FROM THE ROWING CO-ORDINATOR

"Only one more week of training and one last chance to produce your best race of the year!"

Last weekend was a relatively subdued affair after the week before and rowers took advantage of the opportunity to race in small boats. Results were quite positive, Pulteney finishing 1-2-3-4 in Division 2 of the 3rd Grade singles event and placing in ten of the seventeen races entered! Junior girls are finishing the season strong and came agonisingly close to their first win - one more chance!!

There is no regatta this weekend while Nationals are on in Penrith, so the rest of us will be putting in the hard work at training, both at West Lakes and Torrens. Junior and Development Squad rowers are all training at the Torrens on Saturday morning from 8.30am, Seniors and Intermediates are at West Lakes, as directed by coaches.

The latest report from Penrith is that Sophie and Dimity are battling against some very strong opposition in both U/19 double scull and coxless four (with two girls from Torrens Rowing Club). Unfortunately Sophie has suffered a cut on her leg but both are enjoying the experience and the buzz of such a massive meeting of rowers!

There is an assembly next week at which the senior girls will present the Diana Medlin Cup to the school! Very exciting.

Bookings are still open for the End of Season Presentation Dinner on 5 April – get in before they sell out!

Richard Sexton, Rowing Co-ordinator

Head of the River:
Congratulations to our Senior Girls’ 1st IV comprising of:

Alanah Croft
Sally McLoughlin
Sophie Rawson
Dimity Dutch, and
Georgia Zuill (Cox)

First ever winners for Pulteney in a Girls’ Head of the River race!

Great reward for this tight-knit, dedicated group of girls who have put aside their relative inexperience and thrown themselves into the training regime set by coaches Phil Blesing and Madeleine Sexton.

DIARY DATES – 2014

5 April Schools State Championships & School Super Series, West Lakes

5 April 2014 End of Season Dinner, Wyatt Hall, Pulteney Grammar School

Bookings at http://www.trybooking.com/EGUX
FROM THE COMMITTEE:

Pulteney Boat Club Wine Fundraiser

Support our Rowers

All funds raised will go towards new ERGOS for our rowers.

Order now for Easter

Top quality wines

Rock bottom prices

Minimum order per person is 1 dozen. We are able to offer half dozens of all wines

Orders: By Sunday 30 March.
Order online see web address below.

Pickup: On Thursday 3 April between 5.00–7.00pm from the Torrens Boat Shed.
If you are unable to collect at this time please contact Carolyn Johnston 0413 273 938.

Delivery: Optional delivery only $3.00 per dozen delivered to your door!

Please place all orders online at:
www.pulteneyboatclub.org

See below for wine tasting notes

---

Rowing Coordinator:
Richard Sexton
richard.sexton@pulteney.sa.edu.au
0408 677 862

Coaches:

Boys’ Senior Coaches
Fearnley Szuster
Assistants: James Kieu, Nicholas Hay

Girls’ Senior Coach
Phil Blesing 0428 819 051
Assistants: Maddy Sexton

Intermediate Year 9/10 Coaches
Brynley Milward 0458 885 362
Assistants: Ruby Genborg

Juniors’ Coaches
(Boys and Girls)
Jess Carlson-Jones,
Ben Drogemuller,
Alexander Anthony (Fluffy),
Jack Hewson and James Hunter

Intermediate Year 9/10 Coaches
Brynley Milward 0458 885 362
Assistants: Ruby Genborg

Juniors’ Coaches
(Boys and Girls)
Jess Carlson-Jones,
Ben Drogemuller,
Alexander Anthony (Fluffy),
Jack Hewson and James Hunter

---

See below for wine tasting notes
PULTENEY IS A SUN SMART SCHOOL
Remember to wear your proper Pulteney rowing uniform, including your hat!

IT IS ESSENTIAL, throughout the season, to bring plenty of water and slap on sunscreen to protect yourself from the sun.

Rowing Coordinator:
Be SUNSMART!
WINE TASTING NOTES

Leconfield Syn Cuvee Blanc
Fabulous bubbly from the style gurus at Leconfield – ‘delicate and light, dancing on the tongue with soft citrus and apple fruit, lively and balanced to the finish.’

Bird in Hand Sparkling Pinot
Made from Adelaide Hill’s Pinot Noir, this sparkling wine has strawberry and cherry aromas accompanied by a floral lift. Clean, vibrant strawberry flavours are enhanced by the very fine persistent bead.

Bleasdale Langhorne Creek Sparkling Shiraz
Dense & dark fruited, rich fruitcake & spice aromas, sweet palate, well balanced and loads of flavour – the best sparkling Shiraz in Australia??

Bird in Hand Sauv Blanc
A vibrant and complex cooler climate Sauvignon Blanc with excellent varietal definition. It exhibits tropical fruit flavours including punchy kiwi, passionfruit, grapefruit and melon. The palate is fresh and intense finishing long, lively and crisp

Sevenhill Clare Valley Riesling
‘Highly scented floral bouquet and expressive palate an early testament to the quality of this vintage; a similarly evocative palate with citrus framed by slatey acidity on a lingering finish’ – 95 points from James Halliday

Tapestry Pinot Grigio
This is a medium bodied fruit driven wine with flavours of varietal pear and apple as well as hints of spices such as ginger, cinnamon and cloves.

Tapestry McLaren Vale Shiraz
Deep and rich, inky coloured McLaren Vale red. A nose-full of ripe blackberry and plum fruits leading to a fleshy and sweet fruited palate – dark plums, licorice and smooth chocolate – great drinking any time over the next 3-5 years

Sevenhill Clare Valley Shiraz
Lovely big-boned Clare Valley Shiraz from some of South Australia’s oldest grape vines – generous, fleshy and ripe, layers of deep & dark fruit – drink now to 2020 – 95 points from Ray Jordan, The West Australian

Tim Adams Clare Valley Cab Malbec
Classy and well-made, perfectly cellared red wine entering early middle age, plenty of soft blackberry fruit, drinking well now and for the next 5+

Kangarilla Road McLaren Vale Cab Sauv
Lovely ripe varietal blackcurrant fruit and regional chocolate characters, supple and ripe with fabulous natural structure delivered by the spectacular 2010 vintage conditions – 92 points from James Halliday

Leconfield Coonawarra Cab Sauv
Deep crimson, vibrant hue, pure cassis & red fruits, fleshy and lusciously fruited palate, even-handed oak, refined finish – 94 points, James Halliday.

Turkey Flat Butchers Block Shiraz blend
Lovely intense raspberry colour, highly perfumed raspberry fruit and scorched earth aromas, soft and supple palate, powdery tannins, the dark fruit and firm tannins of the Mourvedre coming through nicely – fabulous creamy raspberry length

Richard Hamilton Cab Sauv
Fabulously fruit driven wine, loaded to the gills with fragrant cassis and blackcurrant fruit, fabulous fruit sweetness and wonderful structure.