



The Grapevine

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

Volume 180 January 2021

Editors: Helen Glasson and Alison Ager

PRESIDENT'S WELCOME

Hopefully you have survived the Christmas and New Year season intact and are ready to roar into action for more Wine Guild activities in 2021! It's going to be a busy start to the year, COVID-19 permitting – more on that in a moment.

Since seeing most of you at our Christmas Lunch I have secured a new job and so far it's going well (which is a huge relief). It does however mean I need to be a little less hands-on when it comes to Wine Guild activities, but this is as it should be; the "work" of running the Guild should be shared around the Committee and we have achieved that by nominating different Committee members to coordinate each function.

We also welcome volunteers to do the "function reports" after each event (you only have to write one).

A CHANGE IN EDITOR

After many years of sterling service, Alison Ager has relinquished the role of Grapevine Editor to Helen Glasson. On behalf of the Wine Guild Committee, I thank Alison for her excellent work in producing The Grapevine and thank Helen for taking the reins.

A BUSY START TO 2021

In scheduling the functions for the first half of 2021 we had to make a decision: do we choose two out of three very interesting and very different wine experiences (in addition to the ones we had already locked in), or do we attempt to do them all? Two winemakers were insisting that the most viable time of year to host us would be the period late February to early April and we already had plans for May and June.

Given the dearth of functions in 2020, and after a survey of a subset of the Guild membership (not all of them Committee members!), we decided it was worth scheduling functions in successive months.

The result is this calendar of events for the first half of 2021:

<i>Date</i>	<i>Featured Winery</i>	<i>Coordinator(s)</i>
February 28	Top Note Wines, Willunga	Helen Glasson
March 21	Longview Wines, Macclesfield	Sue & Sandy MacGregor
April 11	Cyrano Wines, Carey Gully	Carol Seely
May 14-16	Kangaroo Island Tour	Tom Olthoff, Carol Seely and Brian Longford
June 20	Bremerton Wines, Langhorne Creek	Jeremy Begg

The rest of the year is a work in progress, but we think the AGM in August might be in North Adelaide, and a visit to the Clare Valley is also on the cards. I'd like us to visit McLaren Vale so if you know of an interesting producer who can accommodate 50+ people at reasonable cost, please let me know.

LAST FUNCTION – CHRISTMAS LUNCH AT THE NATIONAL WINE CENTRE

If you cast your mind back, you will recall that Sunday 13th December 2020 found us at the National Wine Centre for our Christmas Lunch. The lead-up to this occasion was a series of off-again, on-again planning sessions owing to the vagaries of COVID-19 restrictions which at one stage looked like some members and guests would be unable to attend.



Luckily for us the situation had relaxed enough for all to attend on a warm and pleasant day where we sat down to lunch in The Vines room. Contrary to our understanding of “the rules”, we were in fact allowed to stand and “vertically consume” our pre-lunch sparkling wines, although I noted that most members chose to stay seated. (For those of you who are interested, the Guild provided Seppelts Original Sparkling Shiraz NV and Seppelts Salinger Premium Cuvée NV.)

This Christmas lunch was unusual in two respects, the first being that the seating arrangement was pre-determined (and my thanks to all who promptly advised me of their preferred companions) and, more controversially, we would not be allowed to pour our own wines! Instead, the waiters took our BYO bottles, labelled them with their respective owners’ names and table numbers, and poured the requested wine upon request.



For organised entertainment we had two games. The first was a list of scrambled grape variety names, for which a prize would be awarded to the table which produced the most correct names. This prize was in due course claimed by Table 6 who scored 55 out of a possible 70 correct answers. Congratulations to Longfords, Craigs, Gray, Seely, Cowell and guests and I hope you enjoyed your a’tivo cans. (Some tables correctly determined the relevant varieties but lost points for spelling errors – which was inexcusable when all the letters were given!)

The second game was a blind tasting run by Helen Glasson, with “heads and tails” used to determine the winner. This was an interesting exercise but unfortunately rendered more difficult than it should have been because of an error by the NWC. They had put the wines for this in the fridge over the weekend and they weren’t brought out until we arrived – so the aromas and palate were somewhat compromised.



The winner on the day was Maureen Olthoff and the wine in question was a blend of Sangiovese and Cabernet Sauvignon, from Dogajolo Toscano in Tuscany. Alcohol: 13%, vintage: 2018.



The food was excellent and generous, the service was very good, and by all reports everyone had a good time. Several members expressed enthusiasm to repeat the NWC experience next Christmas so we will certainly give it due consideration!



FUTURE FUNCTIONS

Our first activity for 2021 is a visit to Willunga where we will taste “Top Note” wines, a small producer in nearby Kuitpo. Top Note’s cellar door is too small for us, so we’ll be holding this function at Russell’s Pizza in Willunga. This venue comes highly recommended and you can be guaranteed of having plenty to eat while you sample the excellent Top Note wines.

As noted earlier, we will be visiting Longview Wines in March which will be at the Longview cellar door in Macclesfield. You can expect to taste a large selection of “old world” and “alternative” varietals along with some of the grapes they were made from.

Details for both of these functions will be found elsewhere in this issue of The Grapevine.

Regards,

Jeremy Begg, President

FUNCTION RSVPs – A REQUEST FROM BRIAN LONGFORD

All members should be aware by now that Brian has taken responsibility for collating the RSVPs for each function. You can all make Brian’s life easier by completing these simple actions:

- Respond promptly – don’t leave it to the last minute.
- Please include other details as requested, such as meal choices or dietary requirements.
- When making payment by bank transfer, please make sure you specify your name in the transfer “description” field. Note that some banks’ web sites provide two fields for describing the transaction – one which appears on your bank statement, and one which will appear on Brian’s. Be sure to fill in the correct field (or both). There’s no need to go into great detail; usually your surname will be sufficient. Without this crucial information it’s very difficult to know who has paid and who has not.

MEMBER BADGES – DO YOU NEED A NEW ONE?

- Whilst it’s pleasing to see so many members proudly wearing the member badges at each Guild function, it’s also noticeable that some badges are in better condition than others.
- If you’d like to get a replacement badge please let Carol Seely know as soon as possible so that she can order them in time for the next function. Replacement badges are \$10 each. I’ve ordered mine!

JEREMY BEGG

THANKS FROM FOOD BANK

Thank you so much to all of those who donated food for those less fortunate at Christmas. There were bags and bags of food and Food Bank asked me to pass on their sincere thanks for your generosity.



HELEN GLASSON

NEXT FUNCTION – TOP NOTE WINES

We are in for an experience not to be missed in February with a triple treat; Lovely cool climate wines from Top Note winery, a performance by the acclaimed opera singer and owner, Cate Foskett, plus a mouth-watering selection of koftas, salad and pizzas at Russell's Pizza in Willunga.

Top Note owners Nick and Cate Foskett will present their wines made from the best parcels of grapes on their property at Kuitpo. With an elevation of 330m the property is much higher than neighbouring McLaren Vale allowing them to produce cool climate varieties such as Pinot Noir, Chardonnay and a rare red Semillon. They also produce Shiraz, Merlot and Cabernet Sauvignon. Their luscious 2016 Sparkling, has already won gold medals.



CATE AND NICK FOSKETT



Cate and Nick are not your typical winemaking duo. Nick came from a career as a computer chip designer in Silicon Valley and Cate is an opera singer. They decided on a “tree change” and both went back to university, Cate becoming the viticulturist and manager and Nick becoming the winemaker.

They purchased the vineyard which now has 17 hectares of vines, repurposed the existing cottage into a wine tasting area (minus a wall here and there), learnt how to run the winery and farm while overseeing the construction of a new architecturally designed home that took two and a half years to build.

All that takes a lot of commitment. Incorporated into the new home is a “song tower” so that Cate can practice her opera – when she’s not busy on the tractor.

Nick is passionate about his wines, carefully selecting grapes from the best sections of the vineyard before contracting the remaining grapes to other wineries. Top Note’s High C Sparkling wine (a beautiful blend of Chardonnay and Pinot Noir) recently won **two** more trophies at the Adelaide Hills Wine Show.



RUSSELL’S PIZZA

Our venue for the tasting is Russell’s Pizza in Willunga. Russell’s have a great reputation and we are advised they keep bringing out the Pizza until we tell them to stop (vegetarian, gluten free etc options are available) and the koftas and salads come highly recommended.

Top Note wines will be available for purchase with lunch on the day either by the glass or at a discounted price for bottles.

PLEASE NOTE: Russell’s Pizza are opening especially for us on the day so we are starting later than usual at 1.00pm. There will be a short tasting of Top Notes 4 wines followed by lunch and Nick and Cate will be available to answer any extra questions over lunch. After lunch Cate has offered a real treat, she will sing an aria from one of her operas.

HELEN GLASSON

Wine Guild of SA - Top Note Wines

At
Russell's Pizza

13 High Street
Willunga

1.00 pm, Sunday 28th February 2021

Wine tasting presented by Cate and Nick Foscett

Award winning High C Sparkling (Blend of Pinot Noir and Chardonnay)

Pinot Noir

Cabernet Sauvignon

Shiraz

To Be Followed By Lunch

Koftas

Salads

Pizza – all you can eat.

Dessert

Note: Russell's will accommodate any food preferences such as Vegetarian, Gluten free, excluding seafood etc, please note any preferences when booking.

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

\$49 Members

\$59 Repeat Guests

As per our new "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 19th February with your dietary requirements.

ACCEPTANCE SLIP - TOP NOTE FUNCTION [Only required if you don't intend to respond by email or phone]

First Name(s).....Surname(s).....

No. of Members attending @ \$49 pp Amount \$ _____

No. of New Guests attending @ \$59 pp Amount \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 19th February** with any special dietary requirements.

Make cheques and Money Orders payable to **“Wine Guild of SA”**. Details for EFT payments are as follows: Financial Institution: **Beyond Bank, BSB: 325-185, Account No: 03317761, Account Name: Wine Guild of SA Inc..**

Please make sure to include your name(s) with EFT payments. **As funds transfer can take a few days please also email or phone Brian when making payment so we know by the RSVP date that you are attending.**

Phone and email registrations to Brian Longford are also accepted.

AND THEN THE NEXT FUNCTION:

LONGVIEW WINES, MACCLESFIELD, 21ST MARCH

To make up for the restrictions on activities in 2020 and because we wanted our visit to coincide with ripe grapes on the vines (so we can have a taste of them), we have arranged a function at Longview Wines, Macclesfield on **Sunday 21 March 2021**, at 11.30am.

We will be hosted by managing director Peter Saturno (on left in photo with his brother Mark) who will share with us the passion he and his family have for Longview and talk about its rich history and wines, including the renowned Queenie Pinot Grigio, named after Peter's grandmother Tarquinia Saturno.



LONGVIEW WINES

Longview is one of the most awarded wineries in the Adelaide Hills wine region and it has a truly spectacular setting. The views in all directions over the undulating slopes are stunning, as are the buildings and surrounds which include sculptures carved from marble sourced from the property, the same as the stone used for the war memorial on North Terrace.



SATURNO FAMILY

The Saturno family have wine and food hospitality in their blood, consistent with a strong Italian heritage, and their first vintage at Longview was in 2001. The multiple grape varieties grown at Longview have been planted to suit the natural aspects and gradients. The north facing slopes have been planted with red varietals including Cabernet Sauvignon, Shiraz, Nebbiolo, Barbera and Pinot Nero, with classic cool climate varietals, Sauvignon Blanc, Riesling, Gruner Veltliner, Pinot Grigio and Chardonnay on southern slopes.

Our visit will include a talk by Peter about Longview and its heritage on the lawns overlooking the vineyard (weather permitting!) and a wine tasting hosted by Peter.

LUNCH

An Italian inspired 2 course lunch, consisting of antipasti platters and pasta dishes, prepared by Longview chefs. Homemade pasta sauce, cured meats and grilled vegetables are sure to be included! Vegetarian, vegan and gluten free requirements can all be catered for. Wines will be available with lunch and to take home, at a very generous discount.

This is a visit and experience not to be missed! So, please mark in your diaries now:

SUE AND SANDY MACGREGOR

CALLING ALL PHOTOGRAPHERS (YES, YOU!)

Every edition of the grapevine includes photos of our time spent at the previous event. And don't we all scan the pages to see if our face has been included?

A member has suggested, and we think it's a great idea, that photos other than folks eating and drinking, i.e. scenery, barrel rooms, old machinery, winery dogs or other animals, sun/birds/ufo on the grapes etc could be included in each edition.....from anyone.

This is not to say we don't appreciate the photos documenting our functions. We do! And they will continue to appear in the Grapevine.

So, we would like you to submit any photos of any wine (within reason and taste!) or winery related experience to the committee, and our thoughts are that the best ones (which may be a lot more than 12 if more than one per month) will be put into a calendar, which would be available for sale at the last function of the year, at a probable cost of \$20. We'd like to hear from you at the next function whether you'd be interested in a calendar as proposed...

No special equipment required (phone photos are fine) and there may well be prizes for entries as well as the significant kudos!

Please submit photos to info@wineguildsa.com, together with a subject description (if not obvious) and details of when and where taken.



National Wine Centre



Wine samples

SUE AND SANDY MCGREGOR

LONGVIEW WINERY

154 Pound Road Macclesfield

11.20 AM for a 11. 30 START, SUNDAY 21ST MARCH 2021

INTRODUCTION TO LONGVIEW WINES

WINE TASTING

LUNCH

Antipasto platters: Sourdough, salami and grilled vegetables, Bocconcini

Pasta : Fettuccini pesto and Pappardelle Puttanesca

Wine available for purchase with lunch at discounted price, no BYO.

Guests with dietary requirements: e.g. vegetarian, vegan and gluten free will be catered for upon request

\$55 MEMBERS

\$65 NON-MEMBERS

As per our new "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 March 14th March, with your dietary requirements.

ACCEPTANCE SLIP [Only required if you don't intend to respond by email or phone]

First Name(s).....Surname(s).....

No. of Members attending @ \$55 pp Amount \$ _____

No. of New Guests attending @ \$65 pp Amount \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 14th March** with any special dietary requirements.

Make cheques and Money Orders payable to "**Wine Guild of SA**". Details for EFT payments are as follows: **Beyond Bank, BSB: 325-185, Account No: 03317761, Account Name: Wine Guild of SA Inc..**

Please make sure to include your name(s) with EFT payments. **As funds transfer can take a few days please also email or phone Brian when making payment so we know by the RSVP date that you are attending.**

PROPOSED WINE GUILD OF SA TOUR OF KANGAROO ISLAND: MAY 14 – 17, 2021

"If you live on Kangaroo Island, you are better off than 99.9% of the world's population"

(Bumper sticker on an island vehicle)

A BIT OF GEOGRAPHY

Located at the entrance to the Gulf St. Vincent and measuring approximately 155km east to west and 55km north to south and covering an area of 4400 sq. km, Kangaroo Island is Australia's third largest island. It is separated to the north from Yorke Peninsula by Investigator Strait and from Fleurieu Peninsula to the East by Backstairs Passage. At its highest point, the island is 307m above sea level. (trivia question – what are the two larger islands?)

Visited in 1802 by the English explorer Matthew Flinders, Kangaroo Island—named for its abundance of kangaroos—was often visited by whalers and sealers. Nepean Bay, its best harbour, was the site of the state's first (temporary) settlement in 1836. The 2016 Census showed that 4700 people called Kangaroo Island home.



Being surrounded by the sea, Kangaroo Island can truly profess to enjoy a prevailing 'maritime climate'. Proximity to the coastline and other geographical features have been shown to introduce their own effects on the weather conditions and a key element of the Kangaroo Island weather system is the long and protracted ripening season during the relatively cool summer.

Local producers have been fiercely protective of the clean, green image of Kangaroo Island and for good reason. Today they produce a stunning variety of foods, such as high quality meat products, pure honey, some of the finest seafood and of course, world class wines.

Kangaroo Island is one of South Australia's newest wine regions with reportedly 30 growers, 12 wineries and more than 100 hectares of vines. It is unique that the region is spread over such a large area, with such varying soil compositions, weather patterns and rainfalls, and also that no vineyard joins another in the vast region. Most of the vineyards and wineries are on the Eastern half of the island.

VINEYARDS, WINERIES AND CELLAR DOORS

A search for KI wineries can bring up about 12 different businesses. However less than half has a cellar door and only about 3 offer food. Some cellar doors and eating facilities are seasonal.

The main, larger wineries include Bay of Shoals; Dudley Wines; False Cape Wines; The Islander Estate and Spring Road Wines. Most of these offer cellar door tasting but could be seasonal.



Others only having a vineyard, or so called boutique establishments, include Snow Dragon Wines; Hazyblur Wines; Latham Wines; Amadio Wines; Rookery Wines; Two Wheeler Creek Wines and KI Estate Wines. At the time of preparing this story, some of these businesses were closed leaving three wine producers on the island.

HOW TO GET THERE

Most visitors to Kangaroo Island choose to take the Sealink Ferry from Cape Jervis, the journey to Penneshaw taking about 45 min. Sealink also provides a bus service from Adelaide to Cape Jervis and a hire car can be collected at Penneshaw. There are also flights from Adelaide to Kingscote with a hire car available.

The obvious advantage of taking a car across is that your luggage stays in the car from home to the accommodation on KI. Normal cost for an average car less than 5m long is \$196 return.

Standard Adult fare is \$98 return with concession being available at \$80 return. For our May visit, Sealink has offered a discount to members. Please read "CONDITIONS" below VERY carefully



CONDITIONS FOR OBTAINING A DISCOUNTED FARE

SeaLink Kangaroo Island is pleased to offer members of the Wine Guild a special 10% discount on return ferry travel for passengers and standard vehicles.

VERY IMPORTANT: QUOTE '*Wine Guild SA KI21*' when making your bookings.

- The 10% Discount is available for bookings made direct to SeaLink **by phone only** and valid for Travel between **12th May 2021 – 21st May 2021 inclusive**
- Valid for **New bookings** only between **4th January 2021 to 14th May 2021**
- Discount not available for online bookings
- Valid for 10% discount on passenger ferry fares and 10% discount on a standard car up to 5 metres
- Cars **over** 5 metres will be charged at per cm rate
- This offer is not valid with any other special offer or discount
- Please refer to the SeaLink Sailing Timetable for ferry sailing times or call 13 13 01 for additional sailing times that may be added to the schedule
- SeaLink Travel Group Payment & Cancellation Term & Conditions apply

Guild members are urged that as soon as the payment is made to the Guild for the accommodation, that a return ferry booking is secured to ensure you are not left behind. Bookings can be made by calling 13 13 01. If you need to cancel or postpone the journey, Sealink will generally put the booking on hold for 12 months.

Payment details for the accommodation is covered elsewhere in the Grapevine.

WHERE TO STAY

Based on the availability of suitable accommodation and the location of wineries and activities, the Wine Guild committee decided to stay at the Mercure Kangaroo Island Lodge in American River. Designed to blend with its surroundings, the Lodge sits in bushland overlooking American River Bay. Well positioned in a region popular with nature lovers and adventure seekers, this hotel provides a truly idyllic getaway. Offering 38 rooms with pool or water views, Mercure Kangaroo Island Lodge features a restaurant, bar, pool, WiFi and internet access plus conferencing facilities and it is about a 25min drive from the ferry terminal. <https://www.kilodge.com.au/>



While there may be cheaper accommodation to be found, considering the facilities on offer at the KI Lodge, the convenience of location and the camaraderie derived from all members staying at the same venue makes the KI Lodge a worthy contributor to the success of the Wine Guild's 2021 visit to Kangaroo Island.

WHAT ARE THE ACTIVITIES.

There is no shortage of experiences to keep a visitor occupied for a couple of weeks. Although the Wine Guild is primarily touring the island to check out the vineyards, wineries and wines, the Guild has also selected a few other visits involving non wine related activities that will add to the overall experience of visiting Kangaroo

Island. Of course if you are not in a hurry to return home there are plenty of things to fill in the extra time. Some of these are listed near the end of this article.

On the assumption that most members will be travelling to KI Friday morning or earlier, an interesting afternoon has been arranged. After the pick-up from the KI Lodge we travel to Emu Ridge Eucalyptus for lunch and a tour of the distillery. <https://www.emuridge.com.au/>. It is also the cellar door for KI Cider.



This will be followed by a “not to be missed” Show at Raptor Domain <https://www.kangarooislandbirdsofprey.com.au/> .

Next stop is Clifford’s Honey Farm for some sampling of Ligurian honey and a tour <https://www.cliffordshoney.com.au/> .

Dinner is being prepared by volunteer members of the American River Sports and Community Club in what is affectionately known as The Shed. The regular dinner nights are a fund raiser for a variety of community projects. Apart from offering a choice of several dishes there is a licensed bar with KI sourced wine and beer. And the cost?? Well for \$25 you could have a Porterhouse steak or fisherman’s basket. And if that doesn’t fill you up there is dessert for \$5. After all this a comfortable bed at the KI Lodge will be most welcome.

After breakfast Saturday morning we head for False Cape Winery on the Dudley Peninsula for a tasting and lunch. <https://www.falsecapewines.com.au/> .

Being in need of a little exercise, the next stop is the Cape Willoughby Lighthouse where keen members can climb to the top of the tower. Alternatively take in the historical aspects that are on display.



Less than 30 min away is Dudley Wines which is one of the oldest wineries on KI. With 14 wines in the range there is bound to be something to suit everyone. Dudley Wines is well worth a visit just to see the great view from the deck. <https://www.dudleywines.com.au/our-story>

Continuing the anti-clockwise journey around the peninsula the next stop is KI Ocean Safaris at Christmas Cove for a 75 minute cruise in a 38 seat vessel along the coastal fringes with dolphins, seals and hopefully, weather permitting, a nice sunset. <https://kangarooislandoceansafari.com.au/sunset-safari-2/>.

The day concludes with dinner at the Kingsgate Haven Restaurant in American River which will provide another tasty home-cooked style meal.

Sunday starts with renewing our friendship with Yale Norris from The Island Estate Vineyards. Most members will remember the efforts that Yale put in to provide us with a presentation in Adelaide in February 2020. This time we are heading for the vineyard and winery which, after the fires late 2019, is still a work in progress but with Yale’s generosity should provide a rewarding time. <https://www.iev.com.au/>.



This will be followed by lunch at a little place called “Café Scrumptious” and, by all reports, the food lives up to its name. <https://m.facebook.com/CafeScrumptiouski/?ref=bookmarks>.

A short drive later finds us at Bay of Shoals Winery for a tasting and a tour of the facilities. The winery is located north of Kingscote in a picturesque spot overlooking the Bay of Shoals. <https://www.bayofshoalswines.com.au/>

If you would like to try something other than wine then the next stop at Kangaroo Island Spirits (KIS) will be of interest. KIS is the island's only boutique distillery. Its range includes six liqueurs, three vodkas and a premium gin. <https://kispirits.com.au/>. We conclude the day with dinner in the Reflections Restaurant at the KI Lodge.



TOM OLTHOFF

RSVP KANGAROO ISLAND

RSVP for the Guild's Kangaroo Island tour is simple – all you have to do is book your room!

To do so, make a payment for three nights accommodation: That's \$165 per room per night (for two persons)

Total: \$ 495.00

Make your payment to the Guild in your usual fashion – cheque, Money Order or EFT.

You must do this by no later than **4pm Sunday 28 February** as we will be closing off accommodation bookings after that time. If you're making an EFT payment, please include your name and "KI" on your transfer to assist Brian to reconcile payments. (If staying elsewhere please advise both Carol and Brian)

When you make your payment please **email both Brian and Carol** to let us know that you have done so and to let us know who will be in the room (we could just assume that a room will be booked by two partners but, hell, it's the 21st century after all... who are we to judge?). I'll email you in return to confirm your booking.

The Guild has booked 23 rooms for the KI trip and we anticipate that will be sufficient based on indications so far. However, to avoid disappointment we recommend that you make your booking sooner, rather than later. If you wish to be creative with your room booking (twin share with another member or extra person in your room) then please call or email Carol Seely so we can be sure we know what's going on.

Don't forget Tom's recommendation noted above; **book your ferry crossing early.**

OTHER KANGAROO ISLAND COSTS:

There are basically three cost components for the tour:

1. First, the accommodation. Coach pick up will be from the **Mercure Kangaroo Island Lodge**. If you choose to stay elsewhere we will do our best to help you with the coach but it is most likely that you'd need to drive to the Mercure each morning and back to your accommodation each evening.
2. The second component is the cost of transport whilst on the Island, tasting costs and meals. The major part of this is the cost of the coach and that cannot be finalized until we know exactly how many people will be sharing it. We are also unsure, at this stage, which meals will be pre-paid and which will be at your expense at the time. (Either way, of course, you will need to outlay the same (or a similar) amount of money.) Our best estimate of the cost for meals, coach and sundries for the three days is 375-425 per person. The final cost for these items will be calculated closer to the event and you'll be asked to make a separate payment at that time.
3. Of course, the remaining cost is getting to the Island in the first place. This will be your own responsibility – don't forget to check out **the discount rate** for the ferry if that's how you'll be travelling.

CAROL SEELY

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

May 1973, 7 wine co-operatives representing 2500 growers from around "South Australia" form a consortium to launch their own brand of wine, "James Cook".

Also at the time Crayfish prices must have been reasonable as a mouth watering recipe follows. 48 years later and we might go out get one to try it too.

A new label launched

Universal Wine Cellars Limited, a South Australian company, which has just launched its James Cook wines in NSW, is an exciting new venture which means a new deal for seven South Australian wine co-operatives.

The co-operatives, representing 2500 growers, have banded together as a consortium.

Previously they sold the bulk of their wine to the big, established wine producers who blended it to produce some stylish wines under their own labels.

Now the co-operatives will produce and market their own wine under the James Cook label.

The new company is the first of its kind in the wine industry. The co-operatives produce 25 per cent of Australia's wine output.

They are: Barossa Co-operative Winery Ltd, Renmark Growers Distillery Ltd, Berrl Co-operative Winery and Distillery Ltd, Loxton Co-operative Winery and Distillery Ltd,

Walkerie Co-operative Distillery Ltd, Clarevale Co-operative Winery Ltd and Southern Vales Co-operative Winery Ltd.

Universal Wine Cellars is an all-Australian independent company which will not be available for overseas takeover.

Varieties

Wines to be marketed under the James Cook label are selected by a panel of five independent experts. Wine is selected on quality. There is no commitment to market the wine of any particular co-operative member.

Wines come from the Barossa Valley, Southern Vales districts and the Clare and Murray River vineyards. A welcome innovation, which other wine companies could well

follow, is that James Cook wine labels, will show the grape variety and the district where the grapes are grown.

The advantages of the new consortium are enormous. Previously growers did not know where their wines were going or where the market lay and they did not get sufficient capital return.

The co-operatives sold their wine to major companies because they had to make a quick return to members.

Universal Wine Cellars Limited is only six months old, but already it has launched its second market in NSW (South Australia was the first).

This month, South Australian Premier, Don Dunstan, publicly launched James Cook wines at a dinner party at the Pater-noster Restaurant.



James Cook . . . inspiration for a new range of wines.

LOBSTER A LA SCOTCH

Here is a good way to enjoy a lobster from the chef at the Shore Motel, Mr Zvonimir Leskobar.

It takes 20 minutes to prepare, 15 minutes to cook and to serve six people you will need:

- Three 2lb lobsters.
- 1 cup scotch whisky.
- 1 cup cognac.
- ½ cup white port wine.
- ½ cup madeira wine.
- ¼ cup olive oil.
- ½ cup butter.
- ½ pint cream.
- 4 egg yolks.
- 6 shallots.
- 1 tablespoon crushed garlic.
- Salt and pepper to taste.

Cut the lobsters lengthwise, remove the meat and wash it. Rinse the shells very thoroughly and place in oven to dry for a few minutes.

Chop the lobsters into small chunks, chop shallots and crush garlic then combine with egg yolks and cream and whip together.

Now that you have all the ingredients ready, take a large shallow pan, add oil and butter making sure that oil and butter is very hot then add lobster and cook over very high flame for a minute or

two, then add shallots and garlic.

Almost immediately add madeira wine and port wine and again cook for a few minutes until liquid is reduced to two thirds then add cognac and whisky. Flame it and remove from fire.

Now that you have finished cooking the lobster, sprinkle with salt and pepper, pour in mixture of egg yolks and cream and shake the pan slowly until it turns to a nice smooth custard.

Serve in individual shells with curried rice and mashed potato.

The great mixer

Vat 69

The Scotch chosen in 1863 by the Scots themselves as the smoothest in a hundred.



SOUTH AUSTRALIAN WINE-RELATED EVENTS

If you are looking for something to do related to wine, the list below may help you. If you know of any other events please advise the Grapevine editor.

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

WINE GUILD FUNCTIONS FOR 2021

Date	Activity
28 February 2021	Top Note Wines. Venue: Russell's Pizza, 13 High Street, Willunga.
21 March 2021	Longview Wines, 154 Pound Red, Macclesfield
11 April 2021	Cyrano Wines, Carey Gully
14-16 May 2021	Kangaroo Island Tour
20 June 2021	Educational Function - "Winemaker's Masterclass" with Rebecca Wilson at Bremerton Wines, Langhorne Creek

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