



Australian Shiraz Wine Tasting

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January 31, 2005

Dear Member:

Australians like to say that Shiraz is syrah with pizzazz. While the French might disagree, there is real merit to the claim. Viticulturally, the grapes are identical, but antipodean *terroir* and climate have grafted a unique and appealing individuality of character onto an ancient family tree. Australian Shiraz tends to develop rich and ripe and mouth-filling fruit flavors, which differentiate the wine from the Rhone Valley's pepper and spice tastes. Shiraz is now the most widely planted and geographically diverse varietal in Australia. It is also the grape that produces Australia's most profound and majestic bottles of wine.

On Tuesday, February 22, Anthony Hendrie of the Australian Wine Bureau, and a world-class expert, will guide us through a tasting of Shiraz from the important Australian viticultural regions. This will be a unique opportunity to taste a comprehensive array of terrific wines from notable producers. While indulging in this unbridled hedonism, we will expand our knowledge of a noble old varietal in a rising new setting. Australian Shiraz is on the cutting edge of the pursuit for global greatness. Real *aficionados* have to be present at the creation. Please join chairperson Jane Kettlewell and me at this exciting and seminal event.

Sincerely,

Ivan Thornton
President

Date: Tuesday, February 22, 2005

Time: Reception 6:00 PM, Tasting: 6:30 PM

Location: **The Union League Club**, 38 East 37th Street (just west of Park Ave.)

Contribution: Members \$55, Guests \$60

Dress: Business attire (coat and tie *required* by The Union League Club)