

PRESIDENT'S WELCOME

Welcome to the first issue of the Grapevine for 2024, I hope that everyone had a wonderful Christmas and New Year.

The committee is looking forward to presenting members with an exciting range of events this year, with planning well underway. We are just waiting for the final details to be confirmed for some functions and we can then publish a list in more detail of the upcoming events.

Our first Function for this year will be in McLaren Vale at Oxenberry Farm Wines, this winery has a rich history in the McLaren Vale region and is so much more than just wines, I for one am very much looking forward to this event. A big thank you to Sue and Sandy for all their hard work in organising this event. More details for our kick-off event for 2024 elsewhere in this issue.



Our last event for 2023 was the Christmas function at the Adelaide Royal Coach Hotel (where the Wine Guild had previously held Christmas functions three years running – in 2009, 2010 and 2011). It was a fun afternoon with traditional style Christmas dinner options, much socialising and merriment - a perfect way to end the year.

This Christmas function saw the return of Krap Kringle after a number of years absence, thank you to Phil for his excellent MC-ing, it was as if he had been doing it forever! Who went home with the much sought after Kamahl Christmas CD...? Oh - that's right it was me!



By popular request, Carol's end of year quiz made a triumphant return and sorted the pinot gris from the pinot grigio, I am not going to say too much as the questions have been included in this issue of the Grapevine and the answers will be published in the next Grapevine. As usual a more detailed Christmas Function report is elsewhere in the Grapevine.

Wine News

As reported by 7News, Aussie-owned wine storage provider Wine Ark has named Wynns Coonawarra Estate \$45 Cabernet Sauvignon among the most collected drop in Australia of 2023

Top 10 most collected wines of 2023

1. Penfolds Grange — Shiraz: \$790
2. Penfolds St Henri — Shiraz: \$114.99
3. Penfolds Bin 389 — Cabernet Shiraz: \$109.99
4. Rockford Basket Press — Shiraz: \$349
5. Moss Wood — Cabernet Sauvignon: \$147
6. Lake's Folly Cabernets — Cabernet Blend: \$199.99
7. Cullen Diana Madeline — Cabernet Blend: \$159.99
8. **Wynns Coonawarra Estate — Cabernet Sauvignon: \$45**
9. Leeuwin Estate Art Series — Chardonnay: \$154.99
10. Mount Mary Quintet — Cabernet Blend: \$169.99



Source 7News.

Looking forward to an enjoyable, educational fun and interesting year of Wine Guild of SA events in 2024. As always, member contributions are always welcome, whether it be suggestions of venues for future Wine Guild visits, photos taken at Wine Guild events, wine-related information you wish to share with other members, please let the Committee know – thank you.

Paul Sumsion

LAST FUNCTION - CHRISTMAS LUNCH – ADELAIDE ROYAL COACH HOTEL

So... Christmas. Ho, ho, ho or ho, ho-hum? Me, I'm definitely in the latter category - endless Christmas parties, carol singing everywhere, endless advertisements to buy Little Johnny an Xbox or a PS6 or some other computerised gaming machine instead of a bicycle, or maybe time to buy your loved one that Ferrari he or she has always wanted! Yep... bah, humbug!

Still, you kind of have to get through it so, with a smile firmly welded on, I went along to the Wine Guild Christmas function at the Adelaide Royal Coach Hotel.

We'd allowed quite a buffer in our transportation, so I was quite surprised that everyone else seemed to have done the same. In other words, the party was already in full swing when we got there and it wasn't long before I found myself with a glass of sparkling wine in hand. Sparkling wines on offer were Morgan's Bay Sparkling Cuvée NV and Carmine's 'The Henry' Sparkling Shiraz NV. With a choice of either a glass of sparkling white or sparkling red (which, in my opinion, is both sacrilegious and in poor taste!) – I, of course, opted for sparkling white.



With wine (or red stuff) in hand we had the opportunity to mingle for 30 to 45 minutes, which was very pleasant. This portion of the day came to an end as our President, Paul, took to the microphone to both welcome us and ask us to sit down in preparation for meal service. During the service of firstly entrée and then main course we had the opportunity to chat amongst our table companions and "crack" the supplied Christmas Crackers followed, of course, by the inevitable pained groan as the "joke" was relayed amongst our companions.



Oh yes... also during this time Members were able to set their minds to the most brilliant, well thought out and well-planned quiz I've ever been involved with (okay, I may be a tad biased here). The quiz was called "Barossa Valley Wineries Without Wines" and consisted of a list of 30 Barossa Valley Wineries (according to Halliday) where the letters from the word "Wines" had been removed and replaced with an underscore.

The task, then, in this excellent quiz, was, working as couples, to place either a W, I, N, E or S at each of the vacant spaces. Answers were revealed between the main course and dessert and Jeremy and Wendy Begg, and Paul Sumsion and Alison Ager won this amazing Game, jointly.

Each couple received a prize bottle of Sparkling Wine. Meanwhile, at the other end of the scale, the wooden spoon was "won" by Geoff Fussell who had been paired for the game with my partner Norm Trueman - they each received a bottle of red wine.



After dessert came the running of Krap Kringle. Now, I'll say up front that I'm not a fan of Krap Kringle - indeed



I made this clear in the car on the way in. I'd even considered "bowing out" by forgetting to bring a contributory gift. However, I'd felt that to be a bit Scrooge-like so I did contribute and, to be perfectly honest, I'm glad I did!

The game was excellently MC'd by Phil Harris who did a great job in ensuring that it was run in the proper spirit - and once the "steals" began in earnest it became a challenge to keep the gift you liked or ditch the one you didn't!

Who would have thought that Kamahl could possibly be in demand?

With Krap Kringle out of the way the event had pretty well drawn to a close. Paul invited the kitchen and wait staff to show themselves and, on behalf of us, offered them a public vote of thanks. A nice touch, I thought.

Another Guild triumph, all in all - in my view, anyway. Oh, and thank you to all of you who brought in non-perishable food items for distribution to those out there who are doing it tough this Christmas. We had quite a haul, which will no doubt help, at least in some small way, those who are less fortunate than ourselves. Well done... pat yourselves on the back!

Carol Seely

P.S. I understand the fantastically brilliant game that I mentioned earlier has been reproduced in this edition of The Grapevine. Those Members who weren't able to come to the function can have a crack to see how they do and those who were there can see if they can do any better!

Answers will be given in the next edition so you have two months to come up with your solutions. See if you can beat the winners on the day - who scored 27, by the way.

THANK YOU FOR SUPPORTING FOODBANK SA & NT

On behalf of Foodbank SA & NT, we take this time to thank you for your food donation last month.

Your Food Drive weighed 38.36kg this is enough to put more than 76.72 meals on the table of those in need in the community.



**FOODBANK EXTEND OUR SINCERE
APPRECIATION TO:**

Wine Guild of South Australia

**For donating 76.72 meals+ to Foodbank SA & NT
helping to feed Aussies in need every day.**



Barossa Valley Wineries Without W I N E S

These Barossa Valley wineries have had all the letters in the word "WINES" removed and replaced with an underscore.

- 1 L__B_CH ____
- 2 T_O _AY RA_G_
- 3 J__K_ V___YARD_
- 4 DORR___ _TAT_
- 5 M__GL_R V___ _
- 6 RO___VAL_ V___YARD_
- 7 P__DAR__
- 8 _P___F_X
- 9 _O___ OF _D__
- 10 _P_RO_A
- 11 TH_ GRAP__ OF RO__
- 12 _LD_RTO_
- 13 BA__DO_ _
- 14 _H__TL_R _
- 15 LO_T P___Y
- 16 MA___A V___YARD_
- 17 PA__L_Y _
- 18 H_R_TAG_ _
- 19 RU_D__ _
- 20 __PP_LT_F__LD
- 21 KALL__K_
- 22 KA__L_R _
- 23 _H_RAL__ _
- 24 T_O HA_D_ _
- 25 K_LL_RM__T_R
- 26 _TO___LL V___YARD_
- 27 GARD__ & F__LD
- 28 ___Z_ TH_ DAY
- 29 L__F__LD ROAD _
- 30 T_U___R



NEXT FUNCTION – WINERY VISIT – OXENBERRY FARM WINES – McLAREN VALE

Our next visit will be to Oxenberry Farm Wines at 26 Kangarilla Road, McLaren Vale. Oxenberry Farm has a rich history, being settled in 1840, the oldest establishment in McLaren Vale. In 1998 the Scarpantoni brothers Michael and Filippo, who had been born in McLaren Vale and raised on part of the original Oxenberry Farm, purchased part of the farm site with the intention of developing a wine company that celebrated its historical significance.



The historic house ‘Daringa’ built in 1840, still survives and is located just behind the cellar door and winery. ‘Daringa’ is the Kaurna name for the site, which translates loosely to “swampy place’. To manage the low-lying land which is prone to flooding by water flowing in from Pedler Creek, the Scarpantoni brothers created a wetland. As well as ensuring the site no longer floods, water flowing through is ‘improved’ by two treatment dams before heading downstream to the coast.

The wines made under the Oxenberry label represent the combined experience of over 120 years in viticulture, winemaking and geographical knowledge of the Scarpantoni family. They highlight the strengths of certain varieties in differing McLaren Vale geographical locations and are a reflection of the Scarpantoni brothers’ experience in recognizing and understanding that ‘terroir’ and different vineyard sites contribute their own unique and distinct characteristics to the wines.

Our visit to Oxenberry Farm will commence with a wine tasting, guided by Matteo Scarpantoni, and an introduction to the Scarpantoni family’s history and wine making philosophy. Wine to be tasted will be from both Oxenberry Farm and the ‘parent’, Scarpantoni Estate Wines, situated in McLaren Flat.



Wines will be available for purchase by the glass or bottle with lunch, and for takeaway wines, the tasting fee of \$15 will be refunded on purchase of 3 bottles and there will be a 15% discount on any dozens bought.

Oxenberry Farms take pride in using fresh produce from the McLaren Vale region as much as possible and lunch will consist of shared starters and choice of a main course, to be advised to Brian when sending your RSVP. Vegetarian option is included in the starters and is available for main course.

Member pricing will be available for first time guests.

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 1 st time Guests attending	<input type="text"/>	@ \$65 pp	Amount \$ _____
No. of Repeat 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

Wine Guild of SA
Winery Visit and Lunch
at
Oxenberry Farm Wines
26 Kangarilla Road, McLaren Vale

12.00, Sunday 11 February 2024

Menu

Entrée

Seasonal Bruschetta

Pumpkin and gorgonzola tartlets

Main

Either

Pork fillet, Asian greens, daikon, black bean, apple and ginger salad,
apple puree, agave and pork glaze
or

Chicken Ballantine, quinoa, green pea, herb salad,
chicken jus, crispy chicken skin

Vegetarian option available on request

Wines will be available for purchase by the glass or bottle with lunch

\$65 Members

\$65 First time Guests \$75 Repeat Guests

Cost includes a tasting fee of \$15 which will be refunded on purchase of 3 bottles.
plus there will be a 15% discount on any dozens bought.

**RSVP with choice of main meal and any dietary requirements
to Brian Longford by 4pm Friday 2nd February**

RESEARCH *Another plausible reason for getting a headache after drinking red wine*

Some wine drinkers are prone to getting a headache after consuming red wine. Chemical compounds that have been fingered to be responsible for triggering the headache include **sulphites, tannins, biogenic amines and phenolic compounds (polyphenols)** that are present in the wine, but none have really provided a concrete explanation for what might be going on. Interestingly, the same group of drinkers may not succumb to a headache when they consume white wines and other alcoholic drinks.

What happens to alcohol (i.e. ethanol) when we drink wine or an alcoholic product? The alcohol is physiologically metabolized to acetate in two steps. The first step involves the conversion of ethanol to **acetaldehyde**. In the second step, the acetaldehyde is converted to **acetate**. Specific enzymes in the liver orchestrate each of these steps.

Acetaldehyde is a toxic metabolite. Its continued presence in the bloodstream can cause flushing reactions, headaches and nausea. A proportion of people of East Asian ancestry (around 40%) have a version of the enzyme (ALDH) that converts acetaldehyde to acetate that doesn't work well (due to a defective gene), and this allows the toxic acetaldehyde to build up in their system — leading to facial flushing, nausea, and headache.

In most of us, the enzyme (ALDH) that metabolizes acetaldehyde to the inert acetate operates effectively – unless this crucial enzyme's activity is inhibited. New research from the Department of Viticulture and Enology at the University of California, Davis, (UCD) has suggested that the phenolic compound, **quercetin**, found almost exclusively in red wines, may be responsible for the headaches which some people experience after drinking red wine. 'When it gets in your bloodstream, your body converts it to a different form called **quercetin glucuronide**,' says Professor Andrew Waterhouse, one of the researchers. 'In that form, it inhibits the activity of the enzyme (ALDH) that breaks down acetaldehyde.' With the crucial enzyme suppressed, toxic acetaldehyde builds up in the bloodstream. At high levels, this causes headaches, nausea, facial flushing and sweating.

Quercetin is an antioxidant compound, and has immense health benefits. It's only in the presence of alcohol that it can be problematic. If quercetin is a problem it is hopeful that in the future there will be a way to alert consumers of high levels in the wine. Another researcher added that "It will be potentially very helpful for people who drink red wine to be able to choose wines less likely to cause headaches,... and for winemakers to reduce quercetin in their wines." The amount of quercetin in red wine vary considerably and is influenced by the grapes' exposure to sunlight and winemaking techniques, such as skin contact during fermentation, stabilisation processes and ageing methods.

The next step in this research is to check the hypothesis in a human study which has already been planned.

By the way, there is a drug called **disulfiram** (also known as Antabuse) which blocks the same enzyme (ALDH) and is used to treat alcoholics by producing the same miserable symptoms if they drink. It doesn't prevent the consumer from wanting to drink but it makes the consequences of drinking incredibly aversive. Antabuse is used in certain people with chronic alcoholism.

WINEMAKING PERSONNEL *Roseworthy College graduate wins prestigious International Winemaker of the Year 2023 Award*

Nick Goldschmidt was recently named International Winemaker of the Year for 2023 by Wine Enthusiast. Born and educated in New Zealand, Nick Goldschmidt undertook the postgraduate program in Oenology at Roseworthy Agricultural College, after completing undergraduate studies at Lincoln University, NZ and Charles Sturt University, NSW.

Nick is one of the most prolific winemakers in California, or the world, for that matter. He has consulted for dozens of wineries in South America, Spain, USA and New Zealand, and held senior winemaking positions for some of the most notable wineries in California from 1998 to the present. In 1998 Nick and his wife Yolyn established their own winery, Goldschmidt Vineyards (<https://goldschmidtvineyards.com/>) in California. Having produced so many world class wines from around the globe, Nick knew exactly which vineyard sites he would choose to make his wines in California, South America, NZ and Australia. The wines are all single vineyard, 100% varietal, handcrafted, small production artisan wines.

My first encounter with Nick was when he attended my classes at Roseworthy in 1986. Upon graduation he quickly established himself as an innovative and busy winemaker in Australia and New Zealand. It was a pleasure to work alongside him in the Californian wine industry in 2008 and 2009 to promote high power ultrasonics technology for winemaking processes.

Andrew Yap

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.

BRIAN & PAULINE LONGFORD



1. *Where do you live?*

Banksia Park. I purchased the land for 650 pounds in 1963 and had the house built in 1965.

2. *Where do you work, or where did you used to work?*

BRIAN have been retired for 25 years the last 17 years of my 41 years with the State Government was as Club Manager for Trans Adelaide. What was Coopers Brewery Museum at Regency Park was my office prior to that.

PAULINE has been retired for nearly 14 years - she was Secretary at Parafield Timber.

3. *What are your interests/hobbies?*

BRIAN I play Night Owls lawn bowls since giving up tennis and golf and enjoy travelling.

PAULINE I enjoy travelling, sewing, reading, renovating and spending time with grandchildren.

4. *How did you come to join The Guild?*

BRIAN In 1973 I did a wine and cheese appreciation Course at Wine Industry House, then a Cellar Starters Course followed in 1975 by Wine and Brandy Producers Wine Service Course which led to an invitation to join the Wine Service Guild.

PAULINE Became a member when the Guild made spouses of members Associate Members, then eventually Full Members.

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?*

BRIAN even with 48 years membership I still learn something about the industry each function and share it with old and new members.

PAULINE new friends who share my love of good wine and knowledge of how this product is produced from a diversity of winemakers I could never have obtained without being a member of the Guild.

6. *How did you become interested in wine?*

BRIAN Next door neighbour talked me into doing prementioned Courses.

PAULINE Brian first introduced me to wine and the Guild and my interest has grown since then.

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

BRIAN We both enjoy a bubbly and Rose, I love a big shiraz.

PAULINE Cabernet Sauvignon and Pinot Gris.

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

BRIAN no particular favourite, all regions have their highlights.

PAULINE Coonawarra for their beautiful reds.

9. *What is your most memorable wine related experience?*

(ie enjoying a 25y/o Grange at 50th Birthday, quaffing Champagne on Sydney Harbour etc)

BRIAN Our honeymoon (many years ago) was a journey through wine regions of SA VIC and NSW in a Campervan, which we never slept in for all the cartons of wine purchased.

PAULINE participating in Andrew Yaps Wine Sensory Evaluation Course in 2002. which took 6 weeks and covered every wine style. We tasted so many great wines and the comments from the person who has taught so many of today's great winemakers was a privilege and most memorable experience for me.

BRIAN was bestowed with Life Membership August 2010.

PAULINE was the first female in 60 years to be bestowed with Life Membership in August 2023.

Philip Harris

Member Contributions

If you have anything of interest you would like to share – e.g. photos taken at Wine Guild functions, information/comments on anything wine-related - 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.

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.



IN THE BEGINNING! # 65 (2)

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.).

This feature was started 10 years ago (6 articles per year) and our archives are exhausted, so we decided that as we have had many "new members" in the last 10 years, they might like to revisit some of these articles and see how the Wine Guild began. We are beginning the series again from the first article published in 2013 which dates from 1963.

Philip & Lynette Harris

FIRST FUNCTION Sunday May 26, 1963

Extract from "Australian WINE, BREWING and SPIRIT REVIEW", June 20, 1963

WINE SERVICE GUILD AT RESEARCH INSTITUTE

Twenty-seven members of the Wine Service Guild of SA took part in a visit to the Australian Wine Research Institute at Glen Osmond on Sunday May 26, 1963. A very informative time was spent in listening to a talk by Mr. Bryce Rankine, senior research officer, on the Institute's works and aims; this was followed by a tasting of experimental wines made in the pilot winery at the Institute. The Guild president Mr. A.A. Wark, expressed the Guild's thanks for the action of the Institute in making the visit possible, and he thanked Mr. Rankine for the illuminating outline given of the varied research activities.



Mr Rankine referred to wine research done both before and since the establishment of the Institute. He said that in the early days of wine research Mr. J.C.M. Fornachon (now director of the Institute and absent on a trip abroad) had carried on this work on his own and had solved the problem of bacteria spoilage. "Mr. Fornachon's work is the finest that exists on this subject. It ranks with a lot of the work performed by Louis Pasteur. The Institute reflects the ability and perseverance of one man, John Fornachon," Mr Rankine said.

Passing on to other phases of Institute activities the speaker mentioned the work on Sherry flor and said that Australia was in the fore front in knowledge on this subject, and this also was also largely due to Mr. Fornachon. "About one million gallons of wine a year are put on flor in Australia, so it is an important part of wine technology," the speaker said.

The Institute has an extensive collection of yeasts for fermentation and for flor Sherry, and tested and collected strains are made available to winemakers.

Reference was then made to haze, and deposits and the steps taken to enable elimination of these troubles which Guild members would have occasionally encountered in the course of their work, notably potassium bitartrate crystals which would not actually hurt the customer if he swallowed them, but which the customer nevertheless did not like to see! Treatment of wine with ion exchange resins was dealt with and its history touched on from with the resins were invented in 1936 to their first use in the Australian Wine Industry in 1954 to make the wine free of precipitation of tartrates; and on to the knowledge that ion exchange was cheaper than refrigeration for this purpose, costing less than 1d. a gallon compared with about 5d. a gallon for the refrigeration method. Work on great pigments was outlined and it was mentioned that a bottle of red wine contains a number of anthocyanin pigments which are the same as those which give the colours in flowers, such as malvidin in primulas, delphinidin in delphiniums (blue), cyanidin in cornflowers, and paeonidin as in red paeonies. Cabernet has eight separate pigments, whereas Pinot Noir has only four. The pigments are always associated with sugars.

Analysis by chromatography was touched on. Speaking on the various acids in grapes and wine, Mr. Rankine said: - "we want to know where they come from and how they are formed, in the hope that we may be able to control the formation of the acids." Work being done on the relation of grape variety, soil and climate to wine quality was described.

FIRST ANNUAL GENERAL MEETING Sunday July 28, 1963

Extract from "Australian **WINE, BREWING and SPIRIT REVIEW**", August 20, 1963

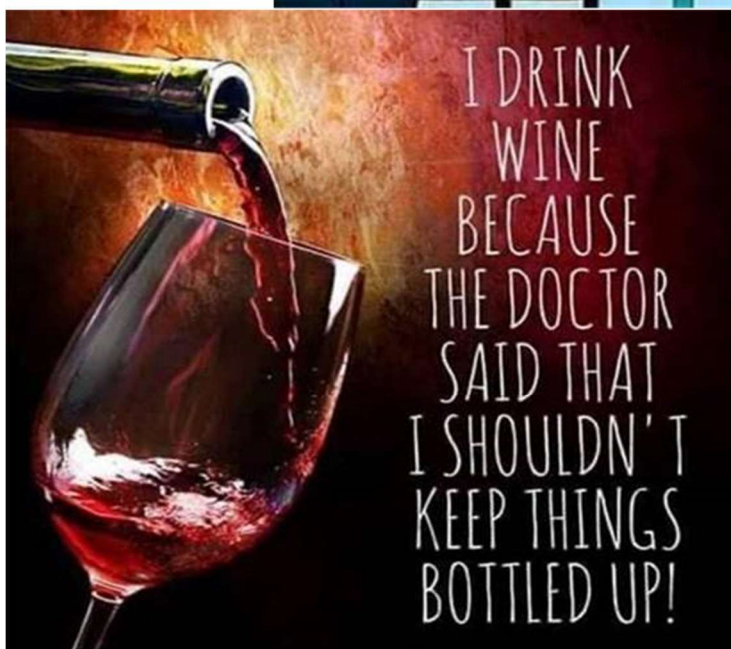
WINE SERVICE GUILD OF S.A. ANNUAL GENERAL MEETING

The first annual general meeting of this newly formed Guild was held on Sunday, July 28, at the Adelaide office of B. Seppelt & Sons Ltd. and was very well attended by nearly all the members. The president, Mr. Alf. Wark, was in the chair. Making his report, Mr. Wark said that in the three months since the date of the formation of the Wine Service Guild in S.A. a considerable amount of work had been done to further the aims and objects of the Guild. On June 30, 1963, membership stood at 36, which did not include those members of the Australian Hotel & Catering Institute who had also indicated their intention of becoming members of this Guild. During the three months under review a constitution had been drawn up (adopted at the meeting), and a new badge design drafted. The employer sections of the industry had given promises of full support for the work of the Guild.

Members were elected to office.

After the meeting, Mr R.L. Seppelt gave a talk on Ports – their history and background.

Philip & Lynette Harris



**My doctor has
given me three
days to give up
drinking.
I've picked the 5th
of June, July 17th
and October 9th!!**

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
19 - 28 January 2024	Summer Vines – McLaren Vale
2 - 4 February 2024	Cellar Door Fest – Adelaide Convention Centre
23 - 24 March 2024	A Taste of the Hills Festival – Adelaide Hills
12 - 13 April 2024	Coonawarra After Dark Weekend
3 - 12 May 2024	Tasting Australia
17 - 26 May 2024	Clare Valley SCA Gourmet Week

WINE GUILD FUNCTIONS FOR 2024

Date	Activity
11 February 2024	Winery Visit – Oxenberry Farm Wines, McLaren Vale
21 April 2024	Technical visit - University of Adelaide's Winery, Waite Campus, Glen Osmond
16 June 2024	Winery visit – Clare Valley – to be confirmed
11 August 2024	AGM
13 October 2024	Winery visit – Barossa Valley – to be confirmed
8 December 2024	Christmas lunch

WINE GUILD OF SA COMMITTEE 2023-2024

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