



Wine Guild  
of S.A. Inc.

# The Grapevine

Newsletter of the Wine Guild of SA (Inc)

[www.wineguildsa.com](http://www.wineguildsa.com)

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Publisher: Peter Rawlins Editor: Roger King



## PRESIDENT'S REPORT

I think by any measure our visit to Tapanappa Wines was an outstanding success, due in large part of course to our host Sam Barlow and of course his wines!! His knowledge across all levels of the business was great; not to mention his passion and candidness! Once again I am sure no one went home having not learned something on the day. Our thanks go to Sue Cowell who suggested the visit after "bumping into" Sam at a function they both attended. The meal from Adelaide Hills Catering was tasty and plentiful as always. Below is the email I received from Sam in reply to my Thank You email to him. A full report of our visit is elsewhere in this newsletter.



*"Thanks Roger et al,*

*It was genuinely a pleasure to share our wines with such an engaged group. Thank you for having me at lunch and for the club tawny, which I look forward to partaking in once our chilly hills weather takes hold. I was very pleased to see that every single wine from the day was purchased. Wine is such a personal thing, so it is rewarding to see each and every wine shown today able to justify the parting with hard earned to earn a place on a member's wine rack. I look forward to seeing many of you again in the future. Please do encourage your members to identify themselves as such if they visit again.*

*Cheers,*

*Sam*

*Sam Barlow*

*Tapanappa Wines"*



Our next function, on 10<sup>th</sup> April, will be a Wine and Food Matching Experience at the North Adelaide Primary School, with Eric Semmler from 919 Wines in the Riverland. Eric has extensive experience in the wine industry and was Winestate Australian Winemaker of the Year in 2013. His wines certainly dispel the commonly held view about Riverland wines!! Guests are welcome. Full details are elsewhere in this newsletter.

Looking further ahead, our June function will be a visit to Tscharke Wines in the Barossa Valley.

I hope to see you at our next function.

**Roger King**





## LAST FUNCTION-TAPANAPPA WINES

What a strange morning it was! The weather forecast was for mid-twenties in the hills but it was raining as I left home. It was, as a result, that I was equipped with both sunscreen and umbrella; with both jacket and sun-hat. I was, however, wearing my “sensible shoes” as I’d been told by email to do so by ... well, me actually. Indeed, all the ladies had been advised to wear sensible shoes; leaving the gentlemen, I suppose, to choose to either go barefoot or wear thongs.



boisterous Guild members interacting with that wooden floor and full-length glass then you’re bound to have a conflict. Still, it wasn’t built especially for us and I feel sure that level of noise is not usually a problem.

Once our natural exuberance was tamed to a dullish roar, Roger was able to offer a formal welcome and make the introductions – on this occasion introducing Sam Barlow, the manager of winery operations and the cellar door. Originally, we were hopeful that Brian Croser, the founder and winemaker, would be available to speak to us but he had been called away interstate at a late hour. Brian’s reputation is such that his fairly sizeable shoes would not be easy to fill but I am delighted to report that Sam (a self-confessed “reformed bank manager”) launched into a presentation that once and for all proved that accountancy could not be boring! Indeed, as the day progressed, Sam proved a more than worthy orator with an excellent depth of knowledge and quite a wicked sense of humour.



Sam began by telling us the history of the vineyards and how Tapanappa came to be – losing his sense of humour only briefly when he mentioned the “hostile takeover” of Petaluma – damned beer companies! I found the story of the first plantings quite fascinating and was amazed to discover that Piccadilly is the “coolest and wettest part of the Adelaide Hills” – I might recall that the next time I’m riding my bicycle past the gate. The cherry on top of this part of Sam’s presentation was the Riesling that accompanied it.

With some history in the bank, so to speak, we went outside to inspect the fruit. Here, Sam gave us some information on the vines and the collection of the product, most of which is hand-picked. Tapanappa note that not a lot of wineries still hand-pick but they consider it an essential element for the making of top wine. Of particular note, to me, was the serenity of the scene before us and I couldn’t help but wonder what it might be like in just six days time when vintage was to begin!

From here we moved to the winery building, which doubled as a storage area, where it was at least one season cooler. Here, with his innate sense of theatre, Sam adopted a lofty perch on a pile of barrels and imparted some information on the making of Tapanappa wines. He mentioned processes such as racking off rather than filtering – Tapanappa do not like to filter as they



believe it results in the loss of some flavour; compared to racking off, which results in the loss of some wine. He also imparted a comparison between machine- and hand-picking. I'll be honest; as each of these stories came out I added a dollar or two to the ultimate price of a bottle. I guess, at the end of the day, you get what you pay for and Tapanappa seem determined not to compromise quality for price. Not a bad thing in this day and age.

Finally, we moved into the Barrel Hall, which I have to say was very tastefully decked out for our visit – a long table complete with white tablecloths. Now we really got down to business as Sam led us through the Tapanappa portfolio – showing each of the wines in pairs; mostly as vertical tastings. (He even sneaked in a couple of extras.) Throughout the tasting, Sam led us through the story of each wine as well as the flavour profile, in the process once again proving himself to be a fine substitute for Brian. He demonstrated a great level of knowledge, a passion for the subject in general and the Tapanappa range in particular, and pitched his knowledge at a good level for his audience. He did most of this whilst precariously hopping from one barrel storage rack to another – watch out for his show at the Fringe!



One part of the tasting was a particular revelation for me. I have always been firmly of the belief that the grape varieties Chardonnay and Pinot Noir are best bundled together in a fizzy concoction. That's all they're there for! I'm not exactly saying that, "I've seen the light" but I admit to liking what Tapanappa has done with these grape varieties. Perhaps Pinot Noir can be red after all! Seriously, though, it was an absolute privilege to be given the opportunity to taste such a range of premium wines. To me, they were all good and it was hard to find a standout. Perhaps I'll toss a coin before placing my order.

Apparently, Tapanappa is a local-language word for "stick to the path". I have to say that's exactly what Tapanappa have done – they've chosen what they want to achieve and they stick to the processes that achieve it. Well done!

Finally, it would be remiss of me to not mention lunch, provided by Adelaide Hills Catering. These guys are a particular favourite of mine and, once again, they did not disappoint. If it were up to me you'd probably see them at least every second function. Oh, and the Guild had teamed up with Tapanappa to provide each member a glass of wine to go with that lunch. What a bonus.

Finally, the socialising came to an end and it was time to leave. However, with a generous discount offered by Sam on the day it was hard not to go home with one or two souvenir bottles of Tapanappa for the rack.

Great wine, great food, great setting, great weather and great friends. Heaven will be like today – if they let me in, that is.

Wines Tasted:

- 2015 Eden Valley Riesling
- 2013 Piccadilly Valley Chardonnay
- 2014 Tiers Vineyard Chardonnay
- 2008 Tiers Vineyard Chardonnay
- 2014 Foggy Hill Vineyard Pinot Noir
- 2010 Foggy Hill Vineyard Pinot Noir
- 2012 Whalebone Vineyard Merlot Cabernet Franc
- 2007 Whalebone Vineyard Merlot Cabernet Franc
- 2009 Whalebone Vineyard Cabernet Sauvignon Shiraz
- 2012 Whalebone Vineyard Cabernet Sauvignon Shiraz
- 2004 Whalebone Vineyard Cabernet Sauvignon Shiraz



With Lunch:

- 2015 Eden Valley Riesling; or
- 2012 Whalebone Vineyard Cabernet Sauvignon Shiraz



## Yarra Valley Update

Preparations for the Yarra Valley tour in October are now well underway. We have a program of visits which we are sure will excite, delight and inform all who attend. Six visits to wineries over the three days of 5 to 7 October, plus a welcome BBQ, a farewell dinner, a bus and driver to all venues and centralised comfortable accommodation for any who want it. All of this at a cost which will leave money in the pocket to fill the boot with your favourites. Now there's an offer!

On February 22<sup>nd</sup> an email went out to all members which provided information about the Guild visit to the Yarra Valley. It gave details concerning accommodation, meals and wineries, but particularly on accommodation. The email asked members to respond with advice as whether they will be going and whether bookings had been made at the Big4 Yarra Valley Park Lane Holiday Park. We have a good number already attending and it is not too late if you want to be part of the action. Just let any of the subcommittee know. The Healesville Motor Inn <http://www.healesville-motor-inn.com.au> may suit you as alternative accommodation nearby but it is not necessarily endorsed. The Farewell Dinner will be at the Yarra Glen Hotel and it promises to be a great and fitting conclusion to the tour.

At this stage, the schedule for the wineries is firming up. A light lunch will be part of the first winery visit on each day. Morning visits will start at a time which is very civilised. The afternoon visits will end at a time which will give members plenty of time to do their own thing and Wednesday and Thursday evenings are free time. The wineries are a mix of larger and more well-known names along with some smaller lesser known but interesting wineries. Across the six wineries there is a wide range of wine styles and grape varieties to taste that we are sure will keep you interested.

And for those who have a thirst for more, there is the Shedfest on the following Saturday and Sunday. <http://www.yarravalleysmallerwineries.com.au/events/shedfest-2015>

*Geoff Lawrie, Pete Rawlins and Roger King*



### **Have you changed your contact details recently?**

If you have, please ensure you advise Phil Harris, Carol Seely or Roger King. This is particularly important for email addresses because that is how we usually communicate with you and where we send the newsletter. We have had cases recently where members have missed out on attending a function because The Guild had not been advised of a changed email address so they didn't receive the newsletter.

As a general guide the newsletter is emailed very close to three weeks before each function. So if you haven't received your copy please contact Carol Seely or Roger King.



## **NEXT FUNCTION - "FOOD AND WINE MATCHING" WITH 919 WINES**



919 Wines is a small family company, based in Glossop in the Riverland and owned by Eric and Jenny Semmler. It specializes in the production of high quality table wines.

I discovered 919 Wines in May last year when travelling to our Sunraysia Wineries Tour. Jenny was an extremely knowledgeable and personable host and importantly their wines were impressive!! Later that year I attended a function held by the Blackwood Winemakers and Brewers Club at which Eric made an impressive presentation of some of their wines. I decided then that we must try to get Eric and Jenny to present their wines to the Guild!!

919 Wines was founded in 1999, with the first vineyard established in 2002, and the first vintage in 2004 ("919" is the block number upon which the winery is situated). Since then the winery has expanded to handle a crush of 60 tonnes of fruit, grown on vineyards under their direct management or from growers who can meet their stringent viticultural and production standards. A second vineyard was purchased in 2011 to assure supply and to provide for the continued growth of the company.

The vineyards and wines are certified organic, in keeping with their philosophy of living sustainably within the environment.

Eric is a Director and Winemaker, overseeing the vineyards, cellar and winemaking operations. Originally a horticulturalist, he studied winemaking, worked with Brown Brothers and All Saints wineries, and then became the Fortified Winemaker with BRL Hardy. He is now one of Australia's most respected fortified winemakers, and acknowledged as an Australian authority on the production of the heritage Apera and Topaque styles of wine. Eric is a regular wine judge for Winestate Magazine and Chair of the Riverland Wine Show



Jenny is the Company Secretary and Director, and oversees the marketing, bottling and administration of the company. Originally a pharmacist, she studied winemaking, later undertaking research in wine flavour development. After working for Strathbogie Vineyards, Pennyweight Wines and St Huberts, she took a position as Quality Manager for Constellation Wines, and was recognised as one of the world specialists in bag in box wine production.

919 Wines specialise in making high quality wines from non-traditional varieties, such as Petit Manseng, Durif, Tempranillo and Touriga Nacional. Other wines include Chardonnay, Vermentino, Sangiovese and Shiraz as well as a range of fortifieds including Apera, Tawny, Topaque and Muscat. Seven of their wines were selected in the top wines of 2015 by Winestate Magazine.

For our function Eric will lead us through a tasting of a selection of his wines matched to different food items. This will be followed by a light lunch of finger food by Annie's Kitchen. Wine to accompany lunch will be available for purchase.

***Roger King***





### **A reminder about RSVP's**

Please abide by the RSVP date and time deadline. This is usually 4pm (not midnight) on the Friday nine days before each function. 4pm is chosen to allow us to contact our hosts before the close of business that day. Also, please ensure Brian Longford is advised by email that you will be attending, or if you are responding close the RSVP deadline, please phone him.



## ***PRINCIPLES OF WINE AND FOOD PAIRING***

*[Life Member, Andrew Yap has contributed the following article, giving his perspective on Wine and Food matching as background to our next function. Andrew has considerable experience in the area, as he has summarised at the end of the article. Ed]*

There is an emphatic relationship between wine and food as most wines are drunk in conjunction with food. My interest in matching wine with food started in the early eighties when the winemakers at Penfolds and I would deliberate over the wines to be drunk with dishes I would cook for their regular banquet meals. We concluded that good wine and food matching required knowledge of how specific components in wine would interact with specific components in food to provide balance and harmony. Fortunately, the knowledge gained provided me with the impetus to host many food and wine pairing functions internationally and in Adelaide.

So, what are the principles involved in getting the right match between a wine and food? In his book, "The taste of wine", the late Professor Emile Peynaud, known as the "father of oenological techniques" and a legendary oenologist, stated that "...during the course of a meal we instinctively look for a certain harmony between the tastes of what we are eating and what we are drinking. These alternating and overlapping taste impressions should neither clash with nor dominate each other; they should go well together, match, and if possible, set each other off. The

harmony between them should be based on their intensity, their character and their quality. On analysing the basic principles underlying this harmony, they can be seen to depend on one of three conditions: analogy, association, and unity of sensory qualities.”

### **The role of wine**

The acidity of white wines is the most important attribute for palate-cleansing and food matching. The low acidity of red wines is compensated by their tannin content. Jackson (2002) maintains that “cleansing the palate minimizes sensory fatigue because wine flavours alternate with those of the food. Thus food maintains its flavour and appeal unabated throughout the course of the meal. Conversely, food helps freshen the palate for the wine.” Like tannin, alcohol increases saliva production and assists in the cleansing process. Younger wines with higher acidity are a good match for rich foods, commonly high in fat and protein content, to refresh the palate and diminish the perception of oiliness. However, wines that are too high in acidity could cause a metallic taste with salty foods. Dry wines taste better with foods that are not sweet due to the fact sweet foods make them taste sour and thin.

Semi-sweet wines are a good choice to reduce the perception of saltiness, tartness, or bitterness in a food. Matching the weight (body) of a wine to the weight of the food is a good structural strategy. This is due to the fact that body is correlated with increasing concentrations of tannin, alcohol and grape extract. As red wines generally have more body and complexity than white wines, they are generally recommended for heavier dishes, giving rise to the axiom “red wine with red meat and white wine with poultry and fish”. White wines are referred to as “shellfish wines” and “fish wines” by the French. However, when seafood is consumed with red wine, a fishy aftertaste is formed due to the presence of ferrous ions which are present naturally in red wines. Suffice to say, lighter-bodied wines should be paired with foods of delicate structure and texture and heavier-bodied wines with firmer, richer foods that have a robust texture and/or higher fat or oil content.

Red wines high in tannin taste less tannic if served with heavily textured foods, so partnering a steak dish with a young full-bodied red with good tannin structure is desirable. Alcohol and acids could serve to enhance the flavour of foods due to their solubilising or volatilizing actions. However, a high level of alcohol can transform pleasant food flavours into unpleasant ones.

### **The role of food**

Certain foods have specific effects on wine, although some will clash badly, such as foods that are salty, sweet, hot, spicy, intensely flavoured, creamy, raw, fermented and vinegary. Because meat and dairy products contain high levels of fat, the wine has to balance the fat content with acid and tannin, or match its richness with alcohol. The beef’s protein and fat will soften up astringent tannins and reduce their perception. Acids and saltiness in foods reinforce the astringency in wine. Salt in small amounts does not clash with wine, however, larger quantities are not compatible with wine, in particular reds, as it reinforces bitterness and astringency.

Because wines are acidic, it is hard to combine them successfully with acidic foods – the higher the acidity, the lower the odds of a successful combination. The strong acidity of fermented foods cannot be masked and should be avoided with wines. Drinking wine is not a desirable option with hot and spicy foods. The hotness of high alcohol wines adds to the hot spiciness of peppery foods. The burning sensation of chillies and most curries deadens the taste buds to the subtleties of wine. Further, many curries contain vinegar or acidic additives. Curry flavours generally mask the fruit flavours of the wine. A possible wine to match curries is one that is light-bodied, semi-sweet, low in alcohol and tannin and high in fruit flavours. Pairing wine and food on the basis of flavour intensities is challenging as there is no easy way of determining flavour intensity accurately. Further, cooking methods (barbecuing, poaching, baking, grilling, roasting, etc.) can significantly influence the flavour intensity and complexity of a food and therefore the choice of a wine. Also, within a style of wine and varietal wine, there can be variations in flavour intensity and complexity.

### **In closing**

Wines are generally consumed with meals because the combination is enjoyable. Different types and styles of wines are drunk on different occasions but often the choice is a reflection of the drinker’s habit rather than the appropriateness. Cultural habits are often a determinant. Some knowledge of the concepts of wine and food

matching can enhance the flavours of food and wine and overall enjoyment of the meal. Due to space constraint this article is unduly short for such an interesting topic. Detailed scientific information is available from the books listed in the bibliography. Numerous articles in non-technical language are available on the internet but four in particular are worth mentioning, namely “Mastering the art of wine and food pairings” by Paul Gregutt, “Food and wine pairing guidelines” (<http://www.foodandwinepairing.org/rules.html>), “How to match wine and food” (Wine Spectator) and “The science behind common sense wine and food combinations” (Lodi Wine Country, CA, Newsletter, June 2014).

Finally, I would like to quote Paul Gregutt, a notable American wine writer who stated: “For every rule of wine pairing there is, you will often find just as many dissenters. However, the most important rule of all is to trust your own palate and enjoy!”

### **Bibliography**

Peynaud, E. (1996) The Taste of Wine 2nd Edition. John Wiley and Sons, NY.

Baldy, M.W. (1993) The University Wine Course. The Wine Appreciation Guild, CA.

Jackson, R.S. (2002) Wine Tasting – A professional handbook. Academic Press, San Diego.

### *About the author*

*This article was written by Andrew Yap, Wine Educator and Life Member. His overseas experience in food and wine pairing included hosting food and wine pairing dinners for the International Wine and Food Society of Singapore, Penang Branch of the Chaine de Rotisseurs and Hong Kong International Wine and Food Society in the earlier eighties. In Adelaide, he inaugurated the Hong Kong Australia Business Association’s Food and Wine function and hosted it with Australia’s iconic fortified winemaker, James Godfrey for five consecutive years. This function is still being held annually.*

*Andrew Yap*

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

In this feature 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***

### **As promised this edition W.S.G. Farewells Two Members**

At the third birthday party of the **Wine Service Guild of S.A.** held at Yalumba, Angaston, on Sunday May 1, opportunity was taken to bid bon voyage to two personalities who were both to leave on overseas trips.

They were **Mr. Wyndham Hill Smith**, Managing Director of Yalumba, who was to leave two days later to visit U.K., the Continent and U.S.A. and **Mr. Barry King**, Head Chef of the South Australian Hotel and representative of the Australian Hotel and Catering Institute on the Guild Committee, and who was congratulated on the compliment paid to him by the directors of “The South” in sending him for 3 months to Rome, Switzerland, Vienna, Paris, Amsterdam, Stockholm, Oslo, London, Montreal, Chicago, San Francisco, Honolulu, Tokyo and Hong Kong. He will bring back a wealth of wisdom to the back-room of the “South”.

*THE HOTEL GAZETTE OF SA*

### **SOUTH AUSTRALIA**

#### **WINE SERVICE GUILD OF S.A.**

#### **“ONE FOR ST. PATRICK” DESCRIBED**



Shure, bejabbers, and it’s one for Saint Patrick’s Day and the wearing of the green – even though Pat Reilly, cocktail barman at the South Australian Hotel, didn’t expressly say so when describing his new cocktail to members of the Wine Service Guild of S.A. on Sunday September 25.

But March 17 is a long way off, so here goes:- I come from the greenest place on earth, so I wanted



something green,” he said. “I’ve called it The Shamrock . Since making it for the first time two months ago it has been so popular I’ve served 500 of them.”

Ingredients are 1½ oz. of vodka, 1 oz. green lime juice, a dash of Galliano liqueur (from Italy) portion of the white of an egg, and a green cherry (obtainable from most delicatessens). If a long drink is desired, add lemonade.

The guild meeting, attended by 64 members, was devoted to practical demonstrations of food and wine service, preceded by cocktail mixing. Mr. J. D. C. Nelson, guild president, was in the chair.

Mr. Reilly said moderation was a good thing with cocktails – one before a meal and one after was desirable. The first recorded cocktail in history was said to have been just whisky, vermouth and ice.

He demonstrated mixing of a Martini, and a Pink Martini (or “Pink Panther”). He emphasised that the mixing glass must be perfectly clean and dry each time the drink was changed from the last time of using. Mr. Reilly referred to the work of the United Kingdom Bartenders’ Guild in bringing about standardisation of names of cocktails; and he said the Australian bartenders Guild was bringing out a book early next year containing several thousand cocktail recipes. It was hoped this would avoid the embarrassment of bartenders being asked for a drink by one name and having to admit they didn’t know it but later finding it was a drink they knew well by another name.

Mr. and Mrs. Nelson then sat down to a meal served by Mr. Charles Doma (S.A. Hotel), and prepared by Mr. Barry King, chef at the S.A. Hotel who recently returned from a tour of famous hotels throughout the world. The menu included soup, fish, Steak Chateaubriand and sweets. Mr. Sam Cushway (Richmond Hotel) served the wines – sherry, a white and a red table wine, and port. Obvious mistakes were made by the waiters for members to detect, and in the main they were all noticed and commented upon. A general explanation was given on correct serving of food and wines by Messrs. Doma and Cushway with a commentary during the course of the meal.

Mr. Nelson said it was most gratifying to see such a good attendance at a Sunday demonstration, and he hoped to be able to stage further education outings of a practical nature for the guild.

Cheese and wines were served to members at the conclusion of the meeting.



## ***SOUTH AUSTRALIAN WINE-RELATED EVENTS 2016***

26-28 February	Cellar Door Festival, Adelaide
6 March	Bremerton Wines Seafood extravaganza
8-9 April	Coonawarra After Dark
15 May	Langhorne Creek Showcase Public Tasting, Langhorne Creek Hall
1-8 May	Tasting Australia
13 May	Clare Gourmet Weekend
1-31 July	Coonawarra Cellar Dwellers
13-14 August	Langhorne Creek Cellar Treasures Weekend
1-31 October	Coonawarra Cabernet Celebrations
2 October	Australian National Wine & Beer Show Public Tasting, Waite Campus

## **Wine and Food Matching**

**Presented by**

**Eric Semmler**

**Director and Chief Winemaker, 919 Wines**

**at**

**North Adelaide Primary School**

**62-80 Tynte Street, North Adelaide**

**10:50am for 11am, Sunday 10 April 2016**

**(Parking available at rear of building)**

**No BYO wine please**

**919 Wines for lunch will be available for purchase on the day**

**Lunch**

**A generous selection of finger food by Annie's Kitchen**

**\$30 (Members)      \$40 (Members)**

**RSVP to Brian Longford by 4pm Friday 1 April 2016**

**(Please also notify Brian of any special dietary requirements)**

## **FUNCTIONS FOR 2016**

Date	Function
10 April 2016	Wine and food matching with 919 Wines. North Adelaide Primary School
19 June 2016	Winery visit. Tscharke Wines, Barossa Valley
14 August 2016	Annual General Meeting. Venue to be advised
3-8 October 2016	Yarra Valley Wineries Tour
11 December 2016	Christmas lunch. Venue to be advised

## **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		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	8221 5188	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 @ \$30  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 1 April 2016**. 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.