



The Grapevine

Newsletter of the Wine Guild of SA (Inc)
www.wineguildsa.com

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And much, much more!

PRESIDENT'S REPORT

WHO WILL TAKE THE REINS?

No doubt you have noticed the very empty front page of this edition of The Grapevine.

That's what it's going to look like later this year if no one steps up to take on the role of President after I resign from the position at the next AGM.

I intend to resign because I've been in the role for four years and I believe that's enough; it's time for someone else to have a go. If that were all, I might be talked in to continuing if no one else were to nominate, but at the beginning of last year I became a full time employee of someone else's company and this has significantly reduced my energy and ability to focus on Wine Guild matters.



So, what does it take to be an effective President? I don't know that I have a good answer!

That said, anyone with a broad variety of skills could handle the role, learning "on the job" with strong support from some very experienced Committee Members. To be a little more specific, I'd say that the minimum requirements are good communication skills, and a preparedness to delegate responsibility whenever appropriate. Perhaps also, a willingness to try things which haven't been tried before.

When I nominated for the role it was because I wanted the Guild to try some different things and to be a little more ambitious in its activities. I'm pleased to say I got one action done – our very successful trip to the Canberra wine region – and had some success with running functions more often than monthly. (I won't mention my failures!)

None of the current Committee members wish to become President and it's not up to me to give their reasons. However the "executive" members (Philip, Brian and Carol) are prepared to remain on the Committee to support the incoming President, whoever she or he may be.

On the flip side, at least two of them have indicated they will not remain on the Committee if there is no President.

In other words, if no one takes on the role of President later this year, there will be no Wine Guild activity, for want of people to plan and run events.

For my own part I do not intend to remain on the Committee after the next AGM, regardless of the result, but I will be happy to provide any advice or assistance to the incoming President if required. This includes fielding questions from prospective candidates any time between now and the AGM.

I'd hate for this matter to be finalised at the eleventh hour on the day of the AGM so, if you're even remotely interested in taking up this role then it would be nice if you could make that known to any one of the present committee.

JEREMY BEGG, PRESIDENT

NEXT FUNCTION

"February Function Postponed"

Our function for next month was intended to be our annual sensory function but the current COVID capacity restrictions mean that the venue of choice cannot handle our numbers, even though it is a large venue.

Given the uncertainty over when these restrictions might be lifted, the Committee have decided to move the sensory function to April. If it looks likely that restrictions will be lifted in time we may try to schedule a function for March. Members will be advised via email as planning progresses.

JEREMY BEGG, PRESIDENT

COVID VACCINATION POLICY

At its recent meeting, your Committee discussed if it wanted to introduce a COVID Vaccination Policy to Guild activities. At this stage, we have decided not to do so... instead relying on the policies of individual venues that we visit. Accordingly, if a Guild venue has a requirement for attendees to be vaccinated that information will be passed to members as part of the meeting notification process. Further, we will be seeking confirmation of vaccination status from attendees on the day of the meeting. If the venue has no such requirement then any member, vaccinated or not, will be permitted to attend – and, of course, individual members will be free to decline to do so if they are concerned about being among potentially unvaccinated persons.



This may change in future and, if it does so, you will be further advised.

CAROL SEELY

WINE AWARDS

A 2019 Shiraz from "Fallen Giants" in the Grampians region of Victoria, made by winemaker Justin Purser, was awarded the Jimmy Watson Trophy for best young red wine at the recent awards (December 2021). At \$35.00 a bottle from a cool climate vineyard on the Eastern slopes of the Grampians, this has to be worth checking out.

A Tasmanian Chardonnay, 2020 "Tolpuddle" received the trophy for best young white wine. The grapes are grown in Tasmania in the Coal Valley, 20 minutes from Hobart, but the wine is made by Martin Shaw and Michael Smith from the Adelaide Hills and can normally be purchased at the winery – although this one was apparently selling very quickly.

Closer to home, a Clare Valley wine has taken out the 2021 Great Australian Shiraz Challenge. Kirrihill's 2019 Partner Series Clare Valley Shiraz won the prestigious award and at \$30.00 a bottle it is certainly good value compared to many of the other contenders, including an Eden Valley wine costing \$250.00 per bottle. 2019 was apparently a difficult, drier than usual year in the Clare Valley with a very hot summer threatening to scorch the grapes. We are often told that good wines come from grapevines that aren't pampered.

EDITOR

LAST FUNCTION – CHRISTMAS LUNCH – CAFÉ FELLINI

A beautiful sunny Sunday gave us the opportunity to take in the passers-by, down below on O’Connell Street, as we toasted the day with our glass of bubbly while chatting and catching up with one another on the upstairs balcony. After the greetings to members and four new guests, Jeremy gestured to us to take our seats for our lunch. With corkage being included, there was an array of wines dotted up and down the tables to indulge ourselves during the planned activities.



The aim for the day was to have plenty of fun and socialising. There were fun activities such as Word Search for each table to enjoy and share while waiting for the entre. This proved not to be as easy as first thought! If the table left it too long to complete, it became more difficult with wine consumption. (A lot of concentration going on in the adjacent photo, you could almost hear the cogs turning!) A game of “Heads & Tails” always keep our brains in check and there was a regulation raffle.

The mains came out (we didn’t have to pre-order this time so no forgetting what you ordered) and the raffle prizes were drawn with more frivolity.

Members again showed how generous they can be donating foodstuffs to our charity this year and I had to rustle up some more boxes to pack them in. The charity this year was Coolock House woman’s shelter at Morphett Vale. They were very appreciative of the donations to help-out those less fortunate at Christmas.



PHILIP HARRIS

MEMBER PROFILE: DALE AND HEATHER KENNY

Where do you live?

We live in Nairne in the Adelaide Hills.

Where do you work?

Dale is semi-retired from the printing industry.

Heather is a midwife at Flinders Medical Centre.

What are your interests/hobbies?

Dale and Heather have 4 adult children and 2 granddaughters.

Dale's hobbies are gardening, woodwork, soccer refereeing and helping Paul and Alison with winery research!

Heather enjoys walking Ruby (our Chocolate Labrador), knitting, cooking, reading and watching Call the Midwife ... plus also helping out with winery research....

How did you come to join The Guild?

We were invited to attend a Wine Guild function by Heather's sister Alison and her partner Paul – our first event was Dell'uva Wines in February 2019. We enjoyed it so much we decided to join.

What are your favourite wine styles, and why?

Heather's favourite wine is a wooded Chardonnay, Dale likes a Shiraz and we both love Riesling - handy as we have a son who makes Riesling at Pikes Wines in the Clare Valley.

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

We have always loved the Clare Valley for its beautiful environment, lovely food, lovely wine - even more so now as our son works at Pikes Wines and has recently bought a vineyard in Auburn and has started his own wine label 'Kenny Wine'.

What is your most memorable wine related experience?

One of our favourite wine related experiences was in Villegouge in France during a cruise in the Bordeaux Region in April 2019. We went on a winery tour of a small winery led by the wife of the winemaker and her beautiful St Bernard dog, followed by a tasting of wines matched with local cheeses and homemade cakes in a yurt on the property ... an unforgettable experience!

WINE TRIVIA:

Did you know Fumé Blanc is made from Sauvignon Blanc grapes but typically spends some time in oak barrels to create a different style of wine from the typical fruity Savvie many of us have come to love.

A local example, Jericho Fumé Blanc, is made in the Kuitpo region of the Adelaide Hills. This wine is actually fermented in the oak barrels, remaining on lees with frequent stirring over four months, somewhat reminiscent of Chardonnay fermentation. Blanc Fumé was coined by legendary winemaker Robert Mondavi in the Pouilly-Fumé region of the Loire Valley, France, as a means to distinguish a dry-fermented, oak-aged Sauvignon Blanc from the sweeter style of Sauvignon Blanc.



“AND IN OTHER NEWS”

Andrew Yap, Past President and Life Member of the Wine Guild of SA, has written a chapter in the recently published (November 2021) book “New Visions in Science and Technology, Volume 10”. Entitled “Winery Applications of High Power Ultrasonic Technology for *Brettanomyces* Control, Barrel Life Extension, Fermentation Management, Flavour Enhancement and Sustainability”, the chapter consists of 38 pages.

Andrew has provided an abstract below and the full paper is available from Andrew.



“Abstract: High intensity energy produced by high power ultrasound (HPU) has been successfully applied to many processes in food production to reduce operational costs and improve product quality with large-scale commercial applications, although its application to winemaking is still at an experimental stage.

The impetus for extensive research and field trials on the use of HPU for wine barrel sanitation and colour, flavour and phenolics extraction from red grape musts began in the late 2000s, following pioneering work by the present writers in 2003 on the destruction of the insidious wine spoilage yeast, *Brettanomyces*, by HPU. Studies in the past 20 years have helped improve our knowledge and understanding of the effects of HPU on grapes, musts, wine, and winery microorganisms. Research has focused on the growth and death of wine yeasts, malolactic bacteria, and spoilage microorganisms, in particular, *Brettanomyces*; barrel sanitation and extension of the useful lives of barrels; pre-fermentation, fermentation and post-fermentation management; colour, flavour and phenolics enhancements and winery sustainability. The advantages and limitations of HPU for use in various winemaking processes are discussed. HPU has generated ground-breaking changes to barrel sanitation, thus solving the perennial problems of red wine and barrel spoilage by *Brettanomyces bruxellensis*, which cost individual wineries thousands to millions of dollars annually.

As a disruptive industry changer, HPU technology offers an enormous range of possibilities to improve the wine industry’s competitive position through lower cost, higher quality, and the delivery of cleaner, fresher, and more appealing wines to the customer. It will enable wineries to create more sustainable, transformative, and innovative solutions to enhance winemaking processes.”

Keywords: Acoustic cavitation, barrel sanitation, colour and phenolics extraction, microbial activation and destruction, spoilage, wastewater treatment, wine maturation.

ANDREW YAP

EDITOR: Many years ago, Glenn and I helped Andrew ferment and press some wine for his research so we have a little insight into the amount to work he has put into his work in the ultrasonic field and it’s great to see this recognition for so much effort.

SOME CELLAR DOORS WORTH VISITING

Guild members Roger (Past President and Life Member) and Joan King enjoy looking for interesting Cellar Doors. Below in no particular order, are a few, we have visited in recent years and believe are well-worth a visit. Some open only by appointment – check with the cellar door for opening times. The size of the report by no means reflects the quality of the experience!

Greenhill Wines, Summertown

Tasting and light food.

Owners, Paul and Penny Henschke.

Paul – Microbiologist/winemaker, AWRI and University of Adelaide.

Ex-colleague of Guild members Andrew Yap and Jan O'Donnell



Tagai Wines, Lenswood

Opened recently.

Tasting and light food.

Owner/Winemaker, Viv Knight; Roseworthy Graduate. Red wines from Langhorne Creek; white wines from Lenswood.



Aphelion, Willunga

Rob & Louise Mack.

Rob is a Charles Sturt University graduate.

Best known for their Grenache.



Samson Tall, McLaren Vale

Named after an early settler in the district.

Owner/Winemaker Paul Wilson (with partner, Heather Budich).

Located in a nicely restored church.

Currently Rosé, Grenache, Shiraz, Tempranillo.

On-site Boutique winery. Paul is always happy to show visitors through. No food but they are happy for visitors to take a picnic.



Mt Bera, Gumeracha

Owner/Co-winemaker Greg Horner.

Badly affected by Cudlee Creek bushfires.

Good range of wines.

Food available (cooked by Greg's wife).



Lino Ramble, McLaren Vale

Excellent range, including a number of lesser known varieties.

Charlotte Dalton Wines & Cooke Brothers Wines, Port Elliot

Set in a light industrial estate!

Owners/Winemakers/Partners: Charlotte Hardy and Ben Cooke.

Big range of wines.



Hayes Family Wines, Stone Well, Barossa

Andrew Seppelt Chief Winemaker;

Vanessa Seppelt, Cellar Door manager.

Big range of red and white wines.



Izway Wines, Greenock

A partnership between winemakers Craig Isbel and Brian Conway. Eco-friendly

Cellar Door. Interesting portfolio of wines.



Silent Noise, McLaren Flat

Winemaker, Charlie O'Brien, son of Kangarilla Road Wines founders, Kevin and Helen O'Brien.

Big range of wines, including those from Kangarilla Road, are available for tasting. Charlie was in the top 50 for Young Gun Winemaker of the Year 2021



Wines by KT, Auburn

Owner-Winemaker, Kerri Thompson.

Specialises in Riesling but also produces other whites and reds Clare's equivalent to the Rieslingfreak in the Barossa.



Rieslingfreak, Tanunda

Shares a Cellar Door with Robert Hall Wines.

Only produces Riesling – Clare Valley and Eden Valley fruit



Robert Hall, Tanunda

Large range of white and red wines.

Fruit from Adelaide Hills and Barossa Valley.



Ivybrook Farm, Maslin Beach

Family owned.

Interesting rustic restored Cellar Door.

Pizzas and platters.

Accommodation available.



Dutschke Wines, Lyndoch

Family owned boutique producer.

Owners Wayne and Brenda Dutschke. Wayne is a Baron of the Barossa.

Produces some whites and fortified but mainly classic Barossa reds.

Recently opened a unique Cellar Door – a converted concrete water tank!



ROGER KING

EXCERPT FROM SELECTOR MAGAZINE: HOW MANY CALORIES ARE IN A GLASS OF WINE?

“Whether you’re into counting calories or not, it really is important for your health to consider what you are consuming, and that includes your favourite wines.

So, with that in mind, how many calories are there in a glass of wine? When it comes calculating the total calories in each particular wine, you have to consider two important sources – the alcohol content (Alcohol by Volume – ABV) and sugar content. This really shouldn’t be too much of a surprise – after all, wine is the delicious product of fermented crushed grapes. Responsible for seven calories per gram, alcohol contributes to the most calories in wine, while residual sugar accounts for around four calories per gram. So, generally, the rule is, the higher the alcohol content of a wine, the more calories you will be consuming.

Here in Australia, the measure for a ‘standard drink’ of alcohol is any drink containing 10 grams of alcohol. This measure applies to all types of alcohol including wine with a ‘standard 100ml glass’ containing between 70 to 90 calories. Having said that, the general wine pour in most restaurants, hotels, pubs and clubs is usually 150ml, and sometimes more.

Taking into account both alcohol and sugar content, on average, you can expect sweet and dry dessert wines to be the most calorific, followed by red wines, Rosé, white wines, then Sparkling whites.

From around 11% to 13% alcohol content, white wines have an average of approximately 105 to 118 calories per 150ml glass. This, of course, depends on the varietal and style with some Sparkling wines and Pinot G’s contributing just 90 to 100 calories per glass while Chardonnay has about 118 to 120.

Red wines mostly have a higher alcohol with the average around 13.5% and average calorie count of 115. However, like white wines, this depends on the varietal and style with Pinot Noir at around 12.50% alcohol containing about 106 calories, while Shiraz and Cabernet at 14% have approximately 122 calories. “

Thanks to Selector Magazine for this revelation, the full article can be viewed online:

EDITOR

IN THE BEGINNING! # 55

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

What happens when you clean out a cupboard and find some old Financial Review papers? You check out the date on the bottom and think "December 1978! Mmmm! I wonder if theres anything worth reading before I throw it out".

This little morsel has some astonishing reading. An ad for Berri Estates in the Riverland, OK, an awaited wine release, how many medals? No less that 40 across Australia! Winemakers notes, tick "impressive". Offer is 6 bottles per carton, OK, \$30/ ctn, wow! Complimentary carafe, tick, free "personal courier delivery", tick. Theres more so read on!

Berri Estates announce the year's most eagerly awaited wine release.

Berri Estates, Australia's largest winery announce a rare opportunity to reserve one of the great Australian red wines of recent years

The Berri Estates 1975 Cabernet Malbec Shiraz has already won 40 awards at Australian wine shows in just 3 years. It has been praised by wine judges and critics alike for its unusual complexity and character

This is a wine that has been made with the same technological skill and attention to detail that we apply to all our products. However in this case nature has intervened to produce a wine of outstanding merit

Since only a very limited quantity of the wine was produced it is likely that it will only be available in a small number of outlets. It may alternatively be purchased direct from Berri Estates using the coupon below

The winemaker's notes.

The Cabernet Sauvignon, Malbec and Shiraz grapes were grown in the Riverland district of South Australia

The wine is unusual in that equal quantities of Cabernet and Shiraz grapes were crushed and the juice blended with a similar quantity of fermented Malbec skins prior to fermentation

The fermentation process took approximately 21 days and was controlled at a constant temperature of 10°C

Following filtration it was matured in new German oak hogsheads for 15 months and finally bottled in November 1977

The resulting wine has a very rich deep colour, not at all typical for

The Medals

GOLD MEDAL

Class 6	1975 Brisbane Show
Class 6	1975 Brisbane Show
Class 6	1975 Melbourne Show
Class 6	1975 Hobart Show
Class 7	1975 Riverland Show
Class 9	1975 Canberra Show
Class 10	1975 Canberra Show
Class 17	1976 Brisbane Show
Class 25	1976 Melbourne Show
Class 14	1976 Hobart Show
Class 28	1977 Canberra Show
Class 46	1977 Canberra Show

SILVER MEDAL

Class 5	1975 Brisbane Show
Class 5	1975 Melbourne Show
Class 8	1975 Adelaide Show
Class 9	1975 Canberra Show
Class 10	1975 Canberra Show
Class 16	1976 Brisbane Show
Class 17	1976 Brisbane Show
Class 24	1976 Melbourne Show
Class 47	1976 Melbourne Show
Class 16	1976 Adelaide Show
Class 19	1976 Canberra Show
Class 19	1976 Canberra Show
Class 21	1976 Canberra Show
Class 21	1976 Canberra Show
Class 42	1977 Adelaide Show
Class 29	1978 Brisbane Show
Class 41	1978 Brisbane Show
Class 32	1978 Perth Show

BRONZE MEDAL

Class 9	1975 Adelaide Show
Class 8	1975 Hobart Show
Class 17	1976 Adelaide Show
Class 19	1976 Perth Show
Class 13	1976 Hobart Show
Class 37	1976 Hobart Show
Class 38	1976 Hobart Show
Class 16	1977 Perth Show
Class 33	1978 Perth Show

COMMENDED AWARD

Class 10	1976 Sydney Show
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wines of this region. It has an extremely intense flavour and complex character and yet a very good balance in which each of the individual grape characters has been allowed to emerge.

The presentation.

Orders placed with Berri Estates will only be available in presentation packs of 6 bottles.

Included with each pack are an explanatory brochure describing the making of the wine and its awards and a complimentary carafe to facilitate decanting

Each bottle will be individually numbered, hand labelled and tissue wrapped

The way to order.

Reservations will be limited to one pack per person

Understandably orders can only be filled until stocks are exhausted

The price of \$30.00 per pack includes personal courier delivery anywhere in Australia.

Please forward the coupon along with your cheque or postal order made out to 'Berri Estates' to The winemaker

Berri Estates
P O Box 238
Berri, South Australia 5343

Delivery will take place in early February 1979 after the official release of the wine

Since delivery will occur during the day could you please specify an address (home or business) where contact is assured



To the winemaker, Berri Estates, P.O. Box 238, Berri, S.A. 5343.

Please reserve a 6 bottle presentation pack of 1975 Cabernet Malbec Shiraz. I enclose my cheque for \$30. I understand that delivery will not occur until early February 1979.

Name

Delivery address

State

Postcode

SPASM 6497/BEA/FR

SOUTH AUSTRALIAN WINE-RELATED EVENTS

Note: Some annual events are “On-hold” due to COVID restrictions

February 4th - 6th ,2022	Cellar Door Fest, Adelaide convention centre
April 29th – May 8th , 2022	Tasting Australia
May 1st – 31st , 2022	Chardonnay May , Adelaide Hills
June 17th – 19th ,2022	Adelaide Gin Festival

WINE GUILD FUNCTIONS FOR 2021 - 2022

February 13th ,2022	Postponed
April 10th , 2022	To Be Advised pending COVID restrictions
June 19th , 2022	Winery visit, possible Clare, TBA
August 14th , 2022	AGM, TBA

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