PRESIDENT’S REPORT

From all the feedback I received everyone was impressed by our visit to Kersbrook Hill Wines and Cider. Our thanks go to Paul Clark, Iain Moss and their team for the comprehensive tasting of both barrel and finished wines. It was certainly a special privilege to have a preview of some of their yet-to-be-released wines through the barrel samplings. My favourite was the Tempranillo. The meal provided by Alberto’s Caterers was outstanding and I have already spoken to them about possibly engaging their services in the future.

On the day it was a pleasure to present member badges to John and Viv Savage who were introduced by Peter and Helena Runge. We trust you enjoy your time with the Guild. Once again it was great to see a number of guests attend – Roger Blackmore for his second visit, Rick & Wendy Bennett, Sue Cowell’s sister Robyn and Carol Seely’s mum, June. Roger has applied to join the Guild so I look forward to presenting his badge soon. A full report of the day from Carol Seely is elsewhere in the Newsletter.

Our next function, on 18 August, is our Annual General Meeting at the Adelaide Sailing Club. As I say every year, please don’t be put off by the fact it is an AGM! Whilst there is some formal business to be conducted I think it’s fair to say our AGMs are never boring. This year our after-lunch speaker will be Matt O’Leary, Senior White Wine Maker at Wolf Blass. One thing that will change this year is that the business session will be conducted before the meal, commencing at 11am, rather than after the meal as has been our practice for the last 5-6 years.

We will have our now-traditional pre-lunch sparkling wine after the business session. With a subsidy of $5 per head from Guild funds we have been able to keep the cost to $35 for members. Full details are elsewhere in this Newsletter.

One of the formalities of the AGM is the election of the Committee for the coming year. All members of this year’s Committee have indicated that they are happy to stand for re-election. However, that’s not to say of course that other nominations shouldn’t be made!!

Looking further ahead, the following “function” is our visit to Mt Benson and Coonawarra over the period 18-23 October. It looks like close to fifty will be attending the Mt Benson leg and about thirty the Coonawarra leg. Some information about the Mt Benson leg was in the last newsletter and the Coonawarra leg is in this newsletter. You should have also been contacted by email and we will make sure we keep you informed.

I hope to see you at the AGM.
Did You Know?

From ‘Daily Wine News’:

**Patritti winery launches Australia’s first Trincadeira**

Patritti Wines in Dover Gardens is the first winery to release one of Australia’s founding varieties under the official Portuguese varietal name. James Mungall, Patritti’s chief winemaker began extensively researching the variety Tinta Amarela soon after he purchased the high quality fruit from an old Barossa Valley vineyard.

**Mount Benson leaves a big impression**

Mount Benson’s top wineries continue to impress on a national level. As part of the Australian Sommelier Immersion Program, Cape Jaffa Wines, Wangolina Station and Norfolk Rise entertained guests last week. The sommeliers were treated to 24 hours of the Mt Benson region’s most dynamic wineries, the creative wine makers behind these wineries and their teams.

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**LAST FUNCTION REPORT – Kersbrook Hill Wines and Cider**

The day of our visit to Kersbrook Hill Wines and Cider dawned crisp, clear and sunny. Don’t be fooled – that meant it was going to be cold! Those of us who had read the President’s email brought along a jacket – those of us who had previously lunched in a barrel hall in winter brought along two.

It turned out that Kersbrook Hill shared their premises, to some extent, with a hardware store. For this reason I can possibly forgive my navigator, who was a little too insistent that the hardware store really was our destination. I have to say it’s been a long time since I obtained an alcoholic drink from a hardware store, but that’s another story.

After that brief false start we found ourselves outside the venue patiently waiting for the fun to begin and allowing the sun to remove some of the chill from our bones. Without much further ado, we were inside – where we soon discovered that, without the sun, it was a good few degrees colder. Thank goodness for the two coats.

One of our hosts, Sales & Marketing Manager Iain Ross, soon warmed us up by introducing the day wearing only a t-shirt and advising us that it was quite warm for the time of year. Okay, based on that advice, I’d shed one coat.

After a brief introduction and orientation by Iain we were passed over to Managing Director Paul Clark who gave us a brief history of Kersbrook Hill before taking us for a short tour of the winery operations, providing basic winemaking information on the way. He also gave us an insight into cider production and once again the Guild had found a way to expand my knowledge. Much of Paul’s cider information was fascinating.

The highlight of the visit away from the barrel hall was the cool room. Apparently, this room is a much-needed aspect of cider production in order to maintain the carbonation of the cider. On this occasion it was a much-needed
visiting spot for the Guild. It’s not that it was pleasant in the cool room – indeed, it was anything but, not only from the point of view of the cold but also it’s dank and musty smell. The fact is, though, that after 5 minutes in the cool room the winery felt noticeably warmer and, when we returned to the barrel hall a short time later it felt positively sub-tropical. No wonder Iain and Paul were sporting only t-shirts.

Following our return to the barrel hall we had a barrel tasting of several styles and vintages. Most notable to me was the relative smoothness of the wines tasted, even those that, only three or four months prior, had been grapes. If you can achieve that in a barrel what might you achieve once you’ve cleaned the wine up? When tasting wine, my usual measure is to ask myself, “could I drink a bottle?” After this barrel tasting, I might have to change that to, “could I drink a barrel?” I suspect I probably could – although I may have to spread it over two days.

We followed up the barrel tasting with the more refined wines, bottled and ready to drink. The range of wines presented was most generous, so much so that we weren’t able to get through them all prior to lunch.

And what a lunch it was! It was certainly a banquet aimed at the carnivore, with a huge selection of perfectly barbequed meats. Oh, and there were salads too but, I’m ashamed to say, my plate was so full of meat that I was unable to get much salad on. Also, as I said, what beautiful meat it was. I tried a little(!) of everything and it was all superb.

After the barbeque there were dessert slices and coffee and tea available. Sadly, I’d slightly overdone the meat side of things and I wasn’t able to manage the dessert. Perhaps next time I’d better pace myself better.

Well done to the caterers – Alberto’s.

Throughout the day, our hosts kept us informed and entertained – demonstrating an obvious enthusiasm for what they do. They both spoke with knowledge and humour and fielded our questions enthusiastically. Nothing seemed to be too much trouble. They also offered us a very generous discount on purchases.

As an aside, on this visit we were able to give our “portable” PA it’s first real test for portability and I believe it came through with flying colours. It even coped well in overcoming background noise.

If I had a complaint at all about our day it would be that it felt a little rushed at times. I suppose this was borne out by the fact it was one of our earlier finishes. That minor criticism aside, I felt it to be another triumph for the organisers who keep managing to find new and interesting things to show us. After all, it’s not many Guild functions where I’ve returned home with bottles of cider in the boot!

On a personal note, thanks to all those Guild members who went out of their way to make my Mum welcome and to wish her a happy birthday. Despite being a lifetime non-drinker she reports that she really enjoyed herself and noted that everyone was extremely friendly. Perhaps, with effort, I can persuade her to become a member – I would certainly welcome the addition of a “dedicated driver”.
Wines Tasted:
2012 Shiraz (barrel tasting)
2013 Shiraz (barrel tasting)
2012 Cabernet Sauvignon (barrel tasting)
2013 Tempranillo (barrel tasting) (this wine was actually crafted by Kersbrook Hill on behalf of Mt Bera Wines)
2012 Sparkling Chardonnay Pinot Meunier
2011 Sparkling Cabernet Sauvignon Cuvée
2010 Cabernet Rosé
2012 Riesling
2007 Riesling
2006 Shiraz
2011 Sweet Mary Botrytis Viognier (tasted with dessert)
Those wines, and the cider, that could not be tasted prior to lunch were available for tasting during lunch. All wines (other than the barrel wines, of course) were available for purchase during lunch either by the glass or bottle.

Did You Also Know?

Syrah v. Petite Sirah What’s the difference?
Petite Sirah is an entirely different grape varietal than ”Syrah” (otherwise known as ”Shiraz”). Petite Sirah (also spelled as ”Petite Syrah”) is a black grape varietal originating from the Rhone region of France. It is a relative newcomer: created in the 1880s by Dr. Durif. In creating Petite Sirah, he crossed two ancient Mediterranean varietals: Syrah (as the father plant) and Peloursin (as the mother plant). Peloursin is no longer commercially grown.

In France, Petite Sirah was commonly known as ”Durif” (also spelled as ”Duriff”) in tribute to its creator. Ironically, Petite Sirah did not fare well in Rhone. Petite Sirah is a very late ripening grape with a thin skin and hence susceptible to the ravages of late season rains common in the Rhone region. Although small quantities continue to be grown and used in such wines as Chateauneuf du Pape, it is no longer widely used in Rhone wines.

NEXT FUNCTION – AGM & LUNCH – ADELAIDE SAILING CLUB

Our next function is our AGM at the Adelaide Sailing Club, West Beach. This will be the third time we have been to this venue for our AGM and they always make sure we are well looked after.

Although Australian winemakers have largely embraced the screw cap closure there are still some who passionately continue with cork, and to some extent the “cork vs screw-cap” debate continues. Our guest speaker will be Matt O’Leary, Senior White Wine Maker with Wolf Blass wines who will lead a comparative tasting of wines stored under different closures. This should be a really interesting exercise.

As mentioned in the President’s Report, this year we are experimenting with conducting the Business Session before lunch, rather than afterwards.

The (Short) 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.
Note that in order to vote at the AGM you must be a financial member for the 2012-13 year.

**Election of the Committee**
All committee positions become vacant at the AGM and the Committee for 2013-2014 will be elected in accordance with the Constitution. The Committee consists of a President, a Vice-president, a Secretary, a Treasurer and three Committee members. If you would like to nominate for a position please complete a Nomination Form which will be sent by separate email and bring it to the AGM or post it to Secretary Paul Rogers. Forms will also be available on the day.

**Presentation of accounts**
The 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 that Secretary Paul Rogers receives them before 11th August. Our Constitution can be downloaded at [www.wineguildsa.comnews.php](http://www.wineguildsa.comnews.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 post it to Secretary Paul Rogers.

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**PRESIDENT'S ANNUAL REPORT 2012-2013**

It has indeed been a privilege to lead The Guild again this year. My thanks go to everyone for your support. I trust you too have enjoyed the year.

Membership remains very healthy and has grown to 79. This year we welcomed Brian & Sue Nancarrow, John & Viv Savage, John & Pam Godden, David & Judy Martin, Ken & Birgitta Bailey and Maryanne Elsby. Welcome again and I trust you continue to enjoy your involvement with the Guild.

Attendance at all functions has been very good and suggests we are continuing to organise activities that are of interest to members. In fact the attendance of 67 at the Wine and Cheese Matching Experience was a record.

My thanks go to my fellow Committee members for their support and contributions throughout the year. Pete Rawlins was kept busy in his roles as Vice-President, Newsletter Publisher and Webmaster while Paul Rogers and Brian Longford continued as Secretary and Treasurer respectively, as efficient as ever! A new member on the committee this year was Carol Seely who continued the fine standard of function reports set in previous years by Cameron Best but in her own inimitable style!! Phil Harris continued in his role with guest liaison – he was certainly kept busy this year! Chris Taylor has taken on the role of Deputy Webmaster learning the ropes from Pete Rawlins.

On behalf of the Guild I would again like to express our sincere thanks to those who have assisted the Guild in various ways this year. We are indeed fortunate that there are so many people happy to pass on their knowledge to us.
The Guild continues to be in a strong financial position. This year after very careful consideration by the Committee we took out Public Liability insurance to protect the Guild and our members from any legal liability arising from our actions. This year we also purchased a portable public address system, and I think we all agree it has been a very worthwhile purchase. Thanks to Life Member Andrew Yap for the suggestion.

Comprehensive reports of our functions from Carol Seeley have of course appeared in the Newsletter throughout the year but I would just like to briefly refresh our memories about our activities for the year.

The 2012-13 year began (or 2011-12 year ended) with our AGM at the Adelaide Sailing Club, with Rose Kentish from Ullithorne Wines who took us through a tasting of two wines she made in France. We were all extremely impressed with Rose’s dynamic character and with the quality of her wines. The 2012-13 Committee was of course also elected on the day as part of the Business Session.

On a sunny day in October we ventured to Golding Wines in the Adelaide Hills where we were hosted by Darren Golding and his family. The setting was impressive as were the wines and the meal!

Our Christmas lunch was held at the Snooty Fox where we managed to amuse ourselves with a Heads & Tails wine quiz and “Krap Kringle” under the direction of Pete Rawlins and Paul Rogers. I think all agreed it was a great social day.

Our February function was our Wine & Cheese Matching Experience with Richard Gawel from the Australian Wine Research Institute and Gina Graham from the Australian Artisan Cheese Making Academy. They were a great team and there were many favourable comments about what had been learnt in a very friendly atmosphere. I think it was the favourite function for the year for many members; certainly for me!

In March we had an “extra-curricular” activity at Paul and Jill Rogers’ home. Representatives from Balgownie Estates travelled from Victoria to showcase their wines to our members. The “bring a plate” lunch worked well, resulting in the least costly function for the year - $3 per head! Our sincere thanks go to Paul and Jill for opening their home to us on the day and of course to the people from Balgownie Estates.

In April we returned to our regular function schedule with a visit to Peter Seppelt Grand Cru Estate at Springton hosted by Peter and his wife, Roz. I think the highlight, and certainly a privilege, was the opportunity to taste museum wines, including, amongst others, a 1985 “Rhine Riesling”. Peter is multi-talented and cooked a hearty lunch of lamb and chicken in his wood-fired ovens for us to enjoy.

In June we travelled to Kersbrook Wines and Cider where we enjoyed a comprehensive tasting of their wines including barrel samples and back vintages hosted by Paul Clark and Iain Ross. I think all agreed this was also the best lunch for the year!

Once again, thanks for your support and I look forward to a successful 2013-14.
Mount Benson & Coonawarra Visit - The Coonawarra Leg

In the last newsletter we gave some background information about the Mt Benson wine region and the wineries we are to visit in October. In this edition we cover the Coonawarra leg.

The Coonawarra is one region of the Limestone Coast Wine Zone; the others being Mt Benson, Padthaway, Wrattonbully, Mt Gambier and Bordertown. It is a small region, only 20 kilometres in length and two kilometres across. Despite this, it is home to more than two dozen cellar doors. Unfortunately on our short visit we will be able to visit only four!

Known initially as the Penola Fruit Growing Colony, John Riddoch founded Coonawarra on 31 July 1890 when he conducted a ballot at The Royal Oak Hotel for the first horticultural blocks in his 1,000 acre (405ha) Yallum subdivision. In the same year he planted two acres of vines on prime terra rossa soil near Katnook and established an 80 acre nursery nearby.

Coonawarra is of course now one of Australia’s and the World's great wine regions most renowned for its red wines, notable Cabernet Sauvignon, but also other varieties. It is of course renowned for its rich red terra rossa soil over limestone. This soil when combined with a climate similar to Bordeaux makes for the perfect terroir for vines to grow outstanding fruit.

For the Coonawarra leg of our visit we plan to arrive in Penola from Robe mid-morning of Monday 21 October and members will have time to book into your accommodation and to have some lunch if you wish. Closer to the time we will provide a list of options for eating places as recommended by the locals.

We have had many offers from Coonawarra wineries to host us and we sincerely appreciate those offers. But there is only so much we can fit into the time we have available so in the end we have decided to visit four wineries over the two days – Koonara Wines, Raidis Estate, Rymill Coonawarra and Majella Wines. We feel these provide a good cross-section of the region’s wineries, with production ranging from about 1,600 cases to 35,000 cases. The oldest was established in 1969 and the most recent in 2006.

**Koonara Wines**

Our first visit after lunch on Monday is to Koonara Wines conveniently situated in the main street of Penola where we will be hosted by Managing Director, Dru Reschke.

Dru’s family have lived in the region since 1906 raising cattle for many years but the vineyards and wine have been a passion since 1988 (Dru’s brother Burke owns Reschke Wines). They made small amounts of wine for family since 1991 but in 1999 decided to scale up and to sell to the public.

Koonara’s winemaker is Peter Douglas formerly Chief Winemaker at Wynn’s. Total production is about 8,000 cases. They make a range of white and red wines with quite a number made from Mt Gambier fruit and Dru has kindly offered to provide a tasting of a selection of these, as well as of course, wines from Coonawarra. I suspect few members have tasted wines made from fruit grown in Mt Gambier, so this should be an interesting experience. I think it’s true to say that at the moment Dru is most proud of the 2008 Angel’s Peak Coonawarra Shiraz that has won a number of medals and been awarded 94 points by James Halliday.

**Raidis Estate**

After Koonara Wines we move on to Raidis Estate (which is just out of town and not far from Koonara) where we will be hosted by owner Steve Raidis and his wife Emma. The Raidis family has lived in the region for the past forty years. At age three Steve’s father, Chris, left rural Greece with his family for South Australia. Many years later Chris and his wife, Fran, began growing
grapes and sometime later Steve got involved, purchasing land and planting to Cabernet Sauvignon, Riesling, Pinot Gris and Sauvignon Blanc, as well as Merlot and Shiraz. The grapes for Raidis Estate’s “Billy” Cabernet Sauvignon come from the original vineyard planted by Chris and Fran. Their vines are hand pruned and low yielding. Production is about 4,500 cases. The 2010 “Billy” vintage was selected in the “Top 100 Australian Wines” and 95 points by Huon Hooke, whilst “The Kid” 2011 Riesling was voted Best Riesling and number three wine overall in South Australia by ‘The Adelaide Review’. I can also certainly recommend their Pinot Gris!

Raidis is also the venue for our late afternoon meal on Monday. Raidis Wines is renowned for its delicious Charcoal Grill that they host during the Coonawarra “After Dark Festival” held in April each year. At the time of writing this article Steve is yet to decide what the meal will be but I am sure it will be delicious!

Rymill Coonawarra

Our morning visit on Tuesday will be to Rymill Coonawarra. Rymill has a strong connection to the founder of Coonawarra, John Riddoch mentioned in the introduction above. In 1974 John Riddoch’s Great grandson Peter and his wife Judy planted their first grapes (Shiraz) followed in 1976 by Cabernet. A new winery and Cellar Door was built in 1992 and it’s true to say it is an architecturally spectacular building (see photo). Not only that, it was awarded 5 stars by James Halliday. It also houses paintings by Limestone Coast artist John Hinge and sculptures by John Dowie, probably best known as the sculptor of the Victoria Square fountain.

Rymill make an impressive range of white and red wines with total production of about 35,000 cases from about 137 hectares of grapes. Their 2011 dry-style Gewürztraminer was awarded 95 points by James Halliday while their 2010 Rymill Coonawarra Cabernet Sauvignon scored 94 points. Their winemaker is Sandrine Simone.

Majella Wines

Our final visit for our tour of Coonawarra wineries is to Majella Wines hosted by Managing Director Brian (“Prof”) Lynn. They are a true family winery with Brian’s brother Tony, wife Ros and other family members involved. Their winemaker is Bruce Gregory who has been with them since 1999.

Majella are regarded as one of the best producers of premium Australian wine with well over 660 awards, in Australia and overseas. Their most recent triumphs were at the 2013 London International Wine Challenge where the 2010 Majella Shiraz was awarded a Trophy and Gold Medal. Brian says this reinforces his view that Coonawarra Shiraz will be “the next big thing”! As well, the 2010 Cabernet Sauvignon received a Silver Medal and the 2009 “Malleea” Cabernet Shiraz a Bronze.

James Halliday says “Majella is one of the foremost grapegrowers in Coonawarra, with important vineyards, principally shiraz and cabernet sauvignon, with a little riesling and merlot. The Malleea is one of Coonawarra’s greatest wines, The Musician one of Australia’s most outstanding red wines selling for less than $20.” [Ed: In fact at the time of writing this article the 2011 Magician was available for $15 per bottle at their Cellar Door!]

The Lynn family have lived in the Penola - Coonawarra district for over four generations starting out as store-keepers and then graduating into grazing and finally onto grape growing and winemaking. The property upon which Majella now stands was originally owned by Frank Lynn. It was bought by his nephew, George, in 1960.
George and Pat Lynn kept Merino sheep for wool production on their farm about 16 kilometres away, and had always wanted some good Coonawarra country for their up-and-coming prime lamb enterprise. Viticulture, however, was not on their agenda until 1968 when the first grapes, six acres of Shiraz, were planted. Sometime later 70 acres were planted to Shiraz and Cabernet and they now have about 150 acres under vine. Majella made their first wine – 600 cases of Shiraz – in 1991 and the rest as they say, is history. Current production is about 25,000 cases.

Wine Guild Port

Do you know that over the last 10 or so years The Guild has blended and bottled its own Port. Currently the third ‘production’ is in the barrel and will be ready in about 5 years time. The full story of our Port will appear in the next newsletter.

MEMBER PROFILE – Paul and Jill Rogers

1. Where do you live?
   We have lived at Summertown in the Adelaide hills since we built there in 1981, and more recently we now spend time at Normanville

2. Where do you work, or where did you used to work?
   We are both retired public servants so you appreciate that we have worked hard all our lives.
   J. Prior to retirement I was with BreastScreen SA as a data analyst for 16 years
   P. With CSIRO for around 40 years

3. What are your interests/hobbies?
   J. I enjoy quilting, family history, reading, walking and travel. I watch the garden grow and occasionally pull some sourcobs
   P. I linger in the workshop or garden a bit, walk a bit, fish a bit, read a bit (jack of bits, master of none) and the time disappears – not sure how.

4. How did you come to join The Guild?
   We went to a Winestate Dozen tasting on the invitation from Roger King, and were hooked. We enjoyed both the atmosphere and the people, and joined soon after that function.

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 have learnt a lot about the wine industry and are continually surprised by some new fact. And we do all that in a friendly environment with a new circle of friends. All good!

How did you become interested in wine?
   J. I can’t remember but in Auckland (NZ) as a student, I recall that in the share house, we would pool money and buy bottles of rough red at the local wine shop for $1 – AND drink them!
P. I can’t remember why, but on Saturdays I would go to a little wine shop on Kensington Road (long since
gone), run by a friendly Italian (I think) who would recommend a wine or two to buy. Single bottles I recall
as I had just started work.

6. What are your favourite wine styles, and why?
J. Reds – shiraz and cabernet. Tempranillo is lovely too.
P. Big, aged reds and old rieslings. I taste plenty of good young wines,
but I really like to see what happens to a well-made wine after some time
in the bottle.

7. Do you have a favourite wine region within SA, Australia or the world, and
if so why?
J. McLaren Vale for the reds, but I haven’t visited all the wine regions in
Australia – YET.
P. Coonawarra and McLaren Vale for the reds and Eden and Clare valleys
for their Rieslings – very SACentric eh!

8. What is your most memorable wine related experience?
(ie enjoying a 25y/o Grange at 50th Birthday, quaffing Champagne on Sydney Harbour etc)
J. The recent Wine and Cheese matching day was pretty amazing
P. Even more recent. An evening with a sommelier in his cellar, while he explained the finer points of Spanish
wines, followed by some special tapas with wine to accompany it.

Whilst talking about membership please note:
In an effort to formalise our membership application procedure we are changing the application form so that guests
who apply to join the Guild are aware of their rights and obligations as members.

In addition, from 1st July this year, a person must have attended at least one meeting prior to applying for
membership of the Guild. The new form asks the applicant to acknowledge that they have read and will abide by the
Guild’s Constitution and have read and accepted the Privacy Policy. Both these documents are readily accessible on
our website.
The signed form will then be presented for approval at the next scheduled Committee meeting.

Wine News

• China is likely to make substantive moves this year toward initiating an anti-dumping investigation into
wine imported from the Eurozone. The government may take a further step in pushing the probe in
response to a strong call from the domestic wine industry and a string of anti-dumping cases brought by
the European Union against Chinese products, the report quoted insiders as saying.

• The Grampians region is this year celebrating 150 years of winemaking in its spectacular cool climate
vineyards, some of which are home to the world’s oldest vines. Good soil, terroir, hot days and cool nights
with minimal rainfall has led to a prosperous century and a half of outstanding wine from the region.

• Researchers at Bordeaux university's faculty of oenology have identified a potential issue with premature
oxidation affecting red wines. Denis Dubourdieu, professor at the faculty of oenology (ISVV) in Bordeaux
and author of a leading study into premature oxidation in white wines, told Decanter.com, ‘Ten years ago,
many people were aware of the premature oxidation problem in white wines, but didn’t want to talk
about it. For me, it’s a similar situation now with red wines.’
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 the Wine Service Guild of S.A.) In each issue we will bring to you some snippets from the Archives! Phil Harris

GUILD MEMBERS’ EDUCATION COMMENCED

Extract from “Australian Women’s Weekly” – October 16, 1963

It was a mock party staged for a contest between 25 waiters, members of the Wine Service Guild of South Australia, who scored points for naming all the mistakes. The Guild was formed in July for members of the Hotel & Catering Industry.

On the table the centre flower piece was a gladioli arrangement, 18 inches high, too high for the diners’ comfort. Knives, forks, and spoons were neatly placed out of order.

In serving the wine, Garfield Skewes, Head Steward at the South Australian Hotel, quietly broke all the rules he could. At the table were four well known men, Mr. Tony Nelson, Mr. George Dicker, Mr. Bob Seppelt (acting as host), and the S.A.

President of the Australasian Hotel and Catering Institute, Mr. Bob Michael.

With table napkin tucked under his arm instead of over his forearm, the waiter deliberately –

- Removed cork from wine bottle without first cutting the foil around the top.
- Produced a bottle with no label and tried to convince the host it was the wine ordered.
- Held glass in hand to pour wine. It should be left on the table.
- Drained a bottle of Vintage Claret observing as he did that “this Claret has a nice crust, sir” (when Claret has a nice “crust” it may be necessary to leave as much as an inch in the bottom.)
- Filled glasses to the brim instead of only two-thirds full.
- Served still Burgundy iced instead of at room temperature.

When the table was reset correctly a Head Waiter commented that the side plate with butter knife was optional, but these were normally placed on a formal setting nowadays, since many diners liked fairy bread with their meal and butter was usually requested.

According to the more rigid etiquette of earlier days, no butter was served at dinner and bread if used was torn with the fingers.

- RITA DUNSTAN
Subscriptions

- At the last Committee meeting it was decided to set subs at $25 per person.

- Please either EFT your payment to The Guild Account (see Attendance acceptance Slip for details), post your cheque (made to Wine Guild of SA) to Brian Longford at 32 Cottenham St., Banksia Park, 5091 or pay at the AGM.

Wine Industry mourns Peter Lehmann

- Barossa Valley Baron, Peter Lehmann, died recently aged 82 following a long battle with kidney disease. He was born in Angaston in 1930, the son of a Lutheran pastor and a fifth-generation descendant of German immigrants. His career as a winemaker began at Yalumba, before he moved to Saltram in 1960, where he stayed until 1979 before starting his own company. He will be remembered as a larrikin, a shrewd businessman and a winemaker who put the interests of grape growers above his own.

ARE YOU INTERESTED IN MAKING SOME WINE?

Ian & Chris Maxfield and Glenn & Helen Glasson have kindly offered some opportunities for members to get involved in making some wine during the 2014 vintage.

Ian & Chris Maxfield
Ian & Chris are offering the opportunity to be involved in all aspects of making a small batch of wine, from harvesting and crushing the grapes, through fermentation, pressing and racking, to bottling the finished product (which participants would share after bottling). Everything except the grape picking will take place at Ian & Chris’ residence at Coromandel Valley. This would require a firm commitment to be involved at various times over a 12 months period. Places are limited to 4 or 5 members, with partners as observers. The maximum cost would be about $100 per person (less than $50 if the grapes can be obtained for free).

Glenn & Helen Glasson
For those who don’t want to get involved to the extent that Ian & Chris are offering Glenn & Helen are offering a one-day, less involved activity. For those who have been in the Guild a while this will probably be along similar lines to the activity Glenn & Helen offered a few years ago, minus the grape picking.

First in best dressed for both offers!!
If you are interested please contact Ian and Chris (83705400) or Glenn and Helen (83827168).

Thanks to Ian, Chris, Glenn & Helen for making this offer.
**Don't Mention Stelvins**

We have just returned from a walk in Spain, about a week of which was spent in the famous Rioja Alto region in the north. Haro, is a major town near the centre of this region, and has the largest cluster of Bodegas (wineries), all arranged around the railway line. This was of great importance when the French wanted as much Spanish wine as they could get after phylloxera wiped out large areas of their vineyards in the second half of the 19th century.

We paid €8 (~A$11) each for a guided tour of one of the most notable bodegas – Muga (pronounced “moo-gar”). This company, still family owned after 5 generations, specialises in making “wines that will age”. Most Spanish wine is consumed while still young as vino tinto in bars and restaurants. This wine is labelled as Rioja but nothing else. A potent regulatory body (the Control Board of the Rioja Designation of Origin) controls the labelling for other types of red wines. The next step up is “Crianza”, which is a wine that is at least 2 years old and has spent a minimum of 12 months in wood. Muga uses French or American oak barriques to age their wines, usually for >18 months. These casks, and the larger wooden fermentation vats (17500 - 22000L) are made on-site by two cooperers. They make more than 2000 barrels each year. We were shown the process and the varying degrees of toasting of the staves to achieve the desired effect on the characteristics of wine which will go into the barrels. The barrels are used for 5 years and then sold.

The tour lasted about ninety minutes with a considerable amount of that underground in acres of barrel rooms, and then a tasting of two of their top wines. We tried and 2006 white (garnacha blanco) and their 2008 Crianza (100% tempranillo). Both very interesting wines and unlike most Australian wines. We moved to the public tasting area where we were able to pay ($1.50 – $3.50 per glass) to taste the other wines in the Muga range including the Reserva, Grand Reserva and their major export red, Torre Muga – all very nice wines, bigger than I expected with plenty of fruit and a nice balance of tannin.

A comment was made by our host during the tour that they only use the best Portuguese cork for their closures, as the wine needs to breathe etc, and it was very obvious that “no discussion will be entered into at this time”. This was the second occasion that there appeared to be an unshakeable conviction that Stelvins or the like will never be used in the Rioja.

We did not volunteer to argue the cause – we just went on enjoying the Spanish wine and hospitality.

**Some Rioja facts:**

- As you would expect tempranillo is the major grape variety in this region. If a wine is a blend, the percentage of the other grapes (such as garnacha or mazuelo) has to be listed no matter how small.
- Muga produced 1.5 million litres of red wine last year. That’s about 166,000 cases (See Coonawarra article in this Grapevine for a comparison)
- An article in La Rioja (the regional newspaper) on 18 June stated that the estimated current value of the 62,000 hectares of Rioja vineyards is €930M (~A$1200M). That is €15,000/hectare. Interestingly it is in the hands of about 18,000 viticulturalists, which indicates that many individual growers have very small vineyards.

**More Wine News**

- Australia's family-owned wineries have a "bright" future, according to Stephen Henschke. The winemaker, responsible for one of the country's most famous wines, Hill of Grace, is among 12 of Australia's best known wine families, including iconic names such as Tyrrells, Taylor and McWilliams, who were in Brisbane in June to talk about both the history and future direction of winemaking in Australia.
- The wine industry in China is paying more attention to less expensive brands as an increasing number of Chinese people seek more affordable imported bottles to enjoy socially rather than for business purposes. The figures from Wine Intelligence, a London-based consulting firm specialising in the wine business, show that in the first quarter of 2013, 69 per cent of 1,024 people surveyed aged between 18 and 50 in China said they usually spent less than 200 yuan ($33) on imported wine for a casual occasion.
Annual General Meeting and Lunch

Sunday 18 August 2013

(Business Session will commence at 11am sharp)
(Pre-lunch sparkling wine will be served after the Business Session)

Featuring an after-lunch talk by Matt O’Leary,
Senior White Wine Maker, Wolf Blass Wines
at
Adelaide Sailing Club
9 Barcoo Road, West Beach
(Gregory’s Map 196 G10)

BYO wine if you wish (no corkage charge)

Lunch Menu

Entrée
Sesame prawns on a salad of crisp julienne vegetables and glass noodles with fragrant spices
OR
Roasted pumpkin tart - Roasted butternut pumpkin with toasted pinenuts & caramelized red onion served in a butter pastry shell with crumbed fetta

Main course
Roasted lamb rump on pea puree with sweet potato and candied tomato relish
OR
Char-grilled chicken breast on herbed potatoes with steamed greens sauced with shiraz

All main courses are served with gourmet salad

Tea & Coffee

$35 members  $45 non members

RSVP to Paul Rogers by 4pm Friday 9 August 2013
Functions For 2012/2013

<table>
<thead>
<tr>
<th>Date</th>
<th>Function</th>
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<tbody>
<tr>
<td>18 August 2013</td>
<td>Annual General Meeting – Adelaide Sailing Club</td>
</tr>
<tr>
<td>18-23 October 2013</td>
<td>Weekend away – Mt Benson/Coonawarra</td>
</tr>
<tr>
<td>8 December 2013</td>
<td>Christmas lunch – British Hotel, North Adelaide</td>
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Wine Guild of SA Committee Contacts 2012-13

<table>
<thead>
<tr>
<th>Position</th>
<th>Home phone</th>
<th>Mobile</th>
<th>email</th>
</tr>
</thead>
<tbody>
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</tr>
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Acceptance Slip

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

No. of Members attending @ $35 ............................................................ Amount $ __________

No. of Guests attending @ $45 ................................................................. Amount $ __________

Please forward payment to: Paul Rogers PO Box 153, Summertown 5141 by 4pm Friday 9 August 2013. Make cheques and Money Orders payable to "Wine Guild of SA". Details for EFT payments by non-CPS members are as follows: Financial Institution: Community CPS Credit Union, BSB: 805-022, Account No: 22498522, Account Name: Wine Guild of SA Inc. CPS Members should use Account Number 03317761. Please make sure to include your name(s) with EFT payments. Funds transfer can take a few days so please also email or phone Paul when making payment so we know by the RSVP date that you are attending.

Phone and email registrations to Paul Rogers (Mob: 0419 824 325): progers52@yahoo.com.au are also accepted. Also please advise him if you require a vegetarian or other special meal.