



doggie rescue

Angellique came from the pound with Bert, her mate. These short-haired chihuahua x dogs are very bonded, sleep in the same bed and Bert really looks after his little mate. These dogs are very quiet and both have a gentle nature. Angellique is an inquisitive girl who weighs only 3.2kg. Bert is a touch heavier at 7.5kg. They would suit apartment-style living or a family working longer hours. They come desexed, C5 vaccinated, heartworm free and microchipped. Their adoption cost is \$750. Please visit our website for more information or call (02) 9486 3133.

[www.DoggieRescue.com](http://www.DoggieRescue.com)

## Room in Your Heart?

Having raised their own family Pam and John felt that they had something to offer a child who needed their support. As a casual teacher Pam decided that fostering primary school age children on a short term basis was the best option for them as a family. Also having the support of their two older children still living at home was an important part of their decision to become carers.

Pam and John have been caring for Ashleigh who is 12 years old for the past six months. Ashleigh says she likes having older siblings to look up to as she has her own brother and sister that she has regular contact with. Pam and John know how important it is for Ashleigh to maintain contact with her siblings and have promoted visits whilst she has been in their care.

Pam and John would very much like to see Ashleigh remain in the Inner-West so that she can continue schooling in a consistent environment and support her transition to high school next year. Ashleigh is aware that she is only staying with Pam and John short term. She has told her caseworker that she wants people to know she loves all animals, sports and watching *High School Musical*.

We encourage anyone who has been thinking about fostering to contact us as we need foster carers across several of our programs. However, our particular need at this time is find someone to open their heart to caring for Ashleigh long term.

Our foster carers receive training and ongoing casework support from our team. Authorised foster carers are exempt for the "Welfare to Work" program and receive a minimum tax free allowance of \$395 per fortnight, depending on the age and needs of the child they are caring for. Working with Children Checks apply.

Please contact Jacqui Roodenburg or Bernadette Ahern on 9709 9333 or visit [www.fosterkids.com.au](http://www.fosterkids.com.au)



# Corkscrew

Reviewed by  
Jim McMahon

The Clare Valley, including sub-region Watervale, is noted the world over for producing some finely structured Rieslings that are made to last. From Jim Barry Wines comes just such a wine, The Lodge Hill 2013 Riesling. Straw in colour it has a vibrant green hue indicating its youth. The nose offers fragrant citrus, orange blossom and grapefruit flavours. The palate is crisp and as dry as a bone with mouth-watering acidity nicely interwoven into the pristine lime, peach flavours which dance across the palate. A firm dry Riesling style with racy acidity on the finish! (rrp \$22)



Another Clare Valley producer who has a Midas touch when it comes to making wine is Tim Adams. Besides producing the usual Clare Valley styles such as Riesling, Semillon, Shiraz and Cabernet Sauvignon, Adams makes other varieties including Viognier, Pinot Gris and Tempranillo. Here I offer you one of his wines under the Mr Mick portfolio — the Mr Mick 2010 Tempranillo. A lovely pink hue combined with a deep purple/crimson colour is a drawcard to the eye. The nose offers a slightly herbal flavour while ripe spicy plum and dark cherries also come through, together with some cashew and vanilla flavours from the French oak. The fruit on the palate is soft and juicy with the oak playing a supporting role by adding to the palate weight and texture. The finish on this full-bodied wine is long and intense with balanced oak/acid and tannins in check. The wine is a steal at \$15 (rrp).



Tumbarumba, NSW is emerging as our answer to the Marlborough region of New Zealand for producing excellent Sauvignon Blanc, Chardonnay and Pinot Noir. I don't know how Bill Calabria (owner/winemaker at West-end Estate) can produce such excellent Pinot Noir from this region for the paltry price of \$15 (rrp). If you know anything from reading this column over the past 18 years it's that Pinot Noir is a fickle and pedantic grape

variety that can fall over at the last hurdle before picking. Westend Estate 2012 Cool Climate Tumbarumba Pinot Noir has a lively pink hue and bright see-through red colour which gives way to herbal, rhubarb and black cherries with hints of mint and liquorice flavours adding to the mix on the nose. The palate is fairly light-on in terms of weight and minimal oak, but the cherry ripe fruit flavours combined with spicy cinnamon add to the enjoyment of this style of wine. A soft silky finish with minimal tannins and balanced acidity is assured on this light-bodied wine. I had the wine with pork belly and caramelised onions and the wine stood its ground as a wonderful accompaniment to the meal. I predict that the next Kiwi wave will see even cheaper and cheaper Pinots heading our way. Perhaps the people at Westend Estate are firmly ahead in this regard.



Another wine from the same stable is the Westend Estate 3 Bridges 2011 Cabernet Sauvignon. This wine won the 2012 Royal Queensland Wine Show Stodart Trophy. It is deep red/purple in colour with a crimson hue. The nose is awash with blackcurrants, mulberries and plummy flavours with a whiff of cigar-box adding to the mix. The full-bodied palate offers intensity of dark berry fruits combined with spicy, savoury characters and vanillin oak/tannins which are all nicely balanced. A wine of sophistication, elegance and balance. While drinking well now, this is either one for the cellar or one to impress (rrp \$25). The wines from Westend offer real value for money!



I find that nearly all the De Bortoli wines from the VAT range are wines of excellent quality and over deliver for the prices paid. The De Bortoli VAT 8 2010 Shiraz is a lovely vibrant crimson colour on the eye with ripe fruity red/blackberry fruits on the nose. The palate is soft and silky with ripe voluptuous fruit and silky tannins being the hallmark of these wine styles. A great 'quaffer' at the price (rrp \$13). Also from the same stable is the 2012 VAT 9 Cabernet Sauvignon.

Deep purple with a pink rim in colour, the ripe berry fruit on the nose jumps out of the glass. The palate is soft and fruit driven with plums, wild berries and minimal oak evident. The finish is dry with expressive and lingering fruit combined with soft, velvety tannins, firm acids and minimal oak if any (rrp \$13)



Alternative grape varieties such as Viognier are what I like best because they're different and always seem to surprise. Berton Vineyards 2013 The White Viognier is a vibrant green straw colour which gives way to a nose of orange blossoms, white peach and apricot flavours. The refreshingly crisp palate is alive with citrus, white peach and apricots which are very distinctive. The wine displays a nice textural mouth-feel with vibrant acidity on a dry finish (rrp \$12). Another wine from the Berton Vineyards stable is the 2013 Sauvignon Blanc which is pale straw in colour with a green tinge. The nose offers both tropical fruits and green grassy flavours which follow through onto the palate along with passion-fruit and green pea. The succulent mouth-watering acidity clinches it with a firm, racy dry acid finish (rrp \$12). While sourcing these wines, don't overlook the Berton Vineyards 2013 Vermentino, an exceptional white, or the Berton Vineyards 2012 Classic Chardonnay. All represent great value for the money at \$12 (rrp) a pop!



South Island-based Mudhouse Wines is one of my favourite wine houses in New Zealand mainly because its wines are of consistent quality and good value for money. Here I offer you the Mudhouse 2012 Pinot Gris. A light straw yellow in colour, the perfumed nose is awash with honeysuckle, white pear and hints of mineral overtones. The palate is nicely textured with yeasty wild honey, white pear and sweet pineapple flavours. The acid is balanced, not sharp, and with no oak in sight. An excellent example of Pinot Gris. (rrp \$22)

Jim McMahon teaches hospitality at Staherland TAFE.

## NEW SCHEME TEACHERS

If you are a financial member and are having difficulties with issues such as compliance with the NSW Institute of Teachers' requirements, you are encouraged to contact the union.

You can get in touch with your Organiser. Details of how to phone your Organiser are on page 2 of every edition of *Education*.

If the matter is urgent, you can contact the Communications toll free 1300 654 367.

### GET INVOLVED.

YOUR ACTION CAN MAKE A DIFFERENCE.