John Macaulay

Tel: 83445254.

E:bar@uniclub.com.au

Wines featured this year:

1998 Ruinart DOM Ruinart

2004 Faively Meusault 'Les Charmes'

2008 Giaconda Chardonnay

1999 Méo Comuzet Vosne Romanée 'Les Charmes'

2000 Méo Comuzet Vosne Romanée'Les Charmes'

1993 Penfolds Grange

2000 Guigal "Château d'Ampuis" Côte-Rotie

2001 Chateau Lafaurie-Peyraguey,

Campbells Merchant Prince Muscat



BBQ is back

Cooked to order by one of our chefs

\$14.00

Drinks from Bar at bar prices
5.45pm 8.00pm – West Garden

*Freshly cooked marinated steak,
seafood, gourmet grills,
vegetarian, vegetables and salads*

Melbourne City Clubs Wine Challenge

Last Thursday, October 14, saw 15 teams from 8 of Melbourne's Downtown City Clubs compete for the University House Trophy at the fourth Melbourne City Clubs Wine Challenge.

Participants were asked to name the variety, country of origin, wine regions and vintage of four whites and four reds during the challenge. After the white bracket scores were very close, with several teams performing very well in identifying the wines served. The red bracket, however, proved more of a challenge, and the result saw 'The Cellar Dwellers' representing the Royal south Yarra Lawn Tennis Club lifting the trophy and prizes by a healthy 5 points.

University House provided a record five teams in this years challenge, and all performed admirably, with the team of UH resident Janet Hergt coming a very creditable 3rd, and the team organised by Darryl Hepburn scoring the second highest pints in the red round (no mean feat!).

Special mention to former UH Wine Panel chair Prof. Geoff Scollary who took on MC and Guest Speaker duties with distinction, and to organisers John Macaulay (UH), Christian Maier (RACV), Tim Feistl (Australian), and Patrice Renaudin (Kooyong) for their efforts in preparing the event and judging on the night.

The 2011 Challenge moves to the Royal south Yarra Lawn Tennis Club, under the direction of Hospitality Director James Fien.

John Macaulay

Operations Manager

University House

BELOW LEFT: *Janet Hergt accepts the third place prize from John Macaulay*

BELOW RIGHT: *University House Honorary Life Member, John McDonald and team members*



UNIVERSITY HOUSE, THE UNIVERSITY OF MELBOURNE, VICTORIA, 3010

☎: 8344 5254, 📠: 8344 6055, 📧: bar@uniclub.com.au

Hello all,

Another big October Panel Tasting (55 wines) will see a number of new wine arrivals during November.

Melbourne City Clubs Wine Challenge, The Wine Challenge is done and dusted for this year, with the 'Cellar Dwellers' from the Royal South Yarra Lawn Tennis Club scoring a solid win over the 'Classiques' from the Kooyong Tennis Club, with the 'Hergtraminers' from University House coming in third. We are looking forward to going to Royal South Yarra next year to wrest the trophy back again!

Forthcoming Wine Events:

Petaluma Wine Lunch hosted by Aaron Brasher – Tuesday November 30, 12.30pm. This lunch will include current and museum wines from Petaluma. \$85 includes \$20 rebate on wine purchases.

Great Wine Dinner – Tuesday December 7, 6.30 for 7pm – Karagheusian Room. Our most indulgent Dinner of the year will again feature some of the finest wines from around the world matched with a 5-course Menu. \$250 per head all-inclusive.

Bass Phillip Wine Lunch with Philip Jones – Wednesday 15 December, 12.30pm. The 2009's from Bass Phillip are completely awesome – showing great power and structure. Philip will present these wines in his usual style, and will probably bring something special from his cellar! Limited places. \$85 includes \$20 rebate on wine purchases.

John Macaulay



New Arrivals:



VOYAGER ESTATE
MARGARET RIVER

Voyager Estate consistently produces wines amongst Margaret Rivers finest.

Voyager Estate Sauvignon Blanc Semillon 2009 - A wine displaying all the hallmarks of a great vintage for Margaret River. Aromas of nectarine, gooseberry, lemon blossom, citrus pith and orange rind are all evident on the nose. A vibrant and fresh blend that has superb weight and structure.

Voyager Estate Chardonnay 2007 - Classic southern Margaret River grapefruit and dried pear fruits dominate the nose at this early stage. Plenty of nutty flavours and mealy notes from the lees stirring and quality French oak.

Voyager Estate 'Girt by Sea' Cabernet Merlot 2008 - A fine elegant wine with an excellent concentration of juicy, ripe fruit displaying flavours of blackberry, dark cherry and mulberry. The silky tannins integrate seamlessly with the fruit.

Voyager Estate Shiraz 2008 – A long and balanced mouthfeel with fantastic rich black fruits on the mid-palate. Hints of spice and anise intertwine with sweet vanillin and cedary oak flavours that are complemented by soft powdery tannins.

Pewsey Vale Riesling 2010 – Classic fruit aromas on the nose with talcum, crushed stone and limes and a hint of dried herbs. Shows great length and depth with lemon and limes. The wine finishes with a soft but fresh natural acidity which balances the flavour intensity and minerality.

Sepp Moser SEPP Gruner Veltliner 2009 – This Austrian white is yellow green brilliance; in the nose it reminds of fresh apple and citrus fruits; quite expressive and for a light wine it has a decent concentration, animating and likeable on the palate. A great example of high-quality rather fruit-driven Grüner Veltliner.

Leconfield Cabernet Merlot 2009 – Complex choc-mint nose with integrated subtle oak. Cabernet sauvignon imparts a backbone of cassis overlaid with plum fruits from merlot. The fine, round palate shows fruit sweetness. Medium bodied in structure, it has fine, silky tannins showing elegance and restraint.

Spring Champagne Specials: Specials on these two great Houses for the Spring.



Veve Clicquot
Ponsardin Yellow
Label Brut –
Normally \$110.95,
Special - \$65/btl



Billecart Salmon
Brut Réserve –
Normally \$115.95,
Special \$69/btl

Paracombe Pinot Gris 2010 – This wine has a great textural quality in the mouth with an attractive bouquet of pear and rose petal aromas. The palate gives fresh flavours of nectarine, nashi pear and crème caramel with flinty mineral notes on the finish.

Paracombe Cabernet Sauvignon 2006 – presents deep, colour in the glass with rich, full fruit flavour. The bouquet has a delicious mix of aromas including cherries, blackcurrant and spicy notes. The palate backs up with generous, juicy flavour. Enjoy ripe currants and berries textured with hints of fine, spicy tannins with a leisurely, long, finish.

Cloudy Bay Sauvignon Blanc 2010. 2010 sees the 25th anniversary of this iconic wine that established the Marlborough style. The characteristically uplifting aromas of ripe lime and grapefruit, nectarine, papaya and mango and floral notes of orange blossom, gooseberry and sweet fennel are striking. A small portion of barrel ferment and subtle use of solids in fermentation has resulted in a chalky and weighty texture balanced by a mineral-citrus acid backbone. The wine has elegant line and length; refined, fleshy yet focussed and refreshing.

Tapestry Shiraz 2007 - Deep red with purple hue. The bouquet has lashings of blackcurrant, Plum, spice, smokey vanilla. The palate is full-bodied and firm, with lush fruit, licorice and spice. Long, finishing with dusty tannins.

Fat Sparrow Sangiovese 2008 – From Heathcote this new label shows earthy with some jubey notes, sour cherries, a touch floral with an attractive anise character though the middle. It's savoury with restrained spice notes, medium bodied and plenty of tooth-coating tannins.

WINE NEWS

NOVEMBER 2010

November Mixed Dozen selections:

Pewsey Vale Riesling 2010 - Classic fruit aromas on the nose with talcum, crushed stone and limes and a hint of dried herbs. Shows great length and depth with lemon and limes. The wine finishes with a soft but fresh natural acidity which balances the flavour intensity and minerality.

Te Awa Left Field Sauvignon Blanc 2010 - This is a bright wine with natural vibrancy. Aromatic with sweet pea and passionfruit over a base of tropical melon. The finish shows citrus/grapefruit minerality.

Willow Creek Vineyard Unoaked Chardonnay 2008 - Intense fruit characters of passionfruit and lime, with some exotic notes of cantaloupe and pineapple. Fresh fruit characters uncomplicated by oak, but with some attractive creaminess from the lees contact. The overall balance is light and dry - perfect for immediate enjoyment.

Tapestry Shiraz 2007 - Blackcurrant, Plum, spice, smokey vanilla aromas introduce a full-bodied, firm palate, with lush fruit, licorice and spice. Long, finish with dusty tannins.

Underground Pinot Noir 2009 - Intense varietal characters of berry and forest floor - palate is round and balanced, finishing with fine tannins.

Voyager Estate Girt by Sea Cabernet Merlot 2008 - A fine elegant wine with an excellent concentration of juicy, ripe fruit displaying flavours of blackberry, dark cherry and mulberry. The silky tannins integrate seamlessly with the fruit.

November Quaffing Dozen selections:

Peter Lehmann Chenin Blanc 2009

Peter Lehmann Classic Riesling 2009

University House Sauvignon Blanc 2010

Peter Lehman Cabernet Merlot 2008

Brocks Reef Cabernet merlot 2008

University House Shiraz Cabernet 2008

Wine	\$/btl	\$Spec.	Qty Ordered	Wine	\$/btl	\$Spec.	Qty Ordered
Voyager Estate Sauvignon Blanc Semillon 2009	23.95	109/6		Veuve Clicquot Ponsardin Yellow Label Brut	110.95	65/btl	
Voyager Estate Chardonnay 2007	41.95	189/6		Billecart Salmon Brut Resérve	115.95	69/btl	
Voyager Estate 'Girt by Sea' Cabernet Merlot 2008	23.95	109/6		Paracombe Pinot Gris 2010	24.95	229/dz	
Voyager Estate Shiraz 2008	32.95	159/6		Paracombe Cabernet Sauvignon 2006	27.95	249/dz	
Voyager Estate mixed dozen - 3 bottles each of Sauvignon Blanc Semillon, Chardonnay, GBS Cabernet Merlot and Shiraz		279/dz		Paracombe mixed dozen - 6 bottles each of Pinot Gris and Cabernet Sauvignon		239/dz	
Pewsey Vale Riesling 2010	21.95	189/dz		Cloudy Bay Sauvignon Blanc 2010	43.95	359/dz	
Te Awa Left Field Sauvignon Blanc 2010	21.95	189/dz		Willow Creek Vineyard Unoaked Chardonnay 2008	21.95	195/dz	
Sepp Moser SEPP Gruner Veltliner 2009	26.95	219/dz		Tapestry Shiraz 2007	27.95	219/dz	
Leconfield Cabernet Merlot 2009	29.95	269/dz		Fat Sparrow Sangiovese 2008	21.95	199/dz	
House Mixed Dozens (Please specify Mixed, White or Red)		179/dz		House Quaffing Dozens (Please specify Mixed, White or Red)		99/dz	

Name: _____ Telephone: _____

Email: _____

Delivery Address: _____

Delivery Instructions: _____

Cheque enclosed, or please charge: (please circle) Visa MasterCard Diners

Credit Card Number: _____

Name on Card: _____ Expiry Date: _____

Signature: _____