



# The Grapevine

Newsletter of the Wine Guild of SA (Inc)

Volume 157 March 2017

Publisher: Peter Rawlins Editor: Roger King



## PRESIDENT'S REPORT

Well, what a great day at Karrawatta Wines! The eight members who got lost to varying degrees will be pleased to know that erection of an additional sign at the entrance is high on Karrawatta's list of priorities!!

Our hosts did a great job. Details, such as the small vase of flowers on each table was a lovely touch that indicated the trouble they had gone to. We thank Mark, Ali, Sarah Iredale, Sarah Bradford, Rachel and Nigel, for your contributions to making a memorable day for the Guild. Mark's passion for his business and for his wines was palpable! I'd also like to especially thank Sarah Iredale who liaised with me in planning our visit. She was efficient and extremely helpful from the start. At one stage she even worked through a broken arm!



Viticulturist, Sarah Bradford, also did a great job hosting the vineyard walk and answering our many questions. Seeing the early stage of development of the grapes with no signs of veraison, at a time when last year they would have been very close to harvest, was an eye-opener!

The wines were excellent and the lunch delicious and plentiful! We were especially privileged to taste the pre-release Chardonnay and The Spartacus red blend. A full report is on pages 2 and 3.

One of the aims of the Guild is to help members increase their knowledge of wine. We do this in a number of ways – articles in the newsletter, guest speakers, visits to wineries, quizzes and special “education” functions to name a few. We try to hold one education function each year and this year it is our “Blind Tasting at the North Adelaide Primary School on 9 April. The team of Geoff Lawrie, Carol Seely and Jeremy Begg has worked very hard to plan an enjoyable day to increase your wine knowledge among friends in a not-too-serious way. So, don't be shy; come along and add to your wine knowledge! Thanks to the team for their work in planning the day. With a subsidy from Guild funds the cost will be a very reasonable \$30 per person which includes lunch. This is outstanding value. In order to keep numbers manageable this is a “Members-only” function, with a maximum of 50. First-in, first-served, as for our last function at Karrawatta. Full details are on pages 4 and 8.

Our June function will be a visit to Paulett Wines in the Polish Hill River sub-region of the Clare Valley. They have a spectacular dining balcony with views across the valley. Why not plan to stay up for the weekend? Full details will be in the next newsletter. According to the archives we last visited with the Wine Guild of Victoria in 1992!

I hope to see you on 9 April.



**Roger King**



## LAST FUNCTION REPORT – WINERY VISIT, KARRAWATTA



It was mercifully cool at Meadows! So much so that our hosts, Karrawatta, had a wood fire burning in a brazier to help keep the chills away. Who would have dreamed that a mere day or two earlier, Adelaide had been sweltering its way through a heat wave in the high thirties? The Guild had, as it were, dodged a bullet!



Mind, that open pit fire could have been a problem, also. As we moved into Karrawatta's tasting room there was a distinct touch of smoke in the air and I began to wonder if I might find Karrawatta's wines a little smoky on the nose and with a touch of ash on the palate. My fears were unfounded, however, as some judicious readjustment of the sliding glass doors left us smoke-free yet still cosy – indeed, very cosy. We had limited the number of members who could attend this function and it was soon evident why. We all had plenty of room but I imagine another ten shoe-horned in there would have been quite a challenge. Speaking of the room, though, it was a remarkably interesting building. It seemed to have started life, quite some years ago, as a simple farm out-building. Since then it had been cleverly incorporated into a modern structure complete with kitchen and office. An incredible mix of rustic charm and comfortable functionality.

Anyway, after some brief Guild administration, we were introduced to our host, winemaker and owner of Karrawatta, Mark Gilbert, together with his partner (in life, as well as in wine), Ali Spencer. We were also introduced to their crew (and crew there were – I had started out trying to write down their names but there were just too many to keep up). We should be well looked after today. On reflection, although I said there were too many to name, I should particularly mention Sarah Iredale. She was the link between Karrawatta and The Guild and was responsible for very efficiently organising the day.



The day proper began as we worked our way through Mark's portfolio of wines and I, for one, was very impressed by the quality – I even enjoyed the chardonnay, a wine style that I am definitely “over” in general. Generous pours of each wine gave us plenty to sample whilst Mark regaled us with stories about the wines, the vineyards and the history of Karrawatta. If anything, here, we may have benefited from a slightly less jovial and informative host in that we may have had an opportunity to compare notes on each wine with our table companions. However, there wasn't time for that as the wines, and stories, just kept on coming. There was still plenty of time for questions, though, and they were rapidly fired and fitting. I am often taken back by the knowledge that our members have and further so by their thirst for yet more. At Karrawatta, they were able to soak it up.

Mark proved to be a confident and amusing speaker. I was particularly taken by his interesting dissertation (some may say rave) regarding wines that he considers “cool and funky” (his words). If my understanding was correct then I get the impression that he expects that these wines will come and go but the stable supply will be the more traditional ones such as Cabernet Sauvignon, Shiraz, Chardonnay, Sauvignon Blanc, etc. Certainly he maintains that those are the wines that win all the medals, anyway.

With the tasting done, we reassembled outside to have a closer look at the grapes and vines. A short walk later we were well in amongst them under the tutelage of viticulturist Sarah Bradford (one of the aforementioned “crew”). Here we were able to see first-hand how slowly the grapes were coming along this year. Our strange summer weather with much unusual rain had resulted in Shiraz berries that were yet to be showing colour and were still very tart.





Ordinarily, they would have been just about ready to be picked and pressed at the time of our visit yet this year they were still perhaps three to four weeks off. If anything, the Pinot Grigio berries, when we crossed over to them, were even more tart. When given opportunities such as today's – to try the fruit straight off the vine – I am always impressed that something as beautiful as the wine we tasted inside could have come from what I tasted amongst the vines.

One final thing about our vineyard tour is that several members specifically asked that I should include mention of the Plucking Machine. I have done so and I have tried to do it the justice of the day but my

automatic word correction seems to have kicked in.

After the vineyard stroll we wandered back to the tasting room where we were treated to the most amazing barbecued marinated lamb that I have tasted for many a time. Together with some interesting potatoes and salads it was a delicious meal with very generous helpings available. This all followed by a tasty dessert of cannoli with fresh berries. Wine to have with lunch was also available for purchase by the glass or bottle so we were really left wanting for nothing. Oh, and those wines with lunch or those we took away with us were all offered at a very charitable discount.



The overriding feeling that I had of the day was that they are a committed bunch, the Karrawatta Crew. During our visit they were determined to show their wines, their vineyards, and their operation in the very best possible light and, as a result, nothing was too much trouble for them. I was particularly impressed by Mark's claim that he had once poured an entire batch of completed wine down the sink because, in his opinion, it just did not live up to the Karrawatta brand. (I, for one, would have been happy to make an offer!)

It had been a great day. We had tasted some lovely wines, learned more about grapes in general and the points of difference between Adelaide Hills and Langhorne Creek in particular and seen the bar raised on the humble BBQ. Not much can better that for a day's entertainment.



#### Wines Tasted:

- 2016 Sophie's Hill Pinot Grigio
- 2016 Anna's Sauvignon Blanc
- 2016 Anth's Garden Chardonnay
- 2015 Dairy Block Shiraz
- 2014 Joseph Shiraz
- 2014 Christo's Paddock Cabernet Sauvignon
- 2012 Christo's Paddock Cabernet Sauvignon
- 2014 Spartacus Cabernet Sauvignon/Malbec/Shiraz

**Carol Seely**

## Did you know?

[Sourced from Daily Wine News]

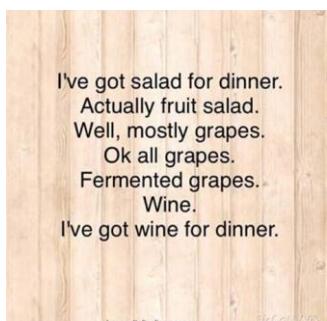
- Gender-based marketing is the latest buzz word in the wine world, with big players such as Constellation, Accolade and Treasury Wine Estates creating brands designed to appeal to specific sexes. Meanwhile, in Australia, Accolade Wines claims 74% of wine drinkers between 25 and 34 years old are women. So it's released a pink sauvignon blanc called Ta\_Ku.
- England has overtaken Spain to become the third most-listed sparkling wine producer after Champagne and Italy, according to research carried out by wine merchant Jascots.
- Australian wine export value grew by 7 per cent to \$2.22 billion in 2016 and average value grew by 6 per cent to \$2.96 per litre free-on-board (FOB), the highest average value since 2009, according to the Wine Australia Export Report December 2016.



## NEXT FUNCTION – “BLIND TASTING” – 9<sup>th</sup> April

Your Committee has been hard at work with blindfolds removed to put together a Blind Tasting event for our members.

The common theme to all Blind Tastings is that the participants are presented with anonymous samples of wine and are invited to try to work out what it is they are drinking. Some such events go into excruciating detail about vineyards and battonage but we at the Wine Guild prefer a user-friendly approach and so the focus of the day will be more towards being able to compare and contrast different wines, rather than being able to precisely identify the contents of your glass.



The tasting will include eight wines (four white, four red), served in pairs.

For each pair of wines (two white or two red) you will taste a 30ml sample of each wine. You will have a few minutes to analyse the wine to the best of your ability and to make whatever notes you like about the contents of your glasses (colour, clarity, nose, palate, etc). To help you along there will be tasting notes provided on the table, as well as other aids such as water, spittoons, crackers and cheese.

After a suitable interval all present will be requested to stand for an "options" game and questions will be asked to gauge your ability to identify the two wines. The questioning will not be so specific as to precisely identify the winemaker or even the winery, but you can expect to be asked about the variety and region or other distinguishing features.

There is no prize for the winners of each round - but of course the person who wins the most rounds will have earned the full respect of all fellow Members!

After all eight wines have been tasted (i.e. four rounds as described above), all members will be invited to nominate their favourite wine of the day. This will be done 'before' the wines are fully revealed so that you are not biased by pre-conceived notions of what you usually like. Again, no prize on offer for selecting the most popular wine, but you may well be surprised by the result when the 8 wines are finally revealed.

Geoff Lawrie, Carol Seely and Jeremy Begg, as organisers of this event, will of course exclude themselves from the 'options' game and 'favourite wine' nominations. Rest assured, no other member knows the wines to be presented!



The event will conclude with a buffet lunch and any remaining wine will be available for further sampling. (Members are invited to BYO wines for lunch as we do not expect there will be enough samples left over to satisfy everybody.)

Please join us on Sunday 9th April at North Adelaide Primary School for what promises to be a fun and interesting day.

**Geoff Lawrie, Jeremy Begg and Carol Seely**



## Malbec- Did You Know?

According to James Halliday, in 2016 the Australia-wide crush of 5078 tonnes of Malbec was a minuscule 0.006 per cent of the national crush of 825,959 tonnes of red grapes. Major Australian growing regions include Margaret River, Great Southern, Langhorne Creek and the Clare Valley.



Malbec vines were introduced to Australia in the 19th century and was mostly a bulk wine producing grape. The particular clones planted in Australia were of poor quality and highly susceptible to frost and downy mildew and coulure (failure of grapes to develop after flowering). By the mid to late 20th century, many acres of Malbec were uprooted and planted with different varieties. By 2000, there were slightly over 1,235 acres (500 hectares), with the Clare Valley having the most significant amount. As newer clones became available, plantings of Malbec in Australia have increased slightly.

While the wine is called Malbec in Bordeaux, it is known as Auxerrois or Côt Noir in Cahors in the South West wine region of France. Other synonyms include *Pressac*, *Pied Rouge* and *Jacobain*, *Griffarin*. It is one of the six grapes allowed in a blend of

red Bordeaux wine. It is sometimes called Argentina's answer to Shiraz, dominating that country's plantings. Malbec World Day is celebrated on April 17, to commemorate the day in 1853 when the President of Argentina made it his mission to transform Argentina's wine industry by engaging Michel Aimé Pouget, a French soil expert, to take new vines to Argentina. Amongst his selection was Malbec.

Wine expert Jancis Robinson describes the French style of Malbec common in the Bordeaux region as a "rustic" version of Merlot, softer in tannins and lower in acidity with blackberry fruit in its youth. The Malbec of the Cahors region is much more tannic with more phenolic compounds that contribute to its dark colour. Wine writer Oz Clarke describes Cahors' Malbec as dark purple in colour with aromas of damsons, tobacco, garlic, and raisin. In Argentina, Malbec becomes softer with a plusher texture and riper tannins. The wines tend to have juicy fruit notes with violet aromas. In very warm regions of Argentina, Chile, and Australia, the acidity of the wine may be too low which can cause a wine to taste flabby and weak. Malbec grown in Washington state tends to be characterized by dark fruit notes and herbal aromas.



Malbec is usually encountered in a blend, such as Karrawatta Wines' "Spartacus" Cabernet Malbec Shiraz from Langhorne Creek that we tasted during our visit in February. However, some high-quality Australian 100 per cent varietal wines are also made. [I have certainly tasted some impressive South Australian Malbecs from Langhorne Creek wineries. – Ed].

Some of the South Australian producers are listed below.

<i>Ben Potts Wines</i>	<i>Langhorne Creek</i>
<i>Bleasdale</i>	<i>Langhorne Creek</i>
<i>Bremerton</i>	<i>Langhorne Creek</i>
<i>Casa Freschi</i>	<i>Langhorne Creek</i>
<i>Coates Wines</i>	<i>McLaren Vale</i>
<i>Collins and Co Wines</i>	<i>Mount Benson</i>
<i>Eldredge</i>	<i>Clare Valley</i>
<i>Gipsie Jack</i>	<i>Langhorne Creek</i>
<i>Haan</i>	<i>Barossa Valley</i>
<i>Karatta Wine</i>	<i>Limestone Coast</i>
<i>Knappstein Wines</i>	<i>Clare Valley</i>
<i>Lake Breeze</i>	<i>Langhorne Creek</i>
<i>Landhaus Estate</i>	<i>Adelaide Hills</i>
<i>Maxwell Wines</i>	<i>McLaren Vale</i>
<i>Mitolo</i>	<i>McLaren Vale</i>

<i>Next Crop Wines</i>	<i>Langhorne Creek</i>
<i>Paracombe Wines</i>	<i>Adelaide Hills</i>
<i>Peter Lehmann</i>	<i>Barossa Valley</i>
<i>Rolf Binder</i>	<i>Barossa Valley</i>
<i>Rudderless Wines</i>	<i>McLaren Vale</i>
<i>Rusden Wines</i>	<i>Barossa Valley</i>
<i>Sevenhill Wines</i>	<i>Clare Valley</i>
<i>Skillogalee</i>	<i>Clare Valley</i>
<i>Stone Bridge Wines</i>	<i>Clare Valley</i>
<i>Sussex Squire</i>	<i>Clare Valley</i>
<i>Temple Bruer</i>	<i>Langhorne Creek</i>
<i>The Islander Estate Vineyards</i>	<i>Kangaroo Island</i>
<i>Thorn-Clarke Wines</i>	<i>Barossa Valley</i>
<i>Virgara Wines</i>	<i>Adelaide Plains</i>
<i>Wendouree</i>	<i>Clare Valley</i>
<i>Zonte's Footstep</i>	<i>Langhorne Creek</i>

**Roger King**



## Also, did you know?

- What is "synthetic" wine? The concept is no different than any other synthetic food - but can it really be done for wine? Can water be turned into wine? A business in San Francisco, "Ava Winery," claims it can. Ava chemically replicates wines, formatting them to smell and taste identical to classic wines by recreating their aromatic and flavour chemical compounds.
- How can wine taste sweet without any residual sugar? It might be down to an unexpected source. The phenomenon has caused many wine tasters to raise their eyebrows quizzically and question their palate when faced with a dry wine that seemed to contain a splash of sugar. A group of substances called quercotriterpenosides may be the cause.
- 2016 was the biggest Bordeaux harvest in more than a decade. The production of 577.2 million litres was the largest since 2006, when there was 10% more vineyard area.
- British Airways is to serve Bolney Wine Estate Blanc de Blancs 2013 as its guest sparkling wine in First Class. It is the first English sparkling white wine to be served on the airline.

Do you always get the pronunciation correct when you order wine? Check the list below and see how you rate.

### WINE NAME PRONUNCIATION

#### REDS

Barbera	bar-bear-uh
Cabernet Franc	cab-err-nay
Cabernet Sauvignon	cab-er-nay saw-vin-yawn
Dolcetto	dohl-chett-oh
Durif	duh-rhif
Gamay	gam-may
Graciano	grah-ee-yah-noh
Grenache	gruh-nash
Lagrein	lah-greyn
Malbec	mahl-bek
Mourvèdre	mour-ved-dra
Merlot	mer-low
Montepulciano	mon-tae-pul-chee-ah-noh
Nebbiolo	nebby-oh-low
Nero d'Avola	nair-oh-da-vo-la
Petit Verdot	peh-tee vehr-doh
Pinot Noir	pee-noe nwahr
Primitivo	pri-meh-tee-voh
Sagrantino	sah-grahn-tee-no
Sangiovese	san-joh-vay-zeh
Shiraz	sheer-as
Tempranillo	tem-pra-neeyo
Touriga	too-ree-gah

#### WHITES

Albariño	ahl-bah-ree-nyoh
Arneis	ahr-nase
Chardonnay	shar-duh-nay
Chenin Blanc	shen-in blahnk
Fiano	fee-ah-noh
Viognier	vee-oh-neey-ay

#### Gewürztraminer

Gewürztraminer	guh-vertz-tra-mean-er
Grüner Veltliner	grew-ner felt-lee-ner
Marsanna	mahr-san
Moscato	mos-ca-toe
Muscadelle	mus-kuh-dehl
Petit Manseng	pe-tee man-seng
Pinot Gris / Grigio	pee-no gree / gree-joe
Riesling	rees-ling
Roussanne	roo-sahn
Sauvignon Blanc	soh-vihn-yohn blahnk
Savagnin	sah-vah-nyahn
Semillon	seh-mee-yon
Trebbiano	treb-bee-ah-no
Verdelho	ver-dell-oh
Vermentino	ver-mehn-tee-noh

**People who wonder whether the glass is half empty or half full miss the point. The glass is refillable.**



## 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**

S.A. HOTEL GAZETTE

### Guild Honours Mr. J.D.C. Nelson

#### GIVEN LIFE MEMBERSHIP

**Mr J.D. Nelson has been made an honorary life member if the Wine Service Guild of South Australia.**

The award was made at the guild's seventh annual general meeting. The meeting was held at Yalumba winery.

The life membership was "in recognition of the yeoman service he has given to the guild" – a move heartily endorsed by the guild foundation president and its only other life member,

**Mr. Alf Wark**

Mr. Nelson, who has shown a keen interest in guild activities during most of its seven years, serving as president from July 1965 to the end of 1968, when hearing of his life membership said:

"It is indeed an honour.

"What I have done for the guild has been a pleasure, and what I hope to do for it in the future will be a pleasure.

"We have had a lot of difficult times, but I think we are now coming out on top, and I hope with the combined support of the members of the guild that it will become one of the most flourishing guilds in Australia within the liquor trade.

"I remind you all of the wine waiters' contest being judged in Sydney in October and hope you will give it your support."

Guild president, Mr. Harry Garrett, delivering his annual report, said the past year had been one of great importance for the guild as agreement had been reached by all States on a new constitution and the Wine Service Guild of Australia had been formed with Mrs. Joy Fisher, of Victoria, as the first Federal president.

#### **Working Badge**

Mr. Garrett said a new working badge, available only to those approved by the committee, and a walking out badge for all members, had been approved by the Federal executive, and it was expected that these would soon be available.

Office bearers for 1969-70 are: President, H. Garrett; senior vice-president, W. Bock; junior vice-president, S. Cushway; hon. treasurer, F.D... Clark; secretary, C.A. Errington. Committee: C.G. Hetherington, G. James, B. King, H. Lomp, W.H. Meiners, G. Skewes.

A barbecue lunch followed, prepared by Gordon James and members of the committee



• Mr. Nelson.



28 successful students of the 1969 Wine Service Training Course receive their certificates at a champagne party at Wine Industry House on Monday, September 22.

# **“BLIND TASTING”**

**at**

**North Adelaide Primary School**

**62-80 Tynte Street**

**North Adelaide**

**10:45 for 11:00am Sunday 9 April 2017**

**[Parking is available in the grounds at the rear of the school building]**

**With a Buffet Lunch by Annie’s Kitchen**

**(Caterers for our Food & Wine Matching function last year)**

**BYO wine to have with lunch**

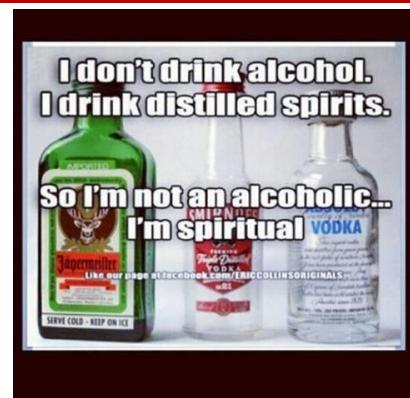
**\$30 (Members only)**

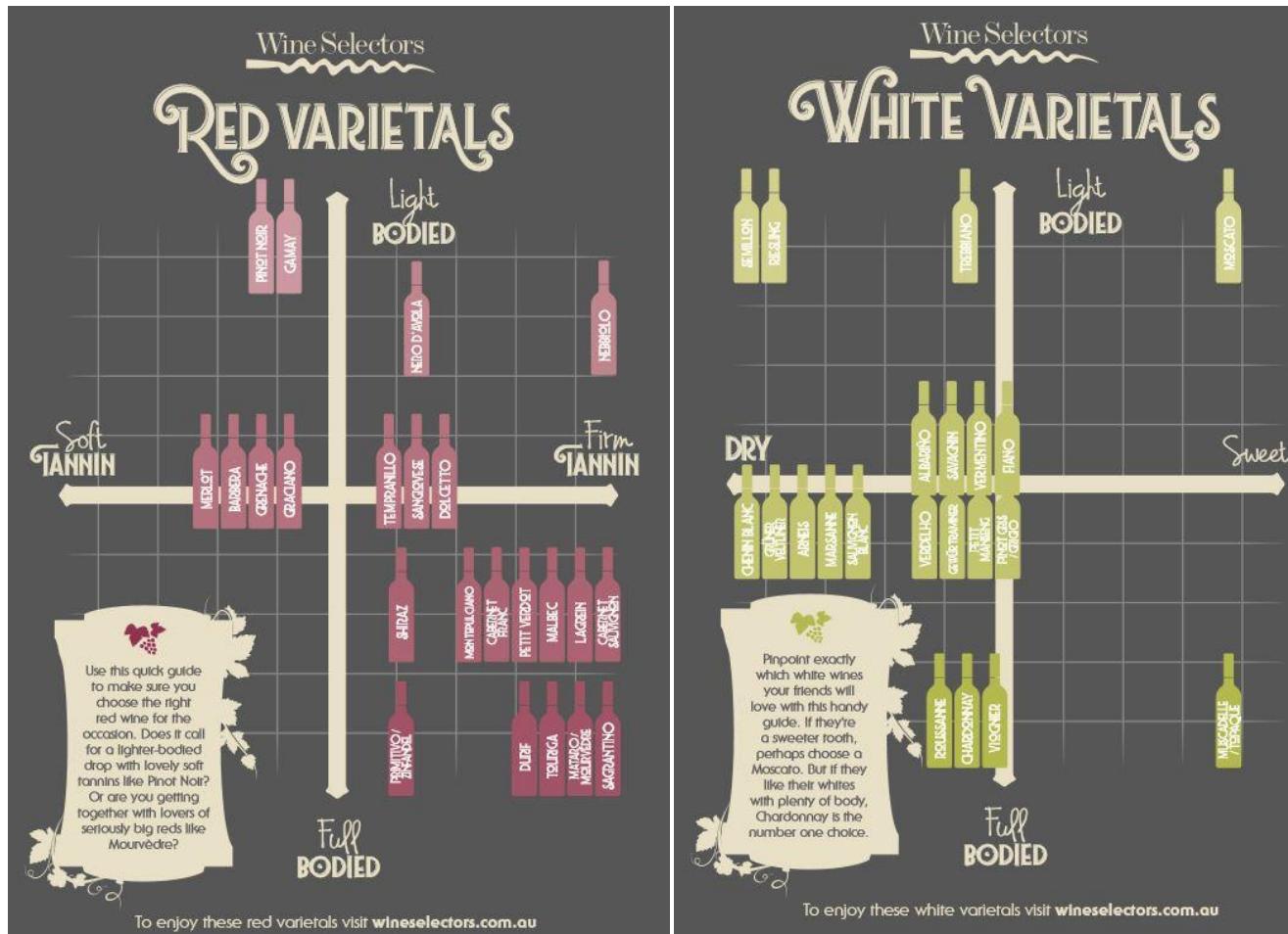
**Limited to 50 members – First in, best dressed**

**RSVP to Brian Longford by 4pm Friday 31 March 2017**

**Please notify Brian of vegetarian or other special dietary requirements**

Sometimes when I reflect back on all the wine I drink I feel shame. Then I look into the glass and think about the workers in the vineyards and all of their hopes and dreams. If I didn't drink this wine, they might be out of work and their dreams would be shattered. Then I say to myself, "It is better that I drink this wine and let their dreams come true than be selfish and worry about my liver."  
~ Jack Handy





## SOUTH AUSTRALIAN WINE-RELATED EVENTS 2017

If you are looking for something to do related to wine, the list below may help you. If you know of any others please advise Roger King.

Every Friday & Saturday	360 Degree Barrel Tasting @ Rolf Binder, Barossa Valley
7-8 April 2017	Coonawarra After Dark Festival. Date to be set
16 April 2017	Samuel's Gorge Easter Reds Release
19-23 April	Barossa Vintage Festival
30 April-7 May 2017	Tasting Australia
19-22 May 2017	Clare Valley Gourmet Weekend
21 May 2017	Langhorne Creek Wine Show Public Tasting, Langhorne Creek
9-12 June 2017	McLaren Vale Sea & Vines Festival
25 June 2015	The Edinburgh Cellars Shiraz Challenge
28-30 July 2017	Adelaide Hills "Winter Reds Festival"
12 & 13 August 2017	Langhorne Creek Cellar Treasures Weekend
1 October 2017	38 <sup>th</sup> Australian National Wine & Beer Show 2017, Waite Campus
1-31 October 2017	Coonawarra Cabernet Celebrations
15 & 16 October 2017	Yarra Valley Shedfest
21 October 2017	Riverland Wine & Food Festival

## WINE GUILD FUNCTIONS FOR 2017

Date	Function
9 April 2017	Blind Tasting – North Adelaide Primary School
18 June 2017	Winery visit – Paulett Wines, Clare Valley
20 August 2017	AGM – Venue TBA
15 October 2017	Winery visit
10 December 2017	Christmas lunch – venue TBA

## WINE GUILD OF SA COMMITTEE CONTACTS 2016-17

	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	Membership, guest liaison and archives	8387 2823	0407 132 789	Sunnyjim01@bigpond.com
Jeremy Begg	Webmaster	8221 5188	0414 422 947	jeremy@vsm.com.au
Geoff Lawrie	Committee member	8390 1212	0448 390 330	lawrie4@adam.com.au

## ACCEPTANCE SLIP

[Only required if you don't intend to respond by email or phone]

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

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

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 31 March 2017**. 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.