

PRESIDENT'S WELCOME

Where has the year gone, Christmas will be here in next to no time and then before you know it, we will be celebrating the new year.

Our last function in October was a trip to Uleybury Wines to the North-East of Adelaide, within the Mount Lofty Ranges. This picturesque area is fast becoming a formidable wine growing area. The weather gods did not do us any favours creating a little inconvenience, but it was an interesting day none the less with an exceptional turn out of members. Harry Mantzarapis, the winery owner and wine maker, took us through his journey with a tasting of 6 wines. Followed by antipasto and endless supply of woodfired pizzas of which my favourite would definitely be the mushroom pizza. A more in-depth function report by Phil Harris appears later in this Grapevine.

In recent news, several South Australian wineries have been amongst those receiving top awards both here and overseas:

South Australia's Yangarra Estate Vineyard has made headlines by securing the second spot in Halliday Wine Companion's Top 100 Wineries for 2023. This list, curated by chief editor Campbell Mattinson, highlights the best of Australia's wine industry.

Located in the Blewitt Springs region of McLaren Vale, Yangarra Estate Vineyard has recently opened a new cellar door, giving visitors a closer look at where the magic happens.



First Drop Wines, based at the Home of the Brave in the Barossa has been awarded the Wine Spectator's Critics' Choice Award at the New York Wine Experience 2023 for their Mother's Milk Shiraz 'in recognition for producing one of the greatest wines in the world',



Alkina Wine Estate has been honoured with a Global Best of Wine Tourism Award for Wine Tourism Accommodation. This prestigious accolade celebrates the pinnacle of wine tourism experiences across the 12 Great Wine Capitals worldwide, which includes iconic regions like Bordeaux and Napa Valley. The Australian Ambassador to Switzerland, Elizabeth Day, presented the award during the Great Wine Capitals Global Network Annual General Meeting in Lausanne.



We are very lucky that all these wineries are an easy drive from Adelaide CBD - well worth a visit.

Our next event is the last for this calendar year – the Christmas Function will be at the Adelaide Royal Coach Hotel on Sunday 10th December - more details further on in this issue. Look forward to seeing as many members as possible there.

As well as a report on the last function and the event notice for the Christmas function, there is plenty more to read in this Grapevine including "Not the Uleybury Function" - an article from Carol Seely on her cycling adventures in wine country, 3 articles submitted by Andrew Yap - "What do you think of this wine?"... And what to say!, 2023 McLaren Vale Wine Show and Glut of wine worldwide, plus much more ...

As this will be the last Grapevine of the year, I would like to take the opportunity to wish everyone a Happy and Safe Festive Season.

Paul Sumsion

LAST FUNCTION - WINE TASTING AND LUNCH – ULEYBURY WINERY – One Tree Hill

Another delightful Spring Day to travel through the hills area of One Tree Hill to the Uleybury Winery. The hills were rolling with vines, up and over as we arrived at our day's event. The cellar door boasts several areas, inside and out, to spend time sampling the wines on offer.

As we walked toward the cellar door, we passed outdoor areas that made you feel like you were in someone's home ready for a lunch and some good wines and banter. We were all seated together indoors on two long tables in front of the inbuilt pizza kiln, which ensured we didn't go cold during the tasting. The weather outside was varied, but expected, and the skies turned blue for those that had the same idea as us but had to enjoy the views from outside.

Uleybury Winery is a family owned and operated boutique winery that produces only premium quality wines that have distinguishing varietal characteristics and flavours that are inviting to the palate. Owned and operated by highly experienced wine maker Harry Mantzarapis and his family. Paul introduced us to Harry and the tasting began. He was quick to share a video to begin the presentation of the surrounding estate. You could see the pride he has in his "part" of the world.

Our first wine: -

2022 ULEYBURY SPARKLING (Elephantine)

Co-fermented Blend of Chardonnay and Semillon shows floral aromas together with pink lady apple and citrus fruits. The palate shows lifted citrus fruits with white peach, honeydew that leads to a round, soft, and slightly creamy finish.

Best enjoyed young, "why wait!". RRP \$33



Next up: -

2021 ULEYBURY PINOT GRIGIO

A beautifully clean and crisp flavour, with a nose of freshly cut pear and a subtle hint of tropical and citrus fruits. The palate is smooth and velvety textured, delicately balanced with nashi pear, honeydew, and lemon sherbet flavours.

There was almost unanimous agreement at our table that this wine is so "refreshing". Another one "not to be left too long in the bottle". RRP \$25



Number 3: -

2022 ULEYBURY SANGIOVESE ROSE' (Porky Blinders)

A bright salmon pink Rose' made from their estate grown Sangiovese single vineyard. Shows fresh aromatics with lifted florals, bright juicy fruits of strawberry and white peach. Great natural acidity with an appealing texture on the palate.

Was a pleasure to drink. We felt it would be a great accompaniment to any "cold seafood". RRP \$27





Number 4: -

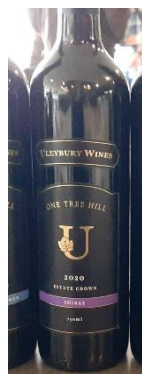
2020 ULEYBURY GRENACHE

A bright and juicy style of Grenache showing lifted florals with aromas of violets, pepper, and dark fruits. Aged in French Oak Barrels, this flavorsome wine delivers flavors of strawberries, cherries, and raspberries, finishing with soft, smooth velvety tannins. RRP \$30

Number 5: -

2020 ULEYBURY CABERNET SAUVIGNON

Low yielding estate grown Cabernet Sauvignon is a rich full-bodied style, delivering beautifully perfumed varietal Cabernet aromas of blackcurrant, liquorice, mint, and mocha oak. The palate shows characters of plum, blueberry and black cherry. Superb concentration with ripe but smooth tannins and excellent length. RRP \$30



Number 6: -

2020 ULEYBURY SHIRAZ

Also, estate grown with low yields, this Shiraz delivers dark cherry and blackberry aromas, with a hint of forest floor spice. On the palate it shows complex layers of ripe berries, plum fruits, dark chocolate, and mocha oak. Aged in new and seasoned and American and French oak. RRP \$30

Drinking this wine, you could imagine accompanying it with a beautifully cooked steak with a garnish of melted blue cheese on top. (Sadly, we got to try it, but it was out of stock, so we couldn't bring any home. Good news is the next vintage will be released early 2024)



Now you will notice I have included two photos of the labels above. These little gems of wine have had their labels designed by Pete and Di Rawlins' son-in-law Ashley Haine. Very appropriate to the names of the wine, "Elephantine and Porky Blinders".

A great "vision" and "play on words".



Harry has a clear vision for his wines too. He explained "as an owner/ winemaker of a boutique winery/vineyard, you can produce wines to the style and quality of the wine you want. Low yielding and higher quality". As an experienced winemaker, Harry is "easy going" and produces wines to his "likeable style". Lighter, easy to drink with minimal interaction. He wants to "make the best wine they can make."

Lunch was a Mediterranean theme and consisted of antipasto boards and a plentiful assortment of traditional wood oven pizzas.

Philip Harris

NOT THE ULEYBURY FUNCTION ... by Carol Seely

Sure, some of you visited a winery in October... meanwhile, others of us were on a fully-fledged tour of an iconic SA wine area. I speak here of the SE of SA, which plays host to Mt Benson, Robe, Wrattenbully and Coonawarra - to name but a few of its wine regions.

Okay, so it wasn't really a wine tour - it was actually a cycling and camping trip. But the principle's still the same, isn't it?

Starting at Mt Gambier, Day 1 was a ride over the Victorian border to Nelson. Typically, given that it's Victoria, it rained! In fact, it was very definitely cold, wet and windy! Makes you wonder why Victoria bothers to exist. In fact, I've always thought that the only reason to have Victoria at all is so we can get our cars through to the Spirit of Tasmania Ferry.

The return to Mt Gambier also made me speculate on another fact: given that Mt Gambier's entire industry seems to be based on planting trees, haven't they ever heard of windbreaks? Having ridden out of the pine plantations the open, flat, treeless areas surrounding the mount itself were, on that day, an almost endless windy suffer fest!

Still, back at camp and, eventually, dried out and warm again it was time to try some wine! Our hosts, and bar, for the evening were the South Gambier Football Club and I quickly got the impression that they haven't sold a wine for quite some time... perhaps ever! Upon enquiring about the Wine List I was directed to the other end of the bar. Still unable to find it there I asked again - and it turns out that I wasn't going to find a Wine List but "the wines themselves" instead. So peering to the back of the bar I discerned the three choices on offer - Zema, Zema and Zema. Oh well, at least it's local. I chose Zema.



Day 2 turned out to be another cold, wet and windy suffer fest to find, eventually, Beachport. Still no vines to be seen - hardly surprising, I think they would have shrivelled up and died in these conditions. BikeSA provided this evening's bar service with a choice of three different locals - Di Giorgio, Di Giorgio... and Majella. Oh dear, I'm not very good with decisions.

Day 3: Finally, some sunshine and finally, some vines. Today took us through both Robe and Mt Benson with beautiful vine-vistas to either side as we cycled through to Kingston (SE) (with a pause, on the way, at Wangolina Station for afternoon tea). Guilders may remember Wangolina Station, as we visited them as part of our tour in 2013. My overriding memory was of the Winemaker, Anita, suggesting that Gin and Moscato is the breakfast of champions.



Despite being only just outside the Mount Benson Wine Region, Kingston Football Club seemed no more familiar with pouring a wine than the previous Footy Club had been. At least, though, there were so many to choose from that I can't even list them here. However, after selecting a Wangolina Station Tempranillo I was asked if I would like a small pour or a large pour. With a view, solely, of avoiding unnecessary wear to the floor, I opted for the latter. However, the Sommelier was unsure what to charge for the large pour so he asked his colleague - only to receive the reply "I don't know, we don't do large pours!" After some spirited negotiation we settled on a price acceptable to all.

Day 4 proved very interesting on the wine front as we cycled back inland to Naracoorte. What made vines and wines such a focus today is that there basically wasn't any! I was genuinely surprised that between the coastal

districts and those of Wrattenbully and Coonawarra there seemed no appetite for sticking the odd row of vines into the earth. It seemed good growing country, mind, just maybe not for vines.

Day 6 saw us heading down to the famous Coonawarra - via a somewhat inland route to keep us off the main highway as much as possible. Lunch was served on the lawns of Wynn's Estate where, much to my surprise, there had been set up an impromptu wine tasting table. With a small selection of Wynn's staples to sample with lunch, it was one of the best lunch break settings we'd seen.

Naturally, on leaving Wynn's, it was practically mandatory to take a picture of the now almost iconic Coonawarra Railway "Station". Interestingly, the railway line for the length of the Coonawarra (from the first wineries in the north all the way south to Penola), with the exception of about 100 metres in front of the aforementioned iconic "Station", has been converted into a "rail trail" for bikes and walkers. There you are, everyone, a new way to explore the Coonawarra – don't drink and cycle!

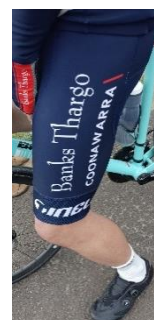


On arrival in Penola I checked out the town. Feeling that I was insufficiently devout to visit the Mary MacKillop Interpretive Centre I opted, instead, for the Koonara Wines Interpretive Centre (and Cellar Door). Again, Guilders may remember this from our 2013 visit. With free shipping at Koonara on orders of six or more it was a task lacking in any difficulty whatsoever to find six that I liked! Incidentally, the place was packed - mostly with people who appeared to have arrived by bicycle!

Finally, Day 7 saw us riding back into the cold, wet and wind on the return to Mt Gambier, where, that evening, I discovered that the South Gambier's had added another option to their wine portfolio - Koonara. Have they been following me?

That evening, and overnight, a tempest of almost biblical proportions settled upon us... perhaps more of us should have visited Mary and less Koonara!

Post Script: Of course, it wouldn't be a Guild function without having access to a viticulturist or a winemaker. On this particular trip Jon, of Banks Thargo Wines, filled both roles eminently. Jon is a fellow cyclist and he regaled us, throughout the trip, with information on local grape growing and winemaking - as well as general tourist knowledge (being a local). Jon sells some of his fruit locally and that which he does make into wine he sells mostly through boutique wine stores in Victoria.



Carol Seely

Member Contributions

If you have anything interesting you would like to share – such as photos taken at Wine Guild functions, information/comments on anything wine-related, such as places you have visited, articles you have read, etc. that you think may be of interest to Wine Guild members your contributions are very welcome and can be sent to the Grapevine Editor Alison Ager on elal@iimetro.com.au.

The Wine Guild committee are also very keen to hear any suggestions you may have for venues for future Wine Guild functions/tours so please feel free to contact the committee with your suggestions. Thank you.



Member Details Update

To ensure our membership records are up-to-date, please let us know if there have been any changes to your contact details such as address, phone number and email address etc.

NEXT FUNCTION – CHRISTMAS LUNCH – ADELAIDE ROYAL COACH HOTEL

Our Christmas Lunch on 10 December, will be at the Adelaide Royal Coach Hotel, Dequetteville Terrace, Kent Town where the Wine Guild has previously held 3 Christmas functions in 2009, 2010 and 2011.

The aim for the day is plenty of fun and socialising, including, by popular demand, a cunning quiz set by Carol – this quiz is titled “Barossa Wineries without Wines!” – sounds intriguing ... and there will be a prize for the winner(s).

As usual, there will be pre-lunch sparkling wine and this year will see the return of Krap Kringle.

What is Krap Kringle? Many of you probably know about Kris Kringle, but this is slightly different. What we would like each of you to do is bring along a wrapped gift of something from home that you no longer want. Perhaps you have gone on a diet and you no longer want that bar of chocolate in the cupboard; or perhaps you have a vase that someone gave you but, to put it politely, your fashion preferences have changed!! Note the “gifts” just need to be wrapped; there is no need to put anyone’s name on them.

The gifts will be distributed to members according to very strict rules that will be explained on the day!!

Accommodation

The Adelaide Royal Coach Hotel have offered 10% discount on selected rooms for anyone attending the Christmas function – just mention the function when booking direct through the hotel ... rooms are limited at this time of year so book as soon as possible if you are interested.

Charity Food Donation



Also, don’t forget to bring your non-perishable foods for our charity collection. As has become customary, we will once again be collecting non-perishable foods for donation to charity.

The charity selected for this year will be the same as last year – Foodbank. Foodbank is the largest food relief organisation in Australia, linking surplus food and groceries to people in need.

According to the **Foodbank Hunger Report 2023**, 282,000 households in South Australia and Northern Territory struggled to put food on their table last year. Last year, Foodbank sourced the equivalent of 82 million meals for their 2,625 charity partners.

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.

Frost damages vineyards in the Clare Valley

On Thursday 26 October, prolonged frost conditions hit the southern part of the Clare Valley, with vineyards around Auburn, Leasingham and Watervale suffering the most damage.

Temperatures dropped at around midnight, continuing through until around 7:30am Thursday. Damage across the region was widespread mostly due to the length of time low temperatures lasted rather than the temperature itself.

Low lying vineyards were the worst affected with frost fans ineffective against the prolonged low temperatures.

The extent of the damage is still being assessed to determine how the coming vintage will be affected.





Wine Guild of SA - Christmas Lunch

at

**Adelaide Royal Coach Hotel,
24 Dequetteville Terrace, Kent Town**

11.30, Sunday 10 December 2023

Menu

Pre-lunch Sparkling Wine

Entrée

Pumpkin Arancini on a nest of rocket and tahini aioli

Main

Either

Roast Turkey – Aldinga Turkey with a pistachio and herb stuffing, roast pumpkin and potatoes, honey glazed baby carrots finished with cranberry glaze
or

Barramundi and Scallops – baked barramundi with seared scallops, fresh chilli, peas, cherry tomatoes, chorizo with a lemon and herb risotto

Vegetarian option available on request

Dessert

Kyton's Traditional Christmas Pudding with brandy custard

Wines for consumption during the meal will be available for purchase at the bar

Tea and Coffee available

\$65 Members

\$75 Guests

**RSVP with choice of main meal and any dietary requirements
to Brian Longford by 4pm Friday 1st December**

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.

CHEQUES: Payable to “**Wine Guild of SA**”. Send to: **Brian Longford, 32 Cottenham Rd, Banksia Park 5091**

No. of Members attending	<input type="text"/>	@ \$65 pp	Amount \$ _____
No. of Guests attending	<input type="text"/>	@ \$75 pp	Amount \$ _____

Please email or phone Brian when making payment so we know by the RSVP date that you are attending.

Ph: 0406 305 749

email: bandplongford@bigpond.com

“What do you think of this wine?”... And what to say!

There is a high probability that you will be asked the above question when you are attending a wine function. A wine enthusiast would look forward to such a moment whilst a novice drinker would most likely defer the question to the person standing next to him.

It is not surprising then that the wine writer of the New York Times, Eric Esimov has stated that “Few things are as maddening or as elusive as trying to convey the character of a wine.”

At the bottom of this article are terms to use whenever you are required to describe a wine.

John Duval’s description of the **2019 Sequel Syrah** (Long Shadows winery) was “*well-structured*” and “*full-bodied*” – short and sweet description which encapsulated the physical attributes of the wine. John’s wine was drank at a White House Dinner recently during Prime Minister Anthony Albanese’s visit.

The **Chalk Hill 2022 Tempranillo Grenache** was named McLaren Vale’s Best Wine of the Show for 2023. Andrew Thomas, Chief Wine Judge stated that the wine was an “... example of *vibrant fleshy fruit overlayed with a floral delicacy and poise. Its bright line of acidity and detailed tannin structure are the icing on the cake.*” This lengthy answer included three desirable attributes of a good quality wine.

Many wine authorities believe that a wine should be described as specifically as possible, breaking it down into a group of flavour and aroma components that, when all put together, describe the totality in the glass”, which he disagreed for two reasons. “First, when most people drink a wine, they experience it seamlessly, in its complete form, not as a series of discrete individual flavours, some of which, in the tasting notes, can be so esoteric as to be incomprehensible. Second, these sorts of descriptions capture a wine at a particular moment. But good wines change and evolve, over minutes in the glass, as well as years in the cellar. Overly specific notes often confuse because of the baffling references, and because they are relevant to one distinct moment.”

Eric prefers ‘... a general description of a wine’s character because they are true over time rather than at a moment.’ He uses 15 terms regularly to describe wine in his articles, viz. *energetic, tense, plush, lean, structure, linearity, length, depth, focus, power, precision, life, sweet, savoury and mineral*. A description of the terms can be found in the following link: <https://www.nytimes.com/2019/07/15/dining/drinks/wine-terms.html>

Winemakers, wine judges, wine critics and wine educators frequently use the following terms to describe a wine: *balance, cleanliness, complexity, delicacy, finish, freshness, intensity, length and mouthfeel*. Why don’t you?

Article written by Andrew Yap, Past President and Life Member. Mobile 04149543116.

1. 2023 McLaren Vale Wine Show

The McLaren wine region's annual wine show attracted over 700 entries. As expected, red wines dominated the entries with the traditional regional varieties of Shiraz and Grenache impressing the judges. Awards to Trophy Winners were presented *at the 50th Anniversary of the annual McLaren Vale Bushing Lunch on 27 Oct 2023*).

The Chair of Judges, Andrew Thomas, remarked that "the results of this year's wine show clearly demonstrated the region's viticulturists and winemakers' dedication to striving for excellence. McLaren Vale Grape Wine & Tourism Association's CEO, Erin Leggat, stated that "The innovation and creativity of McLaren Vale's winemakers and viticulturists is really pushing the boundaries of modern winemaking. Over our 100-year-old winemaking heritage, we have always been known for the premium quality of our wines, particularly our traditional varieties of Shiraz, Grenache and Cabernet Sauvignon. As our region's reputation for new and emerging varieties continues to develop it is thrilling to see how winemakers are bringing together the traditional and the modern to create exciting new styles and premium wines to explore and enjoy,"

Trophy Winners (short list) are:

- **Best Traditional White Wine:** MMAD Vineyard 2022 Blewitt Springs Chenin Blanc
- **Best New and Emerging White Wine:** Lloyd Brothers 2023 McLaren Vale Picpoul
- **Best Fiano:** d'Arenberg 2023 The Sun Surfer Fiano
- **Best Rosé:** Hugo Wines 2023 Rosé
- **Best Grenache Predominant Blend:**
Wirra Wirra Vineyards 2022 Original Blend Grenache Shiraz
- **Best Shiraz Predominant Blend:** Shottesbrooke Vineyards Engine Room by Hamish Maguire 2022 Shiraz Tempranillo
- **Best Cabernet Blend:** Shottesbrooke Vineyards Engine Room by Hamish Maguire 2022 Cabernet Sauvignon Sangiovese
- **Best Two Year or Older Grenache:** S.C. Pannell 2021 Old McDonald Grenache
- **Best Two Year Old Shiraz:** Robert Oatley 2021 Signature Series Shiraz
- **Best Two Year Old or Younger Cabernet Sauvignon:** Bec Hardy Wines Pertaringa 2021 Rifle & Hunt Cabernet Sauvignon
- **Best Three Year or Older Shiraz:** Shingleback Unedited 2018 McLaren Vale Shiraz
- **Best Small Producer:** MMAD Vineyard
- **Most Successful Exhibitor:** Chalk Hill Wines
- **Best Grenache:** Serafino Wines 2022 Reserve Grenache
- **Best Shiraz:** Thistledown 2022 Cunning Plan Shiraz
- **Best Cabernet Sauvignon:** Bec Hardy Wines Pertaringa 2021 Rifle & Hunt Cabernet Sauvignon
- **Best McLaren Vale Wine Bushing Monarch:** Chalk Hill Wines 2022 Tempranillo Grenache

This above information has been extracted from the Daily Wine News (Wine Titles Publication, 30 Oct 2023)

<https://winetitles.com.au/trophies-awarded-at-2023-mclaren-vale-wine-show/>

2. Glut of wine worldwide

The oversupply of wine worldwide is not a new problem but given today's climate, it might not be so easy to readjust. Factors leading to this global wine glut include the following:

- Christophe Chateau, Director of Communications for the Conseil Interprofessionnel du Vin de Bordeaux (CIVB), believes consumer behaviour is driving oversupply. Wine consumption by the French has been on the decline. In 1950, consumption was 150 liters per year per person. In 2022, it was 40 liters per year.
- Production in France has decreased, but consumption has decreased faster. At the end of August 2023, the French government announced it would spend 200 million euros (approximately \$212 million) to fund the destruction of surplus wine production in the country. On top of that, Bordeaux received 57 million euros (\$60 million) to remove 9,500 hectares (23,475 acres) of vines in the region.
- Cuisine is altering drinking habits. Instead of multi-course meals, trends favour lighter dishes, or simple finger foods. Red meat is less en vogue. This equates to a rising interest in lighter, lower-alcohol wines, and for Bordeaux, specifically, a decreased interest in the region's full-bodied reds.
- People are drinking less, but better wines. For almost two decades, Australia's wine market has remained rather stable. This is the first time since the mid-1990s that there is an oversupply based on a lack of consumer demand.
- China's decision in 2021 to impose a 218 percent tariff on Australian wine wreaked havoc on Australia's industry and as at 2023 created the amount of excess wine equal to 859 Olympic-size swimming pools.
- The wine industry is still feeling the reverberations of the Covid-pandemic, from supply chain issues to how people purchase and consume wine. However, signs point to a return to "normalcy", however, long-term ramifications remain to be seen.

More information is available from the article "Why Are So Many Wine Regions Dealing With Oversupply?" by visiting the following link: <https://vinepair.com/articles/wine-oversupply-explanation/>.



MEMBER PROFILES

As most members would know, in the past, we had an article in the Grapevine called "Member Profiles". We have had several new members to The Guild so we thought it might be worth publishing some profiles of members in The Grapevine again, "past and present" to help in "getting to know you". We all have a common interest in wine but there are no doubt other common interests that perhaps could be a topic of conversation when we meet.

Guest and Membership Committeeman Philip Harris will be coordinating collection of the profiles and over the next months I will email some of the new members to invite you to participate or re submit your old profile for all to enjoy. It is of course totally voluntary, but we hope you can find the time to respond.

In this Edition of "The Grapevine", I get the ball rolling with the profile of my wife Lyn and myself.

Philip Harris

MEMBER PROFILE - LYNETTE & PHILIP HARRIS

1. Where do you live?

Happy Valley

2. Where do you work?

Philip After being in Sales, Retail and Wholesale for 40 years, I retired 3 years ago.

Lyn Formerly in administration and function coordinating in golf clubs, also retired.

3. What are your interests/hobbies?

Caravanning, gardening, entertaining with friends, wine guild functions.

4. How did you come to join The Guild?

Through our friends Joan & Roger King

5. If you are a newer member, what do you hope to gain from your membership of The Guild? If you have been in the Guild for some time, what have you gained from your membership of The Guild?

We are not new members, but we not only look forward to the social aspect but also the appreciation, education of wine. Understanding and learning about wines, helps you to appreciate the wine you drink. The Guild brings these learning's to you.

6. How did you become interested in wine?

Philip

About 20 years ago I had a bottle of Wolf Blass Grey Label given to me and being a beer drinker, I used it to marinate some steak for a family BBQ. I bragged that I was offering my family the best to marinate the meat. I left the rest of the bottle on the BBQ to baste the meat. The meat was cooking, and my nephew arrived (old enough to drink and already had an appreciation of fine red wine). He came over and put his bottle of Wolf Blass next to mine and announced we both had good taste in wine. I held up my beer and told him "It's a great marinade mate". He replied, "you're kidding, aren't you?" I said I had it for a couple of years and thought it was time to use it. I had read somewhere that



red wine was good to marinade steak with on a BBQ. With that he picked up the bottle and removed it so I couldn't "waste" any more over the meat. He asked me if I had tried it and I replied, no. He went inside a brought back a wine glass and said "here take a sip and mix some air with it in your mouth and swallow" I couldn't believe how nice it was and I went from there.

Lyn

My friend Joan and I used to go to the wine tastings on behalf of the Kooyonga Golf club at various winery functions as the Bar manager couldn't go. Someone had to do it!!

7. What are your favourite wine styles, and why?

Philip Definitely Shiraz, I prefer the full body and time matured style.

Lyn Sparkling Shiraz, Rose, Red Blends and Durif. (don't give me a hangover like Champagne and Whites do)

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

We have so many fabulous wine producing regions in SA it's hard to choose one as they all have their own distinctive qualities. We like to bathe ourselves in the many varietals available and experiment. Langhorne Creek is a favourite though.

9. What is your most memorable wine related experience?

Philip It would have to be the way I discovered the taste for red wine (as above)

Lyn Sadly it was drinking Grange all afternoon after a funeral.

LUNCH AT THE BAROSSA CELLAR

Paul and I recently had the opportunity to attend The Barossa Cellar for a 'Barossa Magnum Spectacle' long lunch, organised by Accolade Wines, showcasing nine premium Barossa magnums from Rolf Binder, St Hallett and Grant Burge.



The Barossa Cellar is an invitation only Barossa venue - officially opened in March 2020, it is built into a hillside overlooking the Barossa Valley. The Barossa Cellar is a repository for 7000+ bottles of the finest wines donated by Barossa Valley and Eden Valley winemakers and stored in a secure, temperature-controlled vault.



The Barossa Cellar is very impressive with multitudes of bottles of wine on display providing a fascinating glimpse into Barossa wines both old and new. We were welcomed to The Barossa Cellar by Ruby Stobart, who is a Baron of the Barossa.



After a glass of Grant Burge sparkling and canapes, we sat down to a 3-course lunch with each course accompanied by very generous samples from 3 different magnums from each winery.

The final offering of the afternoon was hand crafted cuvee chocolates paired with Grant Burge Black Apera PX.

An amazing afternoon in a spectacular venue with great food and wine. The Barossa Cellar is well worth a visit if you ever get the opportunity.

		
<i>Barossa Magnum Spectacle</i>		
On arrival		
Grant Burge Vintage Sparkling		
3x Canapes		
House made sourdough, French butter, sea salt		
1st Course		
Seared corn-fed duck breast, roasted quince, spring spices, spring herbs		
2016 Grant Burge Holy Trinity GSM 1.5L		
2018 Rolf Binder Bull's Blood Shiraz Mataro 1.5L		
2018 St Hallett Mighty Ox Shiraz 1.5L		
2nd Course		
Pure bred Wagyu M85 Scotch fillet, roasted onions, fresh horseradish crème, thyme oil		
2018 Grant Burge Filsell Shiraz 1.5L		
2016 Rolf Binder Heysen Shiraz 1.5L		
2018 St Hallett High Eden Shiraz 1.5L		
3rd Course		
A selection of the world finest cheeses, house made fruit bread, local fruits.		
2018 Grant Burge Meshach Shiraz 1.5L		
2018 Rolf Binder Hanisch Shiraz 1.5L		
2014 St Hallett Old Block Shiraz 1.5L		
Menu subject to minor changes*		

IN THE BEGINNING! # 64 (1)

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 the Beginning!" was started 10 years ago, (6 articles per year) and our archives are now exhausted, so we decided that as there have been many "new members" joining the Guild in the last 10 years it would be worth revisiting these articles - we are beginning the series again from the first article printed in 2013 which featured news of the formation of the Wine Service Guild in S.A. back in 1963

Philip & Lynette Harris

IN THE BEGINNING! # 1

A new regular feature to "The Grapevine", we will be sharing with you the "Beginnings" of the Wine Guild S.A. (formerly started its beginnings as Wine Service Guild of S.A. Each issue we will bring to you some snippets from the Archives!

Extract from "Australian **WINE, BREWING and SPIRIT REVIEW**"

May 20, 1963

WINE SERVICE GUILD FORMED IN S.A.

By Our Adelaide Representative

Good relations between waiters and customers, and opportunities for waiters and members of the public to learn the answers to queries about wine, are aims of twin moves at present being made in South Australia.

A two-term evening study course expected to begin at the Institute of Technology on Monday, June 3, will be open not only to waiters but to all interested.

Aside from this, a programme of tasting demonstrations and educational cellar visits for waiters and other hotel personnel is being organised by the newly formed Wine Service Guild of S.A. to start on May 26 with a visit to the Wine Research Institute.

At the inaugural meeting of the guild at the offices of the Wine & Brandy Producers' Association, East Terrace, on April 21, Mr. A. A. Wark, one of the State's best-known wine and food connoisseurs, was elected president. Mr. H. Lomp, former R.A.F. And British Army caterer and now a catering officer with the S.A. Railways, was elected senior vice-president. Mr. M.A.S. Pickering, committeeman of the S.A. division of the Hotel and Catering Institute, is second vice-president. The Wine and Brandy Producers Association of S.A. is the services for 12 months of a secretary-registrar, Mr. F.C. Humphreys. Mr. R.L. Seppelt is treasurer.

The Guild aims to improve the standard of wine service, Mr. Wark said, and would follow up special study courses given in the subject in recent years at the Institute of Technology.

Extract from the "**ADVERTISER**" April 22, 1963

WINE SERVICE GUILD FORMED

At the inaugural meeting in Adelaide yesterday of the Wine Service Guild of SA Mr. A.A. Wark, a Barossa Valley wine company executive, was elected president.

Messrs. H. Lomp, a catering officer with the SA Railways, and M.A.S. Pickering, a commercial caterer, were elected vice-presidents.

Mr. Wark said the Guild aimed to improve the standard of wine services.



Mr A. A. Wark,
Inaugural President of the
Wine Service Guild of S.A.

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
2 December 2023	Grapes of Mirth, Taylors Wines, Clare Valley
January 2024	Cape Jaffa Seafood and Wine Festival
19-28 January 2024	Summer Vines – McLaren Vale
3 rd Sunday every month	Pinot and Pooch – Simon Tolley, Adelaide Hills
April 2024	Coonawarra After Dark Weekend
17 – 26 May 2024	Clare Valley SCA Gourmet Week

WINE GUILD FUNCTIONS FOR 2023/2024

Date	Activity
10 December 2023	Christmas Function – Adelaide Royal Coach, Kent Town
11 February 2024	Winery Visit – Oxenberry Farm Wines, McLaren Vale
14 April 2024	Education Function – Sensory Event – Urrbrae

WINE GUILD OF SA COMMITTEE 2023-2024

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