

Volume 184 September 2021

Editor: Helen Glasson

IN THIS ISSUE:

- | | |
|---|--------------------------------------|
| <i>Next function:</i> | <i>Gomersal Wines, Pages 3 and 4</i> |
| <i>Oak barrels and their use in winemaking:</i> | <i>Page 7</i> |
| <i>In the beginning: Wine Guild AGM 1973:</i> | <i>Page 10</i> |

PRESIDENT'S WELCOME

Once again, by popular consent or something else, I am to serve as your President for another 12 months. This is of course entirely my own fault, brought about as a direct result of nominating for the position when the incoming Committee was elected at our recent Annual General Meeting.

That rather flippant introduction is not made with any disrespect to you, our members. I merely wish to emphasise the fact that this will be my last year in the role of President and all of you need to consider who will follow. If any of you are even vaguely interested please feel free to contact me at any time before the next AGM.



The newly-elected Committee has met once already, and we welcomed new Committee member Annette Paarman. We discussed the recent AGM, in particular the interesting results of an impromptu survey of members' expectations *vis-à-vis* function pricing and membership fees, and also considered our calendar of events for 2021-2022.

The COVID Situation

For the second year in a row we are under some restrictions for our gatherings, and unable (for the most part) to travel far and wide, as many members are wanting to do. Yours truly is subscribed to join the Wine Guild of Victoria on their tour of Tasmania's wine regions next month – but I would have to say it's looking very unlikely to proceed given the current lockdown in Victoria. Wendy and I will probably go to Tasmania anyway if we are able, and if so I will try to provide a write-up in the next Grapevine.

A recent turn of events (as of yesterday) is the announcement that Bird-in-Hand winery near Woodside in the Adelaide Hills will be asking patrons to provide proof of vaccination before entering the premises. It will be interesting to see how this plays out, for Bird-in-Hand specifically and the wine & tourism industries in general. Hopefully as more and more Australians are vaccinated, the perceived need for this type of control will fade away, and vaccination will be taken for granted.



Another hoped-for outcome of mass vaccination is to reduce the need for lockdowns and restrictions on activities in general, and so we hope that by the end of the year the era of short-notice lockdowns will be behind us.

CHRISTMAS

Speaking of the end of the year, we have set the date of our Christmas function for Sunday 5th December and the venue will be a restaurant in North Adelaide. Write it in your calendar, now!

Next Function

After much research – some of it explained at the AGM, and all of it conducted by Alison Ager and Paul Sumsion – we have arranged to visit Gomersal Wines in the Barossa Valley. This should be another very enjoyable day, with a tasting of red and white wines, including a fortified Shiraz, followed by lunch. Alison has provided all the information you need in her article elsewhere in this issue of The Grapevine.

I look forward to seeing you all at Gomersal Wines on Sunday 10th October.

JEREMY BEGG, PRESIDENT

Wine Trivia

So many organic compounds are in wine that it is considered more complex than blood serum.

To get the same amount of antioxidants you find in a glass of wine, you would need to drink 20 glasses of apple juice or seven glasses of orange juice.

It's not new, people have apparently been drinking too much wine for centuries. Everything from the *Odyssey* to the *Bible* mentions the perils of overconsumption.

“And in Other News”

An analytics company, a robot company and a winery are joining forces. The Yield Technology Solutions Pty Ltd have announced a new research and development project with Yamaha Motor Co Ltd and Treasury , a robot company and a winery are joining forces. The Yield Technology Solutions Pty Ltd have announced a new research and development project with Yamaha Motor Co Ltd and Treasury Estates. What could these companies have in common you ask? A trial at Magill Estates will use robots to optimise the timing and delivery during the spraying of crops, for example adjusting the timing of sprays to avoid predicted periods of rain or wind. At the same time, they will collect data and utilise microclimate and analytic software to improve the accuracy of harvest prediction. This technology may allow the grapegrowers to predict vine growth, harvest timing and yield 12 months in advance or even longer, at the same time avoiding unnecessary or suboptimal spraying.

ED: Our secretary is always on the lookout for educational information, so thanks, Carol, for this snippet

“Have you noticed that a lot of people write Cab Sav? I think it’s because they can’t spell Cabinet Savengon.”

CAROL SEELY

NEXT FUNCTION - WINE TASTING & LUNCH AT GOMERSAL WINES

For our next function we are heading to the Barossa Valley to **Gomersal Wines** in Lyndoch Road, Gomersal, for a wine tasting of award winning white and red wines.



In 1887 a boutique winery was established in the small township of Gomersal and over a century later is now home to Gomersal Wines.

Rich with history and rustic charm, Gomersal Wines is nestled in the heart of the Barossa Valley, renowned for rich, full-bodied Shiraz. Gomersal Wines embraces the district's time-honoured and traditional approach to winemaking. This results in wines of exquisite character and intensity, which reflect the region and surrounding environment.

Gomersal Wines is run by Barry and Gabriella White and offers a wide range of wines. They have a lot of history to share and will talk about the establishment of Gomersal Wines, their vineyards (and grape varieties), terroir and their current wine range.



We will be tasting a range of varieties including: Brut Cuvée, Riesling, Rosé, Grenache Shiraz Mataro, Cabernet Sauvignon, Shiraz, Shiraz Mataro and Vintage Fortified Shiraz. They have even opened up the museum to allow us to taste two back vintages: a 2008 Riesling and a 2009 Mataro which will be available to purchase at a discount for take away.



All current vintages will be available for purchase at discount by the bottle for consumption with lunch and by bottle to take away. Wine will also be available by the glass for consumption with lunch. Gomersal Wines have also offered Wine Guild members a 20% discount on purchases of a minimum of 6 bottles.

There will also be some limited museum stock (back vintages) of Riesling, GSM and Shiraz available to purchase.

Lunch will be served in the Barrel Room and will be catered by **Owen Andrews Catering** – Owen Andrews is an executive chef in the Barossa Valley and is the producer of great quality gourmet foods. Owen's career has included spending time in kitchens with international culinary icons Marco Pierre White and Rosemary Shrager, whilst also being selected to cook for MasterChef Australia judges George Calombaris, Gary Mehigan and Matt Preston. He is also a member of the prestigious international gastronomy association Chaîne des Rôtisseurs.



Owen says "Growing up in the Barossa Valley on my parent's vineyard property and helping work the land instilled in me a love and appreciation of this beautiful wine region".



We understand the importance of food and are committed to producing the highest quality regional food and service, ensuring that every function is an unforgettable experience, by utilising the freshest Barossa ingredients combined with culinary passion."

ALISON AGER

GOMERSAL WINES

203 Lyndoch Road, Gomersal

WINE TASTING & LUNCH

Sunday 10th October 2021 10:45am for 11:00am start

Lunch - Anti pasta platters

a selection of fresh Barossa produce:

Barossa baked breads with locally made olive oil

Wild Barossa olives

A selection of three dips and garlic croutons

An assortment of locally smoked Barossa meats

Shaved sugar cured Atlantic salmon with citrus and coriander

Chicken marinated in lemon grass, soy sesame oil

Locally grown beef rare roasted

Char grilled Barossa eggplant and zucchini tossed with olive oil and baby spinach

\$55 Members and \$65 Guests

No BYO: Wine available for purchase to have with lunch and to take away

RSVP to Brian Longford by 4pm FRIDAY 1st October 2021 with dietary requirements

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

Please include your name(s) in the description panel with EFT payments and contact Brian when making the payment: Please don't leave it to the last minute and note that some functions may have a cap on numbers.

Ph: **8264 5794:** email: bandplongford@bigpond.com)

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

Amount \$ _____

No. of return Guests attending

@ \$65 pp

Amount \$ _____

LAST FUNCTION – AGM, MT OSMOND GOLF CLUB

There was certainly a small sense of Déjà Vu as we drove up to the Mt Osmond Golf course for our 2021 annual general meeting. Not only was it the same venue as last year and a beautiful sunny day but again we were under light restrictions brought on by the COVID19 pandemic. Although last year we were hopeful we would be coming out of the worst of the restrictions and looking forward to increased freedom and this year we seemed to be facing an unknown future.

So we filed in with our best masks on and lined up to record the obligatory QR code. But even through the masks, happy smiling faces were evident and we soon started our usual animated catch up with each other.



The AGM was fairly brief with re-election of most committee members and a welcome to Annette Paarman as the newest participant. During the meeting, President Jeremy Begg presented the members with some recent quotes for function venues and a discussion ensued about rising prices. Rather surprisingly, the Guild members pressured the committee to raise subscriptions which is not usually the norm in clubs and associations but shows the willingness of Guild members to keep our functions going without too much compromise – well done all.

We then adjourned to our seats where we were able to sample the “Bubbly” of the day, a Villa Conchi Brut Rosé Cava, which was a new experience for many of us who had not tried this Spanish alternative to French champagne. The term “Cava” is derived from the word cave or cellar in Spanish as wines were stored in caves as a means of preserving the quality of the wine. Cava can be white or a pink “rose” colour. It is made by méthode champenoise but is generally not a blended wine. The Brut Rosé we enjoyed is made from a grape I hadn’t heard of called Trepat. Other grape varieties often used include Macebeo, Parellada and Xarel.lo plus, more recently, Chardonnay and Pinot Noir.



With masks removed, the meal was well received again – memories of last years lunch were not dulled by this years offering.



Our speaker for the day was wine consultant, Martin Strahan. Martin entertained us with stories of his career – almost an accidental entrance into the wine industry as it happened – which has since taken him on a 33 year journey in Australia as well as Europe and the UK. Martin regaled us with anecdotes about those funny things that happen in the industry and about the winemakers themselves as well as the changing wine industry. He pays a very high regard to the skills of winemakers with their exceptional “nose and palate”. We learned about the marketing of wine, where dollars paid don’t necessarily equal value and about the importance of the overseas market to Australian grapegrowers and winemakers.

Apparently some members (yours truly included) discovered we are considered “above average” at last in at least one field, when Martin quoted the average wine consumption in Australia at 21 litres per head per annum.

Clearly some people just aren’t applying themselves.



It was interesting to note the increase in new styles and varieties and the increase in the sales of non-alcoholic wine in Australia. All in all, a very informative and entertaining day.

GUILD TAWNY

After lunch, we were able to give members the chance to sample (a very small sample!) the new release Guild Tawny. Many members noted that the sample was rather cloudy - the final product is now nice and clear. When we pumped the Tawny from the barrel into the stainless steel vessels to be transported from

their home of 7 years, the wine was stirred up significantly, mixing the clear product with any residue that had settled in the barrel over time. This residue consists of tartrates, proteins, phenolics etc and even some residue from the barrel. We allowed it to settle for a few weeks then racked it into the final stainless steel vat ready for bottling, leaving behind the last litre of residue. This was left to settle again giving us a bottle of reasonably clean Tawny but still with a mildly cloudy appearance. Many members have had the opportunity to try wine straight from a barrel or vat at many of the wineries we visit and know that these samples are always cloudy, but they



often have an added yeasty flavour to them which is not so pleasant. The Tawny had been fully racked and made into a final wine well before it was put it into the barrel so there is no yeast residue and therefore the taste of the slightly cloudy sample is pretty much the same as the finished product. Because Tawny is not filtered, bottles that are kept for many years can still settle further leaving tartrate particles on the glass or at the bottom of the bottle.



It has now had an extra 2 months of quiet, still, cool contemplation and is beautifully clear, perfect for Christmas .

HELEN GLASSON, EDITOR

CHECK OUT THESE WEBSITES FOR EVENTS AND NEWS:

eventbrite.com.au

Check out the many wine related experiences on offer, EG Royal wine show tasting October 8th, Adelaide Showgrounds

foodandwineevents.com/

"The big 90's, Peter Lehman Wines"

indaily.com.au

Select "Eat/drink/explore" tab for some great ideas – and recipes

virtualwineevents.com

October 12, Webinar " Temperate climate wine of the world"

decanter.com

The French government forecast the next wine harvest to be the smallest vintage for 50 years due to frost and mildew, particularly affecting the champagne – may be a good time to stock up before prices rise!

National Wine Centre:

November 2, 2021. Wine essentials course; Beginners guide, including Aroma and Palate training, viticulture and winemaking fundamentals.

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

USAGE OF OAK BARRELS IN RED WINE PRODUCTION

Andrew Yap has kindly submitted this article to expand on our discussion with Rebecca Willson at our recent Bremerton function.

RED WINE MATURATION IN BARRELS

Wooden barrels have been used for more than 2000 years for storing and transporting wine. Quality oak (*Quercus species*) barrels are an essential tool in the production of good quality red wines where oak influence is a contributing but not a dominating component of the wine. Barrels enable oak flavours to integrate better with wine flavours during maturation. The intensity of oak flavour increases with maturation time, and changes to the wine in the barrel include:

- An increase in complexity and body as volatile and non-volatile chemicals from the wood (see Table 1 below) integrate with the wine.
- Clarification occurs through the spontaneous deposition of tartrate and colloidal substances from the wine.
- Stabilisation of colour occurs through the polymerization of colour pigments (anthocyanin molecules) and tannins, mediated by small amounts of oxygen (“slow-oxidation”) which diffuse into the wine through the pores of the barrel staves. The formation of tannin-anthocyanin polymers leads to a softer mouthfeel and stability in colour. (Note: Micro-oxygenation, which refers to the process of introducing continuous or metered doses of oxygen at various times to red wine between the end of primary fermentation and bottling, is now used by winemakers to replicate barrel conditions for wine maturation in stainless steel and cement vessels.)
- A decrease in astringency caused by the polymerization of tannin molecules, leading to a rounder wine with a softer mouthfeel and stronger middle palate.
- A reduction in rubbery “off-notes” (volatile sulphur compounds and thiols) by oak tannin and compounds in the char layer formed during the toasting process. (Note: This process is more prevalent during white wine fermentation and maturation in barrels)

OAK ORIGIN, SEASONING, TOASTING AND BARREL SIZES

French oak has become the standard by which all other oaks are judged. American oak is also highly rated and is a cheaper alternative to French oak. American oak is richer in tannins and suitable for a much wider range of styles, not just robust red wines. The relative concentrations of the important compounds that affect wine quality and flavour are influenced by oak species and their origin, seasoning, toasting, microbial interactions and coopering practices. Seasoning of oak staves in an open environment that is subjected to a range of meteorological elements over long periods of times (2 – 3 years) stabilizes the wood so that it can be formed into barrels of the highest quality.



TOASTING



Toasting has a major influence on the flavour profile of wines. Heating causes the transformation of non-volatile oak compounds (e.g. lignin, polysaccharides) into aromatic volatile chemicals which dissolve in the wine. The type, amount and intensity of the volatiles are dependent on the toasting level, which range from light to medium, medium-plus, heavy and intensive. Light toasting is achieved when the wood surface reaches a temperature of 120-180° C (200°C for medium toast and 225°C for heavy toast.) Most wineries tend to use medium to medium-plus toast barrels. Wines produced from untoasted oak exhibit coarseness and shortness on the palate, with green pyrazine flavours. The size of the container also varies the influence on the wine. Small barrels provide a greater surface

area to volume of wine ratio, and the flavours are more pronounced than in wines matured in large barrels (e.g. vats). The most popular sizes are 225 litre (barrique), 300 litre (hogshead) and 500 litre (puncheon). Although hundreds of oak compounds have been identified, only a few have a significant effect on wine quality and flavour. The predominant oak flavour compounds extracted into wines during maturation in oak barrels are shown in the Table 1 below.

OAK FLAVOUR COMPOUNDS IN WINE

Volatile Chemical Compound	Aroma / descriptors
Furfural	<i>Sweet, caramel, vanilla, almond</i>
5-methyl-furfural	<i>Butterscotch-like</i>
Furfuryl ethyl ether	<i>Kerosene-like</i>
Furfural alcohol	<i>Burnt sugar, sweet, caramel-like, musty hay</i>
Lignin	<i>Sweet vanilla, smoke, spice (clove)</i>
Vanillin	<i>Vanilla, cinnamon, coffee, smoky, dark chocolate</i>
Guaiacol	<i>Smoky, phenolic, aromatic, burnt, burnt bacon, medicinal</i>
4-methylguaiacol	<i>Spicy, smoky, carnation</i>
Eugenol	<i>Spicy, clove-like</i>
Cis methyl-octalactone	<i>Coconut, vanilla, berry, dark chocolate, woody, varnish, fresh oak-like, sweet, cinnamon, jasmine, fatty, coumarin</i>
Trans methyl-octalactone	<i>Coconut, weedy, woody, spicy, sweet, hay, celery, jasmine herbaceous, fruity, floral, peach</i>

Table 1. Volatile oak flavour compounds imparted into wine during oak maturation

Wines may be matured in new or old (used) barrels or a combination of both to attain the desired oak flavour profile. Penfolds Bin 95 Grange Shiraz is matured in new American oak hogsheads for 18-20 months. On the other hand, its stable mate, St Henri Shiraz, is matured in large old oak vats for 12-18 months. The Bin 407 Cabernet Sauvignon is matured in new French and American and 1- and 2-year-old hogsheads. Flavours

attributed to the oak component of several vintages of Bin 407 from 1990-2018 include cedar, mocha, expresso, roasted walnut, chestnut, vanilla and mocha, toasty notes, and savoury oak.

UNDESIRABLE FLAVOUR COMPOUNDS ASSOCIATED WITH BARRELLED WINES

Several spoilage yeasts and bacteria grow in the wood of oak barrels and produce chemicals that are unmistakeably unpleasant to the nose. Wine spoilage due to *Brettanomyces* or “Brett” is the most serious microbiological problem confronting the wine industry. Aromas associated with 4-ethylphenol (4-EP) in red wine include “Band Aid”, horsey, leather, medicinal, smoky, barnyard, animal and sweaty-saddle. Thousands of Brett-infected barrels are destroyed annually or have their useful lives shortened. Revenue losses to individual wineries due to Brett spoilage has been estimated conservatively to range from thousands to millions of dollars (USD) annually.

COST OF BARRELS

The cost of oak barrels is the most significant annual capital expense in the winery’s budget, second only to grapes. French barriques used to cost A\$1,200 to \$1,500 but have risen to more than \$2,000 since the Covid-19 pandemic. The total barrel cost per 750mL bottle for the use of French oak can be as high as \$1.0 USD. High-pressure hot water, which is used by about 95% of wineries to clean barrels and kill Brett, is highly ineffective. Consequently, all wines that are kept in used barrels will invariably acquire malodorous chemicals produced by Brett and other spoilage microorganisms. Following a decade of scientific research by the author of this article, it has now been established that high power ultrasonics is the most effective and sustainable technology for barrel sanitation.



CONCLUSION

Good quality oak barrels enhance the aroma, flavour, complexity, mouthfeel and weight of red wines, and are an essential tool for influencing the longevity and styles of the wine.

ANDREW YAP, LIFE MEMBER

EDITOR: Thank you, Andrew, for sharing your knowledge and observations with us.

Andrew was unable to attend to the AGM but wished to record his reflections regarding the year in review.

“Due to the pandemic, I believe it was a very challenging year for the committee. Members of the out-going committee should be applauded for their hard work in the face of adversity. Their dedication ensured that members were not shut out of wine-related activities. The functions were extremely varied in content and length and undoubtedly fulfilled the needs of members. The newsletters provided interesting and relevant reading material. Congratulations to the Editor for maintaining the high standard of publication which members had come to expect and which had been established by previous editors. The efforts of Tom and Maureen Olthoff in organizing the visits to wineries in Kangaroo Island were admirable and extremely courageous and selfless. The President should be commended for his competent leadership. As a Life Member, I would like to thank and congratulate the Committee for successfully maintaining the activities of the Guild for another year, despite the pandemic.”

ANDREW YAP

MEMBER PROFILE: Karen Wright

Where do you live?

Torrensville after relocating in 2018 from Brisbane



Where do you work?

Self-funded by individual projects of property renovations and rental management. Facilitating business projects between Australia, Japan and Europe (primarily Austria).

From 2007 until 2018 I lived half a year in Austria and half a year in Queensland. I have 2 boys who have dual citizenship (Australian/Austrian) and I wanted them to have an equal upbringing in both countries. I moved to Adelaide (my hometown) for them to attend Adelaide High School.

What are your interests/hobbies?

Water skiing, snow skiing, camping and 4WD. Travel and exploring the globe. Looking at learning to sail this coming Spring to 'island hop' in future years.

How did you come to join The Guild?

Andrew Yap introduced me to the Guild. I had the pleasure and honour of being part-involved in a business start-up he initiated within the wine industry. I respect his knowledge and appreciation of wine and the Industry and wanted to learn more because of him. He is the person to have standing next to you when wine tasting!

What have you gained from your membership of The Guild?

I have not attended many functions due to travel commitments however in the couple of years I have been a Guild member I have thoroughly enjoyed all the functions I have attended and people I have met.

How did you become interested in wine?

My family are wine drinkers so I was introduced to dining in restaurants and drinking wine at an early age. My parents ran the Rob Roy Hotel in Halifax Street through my high school years and I later owned a Beach Bar for 4 years in Kanazawa, Japan (open summer months only) then an Australian themed Café/Bar also in Kanazawa for 7 years which promoted a selected range of Australian wines. I have also spent many years living and travelling Europe visiting many wine regions and enjoying both labelled and clean skin wines with locals.

What are your favourite wine styles, and why?

Sparkling – white and red (my favourite stand-alone drink with friends)

Usually I drink wine with food. Pinot Grigio (with lunch), Gruner Veltliner (Austrian favourite), Rose (memories of 3 months in Portugal), Pinot Noir

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

S.A - McLaren Vale (beauty of area, range and type of product, friendliness of locals) Australia – Stanthorpe (drive and friendliness of the winemakers over quality of wine) World – Piedmont, Italy – friendly, natural and unspoilt area with great wines.

What is your most memorable wine related experience?

Difficult question. I am less about the label and more about the experience and have great memories drinking wine all over the World. Perhaps, Champagne Caves in Reims, wine tasting at an Australian wine show in Tokyo drinking with locals, fantastic house wines in Portugal, Austria, Italy and France.

PHILIP HARRIS

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

Remember the Wine Guild was originally formed to "Educate" staff employed in hotels and restaurants in the food and wine industry about the wines they were serving, including how to set tables and to serve food and wine to a higher standard. Originally Members had to be employed in the industry and had to even sit for exams to attain a certain level of proficiency. The Guild had been in full swing for 11 years and this President's Report is quite to the point for the time. Things were changing and he tells us of his "dissapointment". OMG, but there are some interesting statements made in his summary. (Check out the number of members and functions; oh and there were 11 Committee Members!)

Eleventh Annual General Meeting 5th August 1973 PRESIDENTS REPORT FOR YEAR ENDING 30TH JUNE 1973

31ST JULY 1973.																																	
<u>WINE SERVICE GUILD OF SOUTH AUSTRALIA</u>																																	
<u>PRESIDENTS REPORT FOR THE YEAR ENDING 30TH JUNE 1973</u>																																	
<u>PRESENTED AT THE</u>																																	
<u>ELEVENTH ANNUAL GENERAL MEETING HELD AT ANGASTON ON THE 5TH AUGUST 1973</u>																																	
Ladies & Gentlemen,																																	
I hereby present the 11th Annual Report of the Guilds Activities for year ending June 1973.																																	
<u>MEMBERSHIP</u>																																	
As at the 30th June 1973 our members totalled 123. Comprising of: 4 Life Members 83 Full Members 36 Associate Members																																	
From a numbers point of view this is a little disappointing, as with the new establishments that have opened in the last year, I would have hoped for more interest in joining the Guild.																																	
<u>FUNCTIONS DURING THE YEAR</u>																																	
<table border="0"><thead><tr><th><u>Date</u></th><th><u>Venue</u></th><th><u>Attendance</u></th></tr></thead><tbody><tr><td>20/ 8/72</td><td>Yalumba, Angaston</td><td>68 Members</td></tr><tr><td>22/10/72</td><td>Reynella Winery</td><td>101 Members, 36 Children</td></tr><tr><td>12/11/72</td><td>Hamiltons Winery</td><td>50 Members</td></tr><tr><td>10/12/72</td><td>Xmas Function (Avoca)</td><td>139 Members, 89 Children</td></tr><tr><td>Jan</td><td></td><td></td></tr><tr><td>19/2/73</td><td>Marineland, Restaurant</td><td>42 Members</td></tr><tr><td>19/3/73</td><td>Birdwood Museum</td><td>62 Members, 20 Children</td></tr><tr><td>April</td><td></td><td></td></tr><tr><td>13/5/73</td><td>Cinema 1, Glenelg</td><td>98 Members</td></tr><tr><td>19/6/73</td><td>W.I.H. 47 Greenhill Rd., Wayville</td><td>20 Members</td></tr></tbody></table>	<u>Date</u>	<u>Venue</u>	<u>Attendance</u>	20/ 8/72	Yalumba, Angaston	68 Members	22/10/72	Reynella Winery	101 Members, 36 Children	12/11/72	Hamiltons Winery	50 Members	10/12/72	Xmas Function (Avoca)	139 Members, 89 Children	Jan			19/2/73	Marineland, Restaurant	42 Members	19/3/73	Birdwood Museum	62 Members, 20 Children	April			13/5/73	Cinema 1, Glenelg	98 Members	19/6/73	W.I.H. 47 Greenhill Rd., Wayville	20 Members
<u>Date</u>	<u>Venue</u>	<u>Attendance</u>																															
20/ 8/72	Yalumba, Angaston	68 Members																															
22/10/72	Reynella Winery	101 Members, 36 Children																															
12/11/72	Hamiltons Winery	50 Members																															
10/12/72	Xmas Function (Avoca)	139 Members, 89 Children																															
Jan																																	
19/2/73	Marineland, Restaurant	42 Members																															
19/3/73	Birdwood Museum	62 Members, 20 Children																															
April																																	
13/5/73	Cinema 1, Glenelg	98 Members																															
19/6/73	W.I.H. 47 Greenhill Rd., Wayville	20 Members																															
<u>SUMMARY OF ALL FUNCTIONS DURING THE YEAR</u>																																	
The functions this year have been a little below the number that we usually have. This was caused by missing a function in April because of the many holidays in the month. From the details shown it can be seen that while members state they need more educational functions, they do not support them to any great extent.																																	
<u>SECRETARIAL SERVICES</u>																																	
I would like to thank our Secretary, Mr. John Edwards, for the work he has done during the year and the manner in which he has carried out his many duties.																																	

COMMITTEE

I would also like to thank our committee for their efforts during the year. A special thanks to Mrs. J. Jones, Mr. R. Bower, Mr. P. Farrelly, Mr. W. Bock and Mr. Lee for their help at the functions.
The attendance at the nine committee meetings have been as follows:-

E. Tims	8	S. Davies	2
R. Bower	9	A. Saul	1
J. Edwards	9		
J. Jones	9		
W. Bock	9		
P. Farrelly	8		
R. Lee	7		
D. Rogers	6		
S. Cushway	4		

PUBLIC RELATIONS

I must also again thank Mrs. P. Rennick and Mr. J. Ludbrook, for the excellent publicity given to the Guild through the various means at their disposal.

SUMMARY

I would first like to thank all the people in the Industry who have helped the Guild. The Guild can only function successfully, by the generosity of the firms, that have allowed us to use their facilities for our visits to Wineries. These visits are always marked by the overwhelming hospitality, that is a characteristic of the Wine Industry. To me, the years social activities have been very happy, but I am disappointed in the overall progress of the Guild.

The membership has not risen, the wine waiters are not joining as they should be. Entries for the Wine Waiters Contest are very slow in coming. I feel that to progress we must form a Sub-Committee of active Waiters (working), to handle a membership drive. Also they must be more active on the committee as the Guild is for their benefit primarily.

On the credit side, I am sure the Guild is on the threshold of bigger things, as the trade is recognising the need for trained staff.

To the Firms that support the Guild; I say we are aware of your efforts and we reciprocate whenever possible, by using your products at outside functions.

E.R. TIMS.

SOUTH AUSTRALIAN WINE-RELATED EVENTS

25th September 2021	Sparkling Wine of Adelaide Hills, Hahndorf
September 2021	Blend your own wine, Balhannah. Multiple dates.
21 Oct – 31 Oct 2021	Coonawarra Cabernet Celebrations
13 November 2021	Lake breeze Hand Picked Festival
15 November 2021	Taste Champagne 2021, Her Majesty's Theatre

WINE GUILD FUNCTIONS FOR 2021 - 2022

October 10 th 2021	Wine Tasting, Gomersal Wines, Barossa
5 th December 2021	Christmas Function. North Adelaide. To be advised.

WINE GUILD OF SA COMMITTEE CONTACTS 2020-2021

Jeremy Begg	President	8221 5188	0414 422 947	jeremy@vsm.com.au
Philip Harris	Vice President, membership, guest liaison, archives, webmaster.	8387 2823	0407 132 789	sunnyjim01@bigpond.com
Carol Seely	Secretary	8289 2409	0415 234 312	cseely@internode.on.net
Brian Longford	Treasurer	8264 5794	0406 305 749	bandplongford@bigpond.com
Sue MacGregor	Committee member		0414 471 771	macgregor@adam.com.au
Sandy MacGregor	Committee member		0404 828 243	macgregor@adam.com.au
Annette Paarman	Committee member		0409 826 420	parmek@bigpond.com
Helen Glasson	Editor		0427 431 000	gentec@adam.com.au