

## Bruce Thiele Red Wine Club



Welcome to the July edition of the Bruce Thiele Red Wine Club newsletter.



Peter Frick & Kym Jenke celebrate our 32 years

Our red wine club turned 32 this year and we celebrated in style at Paracombe Wines. Paul and Kathy Drogemuller set up a memorable feast complemented by their impressive wines worthy of this great occasion. We were greeted by Paracombe's Sparkling Pinot Noir Chardonnay and Holland creek Riesling that just hit the spot with the fresh oysters and appetisers. Paul took us through a tasting of the Paracombe range punctuated by some personal stories of life at Paracombe and away. Apparently what happens in Bali doesn't necessarily stay in Bali and

club member and Paracombe mainstay Andy McGillivray took the brunt of some good-natured humour as we sat down to our main meal. Andy had

put in a big effort setting up the venue including marking a chair for the major lucky prize draw generously provided by Paul and the team at Paracombe.

Andy forgot where the lucky seat was located and almost sat there by mistake!

New member Andrew Linscott sat next to Andy and much to his delight took home the gift pack of Paracombe Wines.

More prizes were drawn with Tony Impett among others receiving a bottle of Paracombe wine. Thanks to the generosity of Paul and the team at Paracombe for providing these great prizes. Accompanied by Paul on the guitar we all sang a very bad rendition of "Happy Birthday" before devouring the great big birthday cake. Along with many other members I lined up to take advantage of the fabulous wine deals offered to Club members. My favourites were the

"Reuben" and the Cabernet Sauvignon but I did see many members choosing the Cabernet Franc and Malbec. Paul and Kathy are renown for putting on a good show and our 2012 birthday show did not disappoint.



Rex Way demonstrates the fine art of wine tasting...

Join us at the Rowland Flat Community centre for our "home show" and a traditional Bruce style blind tasting presented by Kym Jenke. This will be accompanied by a roast meal and fine wines from the club cellar.