





## **Message from the Minister for Tourism**

We can be very proud that the Beefsteak and Burgundy movement started here in Adelaide.

From that first informal Friday lunchtime gathering of wine industry identities a global organisation has grown, and is being celebrated at this convention.

As interest grew, the Beefsteak and Burgundy club was born in 1954, with a limit of 30 members to encourage friendship and free discussion about wine.

Branches soon appeared across Adelaide, then other Australian capital cities, and eventually as far afield as the United Kingdom, the United States, New Zealand, Japan, Canada, and China. So many clubs were being formed that a secretariat was created in 1966 to take care of the administration.

Today, the organisation's objectives are to foster education and the enjoyment of fine wine and food, as well as to seek new members and to form new clubs around the world.

Conventions have been held since 1956. At the 1976 convention here in Adelaide, it was decreed that no smoking would be permitted during the nine-course degustation – a brave stand at the time.

The 60<sup>th</sup> anniversary convention is being run by Adelaide's first three chartered Beefsteak and Burgundy clubs – Brighton, Lockleys, and Burnside.

I'm delighted that so many members from the 157 clubs in Australia and the 29 around the world will be attending the convention to continue the international debate about fine wine and food.

It's fitting that Adelaide is hosting the convention, as South Australia produces some of the finest wine and food in the world. *Premium Food and Wine from our Clean Environment* is a strategic priority of our State Government. I would encourage everyone attending the convention – especially if you're visiting from interstate or overseas – to sample the best of our State by visiting our world-renown regions like the Barossa, McLaren Vale, the Clare Valley, Kangaroo Island, and the Fleurieu Peninsula.

Congratulations on Beefsteak and Burgundy's 60<sup>th</sup> anniversary, and I look forward to raising a glass of South Australian red with you.

**Hon. Leon Bignell, MP**

Minister for Tourism

Minister for Agriculture, Food and Fisheries.

## **Lord Mayor's message for 60<sup>th</sup> Anniversary Beefsteak & Burgundy International Convention.**

Welcome to the City of Adelaide for the Beefsteak and Burgundy Adelaide 2014 Convention.

Adelaide holds a fantastic reputation as the capital of a food and wine state. Our local produce is second to none and we are home to an enormous range of restaurants, cafes and markets in which to enjoy it.

I was pleased – and not at all surprised – to learn that the first Beefsteak and Burgundy Club originated here in Adelaide. Congratulations on now having more than 200 clubs across Australia and overseas.

This impressive achievement is testament to the vision and passion of the people of our city to share all Adelaide has to offer with the rest of Australia and the world.

If you are visiting Adelaide, there's plenty of 'wining and dining' experiences to enjoy. For great food, wine and atmosphere, I highly recommend Leigh Street and Peel Street. This precinct is enjoying a fantastic rejuvenation and will give you a first-hand taste of the 'buzz' surrounding Adelaide at the moment.

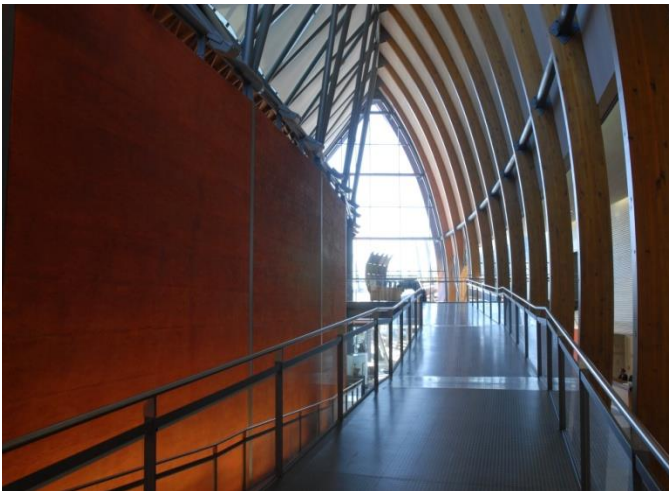
Should you have the time, I also urge you to explore the nearby wine regions of McLaren Vale and the Barossa Valley. Only an hour from the city, these beautiful parts of our state are home to many excellent wineries.

Enjoy the convention and I wish you all the best.

A handwritten signature in black ink that reads "Stephen Yarwood". The signature is stylized with a large 'S' and a checkmark-like flourish over the 'Y'.

Stephen Yarwood  
**LORD MAYOR**

*Interior, National Wine Centre*



## **From the International President:**

Ladies and Gentlemen ... It is with great pleasure that I welcome you to the 60<sup>th</sup> Anniversary Beefsteak and Burgundy Convention. This Diamond Jubilee Convention is hosted and organised by the first three branch clubs to be formed, Brighton, Lockleys and Burnside. The selection of venues, wines and menus have been deliberated over and final decisions made by the joint organising committee. All the effort that has gone into the planning of the various events is about to bear fruit. I am confident that you will not be disappointed and that you will be able to enjoy fine wine and food and most importantly – great fellowship.

Our movement has come a long way during the past 60 years; with branch clubs in every Australian state and territory, ten clubs in New Zealand, more than ten in Asia and others in the Americas and Europe. At our events over the next three days we not only have delegates from throughout Australia and New Zealand but representatives from our clubs in China, Japan, the Philippines and Singapore. Our 60<sup>th</sup> celebrations are truly international.

As a group of like-minded clubs we continue to expand geographically and to respond to changes in both business and social circumstances yet endeavour to

hold onto the original objects as described by the First Eight “to promote good fellowship and goodwill [and] the appreciation and understanding of good food and wines.”

I sincerely hope that you enjoy this Convention and all that Adelaide and its surrounding wine areas have to offer.

**Paul Kershaw,  
President,  
The Adelaide Club.**

## 60 years of Beefsteak & Burgundy:

(A condensed history)

In the early 1950's some members of the wine industry in Adelaide commenced the cheerful habit of lunching on Fridays. Most would bring a bottle of wine masked in a paper bag for the comments of their peers. Comments were sometimes more hilarious than accurate. They met informally at the Imperial Hotel in a long narrow dining room, on a slightly raised dais at one end, from which they could observe, and be observed, by the other diners.

One day in 1954 they noted that other diners were observing them with interest and envy, because of their obvious enjoyment. The idea was floated that they should form a club so that others could participate. From this serendipitous beginning Beefsteak and Burgundy was born.

On 1st April, 1954 the first official meeting of The Foundation Club, to become known as *The Club*, was held at the Ambassadors Hotel, Adelaide, South Australia. This meeting involved 8 people, now known as the First Eight.

Following the first meeting, at which the First Eight invited guests, the membership doubled. A committee was formed and agreed that a membership limit of 30 should apply and that additional prospective members should form a new club as a branch. This was to ensure that all members got to know each other and to encourage free and unrestrained discussion of particularly the wines that were served. Soon the membership limit of 30 was reached.

The first Branch Charter was given to Brighton, located in an Adelaide seaside suburb. It was quickly followed by Lockleys, Burnside and Edwardstown, all suburbs of Adelaide. Nagambie, a small Victorian country town, was the first interstate Branch Club formed. Clubs were soon established in the capital cities with Sydney Charter No.7, Hobart Charter No.13, Perth No.14, Brisbane No.17 and Melbourne No 18.

Then a big leap to London (Club Number 55 but no longer in existence), Wellington - NZ (60), Tokyo - Japan (126), Sudbury - Canada (193), Beijing - China (212) and St Francis – USA (214 but no longer in existence). On 13 July 1966 charters were presented simultaneously in the national capitals of Australia (Canberra, Club No 59) and New Zealand (Wellington, Club No 60).

The formation of the London Club in 1965 was considered a landmark in the history of Beefsteak and Burgundy, so much so that the Charter should be presented by someone whose long service would allow them to represent all other Clubs. The natural choice was George Fairbrother, the Winemaster for *The Club*, and this idea was so well received that members throughout Australia set up a fund to help pay George's expense. It is unfortunate that after many years the London Club has ceased to exist.

### **Beefsteak & Burgundy Conventions:**

Only two years after the formation of Beefsteak and Burgundy the SA Clubs decided it would be a good idea to hold a convention to enable the clubs to get together. The first one was held in 1956. Next year another was held, this time with eleven Clubs represented, including Nagambie, Victoria (Club No 6).

Surfers Paradise Club - Queensland (Club No 22) hosted the first interstate national gathering of Beefsteak and Burgundy members in 1964. The Convention was attended by the Foundation President, the Charter President of Lockleys SA (No 2) and delegates from Somerton, Brighton, Millicent (all SA Clubs), Nagambie (Victoria); Launceston (Tasmania); Sydney and North Sydney (New South Wales); and Alice Springs (Northern Territory).

The first truly representative convention was in Adelaide in 1968, the second in Manley, Sydney (NSW) as host in 1970, in Adelaide again in 1972, and a milestone: the twentieth anniversary in 1974 with the Coolangatta-Tweed Heads (Queensland) as host and the first presentation of a written history of *The Club*.

For the 1976 convention in Adelaide, the highlight was a memorable and magnificent gourmet dinner attended by a capacity gathering of 252 members and guests. For the first time no smoking was permitted during the nine course degustation, an innovation that even some well-kippered members were heard to grudgingly approve.

Prior to the 1978 convention the first eight were photographed as a group, an historic picture well guarded in Club records. The ensuing luncheon was historic as it had been many years since they had all met together. They could have been forgiven for a feeling of wonderment of the subsequent outcomes of their original luncheon.

The first overseas convention was held in Wellington, New Zealand, in 1984, hosted by the Wellington Club. Some 120 intrepid Australians, led by the 'International' President, were treated to the very best that New Zealand has to offer, sampling Sauvignon Blanc and Pinot Noir to die for. The New Zealand Deputy Prime Minister was on hand to extend an official welcome at

the banquet, where the main course – only one guess – was Beef Wellington. The convention closed with a traditional Maori hangi at Raukawa Marae at Otaki.

Since then Hamilton (207) and Wellington again have hosted conventions in New Zealand in 2001 and 2010.

2004 marked the 50<sup>th</sup> Anniversary of Beefsteak and Burgundy. A special Anniversary Convention was held in Adelaide to mark the occasion. The highlight was the Saturday evening banquet in the Adelaide Town Hall attended by 425 delegates. Many arrived in style by a specially chartered tram from the coastal suburb of Glenelg. At the dinner each delegate was presented with a 50<sup>th</sup> Anniversary Booklet which included the history of Beefsteak and Burgundy, a list of all the life members by club and the menu and wines enjoyed at the banquet.

The organising committee of this, the 60<sup>th</sup> Anniversary Convention are hopeful that this special event will at least match and perhaps even surpass previous wonderful Conventions

## **Past & Future Conventions**

The 60<sup>th</sup> Anniversary Convention has been organised by members from Brighton: Club No. 1, Lockleys: Club No. 2, & Burnside: Club No. 3, under the guidance of the following members of The Club: Mr Brian Lilley (Chairperson), Dr. Bruce Perks, Mr. Andrew Hirst (Treasurer)

### **Organising Committee:**

Mr. Martin Robinson	Brighton Club No.1
Dr. John Tomich	Brighton Club No. 1
Mr. Tony McDonald	Lockleys Club No. 2
Mr. Richard Smith	Lockleys Club No. 2
Ms. Lee Miller	Burnside Club No. 3
Mrs. Leone Scholefield	Burnside Club No.3
Mr. Tony Scholefield	Burnside Club No.3

### **Future Conventions**

Number	Location	Date
31	Adelaide, South Australia	10 -12 October 2014
32	Shanghai, PRC	October 2015
33	John Bowen, Hobart, Tasmania	22-24 May 2016

### Past Conventions

Number	Location	Date
-	Adelaide	1956
-	Adelaide	1957
-	Adelaide	1959
-	Surfers Paradise	1964
-	Adelaide	1965
1	Adelaide	4-6 March 1968
2	Manly	15-20 March 1970
3	Adelaide	3-5 March 1972
4	Coolangatta/Tweed Heads	24-26 March 1974
5	Adelaide	5-7 March 1976
6	Melbourne	10-12 March 1978
7	Broken Hill	7-9 March 1980
8	Brisbane	17-19 September 1982
9	Wellington, NZ	8-11 March 1984
10	Adelaide	21-23 March 1986
11	Stawell	17-20 March 1988
12	Coolangatta-Tweed Heads	13-15 September 1990
13	Mt Gambier	27-29 March 1992
14	Canberra	15-17 May 1994
15	Adelaide	22-25 March 1996
16	Cobram	4-6 April 1997
17	Broken Hill	20-22 March 1998

18	Launceston	9-11 April 1999
19	Alice Springs	14-16 April 2000
20	Hamilton, NZ	23-25 March 2001
21	Rockhampton	30 Aug-1 Sept 2002
22	Adelaide (Golden Jubilee)	21-23 May 2004
23	Yarrawonga/Muwala	15-17 April 2005
24	Sydney	5-7 May 2006
25	Townsville	24-26 May 2007
26	Perth	7-9 March 2008
27	Orange	8-10 May 2009
28	Wellington	26-28 March 2010
29	Darwin	1-3 June 2012
30	Yarrawonga Mulwala	22-24 March 2013

In 1976 *The Club* committee introduced the concept of a Branch Life Membership. The 20th anniversary of Beefsteak and Burgundy was the appropriate time to recognize those members who had made a significant contribution to their branch club.

Based on the criteria drawn up by *The Club*, a branch club can submit an application for life membership to be awarded to a member for long and outstanding service. To date 412 members have been awarded life membership as proposed by their fellow members as a permanent recognition of their contribution.

New clubs continued to be chartered widely in Australia and New Zealand. Examples include King Island (150) off the coast of Tasmania; Broken Hill (141) in outback NSW; Innisfail (144) in Far North Queensland; and Tinakori (166) in New Zealand.

Beefsteak and Burgundy has never had to undertake the challenges of a membership drive - it has not been necessary. Charter Petitions have arrived from places which have astounded members of *The Club*. For example Canada, the United Kingdom, China, Sarawak, Cambodia, The Philippines, Brazil and Denmark to name a few.

Customs were also changing and on 8 November 1976 the first Humble Petition proposed by ladies only was received, and Charter No. 167 was issued to the Alexandra Beefsteak and Burgundy Club, Adelaide. It was not long before the second ladies club was formed; Bayettes in Adelaide, Charter No. 169. Ladies clubs subsequently spread from South Australia (four clubs) to Queensland (two clubs) and the Northern Territory (three clubs). The challenge has been met with the first overseas ladies clubs being chartered in 2005; the Shanghai Ladies (Club No. 256). Currently there are 12 ladies clubs.

There are also a number of clubs that chartered with mixed membership while some existing clubs have decided to extend membership to ladies. This concept

has been embraced with enthusiasm and there are now 45 mixed clubs in Australia and New Zealand and one other overseas.

What better way could there be to acknowledge those clubs that have spread the message and kept the dream alive by striking a 25 Year Silver Medallion, to be presented when they have reached this milestone. This award is a prized possession of these clubs and is worn with pride at club functions and handed on to incoming Presidents for safe keeping.

In 2004 when *The Club* celebrated 50 years it was decided to recognize branch clubs that also reached this milestone by presenting a 50 Year Gold Medallion. These are presented to clubs, often at in association with a celebratory dinner at which past presidents and others are invited to share the history and memories of 50 years.

The distinctive Beefsteak and Burgundy tie design was decided upon in 1957 and 300 were ordered in French material. They are now woven in Australia. These "Club Ties" are worn with pride by members throughout Beefsteak and Burgundy. Over the years other regalia have been developed to allow members to identify with Beefsteak and Burgundy; to recognise the length of club membership; and identify life members.

During a personal world tour in 1993, Past President Keith Gramp visited seven overseas clubs and presented Charter No. 229 to Miri in Sarawak, Malaysia (now closed), and welcomed Club No. 227, Stonetown (Canada) to Beefsteak and Burgundy.

The number of overseas clubs has continued to grow with the addition of clubs from Brazil (235) in 1996; Shanghai, China (238) in 1997; Bangkok, Thailand (249) in 2002; Singapore (253) in 2004; Copenhagen, Denmark (255); Shanghai Ladies, China (256) in 2005; Shanghai Cosmopolitans (261) in 2008; Manila (264), Philippines in 2008; Phnom Penh (265), Cambodia in 2009; Southern Germany (267), Germany ; Malmo (270) Sweden in 2011; Suzhou (269), Suzhou, Jiangsu, China in 2011; Taipei (271), Taiwan; Shanghailanders (272), Shanghai, China in 2011; and Hong Kong (273), China in 2012.

Many of the steady flow of new clubs have names which reflect the originality and humour of their members: the all ladies Blumers in Queensland, Bundles in Victoria, Black Swan (cheekily in South Australia and not Western Australia).

Amongst the more unusual names are Erewhon (Nowhere backwards) and Law'N' Order (that's right, police security officers and other keepers of the peace) in South Australia. Other colourful names include Les Femme Rouge, Middleback and New Age in South

Australia; and Ad Astra One and Nital in Victoria. Enjoyment is obviously a high priority in the Northern Territory with The Never Never Ladies in Katherine, Troppo Femmes and Uncorked Darwin.

The Beefsteak and Burgundy Club Inc. now has 189 Branch Clubs in Australia covering every State and Territory, and 24 others around the world.

Of the overseas clubs there are 10 in New Zealand and 1 each in Brazil, Canada, Cambodia, Denmark, Philippines, Singapore, Germany, Sweden, Thailand and Taiwan

China has seen a significant expansion of clubs. The Beijing Club was Chartered in 1987 and as former members have moved elsewhere in China and beyond they have formed new clubs. Thanks to former Beijing members, 7 clubs have been established in countries outside of Australia and 7 clubs in China, including Hong Kong.

Following the convention held in Perth in 2008, the Perth Club provided funds to enable *The Club* to develop a suitable web site for enhancing communications with branch clubs. Part of this change has resulted in the development of the News Page, where clubs are invited to include items of interest to members about what functions and activities they have been involved with.

This has replaced the B&B Bulletin which was sent to all members annually for many years.

The News Page has allowed the many special and innovative activities that members enjoy to be shared with others. Examples include the unusual locations where the Never Never Ladies in Katherine in the Northern Territory celebrate special dinners in the Australian outback; the Coonawarra Club in South Australia lunching in a 100 metre long cave in the Wrattonbully wine region, part of the cave system associated with the World Heritage Naracoorte Caves complex; and the Copenhagen Club enjoying their annual visit to the Burgundy region in France to celebrate the annual release of the new vintage.

In 2011 the International President visited the clubs in China in response to an invitation from the Beijing Club. Many special dinners, lunches and other events were hosted by the Beijing Club and the four clubs in Shanghai during his visit.

The following year 4 members of the Adelaide Club returned to China to celebrate the 25<sup>th</sup> anniversary of the Beijing Club. The celebration lunch was held in a remarkable venue – a 600 year old Llama temple adjacent to a fine dining restaurant. Many former members and members from other clubs in China attended and heard about the significant contribution that Beijing members have made to Beefsteak and

Burgundy, particularly in forming new clubs in China and beyond.

All Club members will surely be looking forward to the 2015 convention to be held in China.

To sum up these years. Each member will have their own memories of wine, good and bad; of friendships made; of laughter across the table (such as the time when Tom Hardy, an Adelaide Winemaster, put on the same masked reds as 'Number 1' and 'Number 2' and listened to the members point out the many differences). Most of all, as a chance to know a little about wines, and to make mistakes in uncritical company.



*Adelaide National Wine Centre*

## **Wine Selection Criteria for the 2014 Beefsteak & Burgundy Convention**

Considering that South Australia still makes around 50% of Australia's wines, choosing the wines for the 2014 Beefsteak & Burgundy Convention provided quite a challenge.

Two criteria were thought to be vital:-

- ❖ Firstly, the wines chosen should represent the best that South Australia could produce
- ❖ Secondly, that these wines should be modern, up to date styles which reflected the current trends in winemaking

The wines were chosen with the aid of the National and Regional wine shows and the majority have won at least one Gold medal while many are multi Gold medal and Trophy winners.

They represent the depth of talent, technical expertise and innovation that characterises SA's wine industry and are a mixture of traditional and emerging grape varieties from large and small wineries. Most are modestly priced and represent excellent value for money.

As you enjoy these wines spare a moment to consider the love, sweat and time their makers have put into them.

Tim Knappstein

Winemaker

Chairman of Judges, Cowra Wine Show 2014 & National Cool Climate Wine Show 2014



*Photo courtesy of the National Wine Centre*

Beefsteak & Burgundy 60<sup>th</sup>  
Anniversary

WELCOME DINNER

*7pm for 7.30pm*

Friday October 10<sup>th</sup>, 2014

Hickinbotham Hall,  
National Wine Centre,  
Adelaide.

**National  
Wine Centre of  
Australia**  
***Special Guests:***



The Hon. Leon Bignell **MP**  
Minister for Tourism  
Minister for Agriculture, Food and Fisheries.

***Aperitif:***

*Bundaleer Sparkling Shiraz NV*

## **Entrée:**

Saffron Linguini, Chilli Barbequed Prawns, Pine Nuts,  
Confit Fennel and Mascarpone Cream  
*2013 Koppamurra Clare Valley Riesling*  
*2009 Peter Lehmann The Wigan Riesling*

## **Main:**

Soy and Ginger Glazed Duck Breast, Ginger,  
Confit Leg, Braised Cabbage and Black Bean Salsa or  
Cider Braised Pork Belly, Seared Sea Scallops,  
Apple and Fennel Remoulade  
Mustard and Herb Roasted Chat Potatoes  
Honey Roasted Pear, Wild Rocket, Shaved Parmesan  
and Walnut Salad  
With Seeded Mustard and Red Wine Vinaigrette.

*2012 Riposte The Sabre Pinot Noir*  
*2012 Rosemount McLaren Vale GSM*

## **Dessert:**

Baked Lemon and Lime Tart, Burnt Caramel,  
Freeze Dried Raspberries and Cream  
*2011 Kastambul Noble Gewurtztraminer*  
Freshly Brewed Coffee, T2 Tea Selection, Assorted  
Chocolates.



Sparkling Shiraz  
N/V

**Best Sparkling Red Judges Panel  
SA Wine of the Year Awards 2011  
Best Sparkling Red Consumers Panel  
SA Wine of the Year Awards 2011  
Gold Class 86, Winewise Small Vignerons Awards, 2012  
Gold 93 Points, Australian Wine Showcase Magazine,  
2012  
4 Stars, 87 Points James Halliday Wine Companion,  
2012  
Silver 90 Points, Australian Wine Showcase Magazine,  
2012  
Bronze Hong Kong International Wine and Spirit  
Competition 2012  
Bronze Rutherglen Wine Show, September 2013**



**2013 RIESLING  
WATERVALE  
CLARE**

**Gold Medal 2013 Royal Adelaide Wine Show (equal 3<sup>rd</sup> top gold)**

**Gold Medal 2013 Royal Melbourne Wine Show (equal 2<sup>nd</sup> top gold)**

**Gold Medal 2013 Small Winemakers Wine Show (top gold)**

**Gold Medal 2013 Winewise Magazine National Small Vignerons Awards (2<sup>nd</sup> top gold)**



**2009 THE WIGAN  
EDEN VALLEY RIESLING**

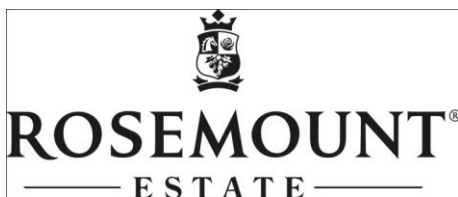
**1 gold (2010 Brisbane Wine Show),**

**1 silver medal; , 6 bronze medals.**



## **The Sabre 2012 Pinot Noir**

**Adelaide Hills Wine Show 2013: Gold Medal & Trophy**  
**Winewise Small Vigneron Awards 2013: Gold Medal & Trophy**  
**Boutique Winemakers Awards: 2013 Gold Medal.**



## **Rosemount 2012 GSM**

**2013 Royal Melbourne Wine Awards Gold Medal**  
**2013 Royal Adelaide Wine Show Gold Medal**  
**2014 Macquarie Group Sydney Royal Wine Show:**  
**2 Trophies and Gold Medal**



2011 Noble Gewurtztraminer

Beefsteak & Burgundy 60<sup>th</sup>  
Anniversary

**GALA DINNER**

*7pm for 7.30pm*

Saturday October 11<sup>th</sup>, 2014

Intercontinental Hotel,  
North Terrace  
Adelaide.



***Aperitif:***

*Wicks Estate Chardonnay/  
Pinot Noir Sparkling Wine NV  
(disgorged August 2014)*

### ***Entrée:***

Seared Scallops with crushed green peas,  
ham hock and saffron veloute.

***2009 Peter Lehmann Margaret Semillon***

***2010 Wolf Blass White Label Chardonnay***

### ***Main:***

Chargrilled beef sirloin, fondant potatoes,  
sauteed mushrooms, vine tomato, Café de Paris beurre.

***2010 Yangarra Ironheart Shiraz***

***2010 Brands Laira 171 Cabernet Sauvignon***

### ***Cheese:***

Centenary vintage cheddar with  
poached pears in spicy port

### ***Dessert:***

Passionfruit cheesecake with raspberry sorbet.

***2011 DÁrenberg Noble Wrinkled Riesling***



The current release 2011 has not yet been shown but is considered as good as previous vintages:

### **2010 Sparkling Chardonnay Pinot Noir**

Top Gold - 2013 Royal Adelaide Wine Show class 54

Silver Medal - 2013 Adelaide Hills Wine Show

Silver Medal - 2013 Cowra Wine Show

Bronze Medal - 2013 Winewise Small Vigneron Awards

Bronze Medal - 2013 National Cool Climate Wine Show

Bronze Medal - 2012 Dan Murphy's National Wine Show of Australia

### **2009 Sparkling Chardonnay Pinot Noir**

Top Gold Medal - 2011 Royal Adelaide Wine Show

Silver Medal - 2011 Cowra Wine Show

Bronze Medal - 2011 Royal Melbourne Wine Show

### **2008 Sparkling Chardonnay Pinot Noir**

Silver Medal - 2010 Royal Adelaide Wine Show



**2010 White  
Label  
Chardonnay**

17 BRONZE MEDALS between 2001-2013  
at various regional and national wine shows.  
SA White Wine of the Year Award 2011  
SILVER MEDAL Royal Adelaide Wine Show 2012  
SILVER MEDAL Adelaide Hills Wine Show 2012  
SILVER MEDAL Royal Perth Wine Show 2013  
GOLD MEDAL Royal Adelaide Wine Show, 2013  
SILVER MEDAL Royal Melbourne Wine Awards 2013



**2009 THE MARGARET SEMILLON**

GOLD MEDAL Brisbane Wine Show 2010,  
SILVER MEDALS x 3;  
BRONZE MEDAL x 1.



## **2010 Ironheart Shiraz**

**94+ points Wine Advocate (Lisa Perrotti-Brown)2013**

**94+ points Wine Will Eat Itself (Jeremy Pringle)2013**



## **BRANDS LAIRA 171 CABERNET SAUVIGNON 2010**

## **BRAND'S LAIRA**

**COONAWARRA**

**GOLD MEDAL** Cowra Wine Show 2014

**TROPHY** Sydney Royal Wine Show 2014

**GOLD MEDAL** Sydney Royal Wine Show 2014

**SILVER MEDAL** Bathurst Nat Cool Climate Show 2013

**TROPHY** Cowra Wine Show 2013

**GOLD** Cowra Wine Show 2013

**GOLD MEDAL** Dan Murphy's Wine Show 2013

**GOLD MEDAL** Riverina Wine Show & International

**Sweet White Challenge** 2013

**GOLD MEDAL** Rutherglen Wine Show 2013

**TROPHYS X 3** Rutherglen Wine Show 2013

**TROPHY** Wrest Point Royal Hobart International Wine  
Show 2013 Best Cabernet Sauvignon

**TROPHYS x 3** Limestone Coast Wine Show 2013

GOLD MEDAL Wrest Point Royal Hobart International  
 Wine Show 2013  
 TROPHY Riverina W.S.& I.S.W. 2013 Best Dry Red  
 TROPHY Riverina W.S. & I.S.W. Challenge Best Still Wine  
 TROPHY Riverina W.S.& I.S.W. Challenge 2013 Best  
 Cabernet Sauvignon  
 GOLD MEDAL Royal Perth Show 2013  
 TROPHYS X 2 Murrumbateman Cool Climate Show 2012  
 GOLD MEDAL Murrumbateman Cool Climate Show 2012  
 GOLD MEDAL Royal Melbourne Show 2012  
 GOLD MEDAL Royal Adelaide Show 2012  
 GOLD MEDAL Bathurst Cool Climate Show 2012



**The Noble  
 Wrinkled  
 Riesling 2011**  
 McLaren Vale,  
 Riesling (100%)

TROPHY Royal Queensland Wine Show 2014  
 Best Sweet White of Show  
 Sydney International Wine Competition 2014  
 Blue-Gold Medal ; Top 100 Wines  
 GOLD MEDAL, Royal Melbourne Wine Show 2012  
 The Wine Advocate, USA, 2014 :90 Points

Beefsteak & Burgundy 60<sup>th</sup>  
Anniversary

# FAREWELL LUNCHEON

Sunday October 12<sup>th</sup>, 2014  
12midday – 4pm  
**Pinky Flat.**

This will be a very casual affair with food and wine served over this period of time.  
Whilst primarily designed to showcase South Australia's rich seafood; non-seafood eaters will also be catered for.

## WINES:

*Wicks Estate Chardonnay/  
Pinot Noir Sparkling Wine NV  
2013 Nepenthe Petraea  
2013 Coriole Fiano  
2013 Bleasdale Pinot Gris  
2012 Mr Riggs Montepulciano  
2012 Yalumba Running with Bulls Tempranillo*

## MENU

Oysters natural with wakame salad and caviar

Yellow Fin Tuna sashimi with wasabi and soy dip

King Fish sashimi with wasabi and soy dip

SA King Prawns marinated in spring onion, garlic,  
pernod and lemon

Cooked SA King prawns with Vietnamese salad

King George Whiting BBQ in garlic butter with  
Beerenberg tartare sauce

SA Squid marinated in sticky soy, garlic and lemon –  
chargrilled

Atlantic Salmon BBQ in spicy fish rub with mustard and  
dill sauce

Scallops in ½ shell; BBQ served with citrus sauce

Beef Short ribs – marinated and chargrilled

Chicken Kebabs



**2013 Petraea Sauvignon Blanc.**



## **2013 Pinot Gris**

96 points James Halliday Weekend Australian May 3, 2014

Best other Dry White Championship medallion - Winewise Championships 2014

Trophy & Gold - Best Pinot Gris/Grigio of the show, Adelaide Hills Wine Show 2013

Trophy & Gold - The Dry White other varieties, National Wine Show 2013

Gold - Royal Melbourne Wine Show 2013

Silver - Royal Adelaide Wine Show 2013, Sydney Royal Wine Show 2013



## **2013 Fiano**

Gold Medal McLaren Vale Wine Show 2013

Gold Medal Alternative Varieties Show 2013

Blue Gold Sydney International 2013.

# Mr. Riggs

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**Mr. Riggs**  
**Montepulciano 2012** Adelaide Hills

**BLUE GOLD** Top 100 Sydney International 2014

**TROPHY** National Cool Climate Wine Show Bathurst



**GOLD** BAROSSA Wine Show 2013

**TROPHY** "The Cooperages 1912 Australia" Best Dry Red,  
other varieties and Blends Class 17

**SILVER ADELAIDE** Wine Show 2013

## **MASTER CLASSES**

**Banksia Room;  
Intercontinental Hotel  
Saturday October 11<sup>th</sup>; 11am -12.30pm.**

### **The Rise and Rise of Pinot Noir**

David LeMire MW is a wine business professional with experience in retail, distribution, and brand management. A two year stint in London in the mid 90s gave him a 'eurocentric' palate, which he further developed in Australia in his roles with Negotiants Australia, a leading importer of fine wine to Australia. From 2000 – 2007 he was Imports Manager with Negotiants Australia, overseeing a portfolio that included many of the great names of Burgundy, including but not limited to Coche Dury, Roulot, Bonneau du Martray, Roumier, and Domaine de la Romanee Conti. He has run his own consulting business, has a share of a small wine production business, writes regular columns for Australia's Wine Business Magazine, is an irregular wine show judge, and is co-convenor of the Australasian Institute of Masters of Wine Educational Seminar.

In 2010 he joined the team at leading Adelaide Hills winery Shaw + Smith, in a broad role that includes tasting, talking, and writing.

## Riesling

Andrew Mitchell was born on the Mitchell family vineyard in the Clare Valley in South Australia's mid-north. He studied Economics before the idea of returning and establishing the winery became a reality in 1975. Studying Wine Science at Riverina College (Charles Sturt University) in the late seventies helped crystallise Andrew's winemaking philosophies.

Andrew has always sought to make wines of intensity of varietal fruit flavours and definitive regional character; wines which are balanced and elegant. Andrew has travelled extensively and spent vintage in France in order to develop his understanding of the great wines of the world, and is now internationally famous for making wines that combine the rare feat of drinkability in their youth with the capacity to age. His philosophical bent and attention to detail shines through in "some simply glorious and regionally definitive wines".

**Adelaide**

Rachel Davidson  
Tony Davidson  
Jan Johnston  
Peter Johnston  
Holly Kershaw  
Paul Kershaw  
Joan Kleinig  
Phil Kleinig  
Brian Lilley  
Sue Lilley  
Meredithe Madigan  
Michael Madigan  
Chris Thomson  
Craig Thornquest  
Marita Thornquest

**Bathurst**

Arthur Davis  
Beryl Parkes  
Laurie Parkes  
David Travis  
Michell Travis

**Bendigo**

Eugene Antczak  
Luisa Banks  
Mary Beth Bauer  
Andrew Millis  
Ian Rooney  
Mary Rooney

**Blumers**

Patricia Bugler

Dennis Lanagan

Jo Martin

Carmel Meiklejohn

Stephanie Porter

Judy Potts

Marianne Schubert

Carolyn Webster

Frances Williamson

**Bridgeman**

Judith Bower

Ron Bower

**Brighton**

Brian Cox

Elizabeth Glenn

Stuart Glenn

Martin Robinson

Sue Robinson

David White

**Brisbane**

Judy Hughes

Peter Hughes

Kerry Robinson

Kerry Robinson

**Broadbeach**

Gareth Jones  
Peter Nicholson  
Suzanne Nicholson  
Howard Smith  
Gary Stephens

**Burnside**

Lee Miller  
Leone Scholefield  
Tony Scholefield

**Coolangatta Tweed Heads**

Ayleen Dawes  
Robin Dawes

**Cummins**

David Haeusler  
Rosemary Haeusler

**Darwin**

Caryn Schoolmeester  
Jason Schoolmeester

**Erewhon**

Rod Keane

**Fortitude**

Lynette Cardiff  
Neville Cardiff  
Margaret-Anne Derbyshire  
Steve Derbyshire

Gwen Inglis  
Ian Inglis  
Shawn Kelly  
Dianne Ladner  
Peter Ladner  
Ken Luskie  
Shane Luskie  
Suzanne Luskie  
Tricia Luskie  
John Mangelsdorf  
Jeanette Micalizzi  
Tony Micalizzi  
David Moon  
Heather Moon  
Ann O'Sullivan  
Jim O'Sullivan  
Kay Robertson  
Patrick Robertson  
Allison Southwell

**Goolwa**

John Worthley  
Madeleine Worthley

**Holdfast**

Keith Delahoy  
Sharon Delahoy-Galwey  
Gloria Farler  
James Farler  
Dennis Reynolds

**Illawarra**

Michael David  
Rosalie David  
Ann Kelly  
Brian Kelly  
Frank Nolan  
Julie Nolan  
Brian Thackeray  
Erica Thackeray

**John Bowen**

Brian Burgess  
Lily Burgess  
Hein Vandenberg  
Kim Vandenberg

**John Oxley**

Denise Billingham  
Graham Billingham  
Jeanette Linnett  
Don Thallon

**Katherine**

Gianni Querin  
Heather Querin

**Launceston**

Benjamin Conrades

**Law N Order**

Kevin Hunter

Lyn Hunter  
Geoff Wales

**Lockleys**

Robert Chrzaszcz  
Emilia Compare  
Kym Lawrence  
Pamela Lawrence  
Cher McDonald  
Tony McDonald  
Don Sarah  
Meredyth Sarah  
Geoffrey White

**Mackay**

Joy Swaffer  
Lyll Swaffer

**Macquarie**

Graham Bonser  
Margaret Bonser  
Doug Goulden  
Helen Goulden

**Manila**

John Edginton  
Paul Jones  
Allan Nash

**Mount Gambier**

Geoffrey Bankes

Rosemary Bankes

**Never Never Ladies**

Barbara Ambjerg Pedersen

Martin Ephgrave

Sharon Ephgrave

Donald Higgins

Vicki Higgins

Fay Miller

Craig Wilson

**Nital**

Jill Freebairn

Jim Freebairn

**Noosa**

John Little

**Port Hacking**

Ian O'Brien

Wendy O'Brien

Lindsay Parnell

**Shanghailanders**

Howard Bennett

Hanns Michel

**Sheoak Hill**

Tony Hallifax

Val Hallifax

Barbara Nixon

Bob Nixon  
Alan Porter  
Kathlyn Porter

**Singapore**  
Luis Coronado

**Tabletop**  
Ivar Lundgaard  
Kim Lundgaard  
John Pearson  
Sue Pearson  
Pam Reinke  
Stuart Reinke

**Tauranga**  
Ruth Butzbach  
Barbara Hennessey  
Sue Jones  
Richard Jopson  
Valerie Jopson  
Bruce McDonald  
Susan McDonald  
Philippa McKnight  
Jim McLaren  
Patricia McLaren  
Eric McPherson  
John Uden  
Tom Uden

**Tinakori**

Deb Feast  
John Feast  
**Tokyo**  
Frederic Lucron

**Toowoomba-Wheatsheaf**

Lee Bourne  
Max Bourne  
Harold Schiller  
Lorraine Schiller

**Torrens**

Heather Cundy  
Ian Thornquest

**Townsville**

Janette Cameron  
John Kelly  
Wendy Kelly  
Gordon Poole  
Susan Poole  
Alton Rowe  
Neil Stewart  
Paul Ward

**Townsville Ladies**

Irene Stewart  
Cathy Ward

**Uncorked Darwin**

Anne-Marie Hart

Paul Hart

**Wellington**

Patricia Adamson

Peter Adamson

Bevan De Berry

Susie De Berry

Murdoch Riley

Jill Winlove

John Winlove

Adrienne Young

Ian Young

**West Coast**

Ross Calnan

Kristine Roberts

Whyalla Monarch

Anne Thomson

**Woodville**

Denise Angus

Donald Angus

Gaye Fischer

Timothy Fischer



## Beefsteak & Burgundy Chartered Clubs

No.	Club Name	Charter Date	State/ Country
–	Adelaide (Foundation)	01/04/54	SA
001	Brighton	18/07/55	SA
002	Lockleys	31/10/55	SA
003	Burnside	20/02/56	SA
004	Edwardstown	19/03/56	SA
006	Nagambie	18/06/56	Vic
007	Sydney	06/08/56	NSW
009	Norwood	27/08/56	SA
011	Port Adelaide	12/02/57	SA
012	Port Lincoln	12/02/57	SA
013	Hobart	16/04/57	Tas
014	Perth	18/06/57	WA
017	Brisbane	19/08/57	Qld
018	Melbourne	03/03/58	Vic
019	Moreton	17/06/58	Qld
020	Mount Gambier	17/06/58	SA
021	Largs Bay	16/12/58	SA
022	Surfers Paradise	16/02/59	Qld
023	John Batman	27/04/59	Vic
024	Dandenongs	18/05/59	Vic
025	North Sydney	14/12/59	NSW
028	Millicent	17/05/60	SA
029	Victor Harbor	14/07/60	SA
030	Torrens	29/08/60	SA
031	Ballarat	19/09/60	Vic
032	Yarra	14/11/60	Vic
033	Port Phillip	17/04/61	Vic

035	Caxton	20/09/61	Vic
036	Somerton	21/11/61	SA
037	Holdfast	26/03/62	SA
038	The Rocks	25/06/62	NSW
039	Mirrabooka	06/08/62	Vic
042	Launceston	16/04/63	Tas
043	Mosman	21/05/63	NSW
044	Francoise de Castella	21/05/63	Vic
045	Warrandyte	20/08/63	Vic
046	Manly	20/08/63	NSW
047	Botany Bay	20/08/63	NSW
048	John Oxley	19/11/63	Qld
049	Penola	19/11/63	SA
050	Cessnock	03/02/64	NSW
052	Cowell	26/05/64	SA
053	Pipeclay	11/08/64	Vic
054	Rockhampton	11/08/64	Qld
056	Bundles	23/03/65	Vic
057	Shepparton	23/03/65	Vic
058	Coolangatta-Tweed Heads	03/05/65	Qld
059	Camberra	23/02/65	ACT
060	Wellington	07/09/65	New Zealand
061	Christies Beach	07/09/65	SA
063	Eastern Suburbs	17/02/66	NSW
065	John Bowen	19/05/66	Tas
066	Sunshine Coast	19/05/66	Qld
067	Whyalla Monarch	14/07/66	SA
072	Nital	11/05/67	Vic
073	Tea Tree Gully	11/05/67	SA
074	Fringes	15/06/67	SA
075	Carne	15/06/67	Vic

076	Woodville	03/08/67	SA
077	Launceston-Esk	07/09/67	Tas
080	Leichhardt	10/10/67	Qld
081	Kingsford Smith	14/11/67	Qld
082	Metropolitan	08/01/68	Qld
083	Naracoorte	08//01/68	SA
084	Auckland	08/01/68	N.Z
085	Cummins	12/08/68	SA
086	Stawell	12/08/68	Vic
088	Darwin	11/11/68	NT
089	Rangitoto	24/02/69	N. Z
090	Ararat	24/02/69	Vic
091	North Shore	12/05/69	NSW
092	Orange	12/05/69	NSW
093	Beauty Point	21/07/69	Tas
095	Frome	27/10/69	SA
096	Toowoomba- Wheatsheaf	09/03/70	Qld
097	Cobram	09/03/70	Vic
098	Blackwood	06/04/70	SA
099	Ceduna	08/06/70	SA
100	Ad Astra One	13/07/70	Vic
102	Devonport-Van Diemen	13/07/70	Tas
103	Macquarie	10/08/70	NSW
106	Gosford	18/01/71	NSW
107	Horsham	15/03/71	Vic
109	Burnie	19/04/71	Tas
113	Devonport	18/01/71	Tas
115	Erewhon	12/12/71	SA
117	Illawarra	13/03/72	NSW
118	Townsville	10/04/72	Qld
119	R.P.A.Y.C.	10/04/72	NSW

123	Cordon Bleu	10/07/72	Qld
126	Tokyo	11/09/72	Japan
129	Maryborough	09/01/73	Qld
130	National Capital	12/01/73	ACT
132	Streaky Bay	12/02/73	SA
133	Adelaide Hills	12/03/73	SA
134	Newcastle-Hunter	12/03/73	NSW
135	Bundall	09/04/73	Qld
136	Bendigo	14/05/73	Vic
138	Fortitude	23/08/73	Qld
139	Maryborough-Wide Bay	17/09/73	Qld
140	Ballina-Summerland	15/10/73	NSW
141	Broken Hill	23/11/73	NSW
144	Innisfail	08/04/74	Qld
146	Rutherglen	13/05/74	Vic
147	Diamond Valley	10/06/74	Vic
149	Aldinga	07/10/74	SA
150	King Island	14/04/75	Tas
151	Sheoak Hill	12/05/75	Vic
153	Noosa	14/07/75	Qld
156	Park Royal	08/09/75	Qld
163	Walkerville	07/06/76	SA
164	Silenus	13/09/76	SA
166	Tinakori	08/11/76	N.Z.
167	Alexandra	08/11/76	SA
169	Bayettes	11/07/77	SA
170	Coonawarra	11/07/77	SA
171	Prince Charles	11/07/77	Vic
178	McLaren District	13/11/78	SA
179	Charon	13/11/78	SA
183	Kapiti	14/05/79	N.Z.

185	Macadamia	10/09/79	Qld
188	Hamilton	15/12/80	Vic
190	Goolwa	19/10/81	SA
191	Blumers	15/12/81	Qld
193	Sudbury	19/04/82	Canada
196	Law 'n' Order	10/01/83	SA
198	Paremata	11/07/83	N.Z.
199	Lords	12/08/83	Vic
200	Bathurst	14/11/83	NSW
201	Gympie	09/04/84	Qld
202	Manly Harbour	18/06/84	Qld
203	Black Swan	10/08/84	SA
204	Tabletop	15/10/84	Qld
207	Hamilton (NZ)	12/11/85	N Z.
210	Middleback	08/08/86	SA
211	Nepean	10/03/87	Vic
212	Beijing	10/03/87	P.R. China
215	Yarra Falls	07/09/87	Vic
216	Mackay	06/10/87	Qld
218	The Never Never Ladies	07/11/88	NT
219	Port Hacking	04/01/89	NSW
221	Alice Springs	03/04/89	NT
222	Accolade	04/09/89	SA
223	Byron Bay	04/09/90	NSW
224	Bridgeman	04/06/90	Qld
225	West Coast	01/10/90	WA
226	Alice Ladies	05/11/90	NT
227	Stonetown	02/11/92	Canada
228	Bunnerong	02/11/92	Vic
230	Hervey Bay	02/08/93	Qld
232	Tropo Femmes	30/05/94	NT
233	Broadbeach	04/07/94	Qld

234	3H Wine & Food	01/05/95	SA
235	Brazil	12/08/96	Brazil
236	Yarrawonga/Mulwala	04/11/96	Vic
237	Eden Valley	05/05/97	SA
238	Shanghai	25/08/97	P.R. China
239	Wellington Lunch Bunch	02/04/98	N.Z.
241	New Age	06/07/98	SA
242	Tauranga	03/08/98	N.Z.
243	Fleurieu Friends	04/08/99	SA
244	Townsville Ladies	09/08/2000	Qld
245	Echuca Wine & Food	09/08/2000	Vic
247	Les Femmes Rouges	12/09/2001	SA
249	Bangkok	18/09/2002	Thailand
250	Macarthur	17/06/2003	NSW
252	Uncorked Darwin	16/09/2003	NT
253	Singapore	20/10/2004	Singapore
256	Copenhagen	11/05/2005	Denmark
257	Shanghai Ladies	22/06/2005	P.R.China
259	Marlborough	17/10/2007	N.Z.
260	Alloura	12/02/2008	NSW
261	Shanghai Cosmopolitan	14/03/2008	P.R.China
262	Coomera	29/04/2008	Qld
264	Manila	22/11/2008	Phillippines
265	Phnom Penh	16/12/2009	Cambodia
266	Newport Ladies	15/09/2010	NSW
268	Astorians	09/03/2011	SA
270	Malmö	17/03/2011	Sweden
271	Taipei	10/06/2011	Taiwan
272	Shanghailanders	06/12/2011	P.R. China
273	Hong Kong	24/02/2012	P.R. China
275	Mont Albert	20/08/2012	Vic
276	Hobsons Bay	04/09/2012	Vic

277	Shanghai Belles	13/12/2013	P.R. China
278	The Hong Kong Originals	28/02/2014	P.R. China
279	Darwin Divas	27/03/2014	NT

## **THINGS TO DO IN ADELAIDE:**

Apart from the Art Gallery, Museum and State Library, all of which are located on North Terrace; and the wonderful wine regions located in the nearby Clare Valley, Barossa Valley, McLaren Vale, Adelaide Hills, and Fleurieu Peninsula, there are many attractions in the city:

### **Adelaide Central Market:**

The Central Market has over 80 stalls and is South Australia's most visited tourist attraction. The Adelaide Central Market remains the food Mecca for multicultural cuisine and fresh produce. The Central Market trades largely in fruit, vegetables, small goods, and café food and is divided into a colourful array of lanes and broadways. The Central Market today remains "the Heart of Adelaide".

### **Central Market Tour**

to book your tour, visit [www.centralmarket](http://www.centralmarket)

**Market Adventure Tour:** reflecting Adelaide's vibrant multicultural influences and passion for Fresh Food. Generous tastings are provided.

Tour bookings within 24 hours of departure must be made by calling **(08) 8386 0888 or 041 226 8829.**

## **Adelaide Oval Tours**

The redeveloped Adelaide Oval offers a unique blend of new and old, carefully integrating the latest in stadium design with famous features such as the heritage scoreboard, century-old Moreton Bay Fig trees, the grassed northern mound and more. These elements form an embedded museum, with integrated points of interest and historical features bringing the whole stadium to life.

The Adelaide Oval Tours take you behind the scenes to the inner workings of this iconic ground. You will be guided through the stadium by our expert volunteer guides whose passion for the oval is infectious and their stories captivating.

Adelaide Oval Stadium Tours operate Monday to Friday from 11am and 2pm Group tours for 10 or more people are available by appointment outside of the standard tour times .Bookings are recommended to avoid disappointment.

For bookings, phone (08) 8205 4700.

## **Penfolds Magill Estate**

The historic Penfolds Magill Estate is the original home of Penfolds Wines and Australia's most prized wine, the Grange. Three different tours are available when you visit Penfolds Magill Estate. Experience the history of Penfolds and taste some of the famous wines.

The Heritage Tour is a one hour tour of the estate and includes a tutored tasting of six wines.

The Super Premium Tour is a one and a half hour tour of the estate and includes a tasting of five of Penfolds 'luxury' wines in a private cellar.

The Great Grange Tour is a two hour tour of the estate which includes a tutored tasting of six luxury wines, including the iconic Grange, and a selection of gourmet cheeses.

Heritage Tours are conducted at 11am and 3pm daily.

### **Penfolds Magill Estate Cellar Door**

78 Penfold Road

Magill, South Australia 5072

**Telephone:** 61 (08) 8301 5569

## **National Wine Centre of Australia**

The National Wine Centre provides visitors with the opportunity to enjoy wine and winemaking from the ground up. The interactive Wine Discovery Journey and Exhibition is ideal for wine novices and connoisseurs alike!

After having finely tuning your senses in the newly renovated Wine Discovery Journey, you will then be ready to taste the extensive selection of Australia wines in the Centre's WINED Bar, which is open daily for wine tastings, wine sales and an all-day Tapas menu.

Relax and enjoy fresh espresso coffee and a selection of Australian cheeses or select from the seasonal Tapas menu. There are over 120 wines for tasting including iconic South Australian wines such as Penfolds Grange and Henschke Hill of Grace.

The National Wine Centre, through the Education and Training Centre also offers a range of wine appreciation and classes about wine

### **National Wine Centre Of Australia**

Corner Botanic and Hackney Roads  
Adelaide  
South Australia 5000

### **Telephone**

+61 (08) 8313 3555





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## PROGRAMME OF EVENTS:

**Friday October 10<sup>th</sup> 2pm – 5pm:**

Registration, Banksia Room  
InterContinental Hotel, North Terrace.

**Friday October 10<sup>th</sup> 7pm – 11pm:**

Welcome Dinner,  
National Wine Centre,  
Hackney Rd.

Dress: Gentlemen: Lounge suit/jacket & tie  
Ladies: semi-formal.

**Saturday October 11<sup>th</sup>: 9am – 10.30am**

Business Session: Grevillea Room,  
InterContinental Hotel.

**Saturday October 11<sup>th</sup>: 11am – 12.30pm**

Master Classes; Banksia Room,  
InterContinental Room

*Must have pre-registered and been advised of  
acceptance for these 2 classes.*

**Saturday October 11<sup>th</sup>: 7pm – 11.30pm**

Gala Dinner

InterContinental Hotel.

Dress: Gentlemen: black tie

Ladies: formal

**SUNDAY OCTOBER 12<sup>TH</sup>, 12md – 4pm**

Farewell Luncheon,

Pinky Flat, Torrens River Bank.

Dress: smart casual.