



HORSE RACING

Dummy's guide to the Spring Carnival

As the weather warms up so does Australian racing with the onset of the Spring Racing Carnival. Melbourne's three premier Racing Clubs host a series of race meetings culminating in the Melbourne Cup Carnival at Flemington.

Each Racing Club has a "feature day" at the Spring Carnival. For the Melbourne Racing Club (Caulfield and Sandown) it is the Caulfield Cup which this year is on Saturday, October 16. The Caulfield Cup is a Group One race over 2400m worth \$2,165,000. Trainers use the Caulfield cup as a natural lead up race for those stayers heading to the Melbourne Cup over 3200m 17 days later.

A week after the Caulfield Cup the Moonee Valley Racing Club hosts Australia's premier Weight for Age race - The Carlton Draught Cox Plate. With prize money of more than \$3 million only the cream of Australian and indeed international racing get a start in the Cox Plate. The following week the Victorian Racing Club host over 350,000 sports fans at Flemington Race Course over four action packed days of racing.

Derby Day kicks off proceedings on the Saturday (October 30, 2004) with what is widely regarded as the best day of racing in Australia. The minimum prize money on the day is \$200,000. The feature race on Derby Day is naturally the Group One Victoria Derby.

Derbies, for the uninitiated, are exclusively for 3YO's and in most cases it is only colts and geldings that compete. While fillies are allowed to run trainers generally save them for the Oaks....We'll get onto that later.

The first Tuesday in November does not need much introduction with the Emirates Melbourne Cup literally stopping a nation. Worth a whopping \$4,600,000 in 2004 the Melbourne Cup is increasingly attracting the attention of international trainers and racing enthusiasts alike.

Increasingly one of the most popular days on the Spring Carnival calendar is Oaks Day on the Thursday of Cup week at Flemington (November 4). The Oaks as alluded to earlier is a race exclusively for 3YO fillies and as a result Oaks Day is marketed and widely known as "Ladies Day".

Through clever marketing and good racing Oaks Day now attracts a crowd of 100,000 and while they are not all ladies the fashion on Oaks Day is first class.

The Group One Emirates Stakes over 1600m concludes the Melbourne Cup Carnival on Saturday 6 November. Stakes Day or "Family Day" is another quality day of racing and would suit those not comfortable with the really big crowds. By Stakes Day regular race goers are generally running on adrenalin and a healthy dose of Berocca as one of Australia's feature sporting events draws to a close.

Last year Lindsay Park's Tony McEvoy trained the winner of the Cox Plate with consistent galloper, Fields of Omagh.

This year Lindsay Park's major hopes in the feature races are:

Cox Plate: Fields of Omagh
Caulfield Cup: Hugs Dancer, Far Lane & Confectioner
VRC Derby: Barely a Moment
Melbourne Cup: Hugs Dancer & Far Lane

Happy Racing!
Sam Hayes
Lindsay Park Stud Racing Stables

TEMPLESTOWE TIPSTER TOP OF THE TABLE

Who would have thought that Mark Williams and Port Power would go all the way in 2004? The highlight of the Grand Final has to be the first quarter stoush between the Power's Daryl Wakelin and retiring Lion Alastair Lynch.

On the Yalumba Footy Tipping front, congratulations to Jeff Micken of Templestowe Cellars in Melbourne, the winner and gold medalist with 127 out of a possible 176 points. Jeff and his wife, Sharon, joined Yalumba as special guests at the running of the Yalumba Stakes at Caulfield on Saturday 9 October.

Congratulations to everyone who competed in 2004, even you, Matt Martini who finished 302nd with a score of 18 !!! The top 22 players all received a little something special as recognition of their place in the "Yalumba Football Team 2004 ". Hopefully we will see you all back in 2005, tanned and fit after the end of year trip, Christmas and cricket at the MCG.

CRICKET PREVIEW



Aussies to win in India

Cricket commentator Kerry O'Keefe believes the Aussies are on the verge of winning their first test series in India in 35 years after a dominant performance in Bangalore. The Australians won the first test of the Border-Gavaskar Trophy by 217 runs and O'Keefe says this will set the tone for the remainder of the series.

"The Indian side is weaker then when they beat us last time in India - Tendulkar is injured and Laxman isn't the player he was. We've also got the best number six in the world in Adam Gilchrist and since Michael Clarke's debut of 151 runs he's convinced a few people of his credentials," he said. "But I expect Ricky Ponting to be the star of the side this season. If Michael Clarke stays in the team, it might mean the end of Darren Lehmann's career."

O'Keefe said highlights of our summer would include New Zealand and Pakistan touring Australia, and predicted Australia would over power the Kiwis, but struggle against Pakistan.

"New Zealand have always been a problem for us - they come over here and it's their ashes series. Fleming seems to be able to compromise us, but I don't think Chris Cairns will be coming over (due to retirement) so that's a big loss and I think we'll beat them," he said.

"But Pakistan is a very good young side - opener Yasir Hameed, if he can get the better of our fast bowlers, will certainly be one to watch. And if Shoaib Akhtar is fully fit and charging in, he'll cause some trouble." Kerry O'Keefe's new book *'According to Skull'* will be released in late November in ABC bookstores around Australia.

SPORTS CALENDAR

Bring on the Kiwis

18 November - 10 December
2 Test Matches
3 Day/Night Games

Paki's in white trackies

16 December - 6 January
3 Test Match Series

VB One Day Series

Australia - Pakistan - West Indies
14 January - 6 February

Hyundai Hopman Cup

1-8 January 2005
Perth

The Australian Open 100 Years Anniversary

17 - 30 January
Melbourne Park

Melbourne Cup

2 November
Flemington

Perth Cup Hair of the dog day

1 January 2005

Gold Coast Magic Millions

8 January 2005

Kangaroo Island Cup

19 February 2005

Adelaide Magic Millions

23 February 2005

OLYMPICS

Olympic Quotes:

The top nine comments made at the 2004 Athens Summer Olympics:

1. Weight-lifting commentator:

"This is Gregoriava from Bulgaria. I saw her snatch this morning during her warm up and it was amazing."

2. Dressage commentator:

"This is really a lovely horse and I speak from personal experience since I once mounted her mother."

3. Paul Hamm, Gymnast:

"I owe a lot to my parents, especially my mother and father."

4. Boxing Analyst:

"Sure there have been injuries, and even some deaths in boxing, but none of them really that serious."

5. Softball announcer:

"If history repeats itself, I should think we can expect the same thing again."

6. Basketball analyst:

"He dribbles a lot and the opposition doesn't like it. In fact you can see it all over their faces."

7. At the rowing medal ceremony:

"Ah, isn't that nice, the wife of the IOC president is hugging the cox of the British crew."

8. Soccer commentator:

"Julian Dicks is everywhere. It's like they've got eleven Dicks on the field."

9. Tennis commentator:

"One of the reasons Andy is playing so well is that, before the final round, his wife takes out his balls and kisses them... Oh my God, what have I just said?"

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SPECTATOR

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NEWS

Let's go on with the show



Wine shows weigh heavily on Brian Walsh's mind. As the Chairman of the Adelaide Wine Show Committee, a member of a national wine show review group and one of Australia's most experienced wine judges he is a strong supporter of this historic system of "improving the breed".

But as Yalumba's Director of Winemaking, he has spent most of his career insisting that all historic institutions - including his own winery - need to change and grow if they are to remain relevant.

Therefore, it was back in 1998 that Brian first raised the issue of excellence in the show system with his judging colleagues. "We have had an increasing level of criticism in the last ten years, most notably from the media, but there haven't been a lot of suggestions how we improve things," Brian said.

That led to the Australian Society of Viticulture and Oenology's (ASVO) seminar in August 2001, Who's Running this Show, which was followed up a few months ago at the Australian Wine Industry Technical Conference in Melbourne.

According to Brian the ASVO's Wine Show Committee has made considerable progress, establishing a Code of Practice on the appropriate use of medals and recommending positions on judge impartiality, the robustness of show auditing and the maintenance of quality standards.

Cutting through the not-unexpected tall poppy lopping that surrounds any macho blood sport, the most perennial criticism of the show system is that it still permits unfinished and unbottled wines to be judged. The fear is that these immature wines can be "tricked up" for the show or at the very least may have been "picked from the best team" - say the top two or three barrels out of hundreds in a winery.

"I don't think there is any deliberate dishonesty in the industry but the fact that wines will inevitably change between showing and bottling due to filtering, fining and maturation does create a chink in the credibility of the show system," Brian said. Some wine media refuse to judge at unfinished wine shows and most regional and city shows now require wines to be well and truly bottled and commercially available.

In fact it is only a few classes in Brisbane and controversially the Jimmy Watson in Melbourne which still select from one year old unbottled wines - the latter due to an historic agreement with the Jimmy Watson Trust..

"We see two streams developing in the future," Brian said.

"We hope that regions will run seminars where unfinished wines can be presented, tasted and discussed as part of our ongoing push to improve the breed, lift quality and eradicate faults. This has been one of the most outstanding achievements of the Australian show system over many years and has resulted in our high quality standards internationally.

"The regional, state and national shows on the other hand should be all about benchmarking and finding out how other wineries do things and how they achieve an evolution in style. Pushing the quality and style boundaries, rather than looking for faults should be the main game."

The ASVO committee is also moving to reduce judge bias, a common weakness of any system where subjectivity and personal taste prevails. Chairmen will need to provide clearer instructions, judge fatigue will be reduced by limiting the number of wines judged to 150 a day (down from the 200 plus bottles tired palates have to face at the moment) and there are also moves to cap wine show entries. Brian fears the growth of pseudo wine shows - sub-regional workshops and seminars which make up their own rules and medal categories so that every player wins a prize - are the latest threat.

The ASVO Committee in conjunction with WFA has also moved to develop a Code of Practice for the use of medals from shows, given that some wineries were making up their own "look alikes" for marketing purposes.

A SYSTEM UNDER THREAT

Industry commentator Paul Clancy, the former publisher of the Australian Wine Industry Journal and the Australian Wine Industry Directory, has judged at a number of international and national wine challenges and shows in the last decade. He says it is a credit to the Australian wine industry that it had a mechanism, through the Australian Society of Viticulture and Oenology, to independently review the wine show system and make recommendations to overcome some of the weaknesses.

"While the ridiculous Jimmy Watson Trophy is always held up as an example, of a deficiency in our wine show system, it is really only an annoying aberration," he said.

Paul agrees that the Australian wine show system, based on the "best of breed" methods of the agricultural show system, has been highly successful in lifting the benchmarks of Australian winemaking for more than 100 years.

"It is, without doubt, one of the best wine assessment systems in the world. Its weaknesses are almost all, merely symptoms of a system that was too successful. And most of those symptoms can be summarised as overload.

TRADE NEWS

Welcome back Dr Andrew Pirie

Samuel Smith & Son are happy to welcome back Dr Andrew Pirie and his new Pirie South label to the portfolio, gaining a good friend and what promises to be a strong Tasmanian brand in the process.

The wines are produced in the Tamar Valley by Dr Pirie's own family wine company with the icon range (\$30-40 per bottle) displaying the Pirie brand name and the regional brand (with strong reference to its maker) priced in the \$20-25 range.

"I am delighted to have this opportunity to go back to hands-on winemaking and I could think of no better arrangement than recommending winemaking with Tasmanian Pinot Noir, Riesling and Chardonnay," Dr Pirie said.

PIRIE "SOUTH" PINOT NOIR 2004

"South" is the unwooded range and relies on natural fruit perfumes, fruitiness and lively acidity. Pure fruit. No oak. "Light, dry and fresh" are used on the label to differentiate this style from heavier oaked versions.

PIRIE "SOUTH" CHARDONNAY 2004

Tassie Chardonnay from cool years has finesse and a fine "bone-structure". Fully exposed bunches and a controlled yield has kept this wine ripe and aromatic with a nice balance between soft mouth-feel and flinty, dry acidity. Aromas of perfumed apples, passionfruit and melons dominate.

PIRIE "SOUTH" RIESLING 2004

For a dry wine with ample body and lime-juice tang on the palate, one can argue that Tasmanian does Riesling supremely well. The palate is lively and fresh - a great starter on a warm summers day or an accompaniment to light spicy Pacific Rim recipes. Tassie Riesling is about floral perfumes and fine limey citrus.

In keeping with his philosophies, Dr Pirie harvests fruit only from vineyards where he is able to exert control on fruit production from pruning through to harvest. In 2004 this involvement was vital to prevent the risk of overcropping.

Along with his brother David and Graham Wiltshire of Heemsker / Jansz fame, Andrew is known as one of the pioneers of Tasmanian wine industry and was a finalist in the Australian Gourmet Traveller/Qantas Winemaker of the Year in 2002 and 2003.



WINE QUOTE OF THE MONTH

"I think it is a great error to consider a heavy tax on wines as a tax on luxury. On the contrary, it is a tax on the health of our citizens."

- Thomas Jefferson

Vintners, Vintage and all things vinous with Peter Clarke

What do you get when you cross a chef with a winemaker? An egomaniac with a short temper? Most people in retail and hospitality would reach that conclusion without too much thought but to prove just the opposite, in strolls Peter Clarke - Vintners Chef, partner in Tin Shed Wines and general knock-about, good bloke.

With such a handy food and wine combination it's little wonder that Peter (with fellow Barossa chef Mark McNamara) led the Barossa Culinary Team to win the Tasting Australia Regional Culinary competition in 2003 and they're heading to Canada for their efforts.

After being the bridesmaid three times since the competitions inception in 1997, (in 2001 they were pipped at the post for not putting salt and pepper on the table - a conscious decision - "The dish didn't need it," Peter laments.) the team will cook for the Canadian Governor and 200 dignitaries in Ottawa. They will also attend and give lectures at the highly regarded Cordon Bleu Cooking School as well as making several radio and television appearances.

"We're cooking on a morning program with the Canadian equivalent of Bert Newton," Peter laughs.

Since moving to the Barossa in 1996, "Pete" has become an integral part of the region's strong culinary community - his annual game lunch at Vintners with Yalumba's James Wark has become legendary. The day sells out every year and now sports a waiting list to join the waiting list! It was in the Vintners kitchen while having a few 'knock-offs' after a busy evening that Peter and Tin Shed Wines partner Andrew Wardlaw learnt that they both had a small patch of old Shiraz vines, and similar views on food friendly wines or the lack of them at the time.

"Andrew and I were discussing the Vintners menu and we agreed that too many wines over-powered the delicate flavours in the food and that drinking thick, unctuous, over-oaked Shiraz wasn't doing the food any justice," Peter said.

"We decided to make our own food-friendly wine by pooling our fruit together and 'Let the wine do its own thing', wild fermentation, manual pigeage and maturation in old oak, with minimal additions.

"The result is the pepper, spice and lifted perfume of Andrew's Eden Valley fruit with the earth, chocolate and plum from my Barossa Valley floor vineyard. You end up with an intra-Barossa blend that irons out all the bumps," Peter said.

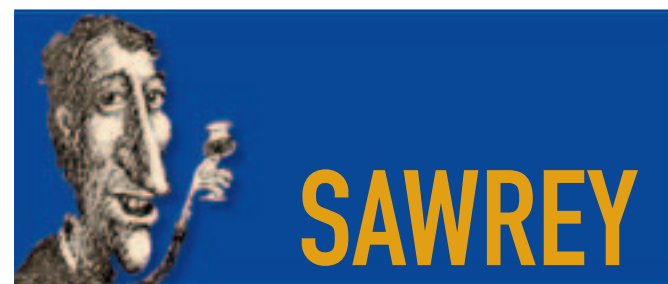
Their first vintage was in 1998 with their Single Wire Shiraz. (What a great year to get things rolling!) Now the portfolio also includes their Wild Bunch Riesling, Melting Pot Shiraz and their All Day Rosé. In 2003 they beat the big name Eden Valley Riesling producers at the Barossa Wine Show to win Best Current Release Riesling.

So which hat does Peter Clarke like the most? Chef's hat or his winemakers slouch hat?

For nine months of the year he is in the kitchen but for three frantic months starting mid-February he plays the role of vigneron, grape picker, hose dragger and winemaker.

"I'm lucky to be a part of the hospitality industry and the wine industry and I wouldn't give up one for the other. In the Barossa the two support each other very well so I'm happy dabbling in both," Peter said.

And the Barossa is happy too!



Sprung Racing

I'm inspired at this time of year when the first buds appear on the vines, the sun peeps through the cloudy winter canopy, the curtain falls on the warriors of the mud and thought turns to new release whites, matters equine and willow.

Spring is roses at Caulfield, Moonee Valley and Flemington and the precursor to cricket and Christmas. It is a great time to be alive, a time for the anticipation of good fortune and a good game with the sun on your back.

However the reality could not be more at odds with the preceding prose. I have actually invested hard earned money in a horse. It is not just me - there are a few of us. From memory we have one sixteenth each of ten per cent which in weight terms, ten per cent equates to about 50 kilograms so you could say we own a leg. Let's hope it's a fast one.

This is our second foray into the intrigue of thoroughbred horse ownership. Our first horse, Valinch, may he rest in pieces, was loosely called a sprinter.

Now if Bomber Bill is a sprinter, Valinch was a Manly ferry! To be fair he ran a few places but what he really enjoyed about racing were the days off and the exotic diseases he contracted to prevent him from running. His diary entry for November 18 reads, "another sleep in, rose late, ate a hearty breakfast, swim in the pool, massage, brush, lunch, doctor's appointment to check on my lungs, stroll in the trees, swim, dinner, bit of TV in my stable, write out invoice for owners, turn in early for another big day tomorrow."

We had seventy percent of Valinch now affectionately known as PAL. The second time round things are going to be different. Everyone is confident that we have a champion and a Melbourne Cup is a mere bagatelle. She's a filly, a Catbird out of Noble Fleur (if that means anything to anyone out there - please call!) and we are assured she's a real goer. You are all dying to know her name.....I'll let you have ten percent.....it's W----- R----. I honestly don't know who came up with the name, it's a 'Joe Cocker' in my opinion, especially if your good wife is called Rose.

An email just to hand informs me the filly is shin sore and will require another eight weeks of five star accommodation to allow her to recover and rebuild.

On second thought, spring is a good time to assess work priorities and put some serious strategies in place for Christmas success!

BIT ON THE SIDE

An elderly couple had been dating for some time. Finally they decided it was time for marriage. Before the wedding, they went out for dinner and had a long conversation on how their marriage might work. They discussed finances, living arrangements, how they would spend their time and so on. Finally the old gentleman decided it was time to broach the subject of their physical relationship.

"How do you feel about sex?" he asked.
"Well", she said, responding carefully,
"I'd have to say I would like it infrequently".

The old man sat quietly for a moment, then looking over his glasses, directly into her eyes, he asked, "Was that one word or two?"



Warning: Great Whites predicted this summer....

Summer drinking is an essential pastime to take your mind off the heat. The Samuel Smith & Son portfolio has a wine and a price-point to match crabsticks or crayfish. It appears in this category that the pendulum has well and truly swung - all are bottled under Stelvin! That's great for the consumer, the sommelier, the retailer, the rep, the winery and most importantly - it's great for the wine...

HILL-SMITH ESTATE - 2004 SAUVIGNON BLANC

High in Eden Valley (510 metres from sea level) the Hill-Smith Estate Vineyard is protected from wind by the surrounding natural vegetation. The vines develop large green canopies that shade the grapes, promoting intense varietal characters. The 2004 Hill-Smith Estate Sauvignon Blanc has intense aromas of passionfruit and fresh cut grass that combines with a hint of nettle leaf. The palate offers lemons, tropical fruit with long, flinty textures and refreshing natural acidity.

FOREST HILL VINEYARD - 2004 SAUVIGNON BLANC SEMILLON

In 1965, Forest Hill was chosen by the Department of Agriculture to be the first site for premium cool-climate grapes in Western Australia. The 2004 Sauvignon Blanc Semillon offers fragrant citrus and gooseberry notes derived from Sauvignon Blanc, which is complemented by the lemon-grass aromas of Semillon. The palate is rich and complex, bursting with tropical fruit flavours and offset by crisp acidity that carries the pristine fruit flavour into a long finish.

NAUTILUS - MARLBOROUGH 2004 SAUVIGNON BLANC

The 2004 Nautilus Sauvignon Blanc was picked at different stages over a month and fermented with a variety of yeasts to gain complexity. Nautilus Sauvignon Blanc shows gooseberry and limes with hints of red capsicum and nettles on the nose. Melon, passion fruit and citrus flavours dominate the palate while displaying excellent weight, intensity and the typical Marlborough 'zing' on the finish. No ferl cats here!

PEWSEY VALE - 2004 EDEN VALLEY RIESLING

Winemaker Louisa Rose says 2004 made it an 'outstanding' hat-trick of vintages for Riesling in Eden Valley. Pale straw in colour with lively green hues, the nose displays intense classic fruit aromas of limes and lemon zest. There is great length and depth on the palate with refreshing natural acidity on the finish. A wine with excellent balance that will reward medium and long-term cellaring.

VASSE FELIX - 2004 CLASSIC DRY WHITE

The Classic Dry White blend is primarily focused on showcasing the intense fruit and fresh flavours of Semillon and Sauvignon Blanc. A beautiful nose of jasmine, gooseberries, passionfruit and hints of fresh nectarines lead to a lively palate with great texture and length, this wine is fresh and vibrant and well suited to Australia's Mediterranean climate.

PETER LEHMANN - 2004 EDEN VALLEY RIESLING

Peter Lehmann Wines have won the International Wine and Spirit Competition's World's Best Riesling trophy on three occasions - a testament that Eden Valley and Riesling are a match made in heaven. Delicate yellow with green tints, the wine has aromatic floral notes with

suggestions of citrus flower. With lemon-lime flavours and hints of honey to come, the 2004 EV Riesling displays a typical steely mineral backbone that offers clean acidity.

JIM BARRY - 2004 WATERVALE RIESLING

Seasonal influences made the 2004 vintage a challenging one. Clare received less than half its average rainfall from October to the end of vintage. January was one of the coolest on record followed by a heat wave in February but good canopy growth protected the grapes from sunburn. The wine is pale straw in colour with aromas of grapefruit, lemon and citrus blossom. The palate is delicately structured, with fresh and intense fruit and crisp acidity on the finish.

...And a Cheeky Rosé
It seems Rosé is the new kid on the block and it's little wonder with its mix and match abilities. With a hint of residual sugar and lifted fruit flavours, Rosé drinks well by itself and is great taking the edge off chilli dishes.

ANTIPODEAN - 2003/04 SANGIOVESE ROSE

Antipodean aims to bring the originality and diversity of the New World to Old World grape varieties and winemaking techniques. The 2003/04 Sangiovese Rosé is a great example of this philosophy and perfect for our alfresco summer lifestyle. The Antipodean Rosé offers aromas of peaches and strawberries which follows on the palate, with a mineral edge and a hint of licorice. Drinks well by itself and has huge flexibility with food - fruit, pizza, seafood and spicy dishes.



AROUND THE NATION



UK Wine Writer Matthew Jukes (left) and Peter Barry pose the question, "Does size really matter?"

Jim Barry's First XI Impresses at Lords

The "Jim Barry Cricket Team" launched its 2000 First XI Cabernet Sauvignon at Lord's in September, with four of England's most influential wine journalists making their way to the pavilion.

Matthew Jukes (2002 International Wine and Spirit Competition Wine Communicator of the Year), Jancis Robinson OBE, Steven Spurrier, Decanter and Sara Basra - Assistant Editor of Fine Wine stepped up to the crease to face a few from the highly unorthodox attack of brothers Peter and Mark Barry.

In the morning session on a fresh and lively pitch, Riesling was king with a look right back to examples from 1973. The tasting focussed on the Jim Barry Florida Vineyard and also featured some classic Leo Buring DW wines.

In the afternoon session the vertical tasting of The Armagh Shiraz (1985 to 2002) was delivered at a medium pace to the English team, who made mental notes and duly despatched the brothers' offers with ease.

In the lead-up to afternoon tea the over-rate quickened when it was heard that scones, jam and cream were about to be served. Reports of Shane Warne's arrival at this time cannot be verified.

The 2000 First XI Cabernet Sauvignon was the first Australian wine launched at Lords and follows the inaugural release of the (2001) Cover Drive Cabernet Sauvignon at the Melbourne Cricket Ground.

"The Cover Drive already has some impressive runs on the board and we are confident the First XI will score heavily at the top of the order," Peter said.

The cricketing nature of the two labels refers to the Barry's Penola vineyard at the southern end of the Coonawarra, which is planted on the local (dis-used) cricket oval.

Visit us at Wine Australia

Wine Australia is heading back to the Sydney Convention & Exhibition Centre at Darling Harbour, where it all started eight years ago in 1996. Public days are set for Friday 26 November through to Sunday while Monday 29 November is the Trade Day with doors opening from 10am - 6pm. Wineries attending from the Samuel Smith & Son portfolio include Jim Barry, Yalumba, Vasse Felix and Pirie who will all be present at their regional stands. Trade visitors can pre-register and pre-pay online.

Simply visit www.wineaustralia2004.com.au.

A day on the Green at Peter Lehmann Wines

Elvis Costello and the Imposters will be the headline act at "A Day on the Green", to be held at Peter Lehmann Wines on Saturday 4 December, with strong support from Joe Camilleri and Diesel. The concert starts at 3pm and is a fully licensed event. BYO rugs, deckchairs and picnics! Premium packages are available - contact 1300 658 009. For ticket and transport packages, contact Barossa Valley Coaches on 08 8564 3022. Phone Peter Lehmann Wines (08) 8563 2100 or visit www.peterlehmannwines.com.au for more information.

Early start to Barossa Vintage Festival

Organisers, committee members and volunteers plan to Celebrate the Blend with more than 50,000 visitors for the 2005 Vintage Festival, which starts on Easter Monday 28 March. The bi-line Celebrate the Blend focuses on the great interaction between the wine, the food and the community that makes the Barossa so unique. Phone Barossa Marketing on (08) 8563 0600 to secure a program.

Yalumba Harvest Market includes Longrain

The Yalumba Harvest Market is back for its sixth outing as part of the 2005 Barossa Vintage Festival and has become one of the most popular events in the program. A highlight of the Harvest Market will be the cooking schools by Martin Boetz from Longrain and a masterclass by Yalumba Winemaking director (and wine-judge) Brian Walsh. The Harvest Market at Yalumba will take place on Tuesday 29 and Wednesday 30 March. For cooking classes or masterclass bookings phone Mel at Yalumba on (08) 8561 3200 or email mrouledge@yalumba.com