



## Bulletin 4 of 22nd of July

Mark Tynan from Tynan Wines Pt Stephens



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### Birthdays

John Sully 26th of July  
Ian McIver 1st of August  
Doug Bairstow 3rd of August

### No Anniversaries this week

### Heads & Tails

John Cropley

### Raffle

Richard Turner successfully drew his own ticket after being asked to be the barrel attendant

### Next week

Speaker Maureen Philpott  
Tomaree SES

### Club Duties

Door :Peter Page  
Welcome: Craig Paroissien  
Toast John Stuhmcke  
Introduce Speaker Helen Ryan  
Thank Speaker; John Sully  
Bulletin: Dieter Grieter  
Photos: Phil Smith  
Binoculars: Don Whatham & John Stuhmcke

Mark Tynan was our guest speaker tonight and gave us a great overview of wines of the world, wine production, and how he is now making wine in Pt Stephens. Mark and his wife Anthea have established a cellar door at George Road, Salamander Bay. Mark is crushing grapes and producing his own wine with fruit sourced from premium areas of NSW/ACT. Anthea has previously run a cafe at Avoca and is now a chocolatier of note. The business commenced in 2011, and since then, wines produced there have won 29 medals at wine shows from around the country. There have been no wine shows for 12 months so no opportunities for recognition recently. The business was also the first Artisan Food and wine producer for Pt. Stephens which was awarded in June 2020.

Australia is the 5th largest producer of wine in the world behind Italy, France, Spain and the U.S.A. In Australia we tend to like certain varieties with the top 12 varieties accounting for 88% of all the wines produced. Shiraz and Chardonnay are still the top red and white varieties. There are 16 wine producing areas in N.S.W. The simple principle of good grapes being required to make good wine is universal. In picking grapes the point of optimal ripeness has sweetness but balanced with remaining acidity.

We also had a few tips on making wine from Mark. He suggests that the process of winemaking is portrayed as glamorous when in effect the process is about 70% cleaning. Grapes need to be kept cool and treated with the upmost care until pressed. The process involves a few steps, crush and destem, add yeast and ferment, press off, settle, age in oak, filter, then bottle. Hopefully at the end the result is a fine wine. Oxidation is the wine's worst enemy and the use of Stelvin closures is superior to cork. Mark suggests don't keep table wine too long, as the wine saved for a 21st Birthday is likely to be a big disappointment when opened.

Apologies or Extra Attendees  
please notify by Wednesday afternoon  
to 0401450239

## Club News

P.P Liz Friend has decided to pursue Rotary interests at Salamander Bay and has resigned from Nelson Bay Club.

### Hope Cottage Thank you letter

The Hope Cottage is an outreach group run in association with All Saints Anglican Church providing food to people in crisis in our community and it arranges connection to other agencies, as well as being a friendly shoulder to lean on. Since COVID they have made changes to streamline operations, but they suggest their work is not likely to decrease.

The Hope Cottage sent a letter of thanks to the board for the donation of \$1000 which was provided at the end of the last Rotary year. In the letter it was suggested that the donation will do a lot of good to help people with difficulties in our community.

### Form to be used to make requests of the Board.

In the interests of best practice, rather than making a verbal request to a board members, it is suggested that these requests are made with the use of a club form. It is available on our club website and just makes the process less random and easier to budget if funds are necessary.

## “The Rotarian 1964”

What about this snippet from the Editor of The Rotarian magazine prior to the 1964 Olympics in Tokyo. How sad there are no opportunities like this at these games.



**pics**-bound this month? Tokyo Rotarians want to welcome you here. Also see item.

**BIG DAYS IN TOKYO.** The enormous preparations Japan has made for the 18th Olympiad—vividly described by Keyes Beech in our December, 1963, issue—are now about complete and the happy hordes are pouring in. Naturally, there will be many Rotarians and their families among them, and for them here is some good news. The Rotary Club of Tokyo is going to run a “Room of Friendship” where Rotary visitors may “get Rotary information . . . watch TV . . . enjoy Japanese tea and Coca-Cola . . . get Japanese Olympic stamps.”

The Rotary “Room of Friendship” is in the National Cash Register Building, 1, Akasaka-Tameike, Minato-Ku, Tokyo. The telephone number is Tokyo 582-6111. The hours are 9 A.M.-5 P.M., October 5-October 24, except Sunday and Saturday afternoon.

Obviously, that’s a picture of the entrance to the room up there above, and the photo shows (at center) Tetsuro Furukaki, President of the Rotary Club of Tokyo; at his right, William S. Anderson, a member of the International Service Committee; and at his left Yoshitaka Mikimoto, Chairman, International Service Committee.

*The Editors*

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Shot of meeting tonight.  
A Really interesting talk on wine.

Plenty of questions followed the presentation.

### Upcoming Events

Thursday 29 July Maureen Philpott Tomaree SES Commander

Saturday 7th August Bunnings BBQ

AM D Craike, J Booth, E Clark, B Comley  
PM J Stuhmcke, R Turner, R Mitchell, H Tobbe.

Wednesday 11 August Board Meeting

Thursday 12 August DG Amanda Roach official Visit. Board meets with Amanda at 5.30pm prior to meeting.

Thursday 19 August Stephen Keating on Modern photography

Thursday 26 August Lesley Freeman Pt Stephens Koalas

### Wine Tour

As advised by Chris Bartlett in a separate email this tour has been postponed due to difficulties with current COVID restrictions.

The trip will resume at a later time.

The possibility to visit a local wine establishment has now become apparent, so all is not lost.

