

What a Welcome!

What a splendid introduction to our adventure down under to have the urbane, informative and entertaining Fred Peacock as guest speaker at our Welcome to Tasmania Dinner on Sunday 13th November at the Old Woolstore, Hobart.

For some, Fred needs little introduction as he's a pioneer of Tasmanian viticulture - he was the state's first Viticultural Office in the early 1980s and more recently in 2018 was Gourmet Traveller Wine Magazine's "*Viticulturist of the Year*".

Fred is part of a select group of modern-day vinous pioneers who, alongside the likes of Graham Wiltshire of Heemskerk, Andrew Pirie of Pipers Brook and the Alcorso family at Moorilla, helped put Tasmania on the map as Australia's premier cool climate capital, home to pristine Pinot Noirs, crystalline Chardonnays, redoubtable Rieslings and host of award-winning sparkling wines.

Since 1990 Fred has been crafting consistently fine wines at his Bream Creek Estate suited on the cool, maritime climate of Tasmania's east coast. Fred captured our attention from the outset in an enthralling account of Tasmania's meteoric rise to cool climate pre-eminence. He painted a vivid picture of some of the stories of the people and places behind the label and in so doing whet our appetites for what was to come.

If ever a dinner was close to perfect this was it. Sublime Bream Creek wines from the Chardonnay dominant Cuvée Traditionelle 2016 Sparkling to the Reserve Chardonnay 2021, a tantalising pair of Pinot Noirs to a rare Late Picked Schönburger 2018 - all beautifully paired with exceptional cuisine from the Old Woolstore's talented chefs.

At evening's end there was a feeling that Fred could have spoken for twice as long as he had us in the palms of his hands. We were left in no doubt that Tasmania is not only our cool-climate capital, but also Australia's gourmet larder.

Good company, fine wine and food and Fred's wit, beguiling wisdom and bonhomie proved the perfect introduction to Tasmania.