

# BRUCE THIELE RED WINE CLUB

## Christmas at Gomersal

*Great service and welcoming hospitality*



On arrival we were greeted with Janz sparkling to cleanse the palate. For those who were looking for a table wine there was the Eden Valley Riesling and Shiraz Rose. The Barrel Room was a fine venue for the club with plenty of room to accommodate members and their partners for the traditional closing event for the year. Instead of the usual stand up entrée this year the servings were individually presented at the table. There was a selection of oysters and prawns with tartare and

1000 island dressing. Those who couldn't enjoy seafood were able to have a Thai Chicken salad. The mains were traditional roast meats with vegetables or salad. Gomersal Shiraz and Grenache accompanied the meal. Christmas pudding or a fruit salad and ice cream was paired with the club's popular port. Thanks to Gabriella and team at Gomersal for a seamless event and generously providing six bottles of Gomersal wine for the door prizes.

## 2014 PROGRAM



28<sup>th</sup> January

BBQ on the lawns at Jenke Vineyards cellar door.



25<sup>th</sup> February

Visit to the highly awarded Torbreck winery.



25<sup>th</sup> March

Wine maker Robin Day will present some seriously good cool climate wines at our home base.



22<sup>nd</sup> April

Visit to Damien Tcharke's unique cellar door and function room. Places will be limited.