

IN THIS ISSUE: LOTS TO DO - SO DON'T DELAY, HERE'S YOUR CHECKLIST !

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PRESIDENT'S WELCOME

Somehow it is November already! The Wine Guild has been lucky to be able to hold a full schedule of events this year despite the COVID-19 pandemic and I'd like to extend my thanks to the Committee and other hard-working members who have made it all possible.

LAST FUNCTION

Two of those hard-working members are Alison Ager and Paul Sumsion who organised our visit to Gomersal Wines in the Barossa last month. This proved to be another "find" for the Guild and I noticed everyone enjoying themselves. We also had some guests who have already submitted their applications for membership so it's great to see that level of interest in our activities. Carol Seely has provided a more detailed write-up elsewhere in this issue of The Grapevine.



THE COVID SITUATION ROLLS ON ...

Some of you may recall that Wendy and I were joining the Wine Guild of Victoria on a tour of Tasmania, focussing on the Coal River Valley near Hobart and the Tamar Valley near Launceston. Both areas are home to producers of high-quality table wines and some of Australia's best sparkling wines – so we were very much looking forward to it! A couple of months ago it became apparent that Victoria's lock-down would prevent our Victorian colleagues from attending (for the second year in a row) but we decided to press on regardless and made our own plans to visit many of those wineries.

A few hours after we landed in Hobart the Premier of Tasmania announced a 3-day lockdown starting that evening! This was brought about by an infected traveller from NSW who did not have permission to enter Tasmania but came anyway (a few days before us) and managed to escape the quarantine hotel into which he had been placed. He then spent the next two days out and about before being arrested. There was no guarantee that the lock-down would last only three days, so we abandoned our trip and were back in Adelaide after just two nights in Hobart.

After a couple of days at home we headed to the Clare Valley for two nights, visiting places we hadn't visited before, and these might be included on a future Clare Valley visit by the Guild.

On a more positive note, it looks like restrictions and capacity limits will be largely removed by early next year. Even so, do not be surprised if some venues will require proof of vaccination before entry is granted. (The Committee has not yet discussed this possibility and we currently have no policy on how to consider this when planning future functions.)

OUR NEXT REGIONAL TOUR

Over the years a number of members have become very familiar with the Riverland region (think Berri, Loxton and Renmark) and have made consistent reports on wineries and other venues worthy of a visit by the Wine Guild. In discussion with locals it appears the best time to visit is in autumn but it's too late to begin planning for such a visit in 2022, so consider this as advance notice of a likely Riverland Regional Tour in 2023. There will not be a Regional Tour next year.

JEREMY BEGG, PRESIDENT

NEXT FUNCTION- CHRISTMAS LUNCH

Our next function is our Christmas Lunch, to be held this year on Sunday 5 December. Generally, we try to stage this function in a central location and this year we have decided it will be in North Adelaide at the Fellini Function Room. Café Fellini is located at 102 O'Connell Street (corner of Tynte Street) and we will have the entire upstairs area, including the balcony, to ourselves.

Attendees will be offered a glass of sparkling on arrival, followed by a two-course meal of entrée and choice of main. Corkage for any wine you would like to bring has also been included. As the venue is large enough to cater for a large number, guests on the day would be most welcome. Once again, guests who have not attended a Guild function before are invited at Members' pricing.

The aim for the day is to have plenty of fun and socialising. There will be a few fun activities to keep our brains active and a raffle – so make sure you bring along some cash on the day.

Menu details and costing are, as usual, on a separate page. (NB; main course selections can be made on the day, there is no need to pre-order meals for this function: ED)



There is plenty of on-street parking surrounding the venue and it shouldn't be too busy on a Sunday. Fellini is also opposite the exciting new development of 88 O'Connell – or, perhaps not... only time will tell. At the moment, that development is nothing more than a car park – so it might be handy for us!



As has become customary, we will once again be collecting non-perishable foods for our charity collection. At this time of year it is worth thinking of those less fortunate than ourselves who are doing it tough. Let's all do our little bit to ease, at least to some extent, the difficulties that some families face on a daily basis.

CAROL SEELY

LITTLE KNOWN "FACT"

If you're eating artichokes over the Christmas season, avoid expensive wine. Apparently they can make most wines taste tinny or too sweet.



LAST FUNCTION – GOMERSAL WINES

We've had some pretty lousy weather of late so it was a pleasant surprise to wake to a mostly sunny, albeit cool, day for our visit to Gomersal Wines in the Barossa Valley. Situated on a quiet back road between Lyndoch and Tanunda I'd not even known that a winery existed in that area – much less that it had existed there for quite a long time indeed!

On finding the winery, after initially driving straight past it, we wondered if we truly had the correct spot, as, when we drove in, we couldn't see anyone – not even any cars. A bit of further exploration had us find the cars and, moreover, the people – who all seemed to be standing around chatting in the sunshine, not a care in the world and glass of sparkling wine in hand. We quickly joined them.

Pleased to discover that as a private group we didn't need to wear a mask, Jeremy and I met Gaby (co owner) and she, in turn, showed us the Barrel Room where we'd be spending our day. My immediate thought being how well set up the place was. Already places had been set with an array of glasses and the wines had been poured. To be honest, it looked more like it was ready for a wedding banquet than a Guild tasting. They'd put quite a bit of effort into the process. I was particularly impressed with the place mats, which not only labelled the wines but contained tasting notes as well.



Back on the lawn, Jeremy started the day with a bit of administration and welcomed our few guests. He particularly acknowledged the excellent preparatory work done by Alison Ager ably assisted, I understand, by her partner Paul Sumsion. Back inside, we were invited to take a place in the prepared space.



Gaby opened by introducing her assistant, Aleesha, who would be helping us with the tasting. After this, she valiantly attempted to compress about 150 years of history into about 15 minutes. Not only were these stories fascinating but they also made me wonder why I'd not known about the place at all.

With the story, so far, firmly in place we commenced tasting. As we worked our way through the initial nine samples, each wine was described by either Gaby or Aleesha and we were easily able to take notes as we'd been supplied with everything we'd ever need – pens, prices lists, tasting notes...

As the tasting moved along, and with so many wines to taste, Gaby managed to keep to a fairly tight timetable so we proceeded through the list quite efficiently, if perhaps a little too quickly to allow for much discussion on the wines being tasted, and were soon invited to move through to the Cellar Door for any purchases we'd care to make – either to take home or to drink with lunch. This turned out to be quite a busy process with a great deal of enthusiasm from members to make purchases.

As the tables we'd be using for lunch were different to those we'd used for tasting many of our members had simply stood up from one and attempted to sit at the other (probably, in the process, despatching their partner out to the Cellar Door for that aforementioned wine purchase). This plan was quickly consigned to failure on our part as members were advised that, due to COVID regulations, they would need to vacate the area completely whilst the lunch was being laid out.



(These days, of course, we are all accustomed to the fact that nobody can challenge "COVID regulations" and I think if we'd been told that COVID required us to stand on one leg whilst in the Cellar Door then we'd have duly looked like an amputees convention!)

Still, spending time in the Cellar Door gave us a rather unique opportunity to chat with people that we'd perhaps not normally get the chance to, so maybe not such a bad thing after all! In due course we were invited back into the Barrel Room and settled down for lunch. This turned out to be individual platters of a wide variety of Barossa produce, created by Owen Andrews Catering. Served cold, the platters contained an amazing variety of textures and tastes... and a plentiful amount, too. Everyone seemed to enjoy the lunch and I doubt if anyone went home hungry. To finish, coffees (and chocolates) were brought to the tables. As we left the venue we simply stopped off to collect our pre-ordered wine, which had by now been packed and labelled to make the process seamless.

Yet another great day for the Guild. Well done and thank you Gomersal Wines and Owen Andrews Catering!

Wines Tasted:

NV Brut Cuvée

2008 Eden Valley Riesling

2020 Clare Valley Riesling

2020 Sangiovese Rosé

2018 Barossa Valley Grenache Shiraz Mataro

2017 Barossa Valley Cabernet Sauvignon

2017 Barossa Valley Premium Shiraz

2017 Barossa Valley Vintage Fortified Shiraz

2017 Barossa Valley Reserve Shiraz

2009 Barossa Valley Mataro

2017 Lyndoch Road Shiraz Mataro



Wine guild Tawny

At the upcoming Christmas lunch, the Wine Guild Tawny will be available for sale. The 13 year old Tawny will be available for \$20 a bottle. This is perfect for all the caravan enthusiasts among us, as there is nothing better than a glass or two of tawny sitting around the camp-fire after a hard day's travelling.

Also, try soaking sultanas, muscatels or figs in tawny and then popping them on a cheese board, or adding them to your Christmas cake or puddingvery tempting and delicious.

2022 Calendar

This year, for the first time, the guild has produced a calendar.

Thanks to those Guild members who donated photos for this project, we hope we have put together a selection that will remind you of many enjoyable functions and wine tastings.

A limited number of calendars have been printed as a bulk order and there will initially be a limit of 1 per couple, however if you would like more, please let us know. More calendars can be ordered, but we cannot guarantee we will get the same deal so the price may differ a little.

Cost is \$15 each. Please order through Sue; phone or text: **0414 471 771.**

Make your payment to Brian along with your meal and do let Brian know what is included in your payment.

SUE MACGREGOR

EDITOR: My email will read; "Hi Brian, please note our payment of \$ 145.00 as payment for two attendees at the Christmas function, one 2022 calendar and one bottle of Tawny".

There you go, sorted!



NEW RELEASE WINE GUILD BLENDED TAWNY



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Presented by Robert Hill Smith
The Yalumba Wine Company
to the Wine Guild of S.A. Inc 28 May 2004
to commemorate the cask of
"Constitution Port"
laid down at the 6th A.G.M. of the Guild,
Yalumba Winery, Angaston 28 July 1968

MEMBER PROFILE: PAUL SUMSION AND ALISON AGER

Where do you live?

We live in Nuriootpa in the Barossa Valley.

Where do you work?

Paul is the manager at Community Helpers Furniture Warehouse in Nuriootpa.

Alison has worked as a radiographer, a systems analyst and a magazine publisher at various times over the years and now volunteers for Meals on Wheels and other community organisations in the Barossa Valley.



What are your interests/hobbies?

Our current favourite interest/hobby is 'researching' our local area ... i.e. visiting wineries, cellar doors, restaurants etc. We feel it is our duty to keep an eye out for potential future Wine Guild event venues!

How did you come to join The Guild?

Alison was looking for directions for a local walk around Wynn Vale Dam in Google Maps and saw a tag for an address for the Wine Guild ... this sounded interesting and we decided to find out more – the first event we attended was a "Wine and Food Matching" presented by Eric Semmler - Director and Chief Winemaker, 919 Wines, held at North Adelaide Primary School in April 2016.

We have now been members for over 5 years and have enjoyed regional tours to Yarra Valley and Coonawarra, Padthaway and Wrattobully, plus visits to wineries in several wine regions of South Australia.

We have also put our local knowledge to good use and organised events in the Barossa Valley such as visits to Chateau Yaldara in October 2020 and Gomersal Wines in October 2021.

What are your favourite wine styles, and why?

We enjoy most wine styles and like to keep an open mind - we are happy to try anything once ... and twice (or more) if we like it.

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

Luckily, the Barossa is still one of our favourite wine regions – we love the variety of cellar doors in the area from small, family-owned wineries to those also offering delicious food such as Tapas, Charrusco, Asian, fine dining etc. plus experiences such as art workshops, cheese-making classes, live music etc.

Not to mention breweries, distillers etc. – still plenty for us to explore ...

What is your most memorable wine related experience?

Plenty to choose from, but one of our most memorable wine-related experiences over the years has been drinking Tyrell's Hunter Valley Semillon at Doyles on the Beach in Watson's Bay, Sydney whilst enjoying a seafood platter - the wine always seems to complement the seafood so well.

We have been going there for many, many years to celebrate special occasions overlooking Sydney Harbour, often with 3 generations of family present – plenty of happy memories for us there ...

WINE TRIVIA:

The oldest known wine cellar is on the Titanic. When divers went down to the wreckage, surprisingly most of the bottles were still intact.

"Toasting" is believed to originate in ancient Rome when the Senate decreed emperor Augustus be honoured at every meal. A piece of toasted bread dropped into the wine glass helped soften unsavoury tastes.



Wine Guild of SA – CHRISTMAS LUNCH

With Fun And Games.

Noon, Sunday 5 December 2021

Fellini Function Room, Café Fellini,
102 O'Connell Street, North Adelaide



ENTRÉE

Antipasto: Selection of cured Italian cold meats and cheese, accompanied by a selection of marinated and pickled Italian delicacies served with fresh bread (vegetarian version available)

MAIN

(Select on the Day)

Scalopini Saltimbocca: Pan fried tender veal medallion topped with fresh sliced prosciutto, provolone and sage, in a napolitana sauce served on seasonal vegetables

or

Barramundi: NT barramundi fillets pan fried and served on a bed of smashed rosemary patateh, sauteed cherry tomato and spinach, finished with homemade salsa verde

or

Pollo Tuscany: Tender chicken scallopine cooked in a creamy sauce with Spanish onion, a hint of chilli and garlic, semi-dried tomato and spinach served on a bed of rosemary patate and seasonal vegetables

or

Vegetarian Risotto: Selection of fresh and oven roasted vegetables in a rich napolitana sauce and finished with baby spinach

\$55 Members, \$65 Non-Members [Corkage included]

As per our "guests" policy, new guests are invited to register at "members" pricing.

RSVP to Brian Longford by 4pm Friday, 26th November 2021



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

Please include your name in the description panel of EFT payments and contact Brian to advise payment:

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 \$ _____

“AND IN OTHER NEWS”

DECANTER MAGAZINE: Penfold Chief winemaker, Peter Gago AC, has been inducted into the Decanter Magazine Hall of Fame, joining Len Evans AO, Brian Croser AO and Max Schubert. Peter began his working life as a science teacher and his career change has seen him at the helm of Penfold’s for almost 20 years. This is only the 4th time the prestigious honour has been awarded to an Australian winemaker in 37 years.

RECENT “IN DAILY” ARTICLES:

PINOT NOIR TAKES THE PRIZE: In a surprising result from the Royal Adelaide Wine Show, October 2021, the award for “Most outstanding red wine in show” has gone to a Tasmanian Pinot Noir from Bay of Fires. Margaret River wineries were awarded 29 gold medals, including Cherubino’s 2020 Chardonnay taking the “Most Outstanding White Wine in Show” award.

The Barossa region achieved 26 gold medals, including a 2019 Grenache from Purple Hands Wines earning the “Best SA Red” wine award, with a blend of Viognier, Marsanne and Roussanne from Langmeill Winery taking out the “Best Dry White Blend” award.

LANGHORNE CREEK PROJECT: The inaugural Project 5255, launched in 2020 in Langhorne creek, has produced some exceptional wines and will be held again next year. The project allows emerging winemakers to discover grapes in the region capable of producing outstanding wine and giving them a chance to showcase their talents.

NEW WINE MARKETS: “In Daily” reports that the boom in wine exports to the UK and Europe are proving a useful alternative to the reduction in wine exports to China, which fell from \$55 million to \$34 million in 2020-21. Australian bulk wine exported in 2020-21 reached \$576.8 million with \$304.9 million going to the UK. Bottled wine export is, however, down by 15%. Bulk wine can be in containers as small as two litres but most is in much larger containers. A shipping container can accommodate 24,000 litres whereas bottled wine in the same container would only take 10,000 litres. Major bulk exporters in South Australia include Accolade Wines, Kingston Estates and Austwine. Others include Castella, De Bortoli and Australian Vintage. “In Daily” also notes that the shift in demand from bottled wine to bulk wines may prove bad for the smaller producers. The COVID pandemic has resulted in less bottled wine being sold through restaurants and hotels where as supermarket sales have been well supported.

NEW CELLAR DOOR: Two brothers who received an award for the best Barossa Cabernet Sauvignon in 2015 have launched a new cellar door on Murray street in Tanunda. Angus and Sam Wardlaw are “Brothers at War” and hope their presence will add to the vibrant food and wine scene of Tanunda.

RECENT WINERY VISIT:

Yours truly and my better half just happened to be in the Coonawarra region recently so thought we should check out the “Coonawarra Cabernet Celebration” which was being held over the month of October. There was an extensive array of events and wineries offering vertical tastings, new varieties, food and wine pairing, music and entertainment. We had limited time but a significant stand out was a tasting at Parker Coonawarra Estate where the head winemaker, Andrew Hardy (fifth generation from the Hardy family), has produced separate blends of Cabernet Sauvignon with Sangiovese, Multipulciano and Cinsault to produce some rather different and amazing wines. Keep October in mind for a Coonawarra visit next year.

Please let me know if you’ve had a good winery or wine tasting experience.

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

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

A BIG YEAR, 1968

The Wine Guild SA adopted the Federal Constitution with a unanimous vote carried at the annual general meeting on Sunday July 28th 1968. To mark the importance of the occasion, a 42 gallon cask of "Constitution Port" was laid down, to be opened 5 years from then in 1973. See the plaque on the Tawny ad, page 5.

WINE SERVICE GUILD

A. J. LUDBROOK

Progress with Federal Constitution

"This is indeed a very important step forward for the Wine Service Guilds throughout Australia," said Mr. J. D. C. Nelson, president of the South Australian branch, when adoption of the Federal Constitution was unanimously carried at the sixth annual general meeting of the Guild on Sunday, July 28, at Yalumba Winery, Angaston.

The new constitution, drafted by the S.A. Guild's foundation president, Mr. A. A. Wark, of Angaston, will provide much needed uniformity throughout the various State branches. "It will mean one badge, one set of rules, one training syllabus, one examination and one aim," said Mr. Nelson.

Mr. Nelson made special reference to the big task undertaken by Mr. Wark in drafting the Federal Constitution. "After a meeting in Melbourne of delegates from Queensland, N.S.W., Victoria, S.A. and W.A., Mr. Wark was invited to take on this important task, and he has done a wonderful job involving many months' work. A draft was subsequently submitted to all States and suggestions for alterations called for. We are convinced that this Constitution will prove a very good thing throughout Australia and it brings to fruition 10 years of very hard work by a lot of us."

To mark the importance of the occasion, a 42-gallon cask of "Constitution Port" was laid down. It will be kept in the ornamental cask section of the Yalumba winery (next to the Journalists' cask). The port was selected from five different Yalumba samples by Messrs. Nelson, Wark, Harry Garrett, Garfield Skewes, Bill Bock and Gordon Hetherington, who signed a scroll containing signatures of all present at the meeting. This list of signatures will be framed and kept with the cask which bears the following inscription:

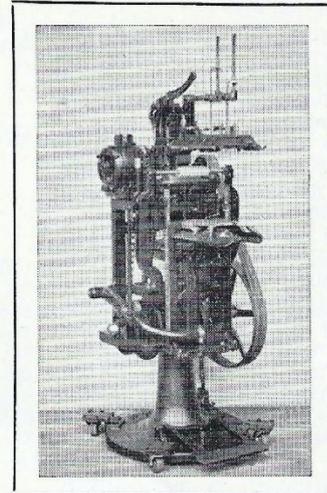
It was also stated that the cask would be opened at the annual general meeting in 1973 when the 250 bottles of port drawn from the cask would be distributed to all those then present.

Mr. W. Bock (S.A. Hotel), junior vice-president of the Guild, thanked Yalumba for their hospitality and for providing the cask of port and expressed special thanks to Mr. Wark for the years of stout help he had given the Guild, culminating in the drafting of the new Constitution. Mr. Harry Garrett, senior vice-president, also praised Mr. Wark's efforts and said he hoped to be present at the meeting in 1973 to collect his bottle, even if he had to come on crutches!

Present for part of the proceedings were Yalumba directors Messrs. Mark Hill Smith and J. W. C. Stevens, with Mrs. Hill Smith.

Election of officers for 1968-9 resulted in the following: President, Mr. J. D. C. Nelson (H. Buring & Sobels Ltd.); re-elected, senior vice-president, Mr. Harry Garrett (Thos. Hardy & Sons Pty. Ltd.); junior vice-president, Mr. W. Bock (South Australian Hotel); past president, Mr. A. A. Wark; hon. treasurer, Mr. F. D. Clark (Public Schools Club); secretary, Mr. C. A. Errington.

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SOUTH AUSTRALIAN WINE-RELATED EVENTS

November 20th, 2021	Adelaide Wine Markets Grenache Fest
November 21st, 2021	Cyrano Wines Spring wine tasting
January 9th, 2022	Cape Jaffa Food and Wine Festival
January 14th, 2022	Mount Gambier Food and Wine Fiesta
April 29th – May 8th 2022	Tasting Australia
May 1st – 31st, 2022	Chardonnay May , Adelaide Hills

WINE GUILD FUNCTIONS FOR 2021 - 2022

December 5th, 2021	Christmas Function, Café Fellini
February 13th, 2022	Educational event, To be advised.
April 10th, 2022	TBA
June 20th, 2022	Winery visit, possible Clare, TBA
August 14th, 2022	AGM, TBA

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