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PRESIDENT'S WELCOME

Our last function in June was a weekend escape to the Clare Valley which had something for everybody with the opportunity to experience six very different wineries over the weekend. A full report of the weekend is available on pages 4-6.

At Sevenhill Hotel it was my great pleasure to welcome Tony and Christine Thomas to the Wine Guild and present them with their membership badges – I trust that they will both enjoy many more events with the Wine Guild of SA in the future.



Members who did not take up the invite to 'attend' the free 'Taste n Talk' zoom wine tasting event hosted by the Wine Guild of Victoria on Wednesday 17 July, missed a treat!



The Guest Speaker was Conrad Louw, who joined us from his home in Cape Town, South Africa. Conrad is a former Chairman of the [Institute of Cape Wine Masters](#), a lecturer at the Cape Wine Academy, a wine judge and a regular host of tutored tastings. Conrad is also a member of the [Commanderie de Bordeaux](#).

The event focussed on Pinotage which is South Africa's signature variety, created in 1924 as a cross between Pinot Noir and Cinsault.

Conrad discussed and compared 2 wines:

1. Kanonkop Kadette Pinotage, with a concentrated and fruit-forward style, with fresh acidity and tightly woven tannins.
2. Kanonkop Kadette Cape Blend, a blend of Pinotage, Cabernet Sauvignon and Merlot that is full-bodied and concentrated.

A very civilised way to spend a chilly evening, discussing and sampling South African wines with an expert in the field from the comfort of our own homes with a bowl of bintong to nibble on!

As mentioned at our April visit to the Hickinbotham Roseworthy Wine Science Laboratory (Winery) at the Waite Campus, their wines can now be purchased via this link: <https://adelaideuniwinery.com.au/collections/all>

Our next function is the AGM at Greenhill Wines in Summertown on Sunday 11 August and I look forward to catching up with you there.

Subscriptions for the 2024/2025 financial year remain at \$40 per member and are due from 1st July. Payment can be made with the AGM Function payment. If not attending the AGM, EFT payment is preferred using the payment details on the AGM Attendance Slip and letting Brian Longford know of the payment.

Paul Sumsion

PRESIDENT'S REPORT TO THE ANNUAL GENERAL MEETING – 14th AUGUST 2024

With another year drawing to a close I just want to say a big THANK YOU. Thank you to the hard working Committee - to Secretary Carol Seely, who kept us all on track and had communications out to members in a timely manner; Phil Harris for always welcoming our guests with a cheery disposition, maintaining the membership list and ensuring the year has been recorded for prosperity as our resident archivist; life member and long standing Treasurer Brian Longford for ensuring the finances are kept in check; Vice President, Sandy MacGregor and Sue MacGregor whose insight and support was invaluable and Alison Ager for editing the Grapevine, maintaining the website, organising events and for her unswerving support.

Thank You to all of the members for your contribution to the ongoing success of the guild because without that we would not exist and finally a BIG Thank You to all of the venues who hosted us over the course of the year. We were fortunate to be able to have a variety of functions that were both informative and entertaining.

THE YEAR IN REVIEW

AUGUST – AGM: MOUNT OSMOND GOLF CLUB

The year kicked off on a typical August winters day with our AGM at Mount Osmond Golf Club. In addition to the AGM



business and election of the committee, Pete Rawlins and Pauline Longford were both awarded life membership of the guild for outstanding and meritorious service to the Wine Guild with a membership of at least 15 years. We then had a wine tasting with Kirsten from Paisley Wines who talked to us about the origins and history of Paisley Wines, their wines and winemaker Derek's hands-on approach to grape growing and wine making. To borrow the words of Phil Harris in his summary "A successful AGM, a great lunch, great wines, and plenty of good company made another fabulous experience for the Guild members".

OCTOBER: ULEYBURY WINES

October saw us head for the hills with a visit to Uleybury Wines. Our visit to Uleybury Wines began with a comprehensive wine tasting with Harry Mantzaporis and an introduction to the background and history of Uleybury Wines and Harry's winemaking philosophy.

Lunch was Mediterranean-themed with antipasto boards and traditional wood oven pizzas. Since our visit, Uleybury Wines has now had a change of name to Esilio Wines.



DECEMBER: CHRISTMAS – ADELAIDE ROYAL COACH HOTEL

In December, our Christmas function was held at the Adelaide Royal Coach Hotel in Kent Town. Members got into the festive spirit with the return of Krap Kringle which was excellently MC'd by Phil Harris, plus one of Carol's Fabulous quizzes entitled "Barossa Valley Wineries Without Wines" which consisted of a list of 30 Barossa Valley Wineries where the letters from the word "Wines" had been removed and replaced with an underscore. The task was to place either a W, I, N, E or S in each of the vacant spaces. It proved to be very popular and I hope Carol can be convinced to do another similar quiz this year.



FEBRUARY: OXENBERRY FARM WINES

Sue & Sandy MacGregor organised our first function for 2024 at Oxenberry Farm Wines which is the oldest establishment in McLaren Vale having been settled in 1840. Our visit to Oxenberry Farm commenced with a wine tasting, guided by Matteo Scarpantoni, and an introduction to the Scarpantoni family's history and wine making philosophy. Wine tasted was from both Oxenberry Farm and the 'parent', Scarpantoni Estate Wines, situated in McLaren Flat.



Something a little different was that the tasting was conducted in two halves, the first half before entrée and the second half before the mains, which I thought was a great way to do the tasting and not suffer from an overload of information.

APRIL: WAITE CAMPUS

Way back in June 2023 I approached Andrew Yap with the idea of organising a visit to Waite Campus, I knew that as a guild we had been there before, however a lot of water has passed under the bridge since then and he jumped at the chance.

So in April we headed to the wine growing region of Urrbrae with a visit to one of Australia's pre-eminent educational facilities at Waite Campus where the University of Adelaide runs a four-year course in wine science, teaching students everything they need to begin a career in the wine industry.

This for me will go down as a true highlight of the year. It was my first time there and I found it amazing. Our Hosts, Associate Professor Dr Paul Grbin and Jill Bauer graciously gave up their Sunday mornings to show us through the facilities and give us an insight into the education process, culminating in a guided tasting of wines made by the Waite Campus.



N.B. These wines are available for purchase via this link: <https://adelaideuniwinery.com.au/collections/all>

From there we made our way to Beltana Café situated in the university (who opened especially for us) for lunch which included an ample supply of baguettes, salads, hot snacks, fruit, cakes etc. plus wine provided by our hosts and member's own BYO wine. From members feedback, this was a thoroughly enjoyable day and one to preserve in the memory bank.

As Jeremy Begg noted in his function report – “A classic Wine Guild experience, full of unexpected information, two excellent speakers, interesting wines and a very pleasant lunch.”

JUNE: CLARE VALLEY

Bringing this period to an end was a visit to the Clare Valley. Originally scheduled for a one day event, at the suggestion of members, a number of other optional visits were organised to make it “A Weekend Escape” with plenty of food and wine to be enjoyed along the way.

Hats off to Alison for organising the weekend and putting it all together, I can assure you that this was no mean feat. We had the opportunity to take a journey through six different winery experiences over two days & one evening.

One of the highlights of the weekend for me was the “Wine & Cheese Pairing Experience” at Taylors Wines - WHAT an EXPERIENCE..... what was scheduled to be 4 wines matched with 4 cheeses turned out to be much more than that when Adam Eggins, the Chief Winemaker, hijacked the event. He had done some research on the Wine Guild and took it upon himself to make it a TRUE EXPERIENCE.



We had four cheeses as planned but these became second fiddle to the wines and the presentation. The planned 4 paired wines became 8 wines - 2 of which (1 white and 1 red) were from the barrel. Unfortunately, we will need to wait until July 2025 to get our hands on the red and I will be one of the first in the queue.

It was Adam's enthusiasm, knowledge and just sheer brilliance that made this a fitting end for the day. Upon speaking with other winemakers throughout the Clare Valley they were amazed, as Adam does not normally do this sort of thing so we were very privileged to have him host us.

Now the cycle recommences with this years AGM, which will be held at Greenhill Wines, Summertown on Sunday 11 August – look forward to seeing you there. Thank you to Sue & Sandy for their hard work organising this function.

This year has been a stabilising year and we have had a good balance of events. It is pleasing to note that there seem to be more events organised by wineries - as indicated by the increase in wine-related events listed on page 13.

Thank you, the members for endorsing me as your president for the past year, I intend to stand as President again for the coming year and hope that meets with approval of the members.

Paul Sumsion

LAST FUNCTION - Clare Valley Weekend Away 14 - 16 June 2024

This function originally started as a Sunday visit to Sevenhill Cellars and Sevenhill Hotel with a wine tasting from Andrew Kenny of Kenny Wine, but at the request of members, expanded to become a Clare Valley weekend with a number of events organised at various venues on Saturday and Sunday plus an additional event on Friday night for early arrivals. There was no requirement for members to attend all activities or to attend each day with everyone having the option to pick and choose what they wanted to do.

During the weekend, we had the privilege of having two award-winning wine makers, Adam Eggins and Andrew Kenny, host tastings of their wines.

At the **Clare Valley Wine Hall of Fame** awards dinner in May, **Adam Eggins**, Chief Winemaker at **Taylor's Wines** was awarded the **Winemaker Award** and **Andrew Kenny** from **Kenny Wine** was awarded the **Rising Star Award**. These prestigious awards are only given out once every ten years.



Friday evening's event was Friday Night Drinks at the Clare Valley Wine, Food and Tourism Centre with guest winemaker Bourke & Travers which was a great opportunity to meet the wine maker and enjoy a free wine tasting as they do not have a cellar door.

With the combustion heater cranking out heat and a cheese platter to go with the wine we soon forgot about the cold night outside.

WINES BY KT

The first tasting for our weekend in the Clare Valley was at "Wines by KT" in Auburn. "KT" being Owner-Winemaker, Kerri Thompson, described by Wine Australia as "Australia's Riesling Queen". After spending a number of years at wineries in Australia and overseas, most notably eight years as Senior Winemaker at Leasingham Wines, in 2006 Kerri established her own label. Her focus is the creation of wines from individual sustainable vineyards in Watervale and surrounds. Such is her reputation Kerri recently added "Consultant Winemaker" for renowned Clare Valley label Skillogalee to her credentials. Unfortunately, Kerri was unable to host us but we were ably looked after by Auburn local, Petrie McCabe. Petrie grows her own Cabernet grapes and also makes her own wine.



Wines tasted

2023 "5452" Watervale Riesling	Made from grapes from a number of Watervale Vineyards (5452 being Watervale's postcode). My pick of the whites. 93 points from James Halliday.
2021 Melva Riesling	Vinification included wild ferment in old French oak barriques plus four months on lees. Something a bit different!
2023 Pinot Gris	Another wild ferment. Tropical fruit.
2022 Vermentino	Wild ferment again! Ideal wine to pair with seafood.
2022 Grenache	Dry grown 70 years old bush vines. Red fruit prominent on the palate.
2021 "Pazzo" red blend	"Pazzo", meaning "Crazy" in Italian. Easy-drinking Shiraz, Cabernet, Tempranillo blend.
2022 Tinta blend	60% Tempranillo, 20% Graciano, 20% Grenache. Wild ferment; minimal exposure to oak. Another easy drinker.
2022 "5452" Shiraz	Old vine, dry grown, wild ferment, hand plunged and basket pressed. Matured in 100% French 3 and 4 years old barriques.

Roger King

LUNCH AT UPSIDE RESTAURANT AND CLAYMORE WINES WINE TASTING

In Penwortham, award winning local Chef Christian Uppill, greeted us (in person) with an entrée of Italiano Antipasto, followed by 3 generous shared main courses of local, hand made and home grown produce.

During the meal we were treated to a free tasting of 10 Claymore Wines of Leasingham. Jonathon guided us through the tasting on a one on one basis as he moved up and down the tables.

Wines tasted

2023 Walk This Way Riesling,
2023 Joshua Tree Riesling,
2023 Birdhouse in Your Soul Rosé (New Release),
2022 The Miseducation of Carissa Major Tempranillo,
2022 You'll Never Walk Alone GSM (60%,35%,5%)
2021 Who Are You Shiraz Mataro,
2022 London Calling Cabernet Malbec (New Vintage 70% 30%),
2021 Bittersweet Symphony Cabernet Sauvignon,
2021 Dark Side of the Moon Shiraz,
2021 Nirvana Reserve Shiraz.

It was a wonderful way to spend time on the enclosed porch of the restaurant and we were made to feel at home while dining and tasting. A great combination of two local and very passionate identities of the Clare Valley.



Philip Harris

TAYLORS WINES

We were in for a real treat in the hands of their chief winemaker Adam Eggins for their wine and cheese tasting experience because Adam is not only extremely passionate about his winemaking but his sense of humour had us all laughing right through the tasting.

Taylors Wines span 5 decades and 8 generations so have a long winemaking history. We started with an Estate Range Pinot Chardonnay Sparkling NV which they make in conjunction with Yalumba who have the facilities.

Next a 2024 Riesling as yet unbottled – cloudy but already showing vibrancy of fruit, followed by a Watervale Riesling 2022 with its crisp refreshing palate that finishes with lively lemon lime characteristics. The Taylor Made Chardonnay 2022 with well balanced citrus and white peach characters and creamy undertones from oak maturation. Adam said his Rieslings are made to cellar but his chardonnay made to drink straightaway. Adelaide Hills climate is best for Riesling as they love the cold but Clare and Eden Valley get closest.

Reds Next – Jaraman Shiraz 2022 with ripe fruit flavours of cherries and plum along with oak, roasted coffee beans and spice followed by the Masterstroke Cabernet Sauvignon 2020 with haunting flavours of blackcurrant, mint and dark chocolate was followed by the Masterstroke Shiraz 2020 with rich berry laden characters underpinned by a hint of sweet leather. Adam said shiraz loves heat but cabernet loves cold and the Coonawarra and Padthaway are very flat which make for very delicate wines. As most people drink their wine within 2 hours of purchase his goal is to make wine that can be drunk immediately or cellared.

The tasting was rounded off with a St Andrew Shiraz 2022 straight out of the barrel as not yet bottled but everyone agreed will be amazing when it is bottled, it has been kept mainly on American oak because shiraz loves american oak.

These wines were paired with Parmigiano Reggiano, Triple Cream Brie, Mature Cheddar and Creamy Blue Cheese.



Brian and Pauline Longford

SEVENHILL CELLARS



On Sunday morning we headed to Sevenhill Cellars, the oldest winery in the Clare Valley, for a wine tasting and self guided heritage trail including a number of Sevenhill's significant wine and spiritual sites, including the underground vaulted cellar, old-vine vineyards, St Ignatius of Loyola Shrine and St Aloysius' Church with its crypt.

We split into 2 groups – one group heading into the Cellar Door and the other group heading out with a map to visit sites of interest along the heritage trail.



Unfortunately, Will, the wine maker who was due to be leading us on today's information session and wine tasting, injured his back and was unable to host. Instead, Charlotte was a last-minute substitute and with very little notice, stepped in for Will - Thank You to Charlotte for filling in admirably and talking to us about the history of Sevenhill Cellars whilst we tasted wines from their extensive range.



Wines tasted included:

2022 Riesling '27 Miles'

2018 St Francis Xavier – Museum Release Riesling

2021 Grenache 'Open Range'

2020 Touriga 'Thatch and Clay'

2020 St Ignatius – Cabernet Sauvignon, Merlot, Malbec & Cabernet Franc

2018 Brother John May Shiraz

Paul Sumsion

KENNY WINES – ANDREW KENNY /SEVENHILL HOTEL - LUNCH

Well, I missed all that! I only came up for the lunch on Sunday... but it was well worth the trip. After settling in at the Sevenhill Pub we first officially welcomed our two newest Members, Tony and Chris Thomas. After this we were



introduced to Andrew Kenny, winemaker and owner of Kenny Wines, and his wife Victoria. The introduction being done by one of our Members, Dale Kenny - the similarity of surnames being no coincidence... the one is the father of the other!

Anyway, with a generously sized tasting pour of the first wine we settled in to hear Andrew tell us all about his relatively new winery along with quite a bit about the not even remotely new wine region that is the Clare Valley. Not only did Andrew speak well and knowledgably, with some cutting humour, but the tasting format also proved to be a very different, and rather refreshing, presentation method - very slowly and over the course of lunch being ordered and served.

This gave us much time to savour the wines and probably allowed them to open up more - especially with that aforementioned generous pour. Importantly, it also gave us time to discuss, amongst ourselves, our thoughts on the wines.

The Sevenhill meal was very good. Sure it was essentially pub grub but there were one or two interesting variations on that. A good venue for an excellent presentation and tasting.

Andrew very generously gave, to anyone who purchased six wines or more, entry into a raffle for a Magnum of the Polish Hill River Riesling. I was initially disappointed that our Treasurer, Brian, was the winner, but that disappointment proved unfounded as Brian has offered to share the magnum with all Members at the next function... at least, I think that's what he said.



Wines Tasted:

2023 Polish Hill River Riesling

2021 'Honigsack' Pfalz German Riesling

2022 Eastern Range Sangiovese

2022 Sevenhill Grenache

2022 Auburn Shiraz

2023 Lenswood Pinot Noir

Footnote: During his presentation, Andrew mentioned the Young Gun of Wine Awards that he would be attending in the upcoming week. It is pleasing to note that he won The Vigneron Award at that competition – Vigneron being for the winemaker who grows the grapes from which his or her wines come. Congratulations Andrew.



Carol Seely

To celebrate Andrew Kenny's Young Gun of Wine award and to thank the Wine Guild members for their support, Andrew and Vic would like to offer Wine Guild members **10% off all Kenny Wine** orders for Wine Guild members for the month of July only.

Just use the discount code WINEGUILD at check out and 10% discount will be applied.

NEXT FUNCTION – AGM – GREENHILL WINES, SUMMERTOWN

Our next function will be the Annual General Meeting to be held at Greenhill Wines, Greenhill Road, Summertown on Sunday 11 August 2024.



Greenhill Wines is located in the Greenhill Vineyard off Greenhill Road at Summertown, high in the Adelaide Hills. Drs Paul and Penny Henschke share their love of good food and wine in a beautifully renovated 1880s settlers cottage set amongst vines with a stunning panoramic view of the picturesque Piccadilly Valley and Mount Bonython.



Paul will be our host - he willingly shares his love for wine making and especially the cool climate wines of the Piccadilly Valley. Paul is a fifth generation of the Eden Valley Henschke wine family, and after a career as an internationally recognised wine research microbiologist and educationalist (Australian Wine Research Institute and The University of Adelaide at the Waite), is now focussing on grape growing and winemaking.



His outstanding knowledge of the wine fermentation process and the critical role that wine yeasts and bacteria play, the real, though microscopic, winemakers, is being put to great practical use to emphasize the qualities of their grapes.

Our lunch will be courtesy of Penny Henschke who has always felt most at home cooking Mediterranean food - from Elizabeth David to Yotam Ottolenghi. The Adelaide Hills climate is considered Mediterranean, with the majority of the rain falling in the winter months. Although ripening tomatoes can be a challenge, the choice of fresh fruit and vegetables closely mimic the produce Penny experienced on her holidays in Italy as a child.



Penny has put together a menu for the Wine Guild lunch comprising a choice of entrée, choice of main and shared vegetable platter. See the event notice on Page 8 for more details. Please let Brian know your entrée and main choices when booking.

Following the AGM, Dr Paul Henschke will conduct a wine tasting which will be followed by lunch. The cost of the event includes a \$15 tasting fee per person, which is redeemable if 2 bottles are purchased by that person for consumption during the meal or to take away.

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"/>	@ \$60 pp	Amount \$ _____
No. of Guests attending	<input type="text"/>	@ \$70 pp	Amount \$ _____

Please email or phone Brian when making payment so we know by the RSVP date that you are attending. Please also let Brian know if your payment includes subscriptions

Ph: 0406 305 749

email: bandplongford@bigpond.com

Wine Guild of SA – Annual General Meeting

to be held at

**Greenhill Wines
1016 Greenhill Road
Summertown**

11.00, Sunday 11th August 2024

AGM:

Financial and Other Reports, Election of Office Bearers and Any Other Business

Followed by guided wine tasting with Dr Paul Henschke

Followed by lunch

Entrée

Onion tart and Romanesco Sauce (V)

or

Stuffed zucchini with yogurt sauce (V, GF)

Mains

Marcella Hazan's Chicken with garlic and white wine, served with 'wrinkled potatoes'

or

Silverside cooked in red wine and vegetables, served with oven baked semolina gnocchi

or

Eggplant parmigiana, served with 'wrinkled potatoes'

Share vegetable platter

Heritage carrot salad with roasted lemon

Green mung bean salad with caramelised onions

\$60 Members

\$70 Guests

This cost includes \$15 tasting fee per person, redeemable if 2 bottles are purchased by that person for consumption during the meal or to take away.

RSVP with your choice of entrée and main, plus any dietary requirements

to Brian Longford by 4pm Friday 2nd August

Subscriptions Subscriptions for the 2024/2025 financial year remain at \$40 per member and are due from 1st July. Payment can be made with the AGM Function payment. If not attending the AGM, EFT payment is preferred using the payment details on the AGM Attendance Slip and letting Brian Longford know of the payment.

Note that in order to vote at the AGM you must be a financial member for the 2024-25 year.

The Business Part The main formalities for the AGM are the presentation of the accounts of the Guild for approval, election of the Committee for the coming year, election of the Auditor and the conduct of any other business for which due notice has been given.

Election of the Committee The Committee consists of a President, a Vice-president, a Secretary, a Treasurer and three Committee members. All committee positions become vacant at the AGM and the Committee for 2024-2025 will be elected in accordance with the Constitution.

If you would like to nominate for a position, please complete a Nomination Form (which will be sent to all members by separate email) and bring it to the AGM or send it as instructed. Forms will also be available on the day.

Even if you feel unable to commit to the Committee there are other ways that you can be more involved. Non-Committee members can do many roles. Those identified include Grapevine Editor, Function Reports, Function Photography, Website Manager – even if we have someone else in those roles there are always times when a stand in is needed.

So, if do you feel you could get more involved with the Guild, even if you haven't been a member for long, why not nominate for a position on the Committee or get more involved in one of the other ways?

Contact any committee member if you require more information – contact details are elsewhere in this newsletter.

REMEMBER: The Guild is only as effective as the involvement of its Members allows it to be.

Presentation of accounts The Audited Financial Statements will be sent to members by separate email and any questions you may have can be answered at the AGM.

Other business The Constitution states that "...any other business of which notice has been given at least seven days prior shall be transacted". Therefore, if you would like to raise any items please ensure they are received before 4 August.

The Wine Guild of SA Inc. constitution can be downloaded at <http://www.wineguildsa.com/membership.php>

Proxies If you wish to nominate a proxy to vote on your behalf, please complete a Proxy Nomination Form (which will be sent by separate email) and have it brought to the AGM, or send it as instructed in the email. Note that the Constitution requires that a member can hold no more than one proxy.

VINTAGE 2024

Wine Australia have reported in their National Vintage Report 2024, that the estimated Australian winegrape crush for 2024 is 1.43 million tonnes - 9% above the 2023 figure of 1.31million tonnes.

South Australia was the largest contributor with 49% of the national crush, followed by NSW (29%) and Victoria (17%).

The red variety crush was 705,489 tonnes, down by 1% from 2023, while white varieties were up by 19% to 721,519 tonnes.

Chardonnay had the largest crush of 332,643 tonnes. Shiraz declined by 14% to 297,868 tonnes, its smallest crush since 2007 and 31% below its 10-year average of 430,903 tonnes.

Of the top five varieties, Chardonnay, Cabernet Sauvignon, Sauvignon Blanc and Merlot increased their percentage of the total crush, while Shiraz lost share.

The total estimated value of the 2024 crush was \$1.01 billion, a 2% increase over the previous year. The overall average value decreased by 5 per cent from \$642 per tonne to \$613 per tonne.

Wine Australia, July 2024, National Vintage Report 2024 [National Vintage Report | Wine Australia](#)



Alison Ager

WINE GUILD MEMBER PROFILE

This profile is entirely voluntary. It is aimed to help members get to know each other Answer as many as you wish or ignore the questions below and write your own profile! Your profile will be printed in a future copy of "The Grapevine".

Please be aware that The Grapevine is sent to others besides Guild members, such as wine companies etc.

Thanks in advance.

Philip Harris

BRIAN AND ELAINE CURRAN

1. *Where do you live?*

18 months ago we moved into a beautiful new apartment in an ECH retirement complex. We are enjoying our new lifestyle and have made a wonderful group of new friends. We are also enjoying living in a maintenance free environment!

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

Elaine: I worked in education for 35 years ... 9 years at Prince Alfred College, 19 years at Seymour College as Director of Marketing, Admissions and Community Relations. I retired in 2010 but in 2011 was invited to join the newly established Annesley Junior School part time for 6 weeks to help with marketing and enrolment issues. 6 weeks then became 6 years before I retired for the second time!

Brian: I worked for ETSA, now SA Power Networks, for 27 years before retiring at the same time as Elaine in 2010. I worked as an Inventory Officer for 15 years before moving into Purchasing & Contracts for 12 years. During my 27 years I worked at Angle Park, Torrens Island, Marleston and finally at Keswick No. 1 Anzac Highway.

3. *What are your interests/hobbies?*

Time with family and friends, being involved with grandchildren and their sporting activities. We both enjoy music, particularly attending live music and concerts. You will always hear music coming from Apartment 207! We follow the AFL, particularly the Crows, and Australian cricket.

We both love travel and we have been fortunate to travel to many parts of the world. We also have wonderful memories of our travels within Australia, including visits to cattle stations in the outback of the Northern Territory.

Our daughter, her husband and three children have relocated to Salemi on the Italian island of Sicily and we hope to be able to visit them next year.

Elaine: I love cooking, am an avid reader and am also involved with the Tea Tree Gully U3A where I study French, History, Shakespeare, Women in Art and Book Discussion Group. I also enjoy Strength for Life classes and walking.

Brian: I play the occasional game of golf, am a member of the apartment complex community gardening group, enjoy regular lunches/coffee with former workmates, and try to keep fit by being involved with fitness classes in the on site gym.

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

Through Maureen Craig, a good friend in Elaine's U3A French class. We were both very interested and



Celebrating Elaine's birthday in 2023 with afternoon tea and a bottle of beautiful French champagne at Raffles in Singapore.

consequently joined the group as a guest for the Riverland Tour in May last year. We had a wonderful time, joined the Guild and have continued to enjoy every event/activity that has been organised.

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 will continue to support the Guild by attending functions and enjoying the company of a wonderful group of newfound friends. We are also really enjoying learning more about wine and having the opportunity to hear leaders in the wine industry speaking at functions.

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

We weren't really wine drinkers until our early 30s. We have become more interested in wine since we retired. Now we are enjoying discovering/tasting new wine varieties. Every year we stay in one or more of our wine regions for a few days and always make it a priority to visit a winery we haven't been to before.

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

Elaine: I am predominantly a white and rosé drinker. With whites I particularly enjoy a nice dry Pinot Gris/Grigio, Vermentino and Clare Valley Riesling. I also have a particular passion for a small glass of Muscat ... love it! Through involvement with Wine Guild I have also started drinking tempranillo. Who knows what will be next!

Brian: Same as Elaine but I also enjoy a nice red (shiraz, merlot, tempranillo and cabernet sauvignon).

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

That is a hard question because all of our wine regions in South Australia are fantastic! we really can't pick a favourite, love them all! The only interstate wine region we have visited is the Yarra Valley which we did enjoy.

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

There have been many memorable experiences. In 2016 we spent a few days in Bordeaux and Saint Emilion and enjoyed learning how the French grow their vines and tasting a number of beautiful wines. On an earlier trip to France we went to Moët in Epernay and had the pleasure of tasting the complete range of Moët champagne as well as a very memorable tour of the caves where the champagne is stored until ready to be released to the world!

IN THE BEGINNING! # 68 (5)

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.).

That was started 10 years ago, (6 articles per year) and our archives are exhausted, so we decided that in the last 10 years we have had many "new members" and we thought they (and current members) might like to go back and see how it was done. We are beginning the series again from the first article in 2013 from 1963

Philip & Lynette Harris

IN THE BEGINNING! # 5

IN THE BEGINNING!

In this new regular feature to "The Grapevine", we will be sharing with you the "Beginnings" of the Wine Guild S.A., (which started as Wine Service Guild of S.A.). In each issue we will bring to you some snippets from the Archives! **Philip Harris**

A lot of "WINE" has gone under the bridge!!!!





CONGRATULATIONS and CELEBRATIONS



HAPPY ANNIVERSARY

The Wine Guild of South Australia

1963 – 2013



2013 - 50 YEARS ON

Quelltaler Springvale Vineyards Watervale.

Back then sitting on crates was the go



The inaugural committee meeting was held on April 26th 1963 and the first function was held on May 26th 1963.

“TIME FLIES WHEN YOU

ARE HAVING FUN”

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
26-28 July 2024	Winter Reds Festival – Adelaide Hills
10 August 2024	McLaren Vale Winter Wine & Food Market, Market Shed on Holland
17 August 2024	Spirits & Vines Trail – Patritti, Blend Etiquette, Watkins Cellar Door
25 August 2024	Fleurieu Seafood and Feast Long Lunch at Lloyd Brothers, McLaren Vale
30 August 2024	Marananga Wine Show Public Tasting – Peter Lehmann Wines, Tanunda
18-22 September 2024	Festival of the Lamb – Clare Valley
20 Sept - 7 Oct 2024	Grenache & Gourmet, McLaren Vale
1-20 October 2024	Coonawarra Cabernet Celebrations

WINE GUILD FUNCTIONS FOR 2024

Date	Activity
11 August 2024	AGM – Greenhill Wines, Summertown
13 October 2024	Winery visit – Barossa Valley
8 December 2024	Christmas lunch

WINE GUILD OF SA COMMITTEE 2023-2024

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