

## PRESIDENT'S REPORT

I am sure we all agree our visit to Yangarra Estate was another great day for the Guild. We were privileged to be able to visit during vintage which made the winery tour particularly interesting. Our thanks go especially to Shelley Torresan, Genevieve Molloy and Karly Craik who made sure no-one left without learning something on the day!! Thanks are also due to Carol Seely and Chris Taylor for organizing the visit. A full report is elsewhere in this newsletter.



It was a pleasure on the day to present member badges to Roger Blackmore, Stuart & Julie Colman and Les Francis & Leanne Vine. We trust you have a long and enjoyable time with the guild.



Our next function, on 15 June, will be a tour and tasting focusing on fortified wines at Seppeltsfield Winery hosted by Winemaker Sue Franke. The Guild has subsidised this function and as a result we have been able to keep the cost for members to \$30. Great value!! Full details are elsewhere in this newsletter.

By the time you receive this newsletter it will be only a couple of days until our Extracurricular Degustation Lunch at Our Place and a report will appear in the next Grapevine. At the time of writing this report we were expecting 56 to attend. Thanks to Niall and Jan O'Donnell for suggesting the venue and their input into organizing the day.



Looking further ahead our AGM will be held on 17 August and full details will be in the next newsletter. **Note the venue has been changed** to the Adelaide Sailing Club who has hosted a number of our AGMs.

I hope to see you at Seppeltsfield

*Roger King*



## Did You Know?

- Many wineries produce outstanding wine labels but receive little or no recognition for their creative effort, but this is all about to change. The Association of Australian Boutique Winemakers has launched its 2014 Design Awards to allow wineries to not only be judged for their wine but for the design of their bottle and label. The competition targets Australian and New Zealand wine companies, as well as professional designers and design students.
- Three top-shelf South Australian wines Torbreck 2010 Runrig (\$225), Clarendon Hills 2010 Astralis (\$500) and Penfolds Series One 50 Year Old Tawny Port (\$3500), all received 100 point from The Wine Advocate's editor in chief and master of wine Lisa Perrotti-Brown.
- Residents of Italy's Vatican City consume more wine than any other country in the world. According to statistics released by California's Wine Institute, they drink 74 litres of wine per person a year, which is double the per-capita consumption of Italy as a whole.
- Every dollar invested in research to improve the performance of yeasts in wine generates \$7.40 back in returns to winemakers, according to an independent assessment commissioned by the Grape and Wine Research and Development Corporation.



## LAST FUNCTION REPORT - Yangarra Estate

Two years in the making but we finally made it to Yangarra Estate Vineyard!

Yangarra was first approached by the Guild in early 2012 but, for various reasons, the visit never actually managed to get off the ground. So, two years later and on a beautiful autumn day, we got there.

Yangarra is located in the cooler northeast area of McLaren Vale (or, indeed, as remarked on the day “not quite McLaren Vale, not quite Adelaide Hills”) and specialises in biodynamically grown varieties made famous by the Rhône wine region in southern France.

Our day began in the lovely setting of the old stables, an outbuilding of the early-20th century cottage that now houses the cellar door. The front of the stables is open to a magnificent grassed area, today dotted with wine barrels and umbrellas, with a lake just beyond. The whole providing a perfect backdrop for the day.



After some mercifully brief administration, during which we welcomed five new members, we were introduced to Winemaker Shelley Torresan together with Cellar Door Manager Genevieve Molloy and her assistant Karly Craik. These would be hosting us for the day. After a brief history of the winery, we split into two groups – one began with a winery tour and the other with a tasting, after which they swapped. It was unfortunate that it was necessary to do this in separate groups but perhaps it is something that the Guild may have to get used to.



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I was in the group that started in the winery so I'll relate that first. It commenced with the thing I'd been really looking forward to – the machine that goes “ping” (are there any other Monty Python fans out there?). This machine is called a Mechanical Sorting Table, a name that doesn't do justice to its sophistication. It is one of only a handful in the state – not surprising really, given its entry price of a couple of hundred thousand

dollars. Basically, the machine de-stems and sorts the fruit, even removing bugs, leaves and underdeveloped fruit. Its operation reminded me a lot of the old ore sorting boxes used on the early gold diggings (but I may be over simplifying it). Since its introduction in 2010 the winery has noted a huge change in the quality of their wines. Unfortunately, we were not able to see it in action on the day (we were invited to “come back tomorrow”) but it was impressive nonetheless. Oh, and the other disappointment was that, apparently, even when it is in action it does not go “ping”.



The next highlight in the winery, for me anyway, was to taste fruit that had been recently crushed. Whilst the juice from a four-day-old ferment understandably tasted more like Ribena than wine, that which was only 12 days older tasted very much like wine. Indeed, one of our members was heard to say that he'd **paid** for worse wine than that (I shan't mention any names lest he get embarrassed).

Finally, we moved into the cellar (or should that have been “smeller” as the wine odour was powerful) or barrel room. Here it was particularly interesting to see the “eggs” – effectively large ceramic barrels, which Yangarra is



experimenting with. Apparently, due to some science that is way too complicated for me to relate, the barrels allow for a natural turnover of the ferment (at least I think that's what Shelley said).



This had been a rare opportunity to visit a winery whilst it was actually operating during vintage, even though there seemed to be only two persons working – one of whom was glimpsed only as a pair of disconnected wellingtons at the bottom of a fermenter.



With the winery tour over, it was time to drink something much more mature than 16 days, so we returned to the stables and swapped over with the other group, who had begun with the tasting. Here we were led through the Yangarra range, tasting each (including the Iron Heart Shiraz – a particular honour as it's not normally available for tasting) whilst being informed by Genevieve about the wines, the vines and the climes – as well as the soil (sorry, I couldn't find a rhyme for that one). There was also a rather interesting tale about drunken sheep (apparently, they lunch on the dumped lees), but that's another story.



Genevieve related how the Yangarra soil is almost identical to that found in Hermitage in the northern Rhône, another reason why they concentrate on the Rhône varietals. Indeed, Yangarra have the first clippings of Grenache Blanc to arrive in Australia – it transpires that they are not only highly prized but much protected. Indeed their location on the estate is secret!

It is rare to find a winery where one enjoys all of their wines but this was certainly the case for me – they all struck me as excellent examples of their variety. It seemed that I wasn't alone in that thought either.



With the tasting over, we moved on to lunch – just as well as the wonderful odours of the cooking barbecue, which were beginning to fill the area, were making me decidedly hungry. Once again the team from Adelaide Hills Catering did us proud with excellent barbecue fare and incredible desserts. This accompanied by some more of that delicious Yangarra wine. By the way, I apologise to those who had thought they would be able to buy wine by the glass – an error in communication, I'm afraid. Still, it wasn't too hard to find a friend or two to help polish off a bottle or, if it came to that, take it home for "ron".

Satiated by wine, knowledge and sunshine it remained only to collect our purchases and make the trek back to the city with another great Guild event behind us.

#### Wines Tasted:

- 2013 Roussanne
- 2013 Viognier
- 2011 GSM (Grenache/Shiraz/Mourvèdre)
- 2012 Old Vine Grenache
- 2010 Shiraz
- 2012 Mourvèdre
- 2010 Iron Heart Shiraz



*Carol Seely*



## CHANGE, CHANGE, CHANGE!!



### Change of date for Christmas

#### Lunch

The date for our Christmas Lunch has been changed from the 7<sup>th</sup> to the 14<sup>th</sup> December. The venue is unchanged – The British Hotel, North Adelaide.

The change was made because we have a number of members who are also members of the Blackwood Winemakers and Brewers Club who traditionally hold their lunch on the first Sunday in December – the 7<sup>th</sup> this year.

We trust this does not cause a problem for anyone

### Change of address

Due to the closure of the Summertown Post Office the address for function RSVPs and correspondence has changed to

PO Box 1153, Uraidla. 5142



### Change of venue

For a number of reasons the venue for our AGM has changed from the Public Schools Club to the Adelaide Sailing Club, West Beach.

The date remains 17 August

## *NEXT FUNCTION - FORTIFIED WINES IN FOCUS, SEPPELTSFIELD WINERY*

Seppelts have such a long and distinguished history in winemaking that it is very hard to know where to start with some background for our visit on 15 June!



The Seppelt family settled in the Barossa Valley in 1851, and purchased the property now known as Seppeltsfield. The first vintage was produced in the family dairy but by 1867 construction of a full scale winery had commenced. The company stayed in the Seppelt family until 1985 when it was bought by SA Brewing Holding (later Southcorp Holdings) and then in 2005 the Fosters Group purchased Southcorp Holdings. In 2007 The Seppeltsfield Estate Trust purchased the Seppeltsfield site, the vineyards, fortified brands and stock from the Fosters Group. In 2013, Warren Randall (Managing Director)

became the majority shareholder of the estate and was joined by Nathan Waks and Carl Lindner as the current custodians of this historic Barossa property.

Warren Randall's first restoration was the 1888 Gravity Flow Winery. Completed in 2012, the winery is now crushing 5000 tonnes of super-premium Barossa Valley Shiraz each vintage.

His second restoration was the 1850 stables and this now houses "Jam Factory @ Seppeltsfield" a contemporary craft & design studio, gallery and shop that was opened in November 2013 (see photo). I am sure this will attract a few of us to visit!!



In what will be the most significant architectural development at Seppeltsfield in over 100 years, the 1900 bottling hall, one of twelve heritage listed buildings, will be renovated to house the new Seppeltsfield cellar door and prominent McLaren Vale restaurant FINO.

There is no doubt that Seppeltsfield is in good hands.

Seppeltsfield is famed for the Centennial Collection - an irreplaceable and unbroken lineage of Tawny of every vintage from 1878 to current year. It also remains the only winery in the world to release a 100 year old, single vintage wine each year. The 1912 100 year old Para Vintage Tawny has officially been awarded 100/100 points by James Halliday; Australia's only 100 point wine.



With a pedigree like that it is little wonder that fortified wines will be the focus for our visit! We are indeed privileged that we will be hosted by Winemaker Sue Franke. Sue obtained a Diploma in Wine (Marketing) from Roseworthy College in 1984 and a Bachelor of Oenology with Honours from the University of Adelaide in 1999. From 2000 to 2005 she was Winemaker at Southcorp wines then winemaker at Seppeltsfield from 2005. Needless to say Sue has many years' experience making fortified wines at Seppeltsfield.

Sue has a great day planned for us and our tour will include:

- The history of the company and what it is doing now
- The gravity cellar circa 1890
- The distillery, spirit bond and original weighbridge
- A visit to the centenary cellar where tawny is in barrel back to 1878
- Possible cooperage visit/Apera soleras/Homestead (depending on the cooper being available)
- Lunch and tasting focussing on fortified wines in the Dining Hall

We will be aiming to finish about 3pm which will leave time for those who may like to explore the Jam Factory afterwards!!



**Roger King**



## **WINE MAKING**

A couple of years ago I was chatting with my doctor about a healthy retirement and he told me that to have a fulfilling, active retirement a person needs at least 7 interests. That's easy I told him, wine, wine, wine, wine, wine, wine and more wine. Evidently he meant 7 different interests. I retired to have a proper go at all those interests that were put aside for work. I now find I still don't have time to fully engage with them all but regardless of that I have added another, that of winemaking.



If you remember, sometime ago Ian and Chris Maxfield (and Helen & Glenn Glasson), who are also members of the Blackwood Winemakers and Brewers Club, made an offer for a few members to join them in making a small batch of wine. Roger King and I took them up on his offer along with a member from the Blackwood Winemakers and Brewers Club. Ian has made his own wine before and is involved with another small syndicate of interested wine drinkers/ makers.

On Wednesday, 12<sup>th</sup> March, the four of us headed off to a McLaren Vale vineyard to start picking at 7.30am. Ian had sourced two rows of dry-grown Grenache grapes for us that were more than 40 years old and had checked the Baumé which sat on 14.0. The grapes were small, as were the bunches, but all the grapes had good colour. The grapes were sweet and the seeds were brown and crunchy – everything we have learnt about knowing when the grapes are ready for picking.



After two hours of picking in a mild temperature and with a gentle cool breeze wafting through the rows, we had the ¼ tonne of grapes in the tubs, on the trailer and on their way to Ian and Chris's for destemming and crushing and into the open fermenter, all before lunch. The juice was delicious and it was tempting to keep drinking it but we were restrained as the idea is to turn it into wine. The temperature of the "must" was spot on for the first ferment, sitting between 20 and 21.7 degrees.

Over the next few days Ian kept on eye on the must, plunging three times a day with Roger calling in a couple times to help out (plunging helps keep the temperature in the vat even and keeps the skins in contact with the juice). By Wednesday, 19<sup>th</sup> March the must was 'dry' (the initial ferment had finished) and was ready for basket pressing. This was a good two hours work as everything needed to be cleaned and sterilised before and after use. Ian has a very strong belief that thorough cleanliness is essential if you are going to make good wine. We didn't press heavily as we didn't want too much skin and seed flavour coming through. Nonetheless we produced about 170 litres of wine. The wine now sits in a small barrel (called a bobby barrel), a stainless steel closed tank and a glass demijohn container so it can go through malolactic fermentation. So far, so good. We are no doubt biased, but we think it tastes pretty good already – Jimmy Watson here we come!! All going well we will hopefully produce about 200 bottles.



One of the good things about making this wine, other than the fact that it is a very social activity, is that it has put into perspective, and in some respects, clarified, what I have been hearing from wine makers over the past few years at our Wine Guild functions. I know we have a way to go before this vintage is bottled and ready for enjoyment, but this will probably not be our only vintage. Thanks Ian and Chris for giving us this opportunity.



*Pete Rawlins*

## ***IN THE BEGINNING!***

In this feature to "The Grapevine", we share with you the "Beginnings" of the Wine Guild S.A. (which started as the Wine Service Guild of S.A.) In each issue we bring to you some snippets from the Archives!

*Philip Harris*

### **WINE SERVICE GUILD PRESIDENT HONOURED**

*Extract from "THE HOTEL GAZETTE OF S.A." – August 1964*

The foundation President of the S.A. Wine Service Guild (Mr. A.A. Wark) is the first Guild member to be awarded an honorary Life Membership. Mr. Wark, who had been largely responsible for establishing the Guild in South Australia, and for its smooth running since its inauguration a year ago, was awarded honorary Life Membership at the Annual General Meeting held on August 30<sup>th</sup> in the board room of B. Seppelt & Sons Pty. Ltd., when forty members were present.

It was gratifying for Mr. Wark to hear what several Guild members had to say on how the Guild had helped them during their membership; in fact, the Guild was performing a very necessary function in offering guidance, help and encouragement to wine waiters.

Mr. F.C. Humphreys, Hon. Secretary of the Guild since its inception has resigned from the Wine & Brandy Producers Association of S.A., to take up another position and would automatically relinquish duties as Wine Service Guild Secretary from the beginning of September.

Election of new officers was held at the Annual General Meeting.

Re-elected President Mr. A.A. Wark commented on the Guild's energetic executive and committee for their efforts during this formative year. Membership at 30<sup>th</sup> June was 87, which number included 3 lady members. The programme for the year had been an energetic one, and the attendance at functions, exercises, visits and competitions had proved the great interest shown by members.



Mr. Peter Lehmann, manager of Saltram Winery, comments on a dry red for Peter Meier (Hotel Australia) and Mr. Alf Wark, S.A. Wine Service Guild president.



## New Badges Presented to S.A. Wine Service Guild

Extract from "Australian WINE, BREWING and SPIRIT REVIEW" – August 20, 1964

Fifty members of the one-year-old Wine Service Guild of South Australia were presented with their newly produced badges at a Sunday barbecue luncheon at the Saltram Winery, Angaston, on June 28, 1964.

Number one badge was handed with due ceremony to the Guild president Mr. A.A. Wark by vice-president Mr. M.A.S. Pickering; then Mr. Wark presented the various grades of badges to the proud recipients.

The badge, as shown in the accompanying picture, is in the form of a shield combining a grape leaf and a bunch of grapes; superimposed on the grape leaf is a glass of red wine. There is provision for one, two or three gold stars denoting different grades of membership, Three stars denotes a full member – qualified persons who are full time wine waiters, and have passed the wine service course of the Institute of Technology or who were foundation members of the Guild. A licentiate or student member has no star, an associate member has one star, and a member has two stars. The initials A.H.C.I. on the badge stand for Australian Hotel & Catering Institute, of which the Guild forms a part.



### Did You Also Know?

- Taylors Wines has been acknowledged at China's biggest wine competition, the China Wine and Spirits Best Value Awards, receiving the Australian wine of the year trophy for its 2010 Promised Land Shiraz Cabernet. In total they won a total of 12 awards including the trophy, three double golds and six gold medals across their Promised Land and Estate ranges.
- Australia is now the top wine exporter to India, accounting for 73,500 cases in 2012 up from 42,800 cases in 2008, displacing France (60,000 cases). India presently consumes 1.2 million cases of wine, of which imported wine accounts for 280,000 cases.
- A 2000-year-old irrigation system believed to have been used to cultivate an ancient Roman vineyard has been unearthed in the UK. Researchers from the Cambridge Archaeological Unit believe the system dates back to 70AD.
- A survey of 6000 consumers has shown the majority prefer screwcaps over other closures because they're more convenient. The survey, carried out by IPSOS across the US and five major European markets - France, Spain, Italy, Germany and the UK - put screwcaps at the top of the list when polled about resealing a wine to finish later.

### MEMBER PROFILE – Joan & Roger King

1. *Where do you live?*  
Flagstaff Hill since 1978
2. *Where do you work, or where did you used to work?*  
Roger: CSIRO, in nutrition research for 37 years; initially for sheep then later, humans before retiring in 2003!

Joan: Katie's Fashions

3. *What are your interests/hobbies?*  
We are both very interested in Wine Guild activities. We very much enjoy visiting wineries as possible venues for the Guild (at least that is our excuse). We enjoy helping our family with child minding etc. Roger is a keen handyman and puts this to good use with the family. With Pete Rawlins and with help from Ian Maxfield this year Roger made his first batch of Grenache. We all think it is bound for Jimmy Watson glory!
4. *How did you come to join The Guild?*  
Pete and Di Rawlins invited us to a function at Mountadam winery in 2003



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?*

Through the Guild we have made many new friends and have learnt a huge amount about all aspects of winemaking.

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

We really don't know. Perhaps it is because Roger worked with two colleagues who were members of a Beefsteak and Burgundy club. Since he is a vegetarian the beefsteak wasn't of great interest but the Burgundy was!

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

Roger: A nice full-bodied red, generally Shiraz. Also Riesling and Sauvignon Blanc as well as lesser known styles such as Savagnin.

Joan: Dry style Rosé and quality Adelaide Hills Sauvignon Blanc.

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

Roger & Joan: Not really; we like wines from all regions of Australia as long as they are well-made. We are ashamed to say we have not tasted many wines from other countries, except New Zealand. Although, when in Canada we do recall tasting a very nice Pinot Blanc for the first time, made by "Lake Breeze Winery" (in British Columbia, not Langhorne Creek!).

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

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

We probably have two; the first is memorable for the wrong reasons! We went to a winery in England for a tasting and were asked if we wanted a sweet- or a dry-white wine; no mention of the type of grapes! A real contrast to a typical cellar door experience in Australia! The second was sipping a very nice Pinot Gris and eating a lovely al-fresco Thai meal on a balmy night in Prague.

## ***SOUTH AUSTRALIAN WINE EVENTS 2014***

If you are looking for something to do related to wine, the list below may help you.

7-9 June	McLaren Vale Sea & Vines Festival
1-31 July	Coonawarra Cellar Dwellers
26-27 July	Adelaide Hills Winter Reds Festival
9 & 10 August	Langhorne Creek Cellar Treasures
16-17 August	Barossa Gourmet Weekend
18 August	Coonawarra Wine Tasting Roadshow, 3-6pm National Wine Centre
30 August	Marananga Wine Show, Seppeltsfield
17-19 October	Coonawarra Cabernet Celebrations
October	Riverland Food & Wine Festival
8 November	Out of the Barrel - Langhorne Creek

## ***Wine News***

- As winemakers adapt to climate change, the altering temperatures around the globe are creating problems for some and opportunities for others. Scotland is one of those countries that can now see the opportunity for wine where there was none before.
- The Rathfinny Research Winery, a £2 million laboratory that is intended to put southern England on the world map for wine research has been opened by the Duchess of Cornwall.

- Spanish wine production increased 41 per cent last year producing 50 million hectolitres - enough to fill 6.7 billion bottles of wine - Spain produced more wine than France at 42 million hectolitres and Italy at 47 million.
- Putting premium wines in cartons rather than glass bottles will help consumers accept the packaging and become more environmentally friendly, says Tetra Pak, as it predicts continued growth in the sector.
- A Brit's "perfect drop" is red, Australian, from a big name brand, has a screw cap, costs on average £5.83 and is bought from a local supermarket according to a survey by specialist wine bottler Cobeveco. The survey found of the 2000 consumers, 80 per cent now buy their wines exclusively from supermarkets

## Winery Tour and Fortified Wine Tasting

at

### Seppeltsfield Winery

Seppeltsfield Rd, Seppeltsfield

10:50am for 11am, Sunday 15 June 2014

(Meet at the Café, near the Car Park)

**No BYO Please**

#### Lunch menu

Lunch will be by Seppeltsfield caterer Owen Andrews who won the Best Small Caterer at the 2013 SA Catering & Restaurant Awards

We are assured that no-one leaves hungry after one of Owen's meals!!

To start.....

*Artisan bread and Olive platters*

To follow.....

*Hearty Home-made stew served with potato puree and bread*

*(There should be an opportunity for seconds for those who wish!)*

To finish.....

*Barossa made cheeses, fresh fruit and homemade lavish*

**\$30 members**

**\$40 non-members**

RSVP to Paul Rogers by 4pm Friday 6 June 2014

\*\*\*\*\* NOTE change of postal address \*\*\*\*\*

(Please also notify Paul of any special dietary requirements)

## Health Information :

Do you have feelings of inadequacy?

Do you suffer from shyness?

Do you sometimes wish you were more assertive?

If you answered yes to any of these questions, ask your doctor or pharmacist about Cabernet Sauvignon.

Cabernet Sauvignon is the safe, natural way to feel better and more confident about yourself and your actions. It can help ease you out of your shyness and let you tell the world that you're ready and willing to do just about anything. You will notice the benefits of Cabernet Sauvignon almost immediately and, with a regimen of regular doses, you can overcome any obstacles that prevent you from living the life you want to live.

Shyness and awkwardness will be a thing of the past and you will discover many talents you never knew you had. Stop hiding and start living.

Cabernet Sauvignon may not be right for everyone. Women who are pregnant or nursing should not use it. However, women who wouldn't mind nursing or becoming pregnant are encouraged to try it.



### Side effects

Side effects may include :

Dizziness, nausea, vomiting, incarceration, loss of motor control, loss of clothing, loss of money, loss of virginity, delusions of grandeur, table dancing, headache, dehydration, dry mouth, and a desire to sing Karaoke and play all-night rounds of Strip Poker, Truth Or Dare, and Naked Twister.

### Warnings :

The consumption of Cabernet Sauvignon may make you think you are whispering when you are not.

The consumption of Cabernet Sauvignon may cause you to tell your friends over and over again that you love them.

The consumption of Cabernet Sauvignon may cause you to think you can sing.

The consumption of Cabernet Sauvignon may create the illusion that you are tougher, smarter, faster and better looking than most people.

**Please feel free to share this important information with as many people as you feel may benefit!**

Now, just imagine what you could achieve with a decent Shiraz, Pinot Noir or Merlot.

## Functions For 2013/2014

Date	Function
25 May 2014	Extra-curricular Degustation Lunch, "Our House", Willunga
15 June 2014	Fortified Wine in Focus - Seppeltsfield, hosted by Sue Franke
17 August 2014	AGM - Adelaide Sailing Club, West Beach
12 October 2014	Adelaide Hills Winery
7 December 2014	Christmas Lunch, British Hotel, North Adelaide

## *Wine Guild of SA Committee Contacts 2013-14*

	Position	Home phone	Mobile	email
Roger King	President	8370 6903	0424 027 982	RogerKing@internode.on.net
Pete Rawlins	Vice-President	8367 9405	0400 115 249	rawlinsp@adam.com.au
Paul Rogers	Secretary	8390 1526	0419 824 325	progers52@yahoo.com.au
Brian Longford	Treasurer	8264 5794	0406 305 749	bandplongford@bigpond.com
Chris Taylor	Deputy Webmaster	8336 4308	0409 987 500	citliz.chris@gmail.com
Carol Seely	Function Reports	8289 2409	0415 234 312	cseely@internode.on.net
Phil Harris	Member & Guest Liaison	8387 2823	0407 132 789	sunnyjim@adam.com.au

### *ACCEPTANCE SLIP*

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

No. of Members attending @ \$30  Amount \$ \_\_\_\_\_

No. of Guests attending @ \$40  Amount \$ \_\_\_\_\_

Please forward payment to: Paul Rogers PO Box 1153, Uraidla 5142 by **4pm Friday 6 June 2014**. Make cheques and Money Orders payable to "Wine Guild of SA". Details for EFT payments by non-Beyond Bank members are as follows: Financial Institution: Beyond Bank, BSB: 805-022, Account No: 22498522, Account Name: Wine Guild of SA Inc. Beyond Bank Members should use Account Number 03317761. Please make sure to include your name(s) with EFT payments. **As funds transfer can take a few days 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.