

nose is faintly perfumed, with a touch of under-ripe potato peel character. The palate is very dry indeed, and needs more flavour.

He left the Bar in November 1998 to become a full time vigneron. True to his character, he has also taken up the fight against the state government's new laws regulating (i.e. making them pay for) the ability of farmers to use rainfall gathered on their property

In early 1997 he completely sold out his Rosé production before it had even left the vineyard. When Mick became intrigued at the number of telephone orders he was getting for his Rosé, he found out that, the leading wine writer Huon Hooke had written the following article in the *Sydney Morning Herald*.

A Rosé by any other name

Michael Tubbs, a new boutique vigneron in the Orange district, has a theory on why Australians don't drink Rosé. 'In the past, male winemakers have held the rather chauvinistic view that not being a robust, full-bodied red wine, Rosé was only fit for women to drink', he says. 'As a further expression of this chauvinism they generally made the wine sweet to meet what they perceived to be a female's

sweet tooth.' You're spot on, Michael. He practices what he preaches and makes a dry rosé. Unusually for rosé, it's made from Muscat Hamburg and hence has a spicy flavour. He sells it for a very reasonable \$10.00 at cellar door (Osmond Wines, Tubbs Vineyard, Cargo Road, Nashdale NSW 2800 phone 6365 3388).

Mick now also makes wine from more traditional wine grapes: his first Cabernet Sauvignon in 1998; Semillon and Shiraz in 1999; this year he will celebrate his 5th vintage by making his first Merlot and further down the track will be making Pinot Gris wine.

For those at the southern end of the city who like good wine with character, you can sample his wines at Diethnes Restaurant which was a frequent haunt whilst he was at the Bar and for those at the Northern end you can sample his Rosé at Chris's Seafood Restaurant in York Street and at Rigoletto's Restaurant.

Australia says thank you, Dr. Barnardo.

CRICKET

New South Wales Bar v Queensland Bar

On 29 April 2000, the New South Wales Bar Cricket Team hosted its annual match against the Queensland Bar at Camden Park. This match has been played in great spirit every year since its inception in the early 1970s, with each team taking turns to host the other for the match and for the post-match festivities. The matches have generally been very competitive although in the recent past have been dominated by Queensland, with the New South Wales team this year facing its seventh consecutive defeat.

Things again did not look promising when the usual array of ex-Queensland Sheffield Shield players arrived at the ground, and looked even worse when Queensland was 2/100 off its first 20 overs, the second wicket only have just fallen due to a quick-fire stumping by Ireland QC (Nigel Bowen Chambers) off Durack (11 Selborne). After drinks, however, things were turned around by the inspired run-out of the star Queensland batsman Traves by Barwick (43 Edmund Barton) which together with inspired spells from Russell (3/Selborne) and Hastings QC (12/Selborne) saw the Queenslanders bundled out for 156.

The New South Wales innings did not begin well as Douglas QC (10 Selborne) playing for the enemy under State of Origin rules, cut a swathe through the New South Wales top order and amazed all (including himself) by catching New South Wales opener Harris (43 Edmund Barton) in the outfield. At 3/40 things could have gone either way until a brutally compiled 76 not out by Barwick, ably supported by Neil (5/Wentworth), Gyles (10/Selborne) and White S.C., (7/Wentworth) saw the home team to victory with wickets and overs to spare.

The New South Wales team will be defending the Callinan Trophy in Queensland next year and any able-bodied cricketers are encouraged to participate.