

## PRESIDENT'S WELCOME

This year's AGM was held at Greenhill Wines, in the Adelaide Hills where we were hosted by Paul Henschke and his team.

Thank you to Sue & Sandy for organising the day which was both informative and fun - a full report can be found elsewhere in this edition of the Grapevine.



A highlight for me was Paul's demonstration of sabrage – the removal of the cork from a bottle of sparkling wine using a sabre – a first for me and I was very impressed!

Thank you to all Guild members who attended, and it was great to see our long-distance member Grant Ward there.

As for the AGM formalities, once the members approved the minutes of the 2023 AGM, the President's and Treasurer's Reports, it was on to the election of the committee for the coming year. Thank you to all of those who nominated for and were duly elected to the committee.

## 2024/25 COMMITTEE

President:	Paul Sumsion
Vice President:	Philip Harris
Secretary:	Carol Seely
Treasurer:	Brian Longford
Committee Member:	Alison Ager
Committee Member:	Jeremy Begg
Committee Member:	Sue MacGregor.



The new committee met on 20 August and the committee got straight down to business with a very enthusiastic first meeting, allocating committee roles and locking away our next 3 events:

- **13 October 2024 - Rolf Binder Wines, Barossa Valley**  
Wine tasting, vineyard tour and lunch - Event coordinator Alison Ager
- **8 December 2024 - Rydges South Park, Adelaide**  
Christmas Function - Event Coordinator - Carol Seely
- **9 February 2025 - Shirvington Winery, McLaren Vale**  
Winery visit - Event coordinator Tom Olthoff

Those staying the weekend in the Barossa Valley for the October function also have the option of attending a **wine-tasting and vineyard tour on Saturday 12 October at PaulMara Estates, Seppeltsfield Road** – bookings are needed and further details are on page 6.

With many other locations being researched for future visit, the committee hope to find a happy balance between fun & informative events for the next year.

**Paul Sumsion**

## LAST FUNCTION - AGM – GREENHILL WINES, SUMMERTOWN

One could be forgiven thinking it was the first day of Spring as we drove through the Adelaide Hills. Copious quantities of Acacias in full bloom of canary yellow flowers, lined the roadway to the picturesque Summertown/Piccadilly Valley. The cellar door is situated in a renovated 1880's settler's cottage with function room and balcony overlooking the valley and Mt Bonython.



So, the important part of the day, the AGM, was declared open, and all positions made vacant. It was probably in record time (12 minutes) that the new committee was formed, with some changes, previous minutes accepted, all positions were filled and the meeting closed.

Paul and Penny Henschke were our hosts, and the day was kicked off by Paul with the history and the Henschke heritage of the area followed by a tasting of their wines and a delicious 2 course Mediterranean style lunch.



The immediate Adelaide Hills area is ideally suited for grape growing and considered a Mediterranean climate, but also, a perfect micro-climate for sparkling white wines.

Hence our first tasting was the Sparkling Estate Pinot Meunier 2021.

100% Pinot Meunier using the "traditional method" the wine was delicate, with a full flavoured and textured palate. A beautiful long finish leaving you wanting more.

Our next wine, their Gruner Veltliner Estate *Scented Sundew* 2023.

*Cellar door notes:* this wine is dry grown, of 3 vine clones, gently cage-pressed, crushed with 1-4 hours skin contact, cool fermented in small batch tanks using 5 different yeasts, no MLF, no filtration, chill clarification, no animal products used.

*Aroma:* spring blossoms, honey dew melon, ripe pear, grapefruit, lemon zest & lime citrus *Palate:* medium bodied highly textured, savoury "mineral" palate with a long, crisp, dry finish. Think of something savoury, seafood or your favourite nibbles to accompany this fresh and soft white wine. You'll be delighted.



Our next wine, a barrel fermented Chardonnay. Chardonnay Piccadilly Valley *'Creamy Candles'* 2023.



*Cellar door notes:* A very cold year, 3 vine clones Piccadilly valley fruit, short skin contact, partially clarified juice fermented in new & seasoned French oak with 4 selected *Saccharomyces* (5 genomes) yeast. Full MLF, Maturation for 15 months on yeast lees in oak. No animal products or filtration. *Flavour:* white/yellow peach, grapefruit, bosc pear, vanilla and cedar oak set over a rich flavoursome, textured, crisp palate with a lingering hills fresh finish.

Our next wine, Pinot Noir Estate *'Early Release'* 2023

*Cellar door notes:* Hand-picked, field blend of 4 Pinot clones (D5V12, 114, 115, 777) low yield, open top vat fermentation with wild & 3 selected *Saccharomyces* yeast, 1 month maceration on grape solids, gently pressed, 14 months in French oak barriques, full malolactic fermentation. Naturally stabilized/ not fined or filtered.





Paul also gave us another informative, educational experience, centered on the attributes and functionality of yeast and its purpose in producing fine wine characters.

*Flavour:* Rose petals and violets, complex red currants/red berries, elegant red berry fruit driven palate with a lingering Hills fresh finish with firm tannins characteristic of a young wine of a very cool vintage.

A cheese platter accompaniment is the perfect choice with this wine (and good friends).

We were privileged to then be treated to a “barrel” tasting.

A new grape varietal to most of us - Saperavi. Paul has labelled this the “beast”, 3 months old, not malolactic yet, lots of tannins, 14% alcohol. Sooo! looking forward to experiencing its maturity in the future (and not so beastly).



### Saperavi Grape

Is an acidic, teinturier-type grape variety native to the country of Georgia, where it is used to make many of the region’s most well-known wines. It is also grown in Russia, and in lesser quantities in Armenia, Moldova, Ukraine, Uzbekistan, Azerbaijan and Australia.

**PHILIP HARRIS**

### Editor’s notes

After the wine-tasting, a delicious Mediterranean-inspired 2-course lunch was served, especially catered for us by Penny Hentschke.



During the wine tasting, Paul Henschke opened a bottle of Sparkling Estate Pinot Meunier 2021 using sabrage – the art of opening a bottle of champagne/sparkling wine using a sabre.



Apparently, this technique became popular in France when Napoleon’s army visited many of the aristocratic domains following the French Revolution.

The sabre was the weapon of choice for Napoleon's light cavalry (the Hussars). Napoleon's victories across Europe gave them plenty of reason to celebrate. During these celebrations the cavalry would open the champagne with their sabres. Napoleon was believed to have said about champagne, " In victory, one deserves it; in defeat, one needs it".

Another story told about sabrage is that Madame Clicquot, who, at 27 years old, inherited her husband's champagne house, used to host Napoleon's officers in her vineyard - as they rode off in the early morning with their complimentary bottle of champagne, they would open it with their sabre to impress the rich young widow.

Paul may not have been riding a horse as he opened this bottle of sparkling wine, but it was nevertheless still impressive!

## NEXT FUNCTION – WINERY VISIT – WINE TASTING, VINEYARD TOUR AND LUNCH – ROLF BINDER WINES, 185 STELZER ROAD, TANUNDA

Our next function will be a wine tasting, vineyard tour and lunch in the Barossa Valley at Rolf Binder Wines.

A winery steeped in tradition and Barossa history, Rolf Binder Wines was established in 1955 by Rolf Heinrich Binder along with his wife, Franziska, with the philosophy of only using primarily estate-grown fruit from their own vineyards across the Barossa. Traditional viticultural and winemaking techniques were a legacy that Rolf Binder Jr and his sister Christa Deans carried over 65 years, producing a range of highly acclaimed Barossa premium wines.



Today, the Rolf Binder Wines philosophy continues to drive the essence of the range, in the expert hands of their Barossa winemaking team, producing wines with balance and structure and a distinct character.

Our visit will start with a glass of Croser Sparkling NV or Grant Burge Sparkling Shiraz on arrival, we will then move into the Barrel Hall to be seated for a comprehensive wine tasting (including 3 vertical tastings).

### Wines for Tasting

- 2022 Eden Valley Riesling
- 2023 Chardonnay
- Vertical Tasting – 2016, 2017 and 2018 Heinrich SMG
- Vertical Tasting – 2015 and 2016 Bulls Blood Magnums SM
- Vertical Tasting – 2015 and 2016 Heysen Shiraz
- 2018 Hanisch



We will then move out to the vineyard for a guided tour, before returning to our seats in the barrel hall for a 2-course lunch provided by Fieldhouse Catering who have catered for the Wine Guild previously.

Wine by the glass or bottle can be purchased for consumption during lunch.

Tea and Coffee will be served and Grant Burge Fortified will be available for tasting.

Wine purchases may be made on the day at discount prices.

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**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/1<sup>st</sup> time guests

@ \$60 pp

Amount \$ \_\_\_\_\_

No. of Guests

@ \$70 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](mailto:bandplongford@bigpond.com)

**Wine Guild of SA**  
**Winery Visit**  
**Wine Tasting, Vineyard Tour and Lunch**  
at  
**Rolf Binder Wines**

**185 Stelzer Rd, Tanunda**

11.15, Sunday 13 October 2024

**Menu**

**Main Course** (served buffet style)

Oven roasted Chicken  
Oven roasted Beef  
served with roasted potatoes and gravy

Coleslaw  
Potato Salad  
Garden Salad  
Beetroot Salad  
Bean Salad

Selections of bread and butter (GF available)

Vegetarian option available on request

**Dessert**

Selection of Fine cakes and gateaux served with strawberries and cream

Tea and Coffee

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

**\$60 Members**

**\$60 First time Guests    \$70 Repeat Guests**

**RSVP with any dietary requirements  
to Brian Longford by 4pm Friday 4<sup>th</sup> October**



## ADDITIONAL FUNCTION - WINE TASTING AND VINEYARD TOUR – PAULMARA ESTATES, 144 SEPPELTSFIELD ROAD, TANUNDA

An additional winery visit is available at **11am** on **Saturday 12 October** for those who wish to visit another winery over the weekend – in particular those staying in the Barossa Valley.



Paulmara Estate was established by Paul and Mara Georgiadis in 1999, with the first vines planted by Paul on their Marananga home block in 1995. In 2011, they purchased their Paradigm Vineyards in partnership with 4 other like-minded friends. Combining these two vineyards, Paulmara Estate has the opportunity to select the best parcels to service the brand.



Our first wine, 'Syna' (Greek for 'together') was inspired by Mara's Californian heritage, Paul's Greek roots and their shared passion for fine wine. It captures the union of two like minds and hearts.

Paul Georgiadis' viticultural career started in the Riverland, where his family established vineyards and orchards, which he managed while studying Marketing at the University of South Australia. Paul then went on to become Penfolds' very own premium regions Grower Relations Manager, an illustrious career of 18 years. He has spent the last 15 years managing his two Barossa Valley vineyards, while consulting in various capacities for growers and wineries.

As Mara says - "Paul loves to talk about vines!", "... a vineyard tour with Paul, the Grape Whisperer, will have your members/guests leaving with a vast amount of information on how wine is really made in the vineyard. 85-90% of what is in the glass happens in the vineyard and there is NO ONE to better explain the intricacies of vines and managing vineyards than Paul. Trust me. He has worked with grapegrowers throughout the Barossa, McLaren Vale, Clare, Adelaide Hills, Langhorne Creek, Coonawarra, Padthaway as well as managing our 2 Marananga vineyards and having 18 years of Penfolds experience to add to the mix.



As for wines, we have a mix of alternative and traditional varieties that set us apart from other wineries in the region-

The charge per person will be \$20 for the wine tasting and vineyard tour – redeemable on purchase.

P.S. As many of you may already be aware there have been some very cold nights recently, both here in the Barossa Valley and in other wine-growing regions of South Australia. Mara has just let me know that we will also have the dubious pleasure of witnessing first-hand what frost does to a vineyard!

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@ \$20 pp

Amount \$ \_\_\_\_\_

**Please email or phone Brian when making payment so we know by the RSVP date that you are attending and let Brian know you are booking for the PaulMara Estates visit.**

**Ph:** 0406 305 749

**email:** [bandplongford@bigpond.com](mailto:bandplongford@bigpond.com)

## ***IN THE BEGINNING! # 69 (6)***

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***

### **TWO WAITERS TIE IN FIRST SA WINE GUILD CONTEST**

*Extract from "Australasian Hotel and Catering Institute Journal" – November 1963*

A Competition to select suitable wines for a pre-set menu and the correction of faulty formal table setting and wine service proved of great interest and keen competition for some 60 members present and Mr. E. Jettinger, of the South Australian Hotel and Mr. S.T. Davies, wine steward and messenger attached to the manager's office at the Commonwealth Bank Adelaide, tied for an equal first place.

The event was conducted at the South Australian Hotel under the chairmanship of the Guild President (Mr. A.A. Wark).

The exercise and competition, held in the quiet of a Sunday Morning at the "South" was marked by an amusing mock-feast in which Mr. Tony Nelson, of Woodley Wines and Mr. Bob Seppelt pretended to enjoy a menu of delightful (but imaginary) dishes along with the President of the Hotel and Catering Institute (Mr. Bob Michael).

It was an entertaining spectacle for nearly 50 watches (35 Guild Members and some 15 Visitors) to see this table for 4 in action or rather in action as such items were announced as Sydney Rock Oysters, Ox Kidney Soup, "a very fresh Trout," Veal Steak stuffed with a slice of Ham and Gruyere Cheese, Roast Baby Duckling with Sour Cherries, and fresh Strawberries macerated in Kirschland Curacao.

But there was nothing imaginary about the wines poured for them by the "South's" head steward, Garth Skewes, who, incidentally, proved himself a comic actor of no mean ability by his humorous remarks and contortions when making the sundry boo- boos, obvious or subtle, called for by the gaffe-finding contest. Competitors had earlier been required to suggest (by notation on a form) the wine type which would best match the above mentioned courses. The official answers were:-

Oysters, Chablis; Ox Kidney Soup, Oloroso or Full Bodied Sherry; Trout, Riesling; Steak, Claret; Duckling, Burgundy; Strawberries, Champagne. A request for a wine to go with a Sorbet (a water ice with a syrup content, plus Italian Meringue) was perhaps a little in the nature of a trick question because the answer was: "you drink nothing with it because it is a drink in itself". Port with cheese and brandy with coffee was "safe bets".

The noting faults in the table settings and then in the wine service were the other parts of the contest. Charles Doma adjudicated on the former. After the equal firsts (145 points each), the two next competitors also tied (125 points each) – Kevin Murphy (a Yalumba Salesman, attending his first guild meeting) and George Kallay.

A few comments made on the serious part of Garth Skewes' wine service were: "There was rightly no fuss, no bowing and scraping – the wine was served nicely, quietly, quickly. He did not spill." Garth himself said: "ability to avoid spilling drops without twisting the bottle comes with experience. I wouldn't try twisting a Queen Adelaide Claret for instance."

Among the deliberate boo-boos were: Garth left the diners with nothing to drink with the main course ("the wine should always be ahead of the food"); iced Burgundy was supplied ("only one in a million wants Burgundy cold"); Champagne was bought in with its wrapping paper on it and was not offered to the host; a napkin was carried under the armpit instead of over the arm.

A case was mentioned of a waiter who kept every glass full instead of two-thirds full. Mr. Wark said if a person finished his glass it was indicative that he wanted a refill, but topping when glasses were more than half-full was not good.

Usually port and sherry glasses would be filled at a side table, but in this instant there was a full setting of glasses on the table for a formal occasion. An unused setting of cutlery and glasses should be removed by which ever waiter (wine or food) had time at that stage; often the wine waiter did it.

Mr. Nelson said that what they had seen demonstrated that day could not necessarily be observed to the letter on all occasions. It was a good waiter who could decide what to apply on particular occasions. He expressed sincere thanks to the South Australian Hotel for the courtesy for allowing the exercise to be held there.

#### **“Value to Yourselves and Your Employers”**

Mr. Wark told the two winners at a subsequent luncheon at Penfolds:-

**“If by the formation of this Guild you can advance your knowledge, increase your income, enlarge the circle of your friends and give better service to your employers and to the public, then the greater will be your value to your employers.”**

**“I want every bloke in the Wine Service Guild to believe he has a profession and not just a job. The Guild gives you dignity. If you have dignity with your job, you don’t fall down on it.”**

Mr. Wark also said for the Guild to succeed there must be people prepared to give up their time to help themselves and others to advance in their chosen way of life. Many members knew they had a lot to learn and conversely there were some outside the Guild who could teach them a lot. In the premier wine state of Australia, namely South Australia, there was a special call for the prestige that went with the wine service. “Incidentally, we hope the various firms in the wine and spirit industry will recognise the value of this guild to the industry and to South Australia’s diners and people generally,” Mr Wark concluded.

Mr. Dicker commented on how fortunate the Guild Members were to have a man of Mr. Wark’s experience and generosity with his time as their President.

A Silver Jug had been donated by Penfolds Wines Pty. Ltd. as a Trophy for the Winner. As a result of a tie Mr. George Dicker, S.A. Sales Manager of Penfolds, said the company would give two Silver Jugs. A few weeks later a ceremonial presentation of the Jugs to Messrs. Jettinger and Davies was made at a special small luncheon gathering at Penfolds at Magill.



**TROPHIES PRESENTED AT HAPPY CEREMONIES**



## 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
20 Sept - 7 Oct 2024	Grenache & Gourmet, McLaren Vale
1-20 October 2024	Coonawarra Cabernet Celebrations
13 October 2024	Vine Vale Shed Day, Light Pass Road, Vine Vale
18-27 October 2024	Riverland Rose and Garden Festival
19-20 October 2024	CheeseFest Australia, Rundle Park
1 November 2024	Sunset on Seppeltsfield Road, Seppeltsfield, Barossa Valley
9 November 2024	Handpicked Festival, Lake Breeze Winery, Langhorne Creek

## WINE GUILD FUNCTIONS FOR 2024-2025

Date	Activity
12 October 2024	Winery visit – PaulMara Estates, Seppeltsfield Road, Barossa Valley
13 October 2024	Winery visit and lunch – Rolf Binder Wines, Tanunda, Barossa Valley
8 December 2024	Christmas lunch – Rydges South Park, Adelaide
9 February 2025	Winery Visit and lunch – Shirvington Wines, McLaren Vale

## WINE GUILD OF SA COMMITTEE 2024-2025

Name	Position	Phone	Email
Paul Sumsion	President	0411 128 235	Presidentwgsa1963@gmail.com
Philip Harris	Vice President, member and guest liaison, archives		sunnyjim01@bigpond.com
Brian Longford	Treasurer	0406 305 749	bandplongford@bigpond.com
Carol Seely	Secretary	0415 234 312	cseely@internode.on.net
Sue MacGregor	Committee member		macgregor@adam.com.au
Alison Ager	Committee member, Grapevine Editor, Website Manager		elal@iimetro.com.au
Jeremy Begg	Committee member, Deputy Website Manager	0414 422 947	jeremy@vsm.com.au