

Member Services Column



Welcome to our first Member Services page for 1994. This will be a monthly section aimed at highlighting the benefits available to you as a member of The Law Society of the NT.

Your Law Society is presently organising new goods and services for a revamped Member Services Package.

The cornerstone of your new-look Member Services Package is a generous 12-month agreement with Qantas Australian Airlines.

This agreement - cemented last September - costs practitioners nothing but offers a four per cent discount on domestic air travel and five per cent on international flights. These

discounts apply to the best available fare (not just full fare), so you can enjoy a further price cut on already discounted fares!

Practitioners can sign up as a firm or as individuals, so the discounts can be used for business or pleasure.

As a sideline to this agreement, the Society also benefits by way of sponsorship of the Inter School Mock Trial Competition, subsidised airfares for the President to attend interstate meetings and complimentary airfares as prizes for Law Week. Additionally, Qantas Australian Airlines is offering subsidised airfares for other special occasions.

Obviously, this sponsorship is another saving for members - generous sponsorship means we need less

money from members to keep the Society and its activities running.

The members' agreement is due to expire in August and will only be renewed by Qantas Australian Airlines if our members support it strongly. Sadly, only seven firms/individual members have availed themselves of the offer to date - and four of those are in Alice Springs!

That's an extremely poor showing from the fraternity's Darwin contingent. Someone from the Society will be contacting all outstanding firms over the next few weeks to arrange their participation in this scheme.

A simple signature will get your firm started. The benefits are there for all practitioners to share - so why not use them?

If it tastes good.... drink it!!

This is the first in a series of wine related articles by Wayne Nicholls of Jeany's Fine Wines and Spirits. In addition to this column, Jeany's will also give away a complimentary bottle of wine each month for the best reader contribution to Balance.

In our first article we will look at the system of wine ratings. When we read about wine in the many magazines and books now available the publications all display little symbols, such as stars, glasses, bottles, letters etc on how they rated the particular wine.

Winestate magazine uses stars to show ratings and bottles to show cellaring.

The Penguin book uses stars, bottles and glasses to rate their wines.

Noted writer and wine judge James Halliday uses a series of letters, author Robin Bradley uses the star system and wine commentator Jeremy Oliver prefers the 1-7 system. It can all be very confusing.

The system used in Australian wine shows is: three points for colour, seven points for aroma (nose), and ten points for taste (palate) - for a maximum 20 point total.

Wines that achieve 15.5 - 16.9 points are a bronze medal on the show circuit and are considered three star.

Four star (silver medal) standard is 17.0-18.4 and five star (gold medal) is 18.5-plus points. These ratings basically tell us:

1 star wine - forget it, drink water.

2 star wine - basic, drinkable wine but is it worth the effort?

3 star wine - good quality wine that most people would be more than happy to drink.

4 star wine - very fine wine that would suit the most fastidious drinker.

5 star wine - Australia's best and among the world's best.

However, no matter how well the wine rates, you should sample a bottle and exercise your personal taste before making a substantial purchase. The highest critical praise won't improve a wine if you don't enjoy it.

This month we are featuring four wines:



HOLLICK CORNEL 1990

This traditional method sparkling wine is made from 80 per cent Pinot Noir and 20 per cent Chardonnay from Coonawarra. This wine shows subtle fruit characters combined with complex yeast flavours. The fresh flavours of the two varieties blended together gives the cuvee distinctive character. Released in extremely limited quantities, it is a fine example of an Australian "Methode Champenoise".

**** Rating \$19.95

SANDLEFORD Margaret River Pemberton Chardonnay 1993

Sourced from fruit grown at Margaret River and Pemberton, this wine is a fine example of refined, cool climate chardonnay. Wonderful balance

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