

THE BEEFSTEAK & BURGUNDY CLUBS 30th CONVENTION YARRAWONGA/MULWALA 22nd – 24th MARCH 2013

The Yarrowonga Mulwala Club hosted a most enjoyable Convention in their very attractive rural city situated on the banks of the River Murray and Lake Mulwala.



The Convention followed the traditional format with a few minor changes required due to the mini tornado that impacted on parts of the town and district on the Wednesday evening prior to the Convention.

All venues were in walking distance from the accommodation of delegates which provided a relaxing ambience for the weekend.

Friday afternoon Registration

Registration provided the chance to meet up with old and make new friends at the Mulwala Club. Delegates received a Convention bag which included a Handbook with information about the weekend, bottles of Rich Glen Olive Oil and Poppy's Salad Dressing, a convention cap, details of the wines to be served and local tourist information.



Delegates also had the opportunity to sample wines, olives and cheese from stations staffed by representatives from All Saints, Brown Brothers, Chrismont, Gracebrook, Rich Glen Estate (olive products) and Boosey Creek (cheese). In addition the Yarrowonga Mulwala Club provided tastings of their barrel Muscat both prior to and after ageing.

Friday Welcome Party

The Friday welcome was held at the Mulwala Club. The dinner was at tables with the opportunity to sit with delegates for other clubs. A very enjoyable meal was served accompanied by wines from the Rutherglen and King Valley regions.

Menu:

On Arrival:

2011 Brown Brothers Prosecco
2010 Rutherglen Estates Sparkling Shiraz-Durif

Entrees (to be served alternate)

Salt & Pepper Squid
Served with Thai dipping sauce

Spinach, Bacon & Cheese Quiche
Served with a baby green leaf salad

2009 Campbells LR Chardonnay
2011 Pizzini Verduzzo

Main Course (to be served alternate)

Honey Roasted Rack of Lamb
with ribbon vegetables, crispy rosti potatoes,
complimented by a port and rosemary jus

Black Angus Beef & Reef 200 grams
Cooked to medium & served with King Prawns
& a light garlic sauce with scallop potatoes
& ribbon vegetables

2008 Taminick Cellars Premium Shiraz
2008 Stanton & Killeen Durif

Dessert

Individual Plated Mini Desserts

Baileys Classic Muscat
1996 Stanton & Killeen Vintage Port

Tea, Coffee & Petite Fours

During the evening delegates were officially welcomed by Club President Leo Kelly who invited Franc Vodusek AOM to open the Convention. It was an honour well deserved for Franc who has contributed much to the Club and district. It is interesting to note that Franc was instrumental in Yarrawonga Mulwala hosting the 2005 Convention.



Saturday Morning Business Session

For non members alternative arrangements were made either for a lake cruise and morning tea on the Paradise Queen or a trip to Rich Glen Olive Farm and Byramine homestead, the oldest house in Victoria. Unfortunately the Paradise Queen had been sunk as a result of the tornado which had devastated a narrow strip of land from Mulwala to Rutherglen the previous Wednesday night.

Delegates at the Business Session we were welcomed by International President Brian Lilley, President of the Founding Club. Brian acknowledged the effort that the Yarrowonga/Mulwala Club had put into organising the Convention at short notice after another club had been unable act as hosts as planned.

The minutes of the Business Session are included on this Page.

Saturday Seafood Lunch at the Golf Club Resort

The program included a light seafood lunch at the Golf Club Resort overlooking the picturesque manicured golf course.

Pre-lunch wines were a Cofield 2008 Pinot Chardonnay and an All Saints NV Sparkling Shiraz enjoyed on the veranda on the club house. Lunch was casual seating inside with windows overlooking the course. Throughout the lunch, screens displayed photographs, in slide show form, of previous conventions.



Delegated enjoyed prawns and seafood platters matched with Dalzotto 2010 Arneis and Chrismont-La Zona 2011 Pinot Grigio. Then followed Atlantic salmon and a variety of salads served with All Saints Family Cellar 2009 Marsanne and 2010 Pfeiffer Riesling.

Some of the salads were big enough to handle the final wines, a Pizzini 2011 Sangiovese and the Campbells 2010 60's Block multi blend. Have you ever had a "fruit salad" of varieties including Shiraz, Tempranillo, Graciano, Tinta Cao, Souzao and Carignan?



Saturday Gala Dinner at Club Mulwala

As is customary, the highlight of the Convention was the Gala Dinner on Saturday evening held in the pleasantly decorated auditorium.

Menu:

On Arrival:

2006 Brown Brothers Patricia Pinot Chardonnay
'66/'96/'00 Bullers RLB Sparkling Shiraz

Entree:

Smoked Salmon

2011 Pizzini Whitfields Pinot Grigio
2009 Rutherglen Estates VRM (Viognier Roussanne Marsanne)

Main Course;

Black Angus Beef Tournedos (250 grams)

2006 Jones LJ Shiraz
2007 Bullers Calliope Shiraz

Dessert:

Merlot & Vanilla Poached Pear
Boosey Creek Cheese & Fruit Platters
Campbells Grand Topaque (Tokay)
Bullers Grand Muscat

Tea, Coffee & After Dinner Mints

After canapés and sparkling wines, delegates made their way to their tables where formal seating had been arranged. Delegates had already enjoyed some really good food and wine so far but on this evening it all went up a notch. Club President Leo Kelly welcomed everyone and invited Brian Lilley to propose a toast to Beefsteak and Burgundy. Brian spoke a little about the origins of the name Yarrowonga, which means flowing water over rock. He touched on the objectives of B&B which are basically to enjoy good fellowship and the enjoyment of the appreciation and education concerning wine and food. B& B has been going for 59 years, which he found quite impressive but remembered visiting a winery in Tuscany where wine has been made for around the last four thousand years!



Mandy Jones from Jones Winery at Rutherglen was the guest speaker. Mandy is part of a family who have been making wine since 1860. Her father was a winemaker at Seppelt and she took over Jones Winery from her uncle a few years ago. Her 14 years making wine in Bordeaux has stood her in good stead for making boutique wines, only around 2000 cases are produced annually. Family oriented, she crafts wines named in honour of family members. She received a warm round of applause at the conclusion of her speech. Delegates were particularly appreciative of her being part of the evening as their winery had sustained significant damage in the mini tornado.



The evening finished with two extraordinary fortified wines, Buller's Grand Muscat and Campbell's Grand Tokay (which the Europeans tell us we can no longer call Tokay and is now known as Topaque). The finish, or length, of these wines was extraordinary.

Sunday Farewell Lunch Mulwala Water Ski Club

How fortunate is this locality to have these three venues all within walking distance. Upon arrival delegates were offered a refreshing pot of beer, cool drink or coffee and were treated to an exhibition of water skiing by the local Show Team from the Mulwala Water Ski Club. Their balance and poise were much admired, particularly at the spectacular pyramid finale.



grand

Afterwards, delegates enjoyed a pleasant Dalzotto NV Pucino Prosecco and Morris NV Sparkling Shiraz/Durif before making their way to casual seating in the dining area overlooking Lake Mulwala.

Lunch was in the Italian Family Style. Food Master invited us to relax and enjoy a slow, slow lunch and introduced Paul from La Porcheta, our caterers. The food included a spread of various Italian style hams and salamis, a vast array of Italian vegetables, many marinated, including zucchini, eggplant pumpkins, salad, plus blocks of cheese and bread and biscuits. A

feast! This was followed by fresh local fruits, particularly rockmelon, peaches and grapes, fine accompaniments for the Boosey Creek cheeses and biscuits.



The wines included Pfeiffer 2012 Chardonnay, Rutherglen Estates 2011 Fiano, Gracebrook 2006 Shiraz, Bullers 2006 Valerie Monduese, Chrismont 2011 Fragolino and Bullers OV Muscat.

Finally it was time to wrap up and appropriately Franc Vodusec officially closed the Convention.

There was no “passing of the duck” as has become a tradition as it had apparently been mislaid somewhere between Darwin and Yarrowonga, just when we had become accustomed to its face. At least one of its recent offspring made it to the convention. So that all was not lost Brian Lilley made do with passing the duckling on to Bob Brinkworth who it was recognised was the most troublesome delegate at the Darwin convention.



What a superb convention it had been but for 48 of delegates it was not quite over!

Monday trip to Rutherglen Estates

Those who had opted for the Winery Tour departed Club Mulwala by bus for Rutherglen, passing by some of the area affected by the tornado. Large trees were stripped of branches or blown over, houses and farm buildings damaged.

At Rutherglen Phil Chamberlain of Rutherglen Estates joined the bus as host and guide. The tour included an inspection of their vineyards and the management processes used based on monitoring a range of factors such as soil moisture and pollination levels. Unfortunately some areas of the vineyard were inaccessible due to storm damage.

Delegates were then given an extensive tour of their wine making operations including parts of the winery that would not normally be accessible to visitors. This was all the more special as vintage was in progress. Delegates had the opportunity to taste wine currently being fermented both from stainless steel tanks and bins.



Then a light lunch was enjoyed at Tuilleries café in Rutherglen with the opportunity to purchased wine



Summary

Congratulations to all concerned at Yarrowonga/Mulwala for a most enjoyable Convention organised in a relatively short period. Well done.

Those members who were fortunate to attend the Convention enjoyed great food, a wonderful array of local regional wines and great friendship. Thank you to the Yarrowonga Mulwala Committee and members.

Our thanks to Jim Freebairn for assisting with the Convention summary