

## IN THIS ISSUE:

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## PRESIDENT'S WELCOME

Much to my relief we were finally able to get to Bremerton Wines at the end of June for a Winemakers Masterclass, hosted by sisters Rebecca and Lucy Willson. They both imparted their knowledge with enthusiasm and humour, and I think all present learned something new and enjoyed themselves in the process. You can read further details about the Masterclass in Phil Harris' report elsewhere in this Grapevine.

Whilst at Bremerton it was my pleasure to present four "new member" badges:

- Brian and Jenny Kempson joined the Wine Guild in March of this year after attending the Top Note function as guests of Mark & Christa Mano. Unfortunately, Jenny was unable to join us at Bremerton.
- James Reid and Gabriella Patti-Reid were guests of myself and Wendy at the Cyrano function in April, and signed up for more Wine Guild fun shortly thereafter.



I look forward to seeing our newest members at many Wine Guild functions to come.

## ANNUAL GENERAL MEETING – MOUNT OSMOND GOLF CLUB

As foreshadowed in the previous Grapevine, and many of you will no doubt be aware, our next function is the Annual General Meeting.

We were very impressed with the facilities and service provided last year by the Mount Osmond Golf Club and after brief negotiation I am pleased to say we will be returning there on Sunday 8<sup>th</sup> August.

The main purpose of the AGM is to provide a formal statement of the Guild's financial status (healthy, in case you were wondering!) and to elect your Committee for the next 12 months.

***I strongly encourage all of you who have not yet served on the Committee to nominate for a position!***

This year all incumbent Committee members have indicated they are willing to serve another 12 months – but are also willing to stand down in favour of new faces. I think this latter point has been strongly reinforced in the past year with the election of Helen Glasson, Sue and Sandy MacGregor who brought new ideas and enthusiasm to their work. I'll have more to say about their contribution in my report to the AGM, which will be provided separately to this issue of the Grapevine.

**JEREMY BEGG, PRESIDENT**

## PREVIOUS FUNCTION - BREMERTON WINES

### PRELUDE

The clear blue June sky and morning sun shone down on the morning dew across the fields as we made our way through the Adelaide Hills to Strathalbyn and onto the flood plains of Langhorne Creek. The day started perfectly.



On arrival, we could see the work that has been done since Covid hit and the renovations/extensions to the cellar door and surrounds. After 2 years of waiting for this educational event, we were guided to our seats on the lower floor where the 49 members sat comfortably, ready to take in the “Masterclass” experience.

After the Guild formalities, Jeremy introduced the group to Rebecca (Winemaker) and Lucy (Marketing Manager), sisters that now are responsible for Bremerton Wines. You get the impression that the two sisters have a lot of fun mixed in with the day-to-day functioning of such a large enterprise. They both share a heartfelt joy of doing something they love (and get paid for).

### BACKGROUND

We were given a background of their parents, Craig and Mignon Willson, who started the vision from the beginnings of newspaper publishers in Whyalla, to Hay makers at Langhorne Creek, to wine makers of other grower’s fruit and then grape growers to produce their own wine. Puts a whole new meaning to “diversification”.



They now use over 90% of their own fruit with small parcels used from nearby to blend when needed. (But only if it’s good enough). 120 hectares of vines gives them the second largest producer status in Langhorne Creek. The region boasts only 8 cellar doors compared to nearby McLaren Vale that has over 100 cellar doors, so from a marketing perspective the region is still forging its way to have “Langhorne Creek” roll off the tongues of would-be wine lovers as a region. Of course, to us converts from long ago, we can’t keep it to ourselves forever.

The region is known for its cooler climate, good rainfall (hence the flood plains reputation) with later maturing fruit than other regions. There is a good depth of varieties grown in the region too, so you think it’s probably biased towards white wine for the climate, but the region is well noted for its reds.

### THE MASTERCLASS

Our “educational” function of the year consisted of an informal “winemaker’s masterclass” where members learned about the choices faced by winemakers when selecting the ingredients and processes to make their wines. Rebecca took us on a journey from grape to barrel, showing the effect of grape clone, yeast, barrel selection and other influences on the final product. *Wine always starts with the fruit.*



The last five years have seen rows planted of different clone varieties to further develop the offer for Bremerton. We were given 3 Cabernet Clones to begin with from vines that were only picked for the first time this year. The 5 year old vines are right next to the car park adjacent the cellar door, (so Rebecca could keep a close eye on them).

- 1) WA Cape x South African clone
- 2) FV6 Italian clone
- 3) VW 44, Coonawarra clone.

As we went from 1<sup>st</sup> to third, it was evident the clones were already looking promising, with the VW 44 Coonawarra, a standout for me. However, when asked of the members to show hands of preference, the FV6

Italian was well regarded too. All the attributes of a good Cabernet stood out. Aromatic on the nose, spicy, herbaceous, earthy, woody with good tannins.

It was an example of 3 different clones from different parts of the world that were grown with the same conditions, soil, climate, temperature/rainfall (no preservative yet), to see what the attributes would be at the final stages. It was clear to see Rebecca was very impressed with the result and was encouraged for the future.

The second group of 3 reds were Shiraz, 2020 vintage, and barreled for 14 months and from the same parcel of grapes: the idea being to try wines with different oak treatment. All 3 were put in Puncheons but the first was in French Oak, the second in American Oak and the third was done by way of a method that Rebecca learnt in America called “Drainings”.



The 1<sup>st</sup> glass, French Oak, was medium-bodied and showed subtle spice and savory and berry characteristics.

The 2<sup>nd</sup> glass, American Oak was more robust, earthy and sweeter on the palate with mushroom and truffle characteristics.

The 3<sup>rd</sup> glass, using the “Drainings” method, was very intense on the nose and palate plus higher in tannin.

To explain the “Drainings” method, the wine is fermented and pressed in the usual way, but then instead of immediately removing the grape skins from the press to discard, it is allowed to stand overnight and then drained. Skins go back into compost and the juice collected provides very intense aroma and palate with higher tannin and is useful for blending.



A question was asked “do you have a preference for a barrel, French Vs American”. The long answer came with the decisions a winemaker must make to achieve the product of choice.

### ***Did you know?***

It's not just French or American Oak barrels.

It's where it's grown, soil type, rainfall, humidity, temperature, altitude.

How quick it grows, a tighter grain wood leads to a slower release of the oak characteristics, conversely a coarse-grained wood will release the oak characteristics relatively quickly.

How the barrel staves are made. French is made by splitting the wood, keeping the grain tight. American are made by sawing leaving the grain open for a bigger transfer of oak character into the wine.

Then the barrels can be burnt (at varying strengths) on the inside to give additional earthy characteristics.

Decisions, decisions!

Oh when it comes to cleaning the barrels (yes something else to think about), Rebecca said they prefer steam cleaning at 90 degrees to ensure the integrity of the barrel for the next vintage. Shaving the inside of the barrels is basically not done. The life of good barrels is 8-10 years if treated well.

A question was asked by a member “do you bottle on site”. A very quick “absolutely not” from Rebecca as she has enough to think about just to get it to the bottle!



Rebecca was also asked if she had a preference of any of their wines from the last 5-10 years. She replied “that's a hard one but the 2021 clones that she presented today were so promising that the future is going to be very exciting.”

After much more discussion and keen questions from members, the masterclass came to an end.

## **LUNCH**

We then enjoyed a beautiful lunch of Mediterranean platters, selection of gourmet pizzas and cheese boards. We were also provided with 6 different bottled wines, 3 whites 3 reds, including a “no preservative” Shiraz, to share and enjoy with our lunch, from the Bremerton cellar door list. A wonderful experience for all 49 attendees and I know everybody would have learnt at least one thing on the processes and decisions that need to be made from “fruit to bottle”. It was heartening to hear one of our newer members Elaine Gray made a personal public “thank you” to Rebecca and Lucy for an informative and enjoyable day.



**PHILIP HARRIS**

**NB:** It was noted that some members could not hear all of the questions that were asked. The presenters did not wish to use the PA system however the committee have taken note and agreed on some ways to address the problem in the future.

**ED**

## **EXCITING NEWS**

Guess what this picture shows?



That’s right, it’s a barrel with a stainless steel keg and some tubes with a little machine attached. That’s a picture of our new release “Port” being pumped out of the barrel on the first part of its journey into a bottle, just for you.

What’s the best Christmas present for that person who has everything – a brand new bottle of limited release Wine Guild SA Tawny Muscat of course.

If all goes well, we’ll have it bottled and some tastings available at the Christmas function so be prepared..... I did say if all goes well, didn’t I!

Watch out for updates

**HELEN GLASSON.**

## NEXT FUNCTION - AGM

Our next function will be the Annual General Meeting, to be held at the Mount Osmond Golf Club, Sunday 8th August 2021. Those who attended the venue last year will no doubt remember the fabulous views and great food so we are looking forward to this return visit.

Once again you need to pre-order your meal by indicating your selection to Brian when you confirm your payment... and you may wish to include your subs of \$30.00 as well, see Brian's note after the acceptance slip.

All positions on the committee are open for election and we encourage all interested members to put themselves (or their friends!) forward for nomination. You may have been put off by a committee in other organisations where no-one can agree and you feel like you're getting nowhere, but this group actually gets along very well and even have a few laughs (and a little wine occasionally) so don't hesitate, put your hand up.



Those who attended the Longview and Bleasdale functions will remember Martin Strachan and we are very pleased to advise that Martin will return to us as our guest speaker after the AGM. As you will see from the introduction below, Martin has a huge amount of experience here and overseas and we look forward to a very interesting afternoon.

**HELEN GLASSON**

## GUEST SPEAKER MARTIN STRACHAN

Martin worked in various roles after completing his education in 1975 and after becoming involved in real estate in 1978, established his own real estate business in 1980. Following 6 years in this field, he travelled extensively within Australia and internationally, returning to Adelaide in 1988, when he entered the Australian wine industry, commencing with *Mildara Wines Ltd* in Adelaide.

*Mildara* acquired Wolf Blass Wines in 1990 and at that time, Martin relocated to Darwin for 2 years as State Manager, followed by appointments in Perth (2 years) and Melbourne (4 years).

In 1999, Martin resigned from *Mildara* to take up the position of General Manager of the National distribution company *Negociants Australia*, representing a portfolio of Domestic and International wine brands, including Domaine de la Romanée-Conti (Burgundy), Antinori (Italy), Chateau d'Yquem (France), Georges Duboeuf (France), Torres (Spain) and was appointed National Brand Manager for Champagne Krug during this period.



After 4 years in this role, Martin was appointed to the role of Managing Director of the UK based wine distribution company, *Negociants UK* and upon his return to Australia, established his own wine consultancy business (*Pure Wine*).

During this time, Martin was appointed Chairman of the Board at Bleasdale Vineyards, before taking up a full-time position of General Manager with Bleasdale in February 2015.

After 5 years with Bleasdale, Martin returned to wine consultancy, where he currently works, consulting to a number of wineries in the domestic and export wine markets, including Longview and Mitchell's.

In keeping with his journey so far, Martin will talk about a broad range of topics around the wine industry.

**SANDY AND SUE MACGREGOR**

# Wine Guild of SA – AGM

Mount Osmond Golf Club, Sunday 8th August 2021

Arrive 11.20am for 11.30 start

## AGM:

Financial and Other Reports, and Election of Office-Bearers.

## Followed By Lunch:

### MAIN

South Australian lamb rump on sweet-potato puree with blistered tomatoes and rosemary jus

OR

Atlantic salmon with creamed leek, herbed potato and dill cream sauce.

Vegetarian option available.

### DESSERT

Chocolate mousse cake with a berry coulis and vanilla ice cream

OR

Meringue roulade with lemon curd, berry compote and passion fruit cream (GF)'

### Drinks: Price includes BYO

\$50 Members:      \$60 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 30 July.**

**Please include meal choices and dietary requirements.**

**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      @ \$50 pp            Amount \$ \_\_\_\_\_

No. of return Guests attending      @ \$60 pp            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](mailto:bandplongford@bigpond.com))

## SUBSCRIPTIONS

Subscriptions for the 2021/2022 financial year will remain at \$30 per member and are due from the **1st July**.

Payment can be made with AGM Function. If not attending AGM, EFT payment preferred, details above.

**BRIAN LONGFORD**

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## INTERESTING ARTICLE:

Thanks to Toni Szentpetri who has forwarded an article written by his daughter Chloe when she was a writer for "Australian and New Zealand Grapegrower and Winemaker" in February 2018.

Chloe's article introduces a Georgian winemaker, Lado Uzanashvili, and discusses the Georgian winemaking processes using "Qvevri" (pronounced Kwevree). These specially designed, handmade, ancient clay pots can typically carry volumes of 10 litres to 10,000 litres. They can comprise multiple layers of clay and are fired in a kiln then usually buried in the ground with a lid of slate stone and a covering of soil or sand that allows them to be opened and checked when required. Burying the pots in the soil allows water to pass around the vessels and maintains the temperature in the developing wine. Maceration takes from one to six months and the wine may be fermented on the skins or without skins, described as "orphans". Leaving stalks in both the red and white wines can retain some soft tannins and subtle differences in aromas and flavours unique to this method of winemaking. Lado comments that stainless steel can produce similar effects as the Qvevri but maintains the wine does not develop in the same way. It's an interesting article and worth a look.



**Link to Chloe's article:** <https://mail.google.com/mail/u/0?ui=2&ik=ca45c1e890&attid=0.1&permmsgid=msg-f:1701510766123121065&th=179cfb06dc4579a9&view=att&disp=safe> (Google account required)

While doing a little more research about this article I also came across these You tube videos featuring Lado at Hugh Hamilton Wines and Brad Hickey at Brash Higgins, also in McLaren Vale, featuring amphoras, a modern day version of the Qvevris. <https://youtu.be/FKlxeyqDTis> [https://youtu.be/T09wQHC\\_XQo](https://youtu.be/T09wQHC_XQo)

Also check out a good article on McLaren Vale on [www.wineaustralia.com.au](http://www.wineaustralia.com.au). Search under "education McLaren Vale" or Copy and paste the following into your search engine: **McLaren Vale - Australian Wine Discovered Wine Australia.htm**

**HELEN GLASSON**

## **MEMBER PROFILE**

### **ANNETTE PAARMAN**

#### ***Where do you live?***

Tea Tree Gully

#### ***Where do you work, or where did you used to work?***

Husband & I worked at our own business, Parmer Engineering Pty Ltd.  
Since 1990, Centrifugal sales, consultancy, spare parts and maintenance.



#### ***What are your interests/hobbies?***

History, art, reading, music, cooking and wine tasting.

#### ***How did you come to join The Guild?***

Through a friend, Pauline Longford

#### ***What do you hope to gain from your membership of The Guild?***

To add to my knowledge of winemaking by understanding more fully all aspects of the wine process and to enjoy the product of the vine. What better way than becoming a member of the Wine Guild!

#### ***How did you become interested in wine?***

Through work, we provide solutions to the wine and grape juice industry, via high-speed centrifuges.

#### ***What are your favourite wine styles, and why?***

Medium to full bodied reds, marries well with a variety of foods.

Also light bodied wines (Sav Blanc) pairs well with seafood and salads

#### ***Do you have a favourite wine region within SA, Australia or the world, and why?***

Coonawarra -SA reds

Margaret River -WA reds

Marlborough – NZ whites

#### ***What is your most memorable wine related experience?***

Quite a few over the years, however my personal favourite is always with family and friends, sharing in the winter months a fabulous red or a Sav Blanc in warm summer months.

**Wine and Friends are always a great blend!**

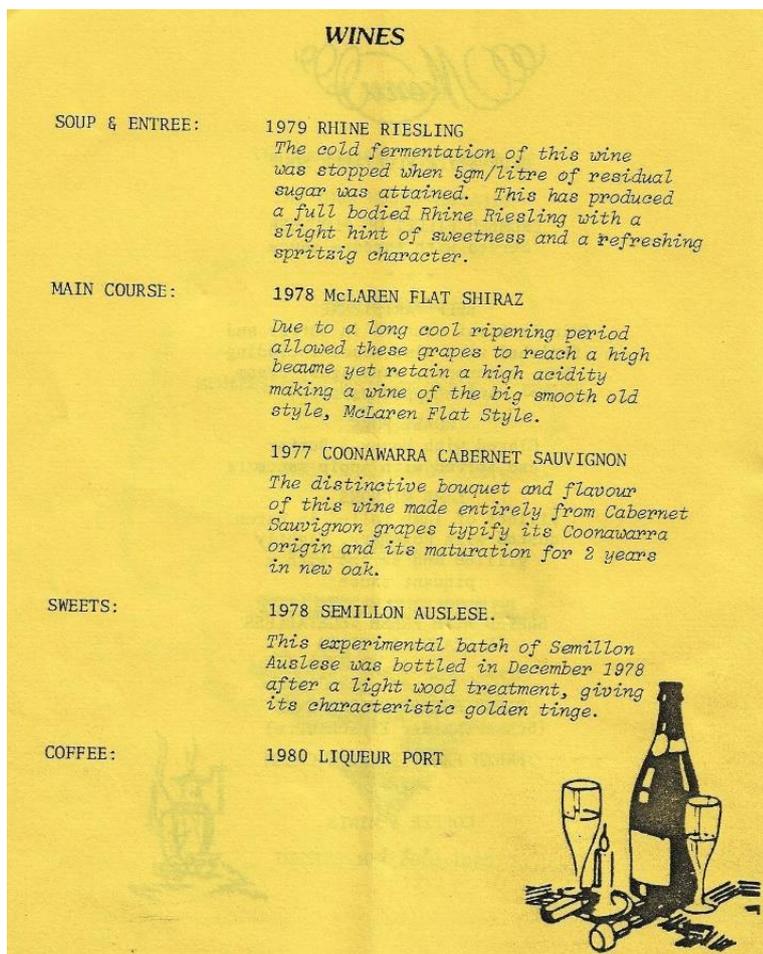
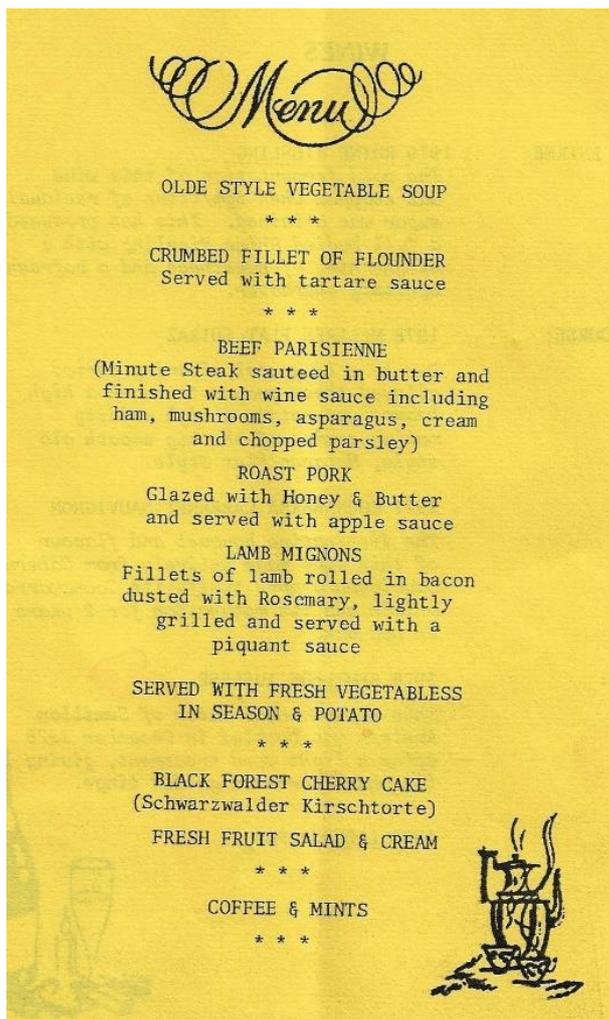
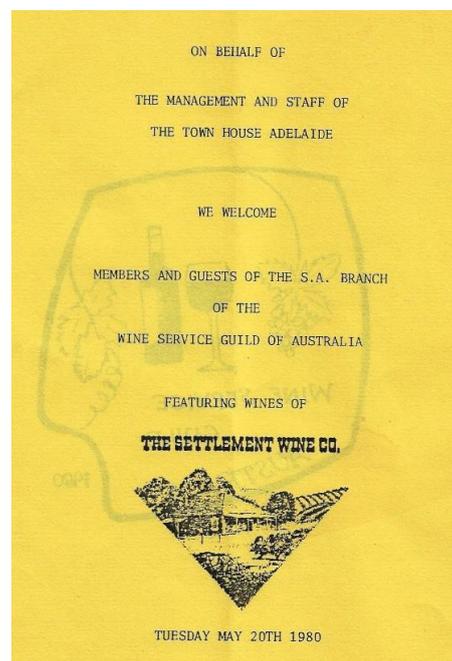
## IN THE BEGINNING!

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*

**TUESDAY MAY 20<sup>TH</sup> 1980** Who can remember the Townhouse?

A lavish dinner was organised for members and guests at the Town House Adelaide. Checkout the "bill of fare" offered for the evening. Four courses plus coffee & mints, accompanied by a wine pairing with each course, compliments of The Settlement Wine Co. The wine "styles" are particularly interesting. So 16 years after the Guild was formed the functions were fitting for the time.



## SOUTH AUSTRALIAN WINE-RELATED EVENTS

Date	Activity
August 2021	A Little More Barossa (replaces Gourmet Weekend)
21 Oct – 31 Oct 2021	Coonawarra Cabernet Celebrations
13 November 2021	Hand Picked festival Lake Breeze

## WINE GUILD FUNCTIONS FOR 2021

Date	Activity
8 Aug 2021	Annual General Meeting, Mt Osmond Golf Club
10 <sup>th</sup> or 17 <sup>th</sup> Oct 2021	Barossa function, TBA
5 <sup>th</sup> Dec 2021	Xmas Lunch, North Adelaide TBA

## EFT PAYMENTS

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

## WINE GUILD OF SA COMMITTEE CONTACTS 2020-2021

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