



Australian Fortified Wines - World Class

Australia's enviable reputation as a wine-making nation was built on fortified wines created more than 150 years ago.

Fortified wines are whites or reds to which neutral alcohol or young grape brandy has been added. The reason for the addition is twofold: to enhance the style and to raise the alcohol level, generally to around 18%.

Two styles, port and sherry, are, like champagne, named after the region in which they were produced - port from the town of Oporto in Portugal and sherry from Jerez in Spain. Both have reclaimed exclusive ownership of the name, leading Australian companies to shy away from using them. For example, Southcorp now uses terms such as Fino and Oloroso, more commonly used to disclose the style of the liquid - dry, sweet and so forth.

Other styles include Madeira, Malaga, Montilla, Marsala and various muscats.

Red wine fortified with spirit was one of our first wine exports. One made by the explorer Gregory Blaxland was transported to Europe in 1822 and, to the astonishment of its European judges, won a silver medal.

Australia's sheries, ports, muscats and other fortifieds are widely recognised as being of world class and provide value for money in a way that few

international rivals can match.

Sherries can be described as 'aperitif' wines and the sweeter styles such as muscat are 'dessert' wines.

Sherry

A white wine which has been allowed to oxidise. Dry sherry (Fino), sweet sheries (Amontillado) - cream sherry is a version of sweet sherry (Oloroso).

Vermouth

Fortified wines infused with herbs. The main styles of vermouth are the French which is pale and dry, and the Italian which is sweeter and darker. Drink it on the rocks or add soda water, mineral water or lemonade and maybe a twist of lemon or orange.

Muscat and Tokay

Dessert wine styles, rich and luscious - superlative after dinner drink.

Port

Red wine which has been fortified with spirit. Vintage port, ruby port, tawny port. Our port styles are generally 'bigger' and heavier than the European equivalents.

Sweet Wines or Stickies

White ports, the so-called late picked white wine styles. These wines are made to be consumed with desserts and many of them can improve with bottle age.

Refugee Review Tribunal - Practice Directions

The Refugee Review Tribunal, which reviews decisions made by delegates of the Minister for Immigration and Multicultural Affairs to refuse or cancel protection visas, advises the implementation of new practice directions as of 1 July 1997.

The practice directions prescribe general procedural guidelines to facilitate application of legislative provisions and to ensure efficient conduct of matters before the Tribunal.

A copy of these practice directions (which supersede practice directions dated 6 July 1995, 7 October 1994, June 1995 and 17 October 1995) may be obtained from the Law Society.

Legal Animation Admitted as Evidence

The Victorian firm of Ambermind announce that they have achieved an Australian precedent in law by having a legal animation admitted as evidence in court. The case *Zayler -v- City of Stonnington* was a building dispute and the decision was handed down in favour of Ambermind's client.

Legal animation is computer imaging which can replace simple courtroom sketches with the use of 2 and 3 dimensional simulations of events. Accurate and realistic simulations create lifelike scenes which can be viewed from any angle.

This technology can be used to reconstruct accident and crime sites and events. Its application in building and architectural disputes, product liability, personal injury and intellectual property matters and environmental law is self-evident.