



K O O N G G A

Bulletin of the Rotary Club Of Ku-ring-gai Inc - Chartered 6th February 1959

2013-14 Volume 56 No. 18

4 November 2013

Welcome to new and old

At the club's last meeting, President Tony welcomed:

- Bob Elsworth, who has been approved for membership and will be inducted on 4 November; and
- Ted Price, returning from his stint in hospital.

Back to the future

President Tony caused much mirth by suggesting a return to the table layout that was in vogue in 1991/92 and was tried again 2010/11. Go to it, Tony! Koongga supports you bringing forward the re-trial by 19 years!

Rotary Youth Leadership Award



RYLA is a one-week leadership training seminar for young adults 18 -27 years.

Last week Joy Newling announced the selection of

Nick Watt as the club's nominee for the RYLA program to be run in January 2014.

Nick is a student at Sydney University who has completed a degree in international studies and is studying law. He will visit the club before going to RYLA and again to report on his experience after attending it.

Rotary Youth Program of Enrichment

Joy Newling also announced that the club plans to nominate 2 students from Ku-ring-gai Creative Arts High School to attend RYPEN in February 2014.

RYPEN is an intensive residential weekend camp at which young people aged approximately 15 to 16 years develop increased motivation, improved life skills, better self-image, pride in themselves and an understanding of setting and achieving goals.



At the same time, participants interact with peers from

different backgrounds, and different parts of our district, improving their teamwork skills and having fun!! All this done in an informal atmosphere, where questions and debates are encouraged.

Bobbin Head Cycle Classic

Peter Kipps that registrations for 'The Bobbo' opened on 27 October



and 20 riders had registered already.

4 members volunteered to hand out flyers for the event at the 'Gong ride.



All members of the club are urged to register for the Rotary International Convention by 15 December, which will help District 9685 recover more than its cost of hosting the event. Just as importantly, we want everyone to attend, so that it's a real club event.

Last week Greg Newling spoke about some inspiring highlights of the convention, including:

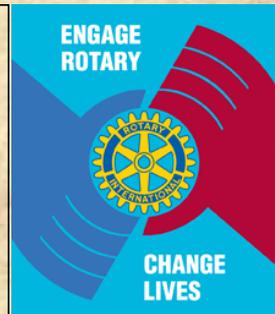
- Truly world-leading speakers at plenary sessions.
- A huge number of breakout sessions covering a wide variety of subjects and special interests.
- The House of Friendship, where one can meet Rotarians from all over the world and see stalls showcasing the vast range of projects undertaken by them.

Fellows, you may not be able to attend a convention overseas, but don't miss the one in your own home town! You'll regret it forever if you do.

Don't forget that the convention is also open to non-Rotarians, so invite your partners, family, friends and business associates - anyone who you think would like to find out what Rotary is all about.

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The club meets every Monday 6.30pm at West Pymble Bicentennial Club, 2 Prince of Wales Drive, West Pymble. Visitors welcome. www.kuringgairotary.org.au

Rotary International Theme 2013-2014

This week

International Night

6.30 for 7 pm

5 Kedumba Crescent,
North Turramurra



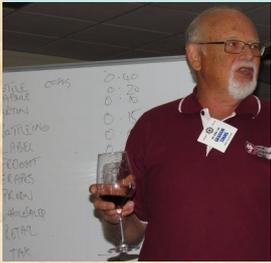
Come along and sample cuisine from around the world, prepared by our very own Rotarian chefs (or their partners) and help raise funds for Katuuso Primary and Vocational School in Uganda. Anabelle Chauncy, one of the founders of School for Life, will be joining us during the evening.

In recognition of the international nature of the Melbourne Cup, there will be some \$2 sweeps.

Partners and friends are very welcome!

Cost is \$35 per head, which includes food and wine and fun activities. Dry red and white wines kindly donated by Graham Timms. BYO beer and soft drink.

Last week's speaker



Wine Appreciation Graham Timms

Last week, when our scheduled speaker was unavailable, Graham Timms stepped in at short notice to present another of his fascinating and educative wine

tastings. The wines chosen for trial were 3 reds from the bar of the West Pymble Bicentennial Club - a Shiraz, a Merlot and a Cabernet.

Here's a summary of Graham's presentation:

It is now well established that red wine consumed in moderation (and that's a **maximum** of one to two standard glasses a day) can be positive for your health. Swedish studies have shown that it can reduce the incidence of breast cancer. US and British studies have shown that it is beneficial in reducing the risk of heart disease and it is certainly proved to increase fertility (although whether this is simply a side effect of the alcohol or not isn't clear.)

So it's really a kind of medicine. But if it is, why not take nice medicine rather than nasty? My aim is to show you how to tell the difference.

But before we do this I'm going to answer a question that I often get asked: **What's the difference between a \$10 and a \$30 bottle of wine?**

Let's start with the cost of that \$10 bottle. This is how it's made up:

Bottle:	0.40
Capsule:	0.20
Carton:	0.10
Bottling cost:	0.15
Label:	0.05
Freight:	0.10
Grapes:	2.00

Production Cost:	1.00
Wholesale:	1.50
Wine tax:	1.70
Maker margin:	0.50
Retail margin:	2.30

To get this price you have to assume two important things. The first is that the grapes cost you \$200/tonne. This is the actual price of 'A' grade Shiraz grapes grown in Cowra, Mudgee, Rutherglen, the Limestone Coast and the Goulburn Valley last year. The price is a bit lower in the Riverina and Murray Valley, a bit higher in the Hunter and McLaren Vale. And that's where your \$10 wine comes from.

To bring it in at this price, the grape grower machine harvests - and when a machine harvests the grapes it harvests them all: good and bad, rotten bunches and green bunches. It all averages out in the end, but it's not a recipe for high quality.

The second important point is that the production costs are low. To keep them low, the grapes are then crushed in something that looks like a giant shredding machine, pumped into tanks, inoculated with a robust yeast strain that kills all competing natural yeasts and, as they ferment in giant steel tanks, mixed with chips of oak and pumped over and over. After the fermentation has finished the wine is filtered, either centrifugally or by a process called reverse osmosis, stabilised with various chemicals including pectin extract, milk powder, albumin, isinglass (a fish extract) and gum arabic. The wine is then micro-oxygenated to simulate barrel age (none of this wine has ever seen anything that looks remotely like a barrel) and then bottled.

Cassellas boast that they can get Yellowtail Cabernet Sauvignon from the vine to the bottle shop in eight weeks.

So there's your base.

Now moving up the chain, suppose that you hand pick and sort the grapes to eliminate the rotten and green bunches. Add \$200/tonne in labour costs and reduce your yield by 30%. And if you buy the best quality grapes from cool climate, low-yielding vineyards - Eden Valley, Coonawarra, Orange - the cost of a tonne of grapes starts at \$1,000 and works its way up. Then if you use new French oak barrels the cost is \$1,200/220



litres - about \$5.00 per bottle. Now assume that you hand make the wine in small vats with hand plungers, use minimum filtration and age the wine for two or more years before release, the production cost **quintuples**. And of course the retail margin, the wholesale margin and the wine tax are percentages of cost, so they go up accordingly.

So it's easy to see how you can get to \$30/bottle. Unfortunately, the one thing that doesn't move up is the poor wine maker's margin so you have to wonder why we bother and, believe me, if we were in this business to make money we wouldn't. But we aren't, so we do.



Anyway, the point is that you can't realistically expect a \$10 bottle of wine to be anything other than FAQ. But interestingly even at this price point, at what I might call the Leagues Club price point, there are good wines and bad wines. And unfortunately all too often at \$30 there are many wines pretending to be a lot better than they are – the Nigerian emails of the wine world.

So how do we tell the difference?

There are three processes to go through (things to check), namely: look, smell and taste.

When you look at a red wine look for the colour, clarity and depth. The best way is to turn your glass on its side and form a tongue of wine up to the rim. Look through the tongue and at the edge. If the colour seems light and "shallow," if there's a watery rim around the edge of the tongue then the chances are the wine is inferior and it will taste thin, acidic and lack strength.



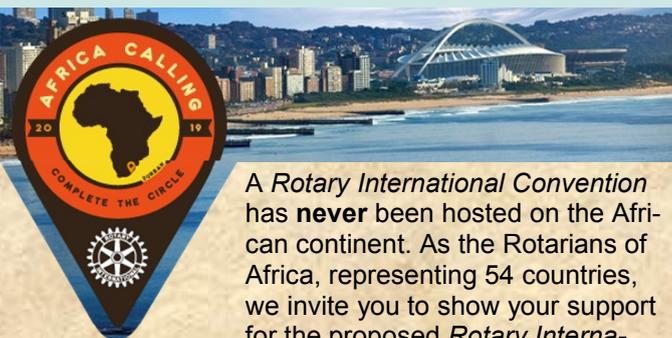
When you smell the wine, see if you can identify fruit and spice characters. Depending on the variety, the aroma will smell of cherries, plums, other dark fruit and various earthy and woody combinations. It doesn't really matter exactly what the smell

reminds you of as long as it is pleasant. If you smell wet cardboard, wet fur, mushrooms, stale sweat or nail polish remover, the wine is probably faulty. It's probably not a good idea to put these wines in your mouth.

When tasting, look for a wine that lingers in your mouth, one that doesn't seem "short", but seems to stimulate your entire palate. Cheap wines tend to taste a little bitter and harsh, but don't mistake tannins (the ingredient that helps red wine to age) with harshness. A good young wine will often have a character a bit like cold tea and make your mouth pucker, but it isn't harsh, just young.

But in the end what is important is that you drink wine for enjoyment and in moderation. And remember what the great Len Evans used to say: **You can only drink a certain number of wines in your life. Every bad wine that you drink is a good wine that you don't. Why waste your life on the bad ones?**

RI Convention South Africa 2019?



A Rotary International Convention has **never** been hosted on the African continent. As the Rotarians of Africa, representing 54 countries, we invite you to show your support for the proposed *Rotary International Convention 2019*, and to offer your voice as we

strive to bring the convention to **Durban, South Africa**. Africa is the world's greatest receiver of humanitarian support from Rotarians across the globe, supported by the Rotary Foundation. The convention allows us the opportunity to express our gratitude and extend our hospitality by inviting you to this wonderful convention on

African soil.

Situated in the *beautiful coastal city* of **Durban** the venue, accommodation and attractions are without equal in Africa. The convention will provide opportunities to network with African Rotarians, visit and promote projects, enjoy our special brand of fellowship, and experience the spectacular scenery and Safari parks on offer in our beautiful continent.

Please visit our interactive website,

www.africacalling.co.za, and submit your details to join our database for ongoing information and offers for **2019**.

Africa is calling...

Warm regards,

Nick Phillips

Host organising committee chair

Australian Rotary Health Golf Day

PROGRAM	SUPPORT
<p>Ambrose Event (team of 4 players) every player shares a cart Included:</p> <ul style="list-style-type: none"> • Coffee on Arrival • On-course Vegetarian/Meat Rolls • Buffet Lunch <p>6.30am—DRIVING RANGE, CHIPPING HOLE & PRACTICE GREEN OPEN</p> <p>7am—REGISTRATION</p> <p>7.45am—PLAYERS BRIEF</p> <p>8am—SHOT GUN START</p> <p>10am—REFRESHMENTS ON COURSE PURCHASES AVAILABLE FROM FOOD & BEVERAGE CART</p> <p>1pm—PRE-LUNCH DRINKS (CASH BAR)</p> <p>1.30pm—BUFFET LUNCH & PRESENTATION</p> <p>2.30pm—FINISH</p>	<p>Australian Rotary Health</p> <h1>GOLF FOR RESEARCH</h1> <p>Twin Creeks Golf & Country Club 478 Twin Creeks Drive, Luddendham Friday 15th November, 2013</p>
<p>Terry Davies Email: terrydavies@australianrotaryhealth.org.au Mobile: 0412 229 994</p>	

Ku-ring-gai Rotary Trivia Nite

SATURDAY Nov 23rd 2013 @ 7:00 pm

Bring your friends* & join in the fun & games!



An evening not
to be missed ...



VENUE: WARRAWEE BOWLING CLUB**

BYO SUPPER

COFFEE & TEA AVAILABLE.
TICKETS AT DOOR \$20



* tables of 8 or 10 are welcome

**Pacific Highway, Warawee,