



Wine Guild
of S.A. Inc.

The Grapevine

Newsletter of the Wine Guild of SA (Inc)

www.wineguildsa.com

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Publisher: Peter Rawlins Editor: Roger King



PRESIDENT'S REPORT



I think everyone enjoyed our visit to Beach Road Wines, especially the opportunity to taste a number of 'alternative' wines. Briony our host was terrific, as were her wines!! I am sure that for many members it was the first opportunity to taste some of the wines. I am still learning to pronounce my favourite, "Aglanico" (with a silent "g"!).

Before the day Briony promised that no-one would leave hungry and I am sure, after talking to members that was certainly the case!



Two reports of our visit are elsewhere in this newsletter – one from our regular "correspondent" Carol Seeley and the other from Life Member Andrew Yap. As a wine educator Andrew of course has a wealth of knowledge and he has agreed to give his perspective on our activities from time-to-time. Elsewhere in the newsletter there is also an article Geoff Lawrie has prepared containing information about the varieties used to make the wines we tasted during our visit.

There is no doubt that interest in "alternative" or "emerging" grape varieties is rising. Geoff Lawrie and I recently attended an Alternative and Emerging Varietals Tasting which had about 90 offerings representing about 40 grape varieties and a similar number of producers (including Beach Road). Some (eg Blaufrankisch) were perhaps a little more "alternative" than others (eg Mataro) but there is no doubt that consumers are interested, based on the several hundred who attended.



With the Guild now having a few vacancies it was good to see Tom and Angela Whittle attend Beach Road Wines as guests of Geoff and Jill Lawrie. They submitted their membership application form on the day and I am pleased to say this was approved at our October Committee meeting. Welcome Tom and Angela and I look forward to presenting your member badges at a function soon. I trust you will have a long and enjoyable time with the Guild.

Our next function is our Christmas Lunch on Sunday 13 December at the Feathers Hotel, Burnside. As is usual the day will be light-hearted with a heavy emphasis on fun and socializing. With a subsidy from the Guild the cost will be \$40 for members, which includes our traditional pre-lunch glass of sparkling wine. Bearing in mind the "Christmas premium" the Committee feels this is good value. Full details are elsewhere in this newsletter. Guests are welcome.

We are again collecting non-perishable foods for the Salvation Army so please bring items you would like to donate. Thanks go to Carol Seely who has again volunteered to coordinate the collection and delivery to the Salvos.

Our first function for 2016 will be on 14 February –a visit to Tapanappa Wines, owned by the Croser family at Piccadilly. What could be more romantic on Valentine's Day!! Full details will be in the next newsletter.

I look forward to catching up at The Feathers, and for those of you who can't attend I wish you a rather early Safe and Merry Christmas and a Prosperous 2016.

Roger King



LAST FUNCTION REPORT –Beach Road Wines

Did anyone else look up a map for Beach Road, McLaren Vale? Well, I hope you didn't hunt for too long because it's either in NSW or Victoria, apparently. Indeed, according to Briony Hoare (the winemaker of Beach Road Wines), the winery name stems from a few long dinners over many bottles of good red wine where each of a trio of interlocutors had a connection with a Beach Road. The "Marketing Genius", as she put it, lived on Beach Road in Sydney; Briony's husband Tony grew up on Beach Road in Victoria and, for Briony, the beach road was how to get to the beach. Briony feels that the name Beach Road Wines reflects their approach to wine and the wine world. While she admits to "making wines that are a bit different, with complicated names", she says "Beach Road is simple, easy to remember, and reflects a simple and easy going approach to making and drinking wines that are tasty and moreish."



Meanwhile, having not found a Beach Road, McLaren Vale I used the appropriately named Quarry Road to get to the winery – I thought it might have been named that because it led to a quarry, instead it turns out that the road itself is a quarry. At least, that's what it felt like when driving along it. Still, slowly and tentatively, it did eventually get us to Beach Road Wines. (Whilst picking our way slowly and tentatively along the quarry we were wildly overtaken by a couple of other Members and left eating their dirt – but, then, they'd bought a Jeep!)

On arrival at the winery, we discovered that we'd be sharing the venue with the newly married Anita and Tim – and Beach Road had gone to great lengths to separate the two events. I briefly tossed up the possibility of attending the wedding reception instead but, on discovering it not to be a valid option, I joined the other Guilders in the shed next to the cellar door. (I'm sorry for the description of "shed" but I really struggled to identify this space better – winery, barrel hall, bottling plant, warehouse and now tasting room – it seemed to do them all.)

Anyway, duly gathered and after some brief opening remarks from our President, we were introduced to our host for the day, the aforementioned winemaker, Briony Hoare. Briony began by regaling us with her winemaking history and I have to say that my overall thought was to the song, "I've Been Everywhere, Man". With the potted history of the winemaker in the bank we got down to the (still relatively short) history of Beach Road Wines. Apparently it was as recent as 2004 that the winery produced its first wine (a Petit Verdot) and 2006 before it began to get a bit more serious.



Around about this stage we began to get into the tasting. In doing so it became immediately obvious that Briony has a penchant for the less usual varieties – many of which are Italian influenced (I had noticed in the lyrics of the aforementioned song that Briony had said she'd worked in Italy). As we worked our way through Briony's wine portfolio she delighted us with stories about the wines and their production. A personal standout for me was the technical difference between Pinot Gris and Pinot Grigio (apart from the language, that is). I knew that I generally favoured the Italian name (Grigio) over the French (Gris) but hadn't realised that the difference began at harvest. The Italians, apparently, generally harvest the grape earlier; before the fruit has fully ripened; and therefore it has more acid and makes a fresher, crisper, wine. It makes sense, really – even to someone as ignorant as me! Mind, I also agreed with Briony that all too often the difference, in Australia at least, is merely marketing; with the winemaker choosing to call the wine Grigio or Gris according to what they think the punter will buy. This is the sort of stylistic decision that also has some winemakers naming a wine Syrah instead of Shiraz. (At this point I probably shouldn't mention that Beach Road make a Primitivo, which is actually another name for Zinfandel – confusing, isn't it?)



side of her "less-usual" varieties – how it's easier to sell if it's easier to pronounce. With that in mind, I'm hopeful that the Aglianico doesn't sell – that way, there'll be more available for me (it's great!).

Speaking of the Aglianico, I was interested to note that it's a variety that's late ripening. As a result, most wineries shy away from it because they want to pick and process whilst they have the staff on hand – they don't want to produce the majority of their wine, let go their extra staff and then have to bring them back again. This is why we're unlikely to see the variety produced by Treasury any time soon.



With such a gifted speaker it was easy to see how two hours had simply flown by. Accordingly, with words like "wow" and "blown away" free flowing, we relocated to the veranda of the cellar door, where lunch would be served. Once settled in and with our glasses charged at the bar we were first led by Pete Rawlins in a sad salute to our recently absent friend, Paul Rogers. A poignant moment that, I'm sure, Paul would have appreciated.

Next came the pizza. And, indeed, it kept coming. In fact, every time that I thought the pizza had finished along came another one. Eventually, this was followed, thanks to a subsidy from the Guild, by ice cream and coffee.

It had been a long day – not surprising, really, as the stand up act had taken quite a bit of time. It had also been an excellent day. Indeed, another triumph for the Guild. There remained only the negotiation, once again, of Quarry Road and then off to home. I wish I'd bought a Jeep!



Wines Tasted:

2014 Greco

2015 Pinot Grigio

2014 Fiano

NV Shiraz (a blend of four regions and three vintages – 12, 13 and 14)

2012 Primitivo

2012 Aglianico

2013 Nero d'Avola

There appeared also, over lunch, some bottles of a 2013 Shiraz (unlabelled at present but that I understand will have a "Mr & Mrs Hoare" label) and a cleanskin "house red" (a blend of "leftovers", apparently).

Carol Seely

Are you looking for a Christmas Gift?



If you are, we have the answer!! Why not buy your dearest (or yourself) a bottle of the latest release of our exclusive Three Regions Tawny at a bargain price of \$20 per bottle. This is a quality Tawny with an average age of 11 years. You won't get this at Dan Murphy's!

Or, with BBQ season coming up, how about a Wine Guild apron at a special Christmas price of \$27. They are made of high quality easy-care fabric (65% polyester for durability and 35% drill cotton for comfort). The neck strap is fully adjustable to fit all builds and there is a roomy front pocket. Our logo is embroidered in the centre of the bib (see photo).

Every member should have one!! Both the Tawny and the apron will be available to purchase at the Christmas lunch just in time for Christmas. Contact Brian Longford on the day or Ph; 8264 5794; Mob 0406 305 749.



ADDING COMPLEXITY TO WHITE WINE

[As mentioned in the President's report, Life Member and Wine Educator Andrew Yap will be contributing articles about our functions and other activities from time-to-time. This is the first].

Like many members, Glenys and I enjoyed our visit to Beach Road Wines. It was a pleasure listening to Briony Hoare during the tasting in the barrel hall. It reminded me of the days when I regularly accompanied groups of oenology students to visit interstate wineries. At each winery the winemaker would taste wines with the students whilst expounding the intricacies of winemaking, just like the way Briony did with members of the Guild. We certainly learnt a lot about Briony's trials and tribulations associated with the production of wines from varieties of Italian heritage.

Winemaking is more complex than most people think. This reminds me of a former member who professed that she could make wines herself after having listened to dozens of winemakers on visits organised by the Guild. Boredom resulting from "repetitious narratives" by winemakers accelerated her departure from the Guild. Winemakers, by and large, are unpretentious, creative, hardworking and knowledgeable, and also awe inspiring. One could become fascinated, enchanted and even spellbound when listening to winemakers talk about their wines and production history. A lay person could easily misjudge the degree of difficulty of turning grape juices into good wines.

Many winemaking options are available to winemakers to create styles, introduce new flavours, improve structure, mouthfeel and appearance, and enhance complexity. The challenges of producing wines from main-stream varieties are substantial but

they are compounded when lesser known varieties are processed, as you would have heard from Briony. To produce interesting wines with good structure, flavours, mouthfeel and balance, Briony employed, inter alia, processes such as “natural fermentation”, “fermentation on solids” and “yeast lees contact”.

Having expatiated all the above, let me state why I am writing this article. Many sensory characters can be derived from a range of optional winemaking practices in the production of table wines. In addition to those perceived by Briony in her wines, other characters are given in the table below.

WINEMAKING PRACTICE	AROMA / FLAVOUR OR MOUTHFEEL CHARACTERS
Extraction of flavour (and phenolics) during skin contact	Mouthfeel: fuller, fatter, broad, oily
Incorporation of pressings with free run juice	Mouthfeel : fuller, fatter, broad, oily, phenolic, astringent
Use of indigenous yeast (= natural fermentation)	Aroma/flavour: toffee, apple, dried, pear, caramel, citrus peel, sweaty, malty, bready, doughy, meaty, salami, funky(?)
Fermentation on solids , i.e. fermenting cloudy or “dirty” juice	Mouthfeel: wax-like Aroma/flavour: gunflint, match stick, sulphide, garlic, onion, sweaty, oily, cheesy, fat, funky (?)
Time on lees (contact between wine and dead yeast cells). In white table wine production, this may take place in an oak barrel following primary fermentation	Mouthfeel: creamy Aroma/flavour: cheesy, yeasty, vegemite, bonox, marmite, crusty bread, cheesy, almond meal, toast, brioche, leesy
Malolactic fermentation (= the conversion of malic acid to lactic acid by lactic acid bacteria)	Mouthfeel: soft, creamy Aroma/flavour: buttery, butterscotch, yogurt, caramel, toasty, lactic, nougat, nutty, yeasty, bacon, sweaty
Barrel fermentation and maturation	Aroma/flavour: more than 200 volatile components have been identified, including almond, caramel, grilled, bread, burnt sugar, medicinal, smoke, vanilla, pencil shavings, dusty, nutty, coffee, cedar, cigar box, sweet, green, sappy, coconut-like, clove, burnt, butterscotch, roasted oak, fresh/raw oak, horsey, leather, carnation, dusty, resinic

Should any member wish to discuss any aspect of my article, please feel free to email me (wineeducator@ozemail.com.au).

Andrew Yap



NEXT FUNCTION -Christmas Lunch

This year's Christmas lunch will be at the Feathers Hotel, Burnside with the emphasis very much on fun and socialising. The meal will be carvery style and includes soup, hot entrees, carvery main course, dessert and tea and coffee. A \$6 per person subsidy from Guild funds has allowed us to keep the member price at \$40. This will bring our total function subsidies



so far for this financial year to about \$700.

We have decided to give KrapKrangle a rest this year but be assured we have plenty of other things to keep everyone amused (and lots of prizes to be won). More details are on the function information page later in this newsletter.

We are again collecting non-perishable foods to donate to the Salvation Army, so don't forget to bring along your contribution.

Roger King

"ALTERNATIVE" GRAPE VARIETIES - AUSTRALIA IS CATCHING UP TO ITALY

Alternative might be an appropriate word for the surge of interest in grape varieties that have not been commonly grown in Australia. However, in a global sense, there is nothing alternative about them. They are mainstream and Australia is just catching up.

Apart from playing catch up, and discovering what others have known for centuries, there is another good reason for exploring the potential of other grape varieties in Australia and that is climate change. Australia is a warm country and it is getting warmer. There are two ways the wine industry can tackle this problem. Firstly, it can migrate its vineyards to locations which have a cooler climate, hence the growth in vineyards around Tasmania, Victoria and Canberra. Secondly, it can grow varieties which are suited to warmer climates.

The Wine Guild visit to Beach Road Wines allowed members to experience what one inspirational winemaker, Briony Hoare, is doing to catch up, particularly with Italy, and to cope with climate change. Members were treated to a range of Italian varietal wines all of which beautifully displayed their characteristics. Note too that Beach Road Wines' 2013 Fiano won the Steward's Choice Award at the AAVWS 2014 (Australian Alternative Varieties Wine Show) and their 2014 Greco was chosen as the International Judge's Wine to Watch at this year's show. Briony's descriptions of her wines were very helpful, but hopefully, this article will fill in some gaps in our understanding of the Italian varieties. Most of the information has come from Jancis Robinson's "Wine Grapes" (ref. 1) which is an unequalled encyclopaedia of information on wine grape varieties. Of the Italian varietals at Beach Road (there was a lonely but lovely Shiraz) we tasted Greco, Pinot Grigio, Fiano, Primitivo, Nero D'Avola and Aglianico. She also has a Vermentino.

Greco

"Potentially fine, aromatic but notably firm Campanian. The best Grecos are full-bodied with some minerality and only delicately aromatic with a note of apricot kernels. It is late ripening but susceptible to downy and powdery mildew. The name Greco has been applied to many varieties used to make sweet wines like those of ancient Greece but this is not necessarily an indication that these varieties are Greek in origin. Greco is distinct from Greco Bianco in Calabria. The best known and most widely admired Greco is Greco di Tufo DOCG (Denominazione di origine controllata e garantita). DNA profiling recently demonstrated that Greco di Tufo is unexpectedly identical to Aspirino known since the 17th century." (ref. 1)



Pinot Grigio

"(Pinot Gris is) full-bodied and aromatic at its best but much more usually encountered enjoying international fame if not glory as anodyne Pinot Grigio." It has many other names reflecting its widespread use across Europe. It is called Pinot Grigio in Italy. "Pinot Gris (Grigio) is a colour mutation of Pinot Noir that occurred at different times and at different places in Burgundy. The earliest reliable mention of Pinot Gris was found in Germany in 1711." Berry colour is very variable and much darker than that of most white wine grapes, from pinky purple to almost as dark as Pinot Noir in hotter sites. When Pinot Gris' yields are not too high and it is allowed to reach full ripeness it can produce deep coloured, fairly rich wines with relatively low acidity – occasionally running to flab – and a heady perfume. Italy's Pinot Grigio has been the somewhat unfathomable success story of the early twenty first century. The area given over to the variety, mostly in the northeast, almost doubled between 1990 and 2000. Australia grew 2,836 ha of Pinot Gris, sometimes labelled as Pinot Grigio, in 2008. In 2004 the total area was just 300 ha." (ref. 1)

Vermentino

"Aromatic, crisp high-quality variety flourishing near the sea in northern Italy, southern France and on the islands of Corse and Sardegna. The earliest mention appears to have been in 1658 in Piemonte, north-west Italy where vineyards were planted with Fermentino. An etymology based on 'fermento' probably refers to the fizzy character of the young wine. It is a mid-ripening variety and seems to benefit from proximity to the sea. The best are fragrant, sometimes more mineral than floral, fruity or gently spicy; mostly moderate alcohol – especially when picked early enough to retain acidity – and for early drinking. In Australia in 2009 there were around fifteen producers." (ref. 1)

Fiano

"A rich, waxy, strongly-flavoured, fashionable southern Italian. Fiano is an old variety from Campania in southern Italy whose presence was mentioned as early as 1240. Wines are strongly flavoured and full-bodied but less aromatic than those made from

Greco. They have an attractively waxy texture and subtle aromas and the best have the capacity to age. Fiano has more recently found favour in Australia with growers looking for varieties that can withstand the heat. In 2012 there were at least ten producers have claimed to have the variety planted.” (ref. 1)



Primitivo

“Tribidrag is the original and oldest Croatian name for this grape variety from central Dalmatia that is much better known today as Primitivo in Puglia in southern Italy and as Zinfandel in California. The earliest mention of Primitivo in Puglia dates back to 1799 when amateur botanist Francesco Filippo Indelicati made a note in the town records that he had found a particularly early ripening variety that he called Primativo from the Latin ‘primativus’ meaning ‘first to ripen’. The origin of California’s flagship variety has been the subject of much speculation and the exact etymology of Zinfandel remains a mystery. The identity between Zinfandel and Primitivo was confirmed by DNA profiling in 1994 by Carol Meredith at (UCLA) Davis. As a consequence, in 1999 the

European Union granted Italian Primitivo producers the right to use the name Zinfandel” (ref. 1) for wines exported to the US, much to the chagrin of Californian producers who wanted to protect the heritage of Zinfandel. The on-going ‘Zinquest’, with cooperation between the University of Zagreb, in Croatia, the University of Bari in Italy and UCLA Davis in the US eventually established in 2001, through DNA testing that a Croatian sample of Primitivo “perfectly matched the DNA profile of Zinfandel.” (ref. 1) Later, in 2011, DNA testing by Malencica *et al.* on a ninety year old herbarium specimen, established that the fifteenth century Croatian variety Tribidrag “matched Primitivo and Zinfandel.” (ref. 1) But the answer is not so straightforward, if you can call DNA testing straightforward. According to Briony’s husband, Tony Hoare who in turn refers to another study, says, “Through epigenetics, a study by Meneghetti *et al.* in 2011 was able to confirm that there are now discernible genetic differences between these two versions of the same variety.” Essentially, the point of Tony’s article is to “explain how scientific advances are providing the ability to genetically identify the different traits between winegrape clones...” and that “we can now see how environment can influence the evolution of winegrape varieties and lead to changing their genetic makeup.” (ref. 2)

That is all very interesting, but what does it taste like? “The wines tend to have more obvious fruit than those made from Cabernet Sauvignon with a strongly spiced berry element – sometimes too simplistically so in inexpensive, overcropped, oversweet versions – reminiscent of boysenberries and often with more than a hint of dried fruit. Some US producers are championing serious, age worthy styles of Zinfandel which last for decades. Cape Mentelle is perhaps Australia’s most well-known producer of Zinfandel wines.” (ref. 1)



Nero D’Avola

“Sicilia’s most widely planted red wine variety valued for its colour, full body and aging potential. A principal synonym is Calabrese d’Avola. Nero d’Avola, named after and most likely originating from the city of Avola on the Italian island of Sicilia, was first described by Sicilian botanist Francesco Cupani, in 1696. It is a vigorous mid-ripening variety and likes the heat. To succeed it needs warmth which is why it is often planted close to the ground. At its best Nero d’Avola produces wines that have a wild plum and sweet chocolate character, high levels of tannins and decent acidity. At its worst, it can be a rather facile red with aromas of candy.” (ref. 1)

Aglanico

“A high quality, late ripening, tannic and age worthy southern Italian red. The name Aglianico most likely derives from the

Spanish word ‘llano’ meaning ‘plain’ since the Spanish occupied central Italy during the fifteenth and sixteenth centuries. Aglianico is grown almost exclusively in southern Italy, where it is the most widespread black variety, in particular in Campania. The variety produces dark, concentrated and tannic wines that improve with age. They have fine grained tannins and marked acidity on the palate, becoming more tarry with age. The high levels of tannin and acidity have earned it the sobriquet ‘Barolo of the south’. In Australia, Westend Estate in Griffith, owned by a Calabrian family, won the trophy for best red wine in the 2010 AAWs (Australian Alternative Varieties Wine Show)” with an Aglianico. (ref. 1) Beach Road Wines won the International Judges Trophy for their 2012 Aglianico at the 2014 AAVWS.

These insights demonstrate that Italian varieties have a very long history, but Australia is catching up, partly out of necessity brought on by climate change but mainly because there is so much pleasure to be had by expanding our wine experiences. To help Australian producers along this path the AAVWS has been established. “In 1999 Stefano de Pieri and Bruce Chalmers, along

with Dr. Rod Bonfiglioli, initiated the Sangiovese Awards and continued in 2000 with the Australian Italian Wine Show. Following the success of these shows, the first Australian Alternative Varieties Wine Show was held in Mildura in November 2001. The Australian Alternative Varieties Wine Show is more than a forum for wines that fall outside the mainstream. We encourage cutting-edge judging procedures and provide a host of social and educational events that promote knowledge sharing and the ferment of ideas.” (ref. 3)

At the 2014 AAVWS, international judge Walter Speller, who is a writer for jancisrobinson.com and an Italian wine specialist, said, “Australia can be a real second home for Italian varieties” and Stephen Pannell, a local producer of Italian varietal wines, said,

“...in 2008 we had the huge heat wave in South Australia. It was 37 degrees and the Shiraz was coming in at 20 Baume but not the Tempranillo and Touriga. I knew then there was a new way with these varieties as the climate changed.” (ref. 4)

Briony is clearly a champion too of Italian varieties. Luckily, we are the beneficiaries. Buonapetito!



References:

1. “*Wine Grapes*”, Jancis Robinson, Julia Harding, Jose Vouillamoz, Harper Collins, 2012.
2. Tony Hoare, “*The evolution of wine grapes – epigenetics, the new frontier*”. The Wine and Viticulture Journal, Sep/Oct 2015 issue, page 56.
3. Australian Alternative Varieties Wine Show, <http://www.aavws.com/>
4. Daily Wine News, 10/11/2014. <http://winetitles.com.au/dwn/>

Geoff Lawrie

Salvos Christmas Food Collection



After great support from members over a number of years we are again collecting non-perishable foods to donate to the Salvation Army.

Please bring items to the Christmas Lunch



Christmas Lunch

A day of fun and socialising with plenty of prizes to be won

The Alfresco Room

at

The Feathers Hotel

516 Glynburn Road, Burnside

12 noon, Sunday 13 December 2015

Carvery meal consisting of:

Soup served to your table with fresh-baked breads

Selection of hot entrees

Hot carvery main course

Roast sirloin of beef with Yorkshire pudding

Rolled seasoned loin of pork with crackling and apple sauce

Roast turkey breast

with roast potatoes and seasonal vegetables

and a selection of freshly dressed salads and antipasto

Selection of desserts including pastries, gateaux, cakes & fresh fruit salad

Cheeses and crackers

Tea and Coffee

\$40 (Members) \$50 (Guests)

Corkage \$15 per bottle

RSVP to Brian Longford by 4pm Friday 4 December 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

Extract May 1966

SOUTH AUSTRALIAN DIVISION

WINE SERVICE GUILD AT SEPPELSFIELD

Members of the Wine Service Guild of South Australia and their wives and friends visited Seppeltsfield Winery, in its beautiful Barossa Valley setting, on Sunday, March 27th, for luncheon and a tour of inspection. A number of TV personalities were also present. The total number was about 200. The guests, led by the President, Mr. John D. C. Nelson, and Secretary, Mr. Clive Errington, were welcomed to Seppeltsfield by Mr. Karl Seppelt. Other members of the Seppelt family in the gathering were Mr. & Mrs. Bob Seppelt, Mr. & Mrs. H. M. (Bill) Seppelt, Mr. John Seppelt, Mr. Benno Seppelt, Mrs. Ian Seppelt, Mrs. Karl Seppelt and Miss Gwennyth Seppelt.

Well-known Adelaide TV Personalities, who have become licentiate members of the Guild to increase their wine knowledge, added lively colour to the proceedings.

A range of Seppelt's Solero Sherries were served to the guests as they arrived. The Sherries were Pale Dry, Rutherglen Flor, Extra Dry, Medium and Sweet Solero. The visitors were divided into three parties for a tour of the winery.

A wine tasting competition organised by Mr. Roy Hatch, Adelaide Branch Manager, and the sales representatives created a lot of interest among members and their ladies. The wines used in the competition were masked and competitors were asked to state the type of wine, vintage and area produced. The wines in the men's competition were Rosetta, Moyston Claret 1963, Shalambar Burgundy 1962, Seppelt Claret, Bin Claret 1963, EC402, Bin Burgundy 1963, BWS. The ladies tasted the following whites: Rosetta, Arawatta Riesling 1963, Melita Moselle, Rhymney Chablis 1960, Chardonnay Sauternes 1964, Bin White Burgundy 1963, GB101.

Luncheon, catered for by Mr. Mat Pickering, Senior Vice- President of the Guild, was served in the recently remodelled entertainment area in the Seppeltsfield cellars. The menu consisted of half roast spatchcocks with ham and salads. This was followed by platters of cheese, coffee and German cake. Wines served with those used in the tasting competition and also 2 kegs of table wine – one a Seppelt Claret and the other a Semillon Dry White. Mount Rufus Port and Seppelt Long Neck Liqueur Brandy were served with the coffee.

Following the luncheon the party enjoyed a short talk on champagne by Mr. Colin Preece. Mr. Karl Seppelt told guests of the new grape varieties being introduced into the State. Around the walls were placards depicting grape varieties, soils and climates of premium viticultural areas of Europe.



Mr Bob Seppelt with TV personalities.



Wine Guild Folk at Seppeltsfield

2016 Interstate Wineries Tour

We are in the very early stages of planning for our next Wineries Tour in October 2016. Over the last few years we have had very successful visits to Clare, the Grampians, Mt Benson & Coonawarra and most recently, Sunraysia. For these visits the Committee has selected the region but this time we are inviting input from members. In 2016 we thought we might be a little more adventurous and travel further afield. We are offering three options to choose from – Yarra Valley, Canberra and Hunter Valley. But before we go any further with planning we obviously need to know if there is sufficient support, so at our Christmas lunch we will give some information about the regions and get your feedback. We will also contact those who can't attend the lunch.

At this stage we are suggesting we would visit about six wineries over three days. Arrangements would be similar to previous years – accommodation at a caravan park (tents, caravans, cabins) a Welcome BBQ, lunches in association with winery visits, a group evening meal as well as time for members to “do their own thing”.

As we said, we will cover this at the Christmas lunch but in the meantime here is some information about each region that we hope will be helpful.

Canberra

- Although it is called the Canberra District Wine Region, most wineries are in southern NSW around the town of Murrumbateman.
- There are three subregions - Murrumbateman & Yass, ACT & Halland and Bungendore, Wamboin & Lake George.
- Yass in NSW would be our base. It is about 1,100 km from Adelaide. Suggested stop-over in Hay.
- Murrumbateman is a 15-minute drive from Yass and 35 minutes from Canberra.
- There are about 30 wineries in the region.
- The best-known winery is probably Clonakilla. Others include Helm, Lark Hill and Four Winds.
- Wines produced include high quality cool climate whites such as Riesling and Chardonnay and reds such as Pinot Noir and Shiraz, as well as, more recently, Sangiovese and Tempranillo.
- Canberra hosts the widely acclaimed International Riesling Challenge in October each year.
- A good website with more information is: www.canberrawines.com.au/.

Yarra Valley

- The Yarra Valley is Victoria's premier and oldest wine region with many wineries and tourist attractions in a relatively concentrated area.
- The towns of Healesville, Lilydale and Yarra Glen form a triangle around the region's centre.
- There are 80 or so wineries in the region with 17 carrying the coveted 5 star rating from James Halliday. Some of these are, Domaine Chandon, De Bertoli, Oakridge, Seville Estate and Coldstream Hills.
- The region is regarded as cool climate and is renowned for the varieties Pinot Noir and Chardonnay.
- The picturesque Yarra Valley is about a one hour drive east of Melbourne.
- Being an easy day's drive from Melbourne it caters for day trippers and tourists alike with many cellar doors, cafes and restaurants. In addition, there are breweries, chocolatiers, a nearby wild life sanctuary and national park, art galleries and let's not forget the Puffing Billy.
- As an added attraction, The Shedfest Wine Festival is held annually in October. Family owned wineries open their sheds for two days of fabulous food, fine wine and live music.
- There are a few Tourist Parks with two larger ones located conveniently on Don Road, Healesville.
- For a wealth of information visit, www.visitarravalley.com.au and www.wineyarravalley.com

Hunter Valley

- This is a large wine growing region which is west of Newcastle, NSW, being a two hour, 150km, drive north of Sydney. It is approx 1,500km from Adelaide (16 hour drive) via the Sturt Hwy through Hay and Wagga Wagga, bypassing Sydney.

- Hunter Valley Semillon is widely considered the iconic wine of the region but the Hunter produces wine from a variety of grapes including Shiraz, Chardonnay, Cabernet Sauvignon and Verdelho.
- The Hunter Valley is home to over 150 wineries and cellar doors as well as a myriad of activities and gourmet delights.
- The Pokolbin in the south of the Valley is where you will find wineries such as Tempus Two, Tulloch, Hungerford Hill, Drayton's, McGuigan, Tyrrells and De Bortoli.
- Being a weekend destination from Sydney there is a large range of accommodation choices including Big 4 Holiday parks with cabins. Our most likely 'home' base would be Cressnock.
- There is a range other activities on offer including garden visits, Hot Air Ballooning, cheese factory visit and the tasting of local delights including beers, chocolates and gourmet meals.

Geoff Lawrie, Pete Rawlins & Roger King

SOUTH AUSTRALIAN WINE-RELATED EVENTS 2016

22-24 January 2016	Adelaide Hills Wine & Food Crush Festival
26-28 February 2016	Cellar Door Festival, Adelaide
8-9 April 2016	Coonawarra After Dark
1 May 2016	Langhorne Creek Wine Show Public Tasting
1-8 May 2016	Tasting Australia
13 May 2016	Clare Gourmet Weekend
2 October 2016	Australian National Wine & Beer Show Public Tasting, Waite Campus
2-5 November 2016	Australian Alternative Varieties Wine Show, Mildura

FUNCTIONS FOR 2015-16

Date	Function
13 December 2015	Christmas Lunch; Feathers Hotel
14 February 2016	Winery visit – Tapanappa Wines, Piccadilly
10 April 2016	To be advised
19 June 2016	To be advised
14 August 2016	Annual General Meeting
16 October 2016	To be advised
11 December 2016	Christmas lunch

Wine Guild of SA Committee Contacts 2015-16

	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
Carol Seely	Secretary	8289 2409	0415 234 312	cseely@internode.on.net
Brian Longford	Treasurer	8264 5794	0406 305 749	bandplongford@bigpond.com
Phil Harris	Member, guest liaison and archives	8387 2823	0407 132 789	sunnyjim@adam.com.au
Jeremy Begg	Committee member	82215188	0414 422 947	jeremy@vsm.com.au
Geoff Lawrie	Committee member	8390 1212	0448 390 330	lawrie4@adam.com.au

ACCEPTANCE SLIP

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

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

No. of Guests attending @ \$50 Amount \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 4 December 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.