

PRESIDENT'S REPORT

Happy New Year to everyone! I am certainly looking forward to the next twelve months and I trust 2015 will be another great year for the Guild.

Briefly looking back, I think everyone enjoyed our Christmas Lunch at the British Hotel! I certainly received a number of positive comments on the day. I trust you were all happy with the high quality gifts that you received during Krap Kringle!!

My thanks go to the all committee members for their contributions to the success of the day. Chris Taylor and Tom Olthoff liaised with the hotel; Brian Longford organized the raffle; Phil Harris provided the bags for the raffle prizes and the Christmas tree and table centre-pieces; Pete Rawlins (with assistance from Di) conducted our Krap Kringle; while Carol, as well as modelling our apron, wrote the report for the day that appears elsewhere in this newsletter. Tom also acted as "Mr Candid Camera" and with Chris Taylor coordinated the collection for the Salvation Army. Thanks to all members for your donations.



It was indeed a pleasure on the day to present badges to our newest members – Ian Munro & Anita Smith and Geoff & Jill Lawrie. We trust you have a long and enjoyable involvement with our Guild. As I mentioned on the day, notwithstanding our membership cap, we are able to admit new members at present because a number of members did not renew their membership for 2014-15 earlier in the year. We currently have three vacancies. The membership cap was explained in detail in Grapevine 141.

Our first function for 2015 will be on 15 February - a visit to Patritti Wines in Dover Gardens. They have a long history of producing wines but I think it is true to say many people do not realize they still have a fully operational winery and cellar door in our suburbs! They produce a large range of wines and grape juice products, including a number of interesting alternative varieties, such as Arneis, Savagnin, Saperavi and Trincadeira. James Halliday has scored a number of their wines highly, including 96 points for their 2012 Lot Three Blewitt Springs Shiraz, so I am sure we are in for a great day. A spit-roast lunch will be provided by the ever-reliable Adelaide Hills Catering. For full details see the "Next Function" report elsewhere in the Newsletter. Guests are welcome.



Looking further ahead, for our following function on 12 April the committee is presently working with a wine educator and a chocolatier to arrange a Wine and Chocolate Matching Experience along the lines of the very successful Wine and Cheese Matching function we held in 2013. Full details will of course be in the next Grapevine.

Finally, don't forget about our visit to the Sunraysia region from 1-3 May. Brian Longford (a regular visitor to the region) and Phil Harris are working hard to

put together an interesting program. Brian and Pauline spent some time in the region over Christmas talking to a number of wineries and the program is close to being complete. An update is elsewhere in the newsletter.

I hope to see you at Patritti Wines.

Roger King



Did You Know?

- A new report has been released in Mildura, which shows prices paid for red wine grapes in the Sunraysia region have dropped 59 per cent since 1997.
- A team of plant scientists from the University of Queensland has discovered the Pinot Noir grape variety owes a significant part of its genetic heritage to 30-million-years-old plant viruses.
- Recent international sales figures for the top 100 premium wine brands based solely on closure type, show significant improvements for wines sealed with natural cork. Since the start of 2010, the volume market share for wines closed with cork rose 29%. Alternative closures also saw an increase, but of 9% in the same time period.



LAST FUNCTION REPORT - 2014 CHRISTMAS DINNER

What, Christmas again! Already! I could hardly believe that we'd cycled all the way through the year to find ourselves, once again, at that famous time of the year. Bah, humbug!

I'm still not what you might describe as Christmas' Biggest Fan. There's something terribly artificial about the whole thing, with people generally radiating bonhomie toward others who, if they saw them at some other time, would probably be disinclined to offer them the time of day. Not, I hasten to add, that I'm suggesting the Guild is like that – indeed, very much the opposite. It's just that there seems to be an awful lot of “false” cheer at this time of year. Accordingly, I couldn't say that I was actually “looking forward” to the Guild Christmas function, indeed, if I hadn't needed to write the Function Report (this) then I probably wouldn't have gone. (I toyed, briefly, with writing it from imagination but decided that I probably wouldn't have got that past Roger.)



Still, the function was at the British Hotel, which is where we were last Christmas. If that were anything to go by then at least the food would be good. Guild Members are always good company, so no problems there. Finally, if the wine wasn't good then it's nobody's fault but my own, given that it's BYO. Speaking of BYO, you may have seen me wandering round the room checking out which wines were on which tables – this is the patented Carol Seely method of choosing where to sit. As usual, I selected my company carefully and sat with some of the best wines there!

Things got off to a pretty good start, too, as we settled down to a glass of either Seppelt Salinger Premium Select Cuvee NV or Patritti Limited Release Sparkling Shiraz. Personally, I still can't get my head



around the heathen practice of adding bubbles to Shiraz so for me, at least, the choice was simple. I noticed, though, that the Member who offered me the sparkling wine from his tray was wearing a single, albeit Christmassy, earring – giving him a rather piratical air. I worried that he may offer me wine with one hand whilst robbing me with the other so I kept tight-hold of my purse.



With the sparkling all but over we took our seats for lunch, myself amongst that quality wine mentioned earlier (I can't remember the people, though). There followed a mercilessly brief bit of administration and a welcoming of some new members, made possible due to the resignation of some existing ones (remember the Membership Cap?).

After our lunch choices were placed, I noticed quite a lot of "musical chairs" happening around the room (although I didn't hear any music). Personally, this is something that I like to see as I feel that one of the Guild's great advantages is the ability to meet new friends. As an aside, I should maybe point out that lots more people seem to speak to me now that I'm Secretary than they ever did before. Yes, that's right, it's a hint – you should really think seriously about becoming Secretary. Back to the musical chairs, I only moved to another table, briefly, to confirm that I'd made the right wine choice.



So, on to lunch, which was yet again surprisingly good (I say "surprisingly" as

mass produced Christmas catering is often well below par, along with Christmas service, a phrase which is generally considered to be an oxymoron.) Service on this occasion, though, was also good, although I might mention one little downer – that being the wait staff's insistence on serving all the fish meals before

serving the (what seemed like) very few turkey dishes. As a turkey chooser, I felt a little left out for a while. Still, as I said, very good food.

After lunch we had a brief fashion show of one of the best aprons you'll find this side of Mary Poppins. Fashioned in an always-in-style black with the Guild's logo tastefully embroidered on the bib, you really should have one (or maybe a his and hers set). We still have one or two available and they're an absolute bargain at \$27. Contact me if you find that you simply can't go on until you own one.

Also after lunch, we had a raffle. This cheered the



Treasurer up quite a bit as he'd spent most of the time prior to that explaining how much the Guild was subsidising the day. Now in possession of a cup-full of jangling coins he radiated smiles and I offered a quick prayer of thanks that the British is one of the few hotels in Adelaide not to have poker machines.

With all that done, there remained only the conduct of the Krap Kringle. I had previously thought this game to be without rules but I was wrong. It turns out that there are rules, it's just that they

were known only to the organiser (Pete Rawlins) and, I strongly suspect, were being invented on the spot. I won't try to explain the conduct of the game, merely to record that Members seemed to be having an awful lot of fun. I also noted that there were some very "interesting" presents, many of which found their way onto the Salvos donation table.

Another rip-roaring day. I was wrong to approach it with trepidation because it was great fun. So much so, I'm actually looking forward to next Christmas already.

Thanks go to Koppamurra and Jacob's Creek for donating bottles of wine for the raffle and to Barack Obama for making a guest appearance (this latter was mentioned to invoke the curiosity of those Members who weren't there and to make them wish they had been!) Thanks also go to our Members, who gave generously to our Salvos table in the hope that those less fortunate than us might have a decent Christmas.

Carol Seely

NEXT FUNCTION- PATRITTI WINES



Our next function on Sunday 15th February is a visit to Patritti Wines at Dover Gardens for a winery tour, wine tasting and lunch. Our winery tour will start at 11am.

The Patritti Winery was founded by Giovanni (John) Patritti and his friend in the early 1920's accessing grapes from vineyards they purchased which surrounded the winery. From the late 1920's until the 1960's he predominately made dry red table wine and fortified which was shipped in barrels to communities of Italian and eastern European migrants around Australia. In the 1950's the pressure of population and housing growth in the area saw much of the land converted to residential use. At this time land was purchased at McLaren Vale where today the grapes from these 50 year old vineyards are highly sought after.

In the 1970's the three sons, Peter, John and Geoff were running the business and diversified it to bring about growth. At this time they started producing 100% natural, non-alcoholic sparkling grape juice. The production of juice has remained Patritti's point of difference for the last 40 years. Over this period of time the company continued to produce a large range of products.

In the early 2000's, Giovanni's grandson, James Mungall and fellow oenology classmate, Ben Heide, brought with them further diversification into the use of more obscure grape varieties. Their vision and passion for high-end small batch winemaking has resulted in five star rating with James Halliday and many 90+ scores of current release wines. You just need to have a look at the awards listed on their website to see the quality I am referring to.



Now 90 years on and Patritti Wines are now the only fully operational, 100% family-owned winery and cellar door located in an Australian capital city and I venture to say that many of you didn't even know it existed.

There is a great day planned for the Guild for our next function. You will get the opportunity to see how this winery functions, speak to both of the winemakers, taste some quality award -winning wines, taste some wines made from lesser known grapes such as Saperavi, have a mouth-watering lunch prepared by Adelaide Hills Catering, enjoy some wonderful company and get the privilege of purchasing wines at a discounted rate.

This is a function that should not be missed!!!!

Pete Rawlins

Also Did You Know

- Yalumba celebrated its 165 birthday on 17 November last year. The winery was founded in 1849 by Samuel Smith, a brewer who immigrated to South Australia from Dorset with his family.
- South African producer KWV has launched a "natural" Pinotage using Rooibos and Honeybush wood in place of sulphur dioxide. Called Earth's Essence, the new brand boasts no added sulphur but uses a patented process which sees the wine exposed to the wood of the Cape's native Rooibos and Honeybush plants during various stages in the winemaking process.
- A rare wine grape dubbed 'Casanova' because of its role in parenting so many of the world's leading varieties is one step further from extinction thanks to Swiss volunteers and a leading scientist. Once shunned, Gouais Blanc earned new respect 15 years ago when a study showed it was the "mother grape" of many varieties, including Chardonnay and Gamay.
- Around one in five regular wine drinkers in Australia have bought wine online recently, making online sales more popular than direct purchases from the cellar door for the first time, according to a new report by Wine Intelligence.

ORORA BOTTLE MANUFACTURING PLANT.

A recommendation has been made that we visit Orora Australia's bottle manufacturing facility at Gawler possibly in April. Orora, created in 2013 after an Amcor de-merger, produces over 1 million bottles a day for the Australian and New Zealand beverage industry. These include bottles for wine, spirits, beer, cider, soft drinks and juices.

This is a great opportunity to see firsthand how bottles are designed and manufactured (one blast furnace holds 750 tonnes of molten glass) and obtain the latest information on light weight design, shapes, colours, embossing and closures.

Unfortunately for those still gainfully employed, tours are only conducted on week days in groups of ten and last about an hour. At our next function at Patrissi we will circulate a sheet on which you can indicate your availability or interest. Once we have an idea of numbers and suitable days we can finalise a date or dates (depending on numbers) with Orora staff and advise members.

If you are not joining us at Patrissi but would like to visit Orora, please send an email to Tom Olthoff (caratech@bigpond.com) or SMS 0419 828 963 with your name(s) and the weekdays that are suitable.

It has also been proposed that after the visit we have lunch in an appropriate venue in Gawler.

Tom Olthoff and Chris Taylor

2015 SUNRAYSIA WINERIES TOUR 1-3 MAY 2015

Plans for our visit to the Sunraysia region are progressing well. The committee has now chosen the All Seasons Holiday Park, Mildura as our preferred accommodation -see <http://www.allseasonsholidaypark.com.au/> . They have a good range of accommodation and facilities, including a large Camp Kitchen with BBQs suitable for our group, a solar heated swimming pool, tennis courts and free WiFi.

In order to avoid disappointment we suggest you make your booking soon. Powered van sites are \$32 and cabins range from \$85 to \$125 per night. Mention the Wine Guild and they will endeavour to have us as close to each other as possible.

An outline of what we have planned for the weekend at this stage is below.

Friday 1 May

Members travel to Mildura under their own arrangements. There are a number of wineries in the Riverland that can be visited on the way if you wish.

- Banrock Station – Kingston
- Kingston Estate – Kingston
- 919 wines - Berri
- Angoves– Renmark

Welcome BBQ

We are planning to have our now traditional Welcome BBQ at the All Seasons Holiday Park from about 4pm.

Saturday 2 May

Morning



Visit to Chateau Mildura, Irymple for tour and tasting hosted by proprietors Lance and Marina Milne. Chateau Mildura is Mildura's first winery and was established in the late 1800's.

Lunch

At the Red Cliffs Club, Red Cliffs

Afternoon



Visit to Nursery Ridge Wines, hosted by part-owner, Lou Bennett

Evening

Social gathering, tasting and nibbles at Sunraysia Cellar Door, Mildura, hosted by owner Greg Christensen. Probable guest speaker.

Sunday 3 May

Morning



Tasting and lunch, Trentham Estate Wines, Trentham Cliffs

Afternoon



Some members may wish to return to Adelaide but if not we are hopeful of arranging a tour and tasting at the Buronga Hill winery of Australian Vintners Ltd hosted by William Gardener. AVL own a number of brands including McGuigan, Nepenthe, Yaldara and Tempus Two. They are keen to host us, but they will not be in a position to confirm this until commitments to vintage are clear later in the year.

Brian Longford & Phil Harris

Winery tour, Wine Tasting and Lunch

10:50am for 11am start
Sunday 15 February 2015

Patritti Wines

13-23 Clacton Road, Dover Gardens
Hosted by Winemakers James Mungall and Ben Heide

With lunch by Adelaide Hills Catering

No BYO wine please

Menu

Main

*Spit Roast Carvery of Beef, Pork and Chicken
with*

Tossed Garden Salad, Broccoli, Bacon & Almond Salad

Coleslaw, Greek Salad and Hot Baby Potatoes

Accompanied by Dinner Rolls

Dessert

(Served with Fresh Cream)

Fruit Salad, Apple Crumble or Black Forest Torte

Tea and Coffee

\$35 members

\$40 non-members

RSVP to Brian Longford by 4pm Friday 6 February 2015
(Please also notify Brian of any special dietary requirements)

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 & Lynette Harris

BRANDY BASED COCKTAIL COMPETITION

Extract from "Australian WINE BREWING and SPIRIT REVIEW" & "THE HOTEL GAZETTE OF SA" – May 1965

WINNING RECIPES SET OUT

The Wine Service Guild of South Australia held its main meeting at Chateau Tanunda, the Brandy Distillery of B. Seppelt & Sons Pty. Ltd. in the Barossa Valley. This proved to be a highly successful day and thoroughly justified with special provisions made for entertaining wives and children while the members were engaged in their "solemn rites" with short lecture- talks and inspection of the plant. The ladies and youngsters were taken on a scenic tour of the Valley by bus, and the knowledge that this arrangement had been made for them was obviously responsible for the bumper attendance of a hundred adults and fifty children. As the Guild's meetings are necessarily held on Sundays, and as this is every-body's recognised family day, the way to enable all members to attend without hesitation or fear of connubial frowns is to so arrange things that the ladies and children were not be bored to tears, and in this the Chateau day succeeded admirably.

Part of the joy of living was the banquet-style luncheon put on by the Country Women's Association members headed by Mrs. Erwin Hoffmann; it was an eye-opener for those who had not previously experienced the Barossa Valley level of food service at its best. Neville Wilson, Manager at the Chateau, spoke on brandy; and Ken Wright, from Godfrey Phillips International Pty. Ltd., spoke on cigars and handed out samples. Ian Seppelt presented trophies to Dennis Andreopoulos (Hotel Australia) and Doug Pryor (South Australian Hotel), who tied for first place in a competition for brandy-based cocktail recipe. The judges were the Guild President (Mr. Alfred Wark) and Mr. Peter Caon. Among others present were Messrs. Bob Seppelt, John D. C. Nelson, Tom Hardy and Harry Garrett.

Details

Winner of Dry Cocktail Trophy: Dennis Andreopoulos (Hotel Australia).

CHATEAU SPECIAL

2/3rds Chateau Brandy
1/3rd Seppelts Dry Vermouth
1 dash Campari Bitters
Twist of orange peel, ice and shake
"An excellent aperitif cocktail."

Winner of Sweet Cocktail Trophy: Doug Pryor (South Australian Hotel).

GRAND SLAM

2/3rds Chateau Brandy
1/3rd Parfait D'Amour
1 Teaspoon pineapple juice
1 cube of pineapple, ice and shake
"A very well balanced and blended cocktail – not too sweet."

The foregoing was the majority choice of the ladies' panel appointed to select the cocktail that had feminine appeal – AND they chose it without the knowledge that it contained Parfait D'Amour!



Interesting article to "The News" by the
Wine Guild President, Mr A. A. Wark.

19/7/65

TO THE EDITOR Working on wine

Sir Wayne Hortle's article (The News 19/7/65) "Let's Get More Bite i Our Meals," was an excellent survey of th need for Government response to the effort by interested sections of industry seek ing a Food Trade School.

One aspect of which Mr. Hortle is apparent unaware is that two organisations are doing som thing to fill the gap. They are the Wine Servi Guild of SA and the Institute of Technology.

The Wine Service Guild is a two-year-old grou aiming at improved standards of wine service i hotels and restaurants.

The Institute of Technology gives accommoda tion and facilities for the lectures of a wine ser vice course sponsored by the Wine and Brand Producers' Association of SA. Those attendin who include some members of the public as we as waiters, are entitled to a certificate on sati

MEMBER PROFILE -Greg and Libby Lang

1. *Where do you live?*

We lived in Blackwood for 29 years moving to Somerton Park 6 years ago.

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

Owned and managed a Building Company for some 34 years, always been self employed.

Libby worked in the office managing the finances. Both now retired after selling the business 6 years ago.



3. *What are your interests/hobbies?*

Greg enjoys his involvement with Rotary, volunteering at Foodbank, Mary's Kitchen, Glenelg. Pottering in his shed and walking.

Libby volunteers at Mitchell Park Community Centre with "Out and About" - adults with a disability, Mary's Kitchen, Foodbank, Fred's Van and St Pauls Lutheran Community Programme, View Club and various walking groups.

Our joint interest is burning around Australia in our van for up to 6 months each year in 5 star camping. Nothing is better than an open fire, bbq meat, stars above and of course the good bottle of red. We also enjoy the many characters you meet on the road and catching up with a few year after year.

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

Attended as guests of Joan & Roger on several occasions, joining about 8 years ago.

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 both gained greatly from being a Guild member in all aspects of wine making - still learning and will never stop. We have met many new friends with the same interests.

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

As we have grown older loosing the sweet taste for spirits and now enjoying a good bold red.

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

Greg prefers most blends of cab/sav/merlot, shiraz cab/sav and the occasional sparkling red.

Libby, big bold Australian reds predominantly from Barossa and McLaren regions. Loves a good sparkling red. North of the Tropic of Capricorn and Adelaide's summer months, we both enjoy a Sauvignon Blanc.

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

We both enjoy wine from all regions of Australia with preference to McLaren Vale and the Barossa.

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

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

Two most memorable occasions, one being, fishing at Camooweal Lagoon (border of NT & Qld) enjoying a couple of bottles of Sparkling Rockford Black Shiraz, travelling with us in the van for approx 6,000 kms waiting for the perfect spot to crack open.

The other being, sailing the Whitsundays with good friends, enjoying our favourite Rockford Basket Press and again Sparkling Rockford Black Shiraz.



12 January 2015

Roger King – President of the Wine Guild of SA
C/O Carol Seely
22 Shearwater Place
Wynn Vale SA 5127

RE: DONATION TO THE CHRISTMAS CHEER – FOOD PROGRAM

Dear Roger

Please may we take this opportunity to thank your Guild for your kind donation of food goods towards our Christmas Cheer program. Without the support of our generous community, The Salvation Army could not continue its assistance to those so in need of our help at this time.

May you be blessed greatly in return.

Our kindest regards


Susan Wallace (Major)
Assistant Divisional Social Programme Secretary

Certificate of Appreciation

This certificate is presented to
The Wine Guild of South Australia

Thank you for your contribution to our Christmas Program. Your generosity has enabled us to provide 'Christmas Cheer' to many needy families across our State.



Signature

Date



The Salvation Army Divisional Headquarters
39 Florence Street, PO Box 300
Fullarton, SA, 5063
Telephone 08 8408 6900 Fax 08 8379 1454

William Booth Founder
André Cox General
Floyd J Todd Territorial Commander

Transforming Lives
Caring for People
Making Disciples
Reforming Society
salvationarmy.org.au

Aging of wine under natural vs synthetic closures

The article below, by Professor Andrew Waterhouse from the University of California Davis, is reprinted from the on-line journal [theconversation.com](https://theconversation.com/corks-seal-a-wines-fate-aging-under-natural-vs-synthetic-closures-35135). The web address for the article is <https://theconversation.com/corks-seal-a-wines-fate-aging-under-natural-vs-synthetic-closures-35135>

Note Professor Waterhouse received funding from the Plumpjack Wine Group to study closures and about 5 years ago he received research support from Nomacorc a manufacturer of synthetic closures.

Thanks to Andrew Yap for drawing our attention to the article.

Corks seal a wine's fate: aging under natural vs synthetic closures

Most foods are best as fresh as possible. I remember picking peaches at my grandfather's ranch in Northern California and eating them on the spot. What a taste! But the exceptions to this rule are the many wines that actually need some aging to taste their best. Winemakers know this, and work to control the aging process including decisions they make about how to bottle up their product.

Aging and oxygen

One aspect of aging has to do with the reaction of fruit acids with the alcohol. This process reduces sourness in the wine, but it's really only important for very tart wines, the ones coming from cold climates.

The complex oxidation process is the second aspect of aging. When oxygen interacts with a wine, it produces many changes – ultimately yielding an oxidized wine that has a nutty aroma. This is a desired taste for sherry styles, but quickly compromises the aromas in fresh white wines.

However the oxidation process provides benefits along the way to that unwanted endpoint. Many wines develop undesirable aromas under anaerobic – no oxygen – conditions; a small amount of oxygen will eliminate those trace thiol compounds responsible for the aroma of rotten eggs or burnt rubber. Oxidation products also react with the red anthocyanin molecules from the grapes to create stable pigments in red wine.

The way a bottle is sealed will directly affect how much oxygen passes into the wine each year. That will directly affect the aging trajectory and determine when that wine will be at its "best."

Stick a cork in it?

Glass is a hermetic material, meaning zero oxygen can pass through it. But all wine bottle closures admit at least a smidgen of oxygen. The actual amount is the key to a closure's performance. A typical cork will let in about one milligram of oxygen per year. This sounds like a tiny bit, but after two or three years, the cumulative amount can be enough to break down the sulfites that winemakers add to protect the wine from oxidation.

There are three major closure options available: natural cork and technical cork, its low budget brother made of cork particles, the screw cap and synthetic corks. Natural cork closures appeared about 250 years ago, displacing the oiled rags and wooden plugs that had previously been used to seal bottles. It created the possibility of aging wine. Until 20 years ago natural corks were pretty much the only option for quality wine. It's produced from the bark of the tree, and harvested every seven years throughout the life of a cork oak tree, *Quercus suber*. The cork cylinder is cut from the outside to the inside of the bark.

A small fraction of corks, 1-2% today, end up tainting the wine with a moldy smelling substance, trichloroanisole. This TCA is created via a series of chemical reactions in the bottle: chlorine from the environment reacts with the natural lignin molecules in the woody cork to make trichlorophenol, which is in turn methylated by mold. TCA has one of the most potent aromas in the world – some people can smell as little as 2 parts per trillion in wine. So, in every eight cases of wine, one or two bottles will smell like wet cardboard or simply not taste their best. This is why restaurants let you taste the wine before pouring – to let you judge if the wine is tainted. A 1% failure rate seems high in today's world.

Plastic fantastic?

Synthetic corks are made from polyethylene, the same stuff as milk bottles and plastic pipes. After years of research and development, these corks now perform nearly the same as the natural version with three exceptions: they have no taint, they let in a bit more oxygen and they are very consistent in oxygen transmission.

Their consistency is a major selling point to winemakers because the wine will have a predictable taste at various points in time. In fact, winemakers can tweak the oxidation rate of their wine by choosing from a range of synthetic corks with different rates of known oxygen transmission.

Screwcaps are actually two parts: the metal cap and the liner inside the top of the cap that seals to the lip of the bottle. The liner is the critical part that controls the amount of oxygen getting into the wine. Back when screwcaps were only used on jug wine, there were just two types of liners available. But today multiple companies are jumping in to offer their take on what rate of oxygen transmission is best, as well as to replace the tin used in one of the traditional liners. The standard liners admit either a bit more or a bit less oxygen than good natural corks. Screwcaps, being manufactured, are also very consistent.

Is there an optimum wine closure?

Performance of the manufactured closures, made with 21st century technology, is excellent. Generally they approximate our expectations, based on over two centuries of experience aging with natural cork closures.

For the regular wine you might purchase for dinner this weekend or to keep for a year or two, any of these closures are perfectly good, while the manufactured closures avoid taint. In fact, your choice is more a matter of preference for opening the bottle. Do you want the convenience of twisting off the cap, or do you want the ceremony of removing the cork?

For long aging however, the only closure with an adequately long track record is natural cork. So to be safe, that is the closure to choose. Once we have solid long-term evaluations of synthetics and screw caps, it will be possible to judge their suitability for extended aging, such as more than ten years.

Over centuries, winemakers have consistently taken advantage of new technology to improve their product, from oak barrels to bottles to modern crushing and pressing equipment and micro-oxygenation. While manufactured closures have some key advantages, it is proving difficult to displace natural cork due to its centuries-old tradition, albeit with a few problems, and its connection to the natural environment.

SOUTH AUSTRALIAN WINE EVENTS 2014-15

23-25 January 2015	Adelaide Hills "Crush" Festival at various wineries - see www.crushfestival.com.au/
7 & 8 February 2015	"Love Langhorne Creek"
20-22 February 2015	Cellar Door Festival, Adelaide
28 February 2015	The Fork and Cork Festival, Mount Gambier
10-11 April 2015	Coonawarra After Dark Festival
15-19 April 2015	Barossa Vintage Festival
3 May 2015	Langhorne Creek Wine Showcase Tasting
8 & 9 August 2015	Langhorne Creek Cellar Treasures Weekend
25 October 2015	Lake Breeze Picnic, Langhorne Creek

Wine News

- Fires that swept through southeast Australia carried with them the spectre of a silent killer for grapes growing in the Adelaide Hills wine region. Winemakers fear their grapes may have fallen victim to "smoke taint", which results in wines that taste like an ashtray and can ruin an entire vintage. "It's a nightmare of a problem," said Mark Krstic, a specialist in smoke taint at the Australian Wine Research Institute who is liaising with worried growers in the Adelaide Hills.
- English wine is to be the toast of the country's farmers, with more than £100m (A\$187m) in sales expected this year for sparkling and still varieties combined. Sparkling wine is expected to fare particularly well, as many English vineyards are based on similar soil and weather conditions to the Champagne region of France. There are now about 470 vineyards in the UK, with an acreage of more than 4,500, up from less than 2,000 a decade ago.

Functions For 2015

Date	Function
15 February 2015	Winery tour and lunch - Patritti Wines, Dover Gardens
12 April 2015	Wine and Chocolate Matching
1-3 May 2015	Wineries Tour Sunraysia Region
14 June 2015	Function details TBA
16 August 2015	AGM; details TBA
11 October 2015	Function details TBA

Wine Guild of SA Committee Contacts 2014-15

	Position	Home phone	Mobile	email
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Pete Rawlins	Vice-President	8367 9405	0400 115 249	rawlinsp@adam.com.au
Carol Seely	Secretary	8289 2409	0415 234 312	cseely@internode.on.net
Brian Longford	Treasurer	8264 5794	0406 305 749	bandplongford@bigpond.com
Chris Taylor	Committee Member	8130 3229	0409 987 500	citliz.chris@gmail.com
Phil Harris	Member & guest liaison and archives	8387 2823	0407 132 789	sunnyjim@adam.com.au
Tom Olthoff	Committee Member	8377 2650	0419 828 963	caratech@bigpond.com

ACCEPTANCE SLIP

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

No. of Members attending @ \$35 Amount \$ _____

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

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 6 February 2015**. 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 Brian when making payment so we know by the RSVP date that you are attending.**

Phone and email registrations to Brian Longford are also accepted. Also please advise him if you require a vegetarian or other special meal.