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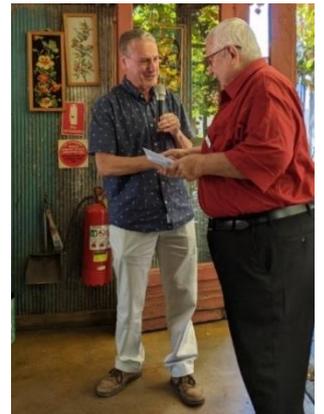
PRESIDENT’S WELCOME

After a relatively low key 2020 the Wine Guild is off to a hectic start to 2021, with a tasting of Top Note wines in February and Longview Wines in March!



The Top Note function at Russell’s Pizza in Willunga was very well attended with over 50 members and guests enjoying some great wines and pizza. We’ve persuaded Carol Seely to report on that function and you can read all about it in this issue of The Grapevine on page 2. On a side note, I would like to make special mention of Helen Glasson who worked hard to bring this function together. (Hint: wineries with tiny cellar doors do not mix well with Covid-19 space restrictions!)

It was my pleasure whilst at Russell’s Pizza to formally welcome new member Maurice Costello, who had been introduced to the Guild by long-time member Roger Halliday. I am sure Maurice will have a long and enjoyable time with the Guild!



By the time you read this you may have attended our March function, a visit to Longview Winery in Macclesfield, organised by Sue and Sandy MacGregor. At the time of writing we have 37 attendees which is good turnout given the short notice and busy calendar. Helen Glasson’s report on this function will appear in the next edition of The Grapevine.

NEXT FUNCTION

The fun continues In April with something very different. In fact I don’t recall the Wine Guild conducting a function of this nature in the nearly 10 years I’ve been a member.

Our next function will focus exclusively on wines from the south of France. Not “wine varieties” but the wines themselves; every one will be from a French producer. By way of explanation, we learned last year of an importer based in the Adelaide Hills and after a visit to his premises in December we decided the Guild had to do likewise. Carol Seely is organising this function and she has provided more details on pages 3-5 in this issue of The Grapevine. Please respond as usual to Brian Longford to let him know you are coming. Guests will be welcome too.

KANGAROO ISLAND

By now everyone has indicated their intentions vis-à-vis our Kangaroo Island Tour, with over 40 registered – a very good result. Most members have elected to stay at the Mercure hotel in American River, and the Guild has now released the un-booked rooms. We can accept a few more registrations but if you haven’t booked somewhere already you may find it tricky to find accommodation.

The research and planning for the K.I. Tour has been undertaken by Tom Olthoff who is visiting the island once again to fine-tune arrangements for our visit. Further communication about our visit there will be sent via email direct to everyone who has registered for the Tour.

Leaving the Wine Guild for a minute, have you had a look at the program for Tasting Australia, to be held 30 April – 9 May? There are some rather interesting (and expensive!) wine functions on offer, with tastings focussed on particular varietals or regions. There are many events in the CBD and also quite a few in regional areas. The cheapest wine-focussed event I can find is \$35pp and the most expensive \$1890pp (for which you get to try some of the best Pinot Noir coming from Burgundy). <https://tastingaustralia.com.au/>

Jeremy Begg, President

LAST FUNCTION – TOP NOTE WINES AT RUSSELL'S PIZZA, WILLUNGA

Well, we made it... eventually!

I hadn't realised just how far south Willunga is and I was beginning to think we'd never get there but, at last, the journey was over. We'd noted the advice that the venue was hard to spot so we'd hunted out the "obvious" signage that signified that Russell's Pizza was opposite. Even then, though, as we drove into the car park we worried that there may have been another "obvious" sign a little further up the road. To state that the venue is unremarkable would be a remarkable understatement.

Fairly soon, though, as we noted the gathering of Guild members on the same bit of footpath as us, we were



confident we were right and, at the appointed start time, we were welcomed into the venue with the now ubiquitous requirement that we do a COVID Check-in. Anyway, with that out of the way, we were able to take a seat at what seemed like a rather utilitarian room... a pleasant, semi-outdoor, space with four long tables set and ready. I loved the decoration, too, which was a very rustic mix of canvas, tin and most-appropriately for the Wine Guild, cork. The imaginative and creative use of corks previously liberated from wine bottles to fill parts of the wall was,

well, imaginative and creative. Russell's may have been unremarkable on the outside but inside it was full of charm.

Having settled into a comfy spot from which to partake in proceedings those same proceedings began with a brief introduction by our President, Jeremy. After detailing some administrative matters he then welcomed our most recent member to The Guild, Maurice Costello. With those Guild matters out of the way, Jeremy then introduced our hosts for the day – Nick and Cate Foskett of Top Note Wines. Nick and Cate being the Winemaker and Viticulturalist,



respectively, of Top Note.



After a brief presentation on the story of Top Note we were pretty-well straight into their portfolio, beginning with their sparkling – which Nick and Cate seemed extremely proud of, justifiably as it turned out. There followed several variations on Chardonnay and finally a rather complicated "red choice". I perhaps should explain that more – due to feeling that they were behind on timings the three reds were brought out together; however, as we each had only one glass a certain amount of decision making was required – as we all know, three into one just doesn't go! We were invited to sample the "other two" in due course but it was just a little confusing having the description of the wine separate to the tasting of the wine. Still, we seemed to muddle

through with some degree of success.

During the tasting, Nick and Cate regaled us with stories about their history (including prior to winemaking), their winemaking philosophy and their winemaking methods. The time flew by: no wonder they ran out of it!



And then the pizzas started to arrive. And arrive. And arrive! In fact, they kept arriving until we eventually had to cry "enough" and admit our defeat. Very nice pizzas they were too – at least my dining companions and I seemed to think so. As we munched on pizza we were able to indulge in a bit more of that Top Note wine – available by either the bottle or the glass.

After we'd eaten our fill of pizza there remained only for us to eat something else and along came dessert. This was accompanied by a tasting of the final, and most unusual, wine of the day – a rosé made from a grape I'd never even heard of before: Red Semillon. And with botrytis, or noble rot, to boot! Now that's unusual...

Oh, and Cate sang to us! Yes, that's right. Cate's a professional opera singer – I guess that explains the name "Top Note" and the "High C" sparkling. Anyway, in that canvas and tin semi-outdoor area (filled with corks) we were treated to an absolutely delightful rendition of the Habanera from Bizet's opera Carmen. Georges would certainly have been surprised.

Spirited applause and cries of "encore" ensued... I don't think any of us had been sung too by a viticulturalist before.

Another great day and another triumph for The Guild.

Wines Tasted:

2016 The High C (Sparkling Pinot Noir/Chardonnay)

2016 Chardonnay

2016 Reserve Chardonnay

2017 Chardonnay

2017 Pinot Noir

2017 Cabernet Sauvignon

2016 Block 4 Shiraz

2017 The Noble Rose



CAROL SEELY

EDITORS NOTES:

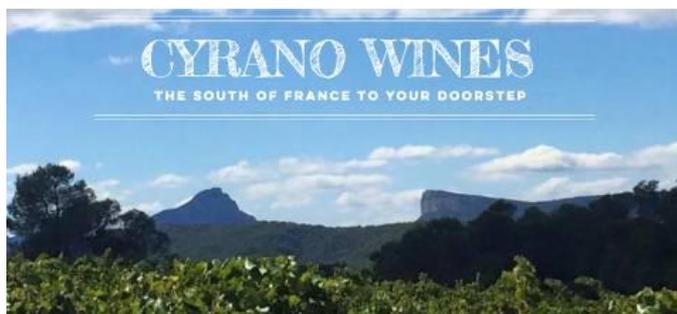
RED SEMILLON

Wikipedia tells me that Semillon is quite common in France, Australia and South Africa and although the red mutation of Semillon is rarely found these days, it was once quite common in South Africa. Semillon Rouge is also a synonym for Merlot.

WHAT IS THIS "MALO" ANYWAY?

Nick discussed Malolactic fermentation in relation to his Chardonnay wines; it's a term widely used in the wine industry but it's not the same fermentation process in which sugars are converted into alcohol, but actually a conversion process. Malolactic bacteria convert the rather harsh malic acid in new wine into a softer lactic acid. Some carbon dioxide is produced which can give the wine a spritz prior to sulphur addition. Malolactic conversion is common in red wines and it gives a buttery character to Chardonnay.

NEXT FUNCTION – CYRANO WINES



Our next function is going to be really special... we're going to the south of France!

Well, sort of. In these strange days of restricted travel, where it's difficult to get overseas, we've arranged for the south of France to come to us. This will be in the form of CYRANO WINES who bring undiscovered, affordable wines to Australian shores.

Nestled in a peaceful spot at Carey Gully in the Adelaide Hills, in natural bushland surroundings, is the home of Cyrano Wines Proprietor, Jean-François Gavanon. Here we will have a structured tasting of Languedoc and Southern Côtes du Rhône wines with exceptional fidelity to terroir and value for money. During our tasting, Jean-François will tell us more about the region, the rules behind the AOC (Appellation d'Origine Contrôlée) and even a little about wine importation. This really is one not to be missed.



After tasting some exceptional and, for us, unusual wines Jean-François will treat us to a two-course lunch of local (southern France, that is) specialities that we'll enjoy on the lawns at his place accompanied by some fine local (French) wines. It really will be a taste of France! Just one thing, though, Cyrano is not a restaurant and cannot offer menu choice on the day. The meal presented, though, will be in keeping with the spirit of the region. Vegetarian and/or other dietary requirements will be catered for.

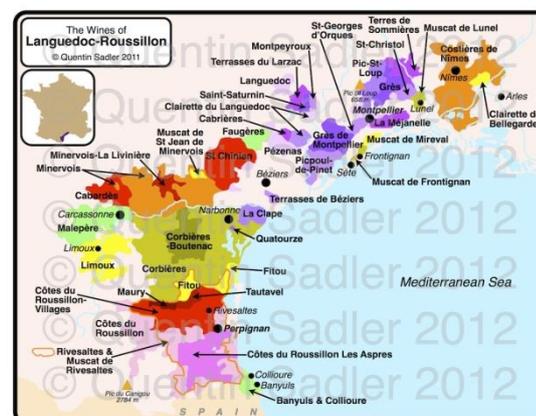
Wines will be available on the day for purchase by the bottle or the glass and will be offered at a discount. This function should be an absolute gem and I commend it to you.

A little teaser...



Cyrano specialise in wines from independent producers with whom they have a personal connection. These wines bring all the characteristic flavours of the south of France, which are receiving international acclaim. They've visited the best wineries of all the Languedoc sub-regions and created a selection of delicious drops that embody the terroir, climate, and joie de vivre of the people of this stretch of the Mediterranean.

Languedoc is the largest single wine production area in the world, producing 5% of the world's wine and as much as the total production of Australia. In the last 30 years, the quality of the wines of Languedoc has flourished and it is home to many innovative and dedicated young vignerons. The better known Southern Côtes de Rhône, reputed for its red wines as far back as the Roman occupation, also has a number of young inspiring winemakers waiting to be discovered by Australian wine lovers. Together these two regions cover an arch of wine growing areas from the Pyrenees to the river Rhône and from the foothills of the southern Massif Central to the Mediterranean coastline. They have in common a Mediterranean climate with various microclimates and



noticeable soil differences that produce an array of different styles. Cyrano have selected their wineries to showcase this variety. Additionally, Cyrano look for producers who practice low environmental impact viticulture either through sustainable agriculture or full organic certification and they also favour wine making processes with minimum technological input such as indigenous fermentation, less filtration, minimum sulfites, etc. All their wines are from boutique producers with whom they have exclusive rights.



CAROL SEELY

Wine Guild of SA – Cyrano Wines

French Wine Imports

88 Rangeview Drive Carey Gully, 11.00 am, Sunday 11th April 2021

Structured tasting of French wines presented by Jean-François Gavanon

Followed By Lunch:

Petit Fours

MAIN

Bouillabaisse de Marseille(king fish (or market fish) and mussels in fish & tomato broth, garden vegetables, Rouille sauce and crouton)

DESSERT

Charlotte au Fraise(sponge biscuit, strawberry coulis with Kirch,mascarpone and strawberry)

Vegetarian alternative available

(please note any dietary requirements when booking)

Drinks: Imported wine will be available for purchase with lunch either by the glass or by the bottle at a discounted rate.

\$55 Members: \$65 Repeat Guests

As per our “guests” policy, guests who have not previously attended a Wine Guild of SA function are invited to register at “members” pricing.

RSVP to Brian Longford by 4pm Friday 2nd April

CYRANO FUNCTION: Booking and payment by **4pm Friday 2nd April** including dietary requirements. (Please don't leave it to the last minute)

CHEQUES: Payable to **"Wine Guild of SA"**. Send to: Brian Longford, 32 Cottenham Rd, Banksia Park 5091

First Name(s).....	Surname(s).....
No. of Members and new guests attending	@ \$55 pp <input type="text"/> Amount \$ _____
No. of return Guests attending	@ \$65 pp <input type="text"/> Amount \$ _____

EFT PAYMENTS

Account Name: Wine Guild of SA Inc. **Beyond Bank**, BSB: **325-185**, Account No: **03317761**

Please make sure to include your name(s) in the description panel with EFT payments

Please email or phone Brian when making payment so we know by the RSVP date that you are attending. Ph: **8264 5794**: email: bandplongford@bigpond.com)

CALLING ALL PHOTOGRAPHERS

Yes, remember our photographs for the calendar. You may have a great shot of Cate Foskett singing, a close up of the interesting cork wall at Russell's Pizza or a great shot of the outlook from Longview wines. Send it in to us at info@wineguildsa.com, together with a subject description (if not obvious) and details of when and where taken. Kangaroo Island should be a great opportunity to get snapping!

EDITOR

"AND IN OTHER NEWS"

Screw Caps 20 years on: Would you believe it's been 20 years since screw caps were first used in any significant numbers. In 2001 some New Zealand winemakers nervously trialled screw caps and formed "The Screw cap Initiative" to better understand the issues and public response. Screw caps were actually first developed in 1959 by a French company and yet the French have been among the slowest to adopt the new closures. A small group of Clare Valley winemakers actually started to use them in 2000, and New Zealand "coat-tailed" off their limited success. therealreview.com

Smoke Taint: After the terrible fires in the Adelaide Hills, many wineries experienced damage from the smoke. It's interesting to note that research in to the effects of smoke taint has been carried out in many parts of the world and not surprisingly three major factors emerged; close proximity of the vineyard to the fire, increasing time of exposure to the smoke plus the size of the grapes. Close to harvest time is the worst time as the grapes are full of juice and it is the grapes, not the vines, that are affected by the smoke. Winemakers can ferment a small sample to evaluate changes in aroma and flavour but unfortunately once the smoke has been absorbed, little can be done to change the wine. The vine itself is not altered by smoke alone, so following harvests will be unaffected. wineaustralia.com.au

A Wet Summer: Well, not in South Australia but apparently the Alpine regions of Bright and Myrtleford have had their wettest February for six years. Thankfully the rain stopped before the grapes were affected – and last year, they were the ones ruined by smoke taint! winetitles.com.au

CHECK OUT THESE WEBSITES FOR EVENTS AND NEWS:

adelaidehillswine.com.au	“Diva At Dusk”
eventbrite.com.au	“Understanding wine tasting experience”
foodandwineevents.com/	“The Bubbles festival”
indaily.com.au	“6 Litre Bottle Grange set to fetch \$50,000”
virtualwineevents.com	“Masters of wine information webinar”
decanter.com	“Champagne: the art of blending”
winecompanion.com.au	“How to organize your wine cellar”

If you see any interesting articles or useful websites, let us know..... or feel free to write us an article.

EDITOR

WHAT ARE OUR MEMBERS UP TO?

Life member, Andrew Yap, has recently (February 2021) published a scientific paper which has tremendous significance to the wine industry and wine researchers. The work is one of his many contributions to the wine industry in the past 45 years. During the period 2005 to 2019 Andrew has been advocating the use of high power ultrasonics (HPU) technology for winemaking processes, and this has culminated in the publication of the paper, entitled “Opportunities for Enhancing Winemaking Processes by Employing High Power Ultrasonics Technology: A Review” in the Current Journal of Applied Science and Technology, February 2021, Volume 40(1): 47-64; DOI: 10.9734/cjast/2021/v40i131206. Members can read the paper by going to the following link: <https://www.journalcjast.com/index.php/CJAST/article/view/31206>, or email Andrew to request a copy.

Are you involved in wine related events? let us know about it.

WINE TRIVIA

“Bottles that have animals on the label are known as “Critter Wine” who knew”?

“ Women are more inclined to the effects of wine than men. This is partly because they have less enzymes in the stomach lining that is needed to break down alcohol simply” that’s not fair!

Ben Franklin was quoted to say, “Wine makes daily life easy, less hurried, with fewer tension and more tolerance” can’t argue with that!

EDITOR

IN THE BEGINNING!

In this feature to "The Grapevine", we share with you the "Beginnings" of the Wine Guild S.A. (which started as the Wine Service Guild of S.A.). In each issue we bring to you some snippets from the Archives!

Philip & Lynette Harris

Who would have guessed a famous cricketers son would take out top score over all entrants (11 men and 6 women), in the 1968 wine service course at the S.A. Institute of Technology. Read on to get the whole story and see the varied organisations of employ of the entrants.

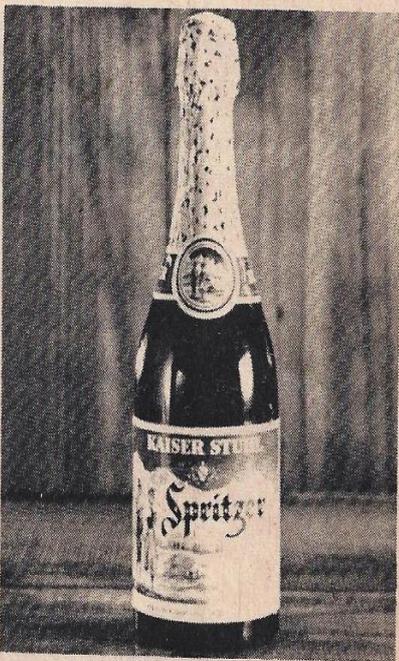
Its December 1972, pre - Christmas and for those who would remember the brand Kaiser Stuhl, introduced a "fun drink" to celebrate the festive season. It's described as a sparkling Spritzer white wine, cool and refreshing, with a lemon tang, served chilled – an ideal "long drink". Must have been a happy year that year!

● KAISER STUHL INTRODUCES SPARKLING SPRITZER!

With the festive season just around the corner, Kaiser Stuhl Wines have produced a new "fun drink" which is right for any occasion.

Spritzer is a traditional European wine style, popular around the world – a cool, refreshing sparkling wine which should be served chilled.

Kaiser Stuhl's new sparkling Spritzer is a white wine with a lemon tang – an ideal long drink.



THE PICTURE THAT ALMOST DIDN'T MAKE IT

By JACK LUDBROOK, of the Wine Bureau

It seems a long time since the newspapers wrote about John Bradman, son of famous cricketer Sir Don, who outscored all entrants in the 1968 wine service course at the S.A. Institute of Technology.

Then it was a few weeks more before the presentation of certificates to the 18 successful candidates took place at Wine Industry House, East Terrace.

That, in fact, was in November.

I usually do better than this—not always, but usually.

My excuse? Christmas starts in November, and Christmas descended on me at such a rate that this picture missed getting to the Gazette Editor.

But because of the interest in this course, especially to those involved, I decided to seek space in the Gazette.

The pictures shows the successful students after they had received their certificates from the President of the Wine and Brandy Producers' Association of South Australia and the Wine Service Guild, Mr. John Nelson (second to last male at right).

KEEN AMATEUR

I can't identify individually all in the picture, but many of you will recognise Jonathon Tolley, son of Peter Tolley, of Douglas A. Tolley Pty. Ltd.; Frederick John Duckrell, of James Richardson Pty. Ltd., liquor distributors; Miss Josephine Knappstein, of the well-known Stanley Wine Co. family at Clare; Nickolas Spence Binns, of the Hotel St. Vincent; Mrs. E. Gable, of Barmera Hotel; Miss Helen Pietsch

and Mrs. Shirley Richardson Johnson, both of the Mount Lofty Wine Store.

Others are Dr. Colin Luke, of Royal Adelaide Hospital (not a career wine-man, but a keen amateur, fifth from left at rear); Malcolm John Wakefield, of Elizabeth Grove; John Bradman, fourth from left; Mrs. Pamela Mae Pyne, of Seacombe Gardens; Gordon Myers, of Hillcrest; John Edward McNamee, of Glengowrie; Mrs. Irene Joyce Jones, of Clearview; Trevor Brian Harrison, of Glenunga; Mark Barrington Wilson, of Salisbury; and Gilbert Fromm, hotel employee, of Medindie.

Messrs. Bradman and Curnow and Dr. Luke passed with distinction. Misses Knappstein and Pietsch, with Mrs. Pyne and Messrs. Wakefield, Duckrell and Myers gained credits.

The others gained "straight" passes.

A tribute was paid to the work of Mr. Ken Moulden, lecturer of the course. He was formerly Wine Advisory Officer of the Wine & Brandy Producers' Association of S.A.

Mrs. Gable came from Barmera for the weekly lectures. The course lasted for four months.

The 1969 course will not be at the Institute of Technology. Details of the time and place are being arranged by the Manager of the Wine Bureau, Mr. Bernard Stephens.

SOUTH AUSTRALIAN WINE-RELATED EVENTS

Date	Activity
14-18 April 2021	Barossa Vintage Festival
30 April – 9 May 2021	Tasting Australia
2 May 2021	Taste of Streaky Bay
15 May – 18 May 2021	Clare Gourmet Weekend
21 Oct – 31 Oct 2021	Coonawarra Cabernet Celebrations

WINE GUILD FUNCTIONS FOR 2021

Date	Activity
11 April 2021	Cyrano Wines, Carey Gully
14-16 May 2021	Kangaroo Island Tour
20 June 2021	Educational Function - "Winemaker's Masterclass" with Rebecca Wilson at Bremerton Wines, Langhorne Creek

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