



The Grapevine

Newsletter of the Wine Guild of SA (Inc)

Volume 158 May 2017

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PRESIDENT'S REPORT

Our Blind Tasting was a great success!! In the lead up to the function I said it was aimed at helping members increase their wine knowledge, particularly sensory skills, among friends. I think we achieved that. The success was due in no small measure to the efforts of the organising team of Geoff Lawrie, Carol Seely and Jeremy Begg. On behalf of members, "thanks". It was an ambitious undertaking but it turned out brilliantly. Perhaps we may do something similar next year, but that will be for next year's committee to decide.

Our June function will be a visit to Paulett Wines in the Polish Hill River sub-region of the Clare Valley, hosted by Owner-Director, Ali Paulett. Their wines have received many accolades, while enclosed dining balcony affords spectacular views across the valley. The tasting will include some aged Rieslings so it will be a great opportunity to test your sensory skills that were honed at the Blind Tasting. Why not plan to stay overnight or for the weekend? Some have already booked accommodation. Full details are on pages 4 and 9.

The following function is our Annual General Meeting. For a number of years our AGM has been at a hotel or restaurant but this year we have decided to hold it at Langmeil Winery in the Barossa. Full details will be in the next newsletter.

Finally, Joan and I won't be at the June function as we will be tasting wine in France and Portugal in June, so I feel I should mention now that after ten years as President I have decided it is time for change, so I will not be standing for the position this year. Time for someone else to have a go!!

I hope to see you at the AGM!

Roger King



Are you interested in being a member of the 2017-2018 Committee?



Have you thought about nominating for the Wine Guild Committee for the 2017-18 year? Membership can be very rewarding and it is not too onerous. It meets only six times a year so, if you feel you would like to get more involved with the Guild, even if you haven't been a member for long, why not talk to a Committee member at the next function? Elections will be held at our AGM in August.



LAST FUNCTION REPORT– BLIND TASTING

Background

It was over 12 months in the making and included lots of intensive wine drinking! Still, nothing is too much trouble for your hard-working Committee and we eventually brought it to you. Yes, after much work, many of our Members were able to get blind drunk at a tasting.



Sorry, I’ve misread my notes. That should be they were able to get to drink at a blind tasting. Let me explain...

Some time back your Committee came up with the idea to organise a function based around the concept of tasting some wines without prior knowledge as to what those wines were – a Blind Tasting. A few of us had some ideas, some had been to blind tastings before – but none of us had actually organised one. There was going to be some work to do to get this one off the ground.

A Sub-Committee was formed of Geoff Lawrie, Jeremy Begg and Carol Seely (that’s me) – I’d like to say because we showed the greatest interest but probably it was just because we did not duck quickly enough. Anyway, however it occurred, Geoff, Jeremy and I set to with a will. What ensued was quite a lot of meetings (all of which involved drinking wine – some of it even blind) and a couple of practice sessions (which involved, you guessed it ... drinking wine). It was a hard job, but someone had to do it.

We began by analysing what others had included in this type of event and trawled a few websites, finding decanter.com particularly helpful. We also recalled our experiences of what we had seen or done at previous blind tastings. Armed with these initial thoughts, we set about organising a “trial run”. This involved a pseudo Guild function on a Sunday afternoon in accordance with the “usual” Guild format. (I might have called it a “dry run” but it was certainly anything but dry.) The main difference of our trial from a “regular” Guild function was that it was held at Jeremy’s house and included only Committee Members and their partners. Other than that, we ran it as we, at that stage, intended to run our ridgy-didge Guild function – so long as we still thought it would work after the trial.



I am pleased to report that the trial was a resounding success. Sure, we had some “issues” and, debriefing it afterward, we noted some areas that could be “tweaked” but, by and large, we felt it was worth offering to the membership. However, unlike in the movies where, “if you build it, they will come” we felt a little less certain of ourselves. Accordingly, we did a brief straw poll at a Guild function to gauge interest. (I am sorry if you find this type of poll to be tedious but it is important for us to be sure that we are planning the sort of event that the Members will be interested to attend.) With our straw poll indicating broad acceptance,

the Sub-Committee set-to making the tweaks noted during our trial. This, of course, involved a lot more intense drinking, as well as several winery visits. Yes, hard work, but, as I say, someone has to do it.

So, what was the point of the wild rambling above? Well, I just thought you might like to know a bit about how our last function came about. You see, what happened prior to this paragraph is the root cause of the report that follows.

The Blind Tasting

In the week prior to our April function the weather had been gorgeous; however, on the Sunday, the day of the function, it had turned bleak and wintry. I hoped beyond the telling of it that it wasn’t going to be an omen – some portent of doom. We had done the planning, but how would the Guild’s Blind Tasting go down with the Members? Still, too late to back out now and, bright and early (well, earlier than the advertised start time) we began to set up the now familiar surroundings of North Adelaide Primary School. With the rest of the Committee



laying things out according to our wishes, the Blind Tasting Sub-Committee of Geoff, Jeremy and myself had a last minute panic behind closed doors in the kitchen. Sorry, I meant to say last minute discussion – Freudian slip, perhaps. Anyway, I admit that as late as 10:30, with Members due to arrive soon, we were still putting some finishing touches to our plan for the day. That is how we like to fly – on the edge of our seats. I guess this last minute fiddling around the edges helps to explain the subtly different approach that Geoff, Jeremy and I took to the sessions we led.

At 11:00, with the Members in place, Geoff gave a brief welcome and introduced the day's format. He also introduced the tools that had been provided to assist the process – tasting notes and score sheets. From there, we seamlessly (!!!) launched into the event, noting almost immediately that the wine pouring was going to take longer than we had anticipated. Not to worry – I'm sure that we could fill in the time somehow. Anyway, with a couple of stumbles and "erms" we were ready to start the first tasting.



Each "tasting" was conducted over a pair of wines giving Members the opportunity to compare and contrast the two wines on offer. Once participants had taken the opportunity to "assess" the wines, making notes and scoring them if desired, there followed a series of binary choice questions on each of the wines, from which a winner (or several joint winners) was determined. Next, Members were given time to discuss the wines with their table companions and, finally, comments were invited from those tables – either from an individual's point of view or as a summary of the table discussion. (I probably should say that there was a little bit of hesitance amongst Members to take the microphone and share their views but perhaps we can work on that, over time. Watch this space...)

As an aside, I might mention that on the question front it is fair to say that some of the questions were designed more to eliminate contestants than with an expectation that they would be able to determine the answer through observation and tasting alone. For example, could you really tell if the Pinot Noir was from Piccadilly Valley or Lenswood just from the nose (perhaps any cherry notes may have pointed toward Lenswood)? Could you tell the gender of the Merlot winemaker from its colour (a tinge of pink, perhaps)?



Anyway, back to the report. The format listed above was followed for each of four pairs of wines in turn. The first pair, introduced by myself, being a Sauvignon Blanc and a Pinot Grigio. Jeremy, with a Riesling and a Chardonnay, followed this. Next came Geoff with Pinot Noir and Grenache and then Jeremy brought it to finality with Merlot and Durif. Lastly, prior to revealing the individual wines, a poll was conducted to uncover the group's favourite white and favourite red. By the way, the wines tasted are listed at the end of this article in the order they were tasted and with a note as to where they came in the poll.

I think it fair to say that the day was well enjoyed by attendees (well, as one of the organisers, I am hardly likely to say it was a disaster!). There was much positive vibe in the room and a few (elicited) comments made post-event that attested to the success of the day. I would also like to take this opportunity to thank both Wendy Begg and Jill Lawrie for their invaluable and tireless assistance prior to, and during, the function.

Yes, in the lead up to the day they, too, had to endure some arduous wine drinking to help make it the success it was. It would be remiss of me not to report also that the whole thing was followed by a hearty buffet lunch from Annie's Kitchen – their second gig for the Guild. At this time, also, Members were offered the chance to polish off the wine that hadn't been poured for the tasting.

As I said, we think it went well and, as a Committee, we are continuing to explore further ventures of this type. Perhaps next time we will compare the same varietal and vintage from two different regions (or countries). Maybe pairs of sparkling wines. Watch this space...

Oh, and for the record, individual winners of the binary choice questions were:

Wine 1: Andrew Yap, Glen Glasson and Pauline Longford

Wine 2: Rex Hutton

Wine 3: Sandy McGregor and Andrew Yap

Wine 4: Jill Rogers, Rex Hutton and Mark Mano

Wine 5: Pauline Longford

Wine 6: Sandy McGregor

Wine 7: Pete Rawlins and Geoff Lawrie

Wine 8: Carol Seely

Well done to all the winners. (Yes, you may have noticed that both Geoff and I were listed as winners, even though we were on the organising team. I swear to you, on a stack of whatever you hold sacred, that Jeremy refused to disclose his red wines to anyone prior to the reveal – even us. Accordingly, Geoff and I had no prior knowledge. Honest!

Wines Tasted:

Wine 1: 2016 Giesen The Brothers Sauvignon Blanc (\$18) (1st)

Wine 2: 2016 Karrawatta Sophie's Hill Pinot Grigio (\$25) (equal 2nd)

Wine 3: 2008 Mitchell Watervale Riesling (\$27) (equal 2nd)

Wine 4: 2014 Devil's Corner Chardonnay (\$17) (4th)

Wine 5: 2015 Ashton Hills Piccadilly Valley Pinot Noir (\$35) (2nd)

Wine 6: 2013 d'Arenberg Derelict Vineyard Grenache (\$29) (4th)

Wine 7: 2015 Bremerton Special Release Merlot (\$24) (3rd)

Wine 8: 2013 Rusticana Durif (\$30) (1st)



PS: Did you notice how smart the pourers looked in their sleek Wine Guild aprons? You can still buy one, if you want – only \$27 each and only two remaining! First in, best (very best) dressed.

Carol Seely

Did you know?

[Sourced from Daily Wine News]

- The addition of water prior to fermentation is a legal and commonly used technique in a number of countries, including the United States, but surprisingly there has been little formal research into how the wine composition and sensory aspects are affected. Food Standards Australia and New Zealand (FSANZ) recently announced a decision to allow the limited addition of water to high sugar musts and juice to reduce the chance of problems arising during fermentation.
- China's taste for wine is growing rapidly, and the country is set to overtake the UK to become the world's second largest wine market by 2020, reaching a value of US\$21 billion according to VINEXPO research.
- According to Wine Australia's latest report, "Australian wine: Production, sales and inventory 2015-16", both production and sales increased domestically and internationally last financial year. Australia's wine production was up by 10 per cent to 1.31 billion litres in 2016 - the highest since 2006. This was the result of higher than average yields combined with above-average juice extraction rates.

NEXT FUNCTION – WINERY VISIT – PAULETT WINES – CLARE VALLEY

About 1½ hours drive north from Adelaide is the beautiful Polish Hill River sub-region of the Clare Valley, home to Neil and Alison Paulett and their winery (*Pictured below with son, Matthew and Daughter-in-law, Ali*). The Polish Hill River region was named after the Polish Settlers of the mid 1800's. The area is blessed with a climate ideal for premium grape growing and the combination of consistently good winter rains, hot summers tempered by cool nights and a long ripening period produces grapes of exceptional flavours and balance.





Neil Paulett graduated from the Roseworthy Oenology course in 1971 and began working as a winemaker for Penfolds Wines in Sydney and then Rosemount in the Hunter Valley. With 10 years wine making experience behind him, Neil and wife Alison began their search for the place to establish their own family vineyard. After discovering the Clare Valley in 1981, they began negotiations to purchase what is now their property. The property had remained in the same family's hands from the 1860's until its purchase in 1983 and has a long history of vineyard production with vines being present for well over 100 years.



The property has expanded from the initial 47 hectares to 147 hectares and the ongoing vineyard development now sees 25 hectares under vine. There is a substantial portion of Shiraz and Cabernet vines over 70 years of age and Riesling of 35 years and this treasured resource makes up the back bone of the super-premium red and white, the Andreas Shiraz and Antonina Riesling, named after these original settler family members. This connection with the past is felt very strongly and Neil and Alison understand and embrace the challenge of being custodians of the land for future generations. Son Matthew

is now the Vineyard Manager and his ability to nurture both old vines and new is paying dividends. The exceptional quality of fruit produced is raising the standard of the wines even further.

In 2013 Paulett celebrated the 30th Anniversary of operating their cellar door and receiving a producer's licence. The cellar door has become one of the 'must see' places in the Clare Valley, often described as having the most spectacular view from any cellar door in the country (*see photos*).



Paulett has an impressive portfolio of white and red wines. In addition to the staples of Shiraz and Riesling there is a Late Harvest Riesling, Trillians Sparkling Riesling, Trillians Sparkling Red, Chardonnay, Semillon, Muscat, Shiraz, a Malbec Cabernet blend and a Cabernet Merlot. They also have a new range "Helmsford" Riesling, Semillon Sauvignon Blanc and Shiraz. The constant refinement and attention to detail has led to a very high quality across this significant body of work.

Since the first vintage in 1983 Pauletts has received many accolades, from within Australia and internationally, including the great 1995 vintage winning both the Top Riesling at the Hyatt/Advertiser awards and Best Riesling in the Penguin Good Australian Wine Guide. The 2005 Aged Release Riesling won 'Best Riesling in the World', at the 2010 Canberra International Riesling Challenge. The most recent accolade was in November 2016 when their NV Trillians Sparkling Riesling was rated among the Top 25 New World Sparkling wines by Decanter UK.

Our visit will begin with a hosted tasting of a selection of red and white wines among the barrels in the winery. This will include a vertical tasting of some aged Rieslings, so it will be interesting to test the sensory skills we honed at our last function to see if we can detect those typical aged Riesling characters!

The tasting will be followed by lunch in the "Bush Devine Café on the Deck". The deck is weatherproof and has picturesque views across the valley. What more could we want?

Roger King



DESCRIBING A WINE'S TASTE FOR A MASS CONSUMER AUDIENCE IS A TRICKY TASK – IS IT WORTH IT?

[Reproduced with permission of the Author, Julie Halstead, Wine Intelligence]

Conveying the essence of both the style and flavour of a wine is an enduring challenge of the category. How can a few words on a wine label convey a whole sensory experience? Given the constraints of language and meaning – and with the constant danger of drift into the sort of flowery prose that comedians rightly lampoon – the construction of an effective tasting note can be a daunting task for the wine marketer.

As market researchers, we wondered whether some consumer data might help. Our hypothesis was that certain taste descriptions would prove to be more influential to regular wine drinkers than others. But which ones, and in what context? Our initial population of interest was Australian monthly wine drinkers, and we released the full report of the insights from the project earlier this week. Other markets will follow – watch this space.

The evidence from the initial Australia study suggests that Australian consumers are in fact more influenced by style and flavour descriptions on shelves or wine labels than they are by shop staff recommendations, and whether or not the wine has won a medal or award. This won't come as a surprise to anyone reading this who has shopped for wine recently: if you don't like light red wines, it would take a highly persuasive staff member to dislodge you from your usual high-octane Zinfandel and sell you a delicate Beaujolais instead.

For the purposes of the research, we divided our descriptions into two categories, informed by the way in which consumers think about how to describe wine: "Style" and "Flavour". Style descriptors express the general structure and body of a wine, for instance whether it be "crisp", "fresh" (white wines) or "juicy", "bold" (red wines). Flavour descriptors talk about the specific taste, such as "melon", "vanilla" (whites) and "blackcurrant", "pepper" (reds).

When it comes to white wine, Sauvignon Blanc is the favourite white varietal for Australian regular wine drinkers, with Chardonnay being their 2nd favourite. This correlates with the clear consumer preference for style descriptors of "easy drinking", "fresh" significantly outperform descriptors such as "nutty", "creamy", or "bold". Supporting this, flavour descriptors are more appealing for white wine when they balance indications of freshness (crisp, citrus & zesty) with gentle fruit sweetness (fruity, peach & tropical fruit).

In the context of red wine, Merlot vies with Shiraz in terms of Australia's favourite red varietal. Our qualitative research with Australian wine consumers suggested that they see Merlot as the 'catch all' and 'universal' red wine – suitable for most people and most occasions. Therefore, Merlot is widely, not necessarily most frequently, consumed in Australia. On the other hand Shiraz has the strongest awareness-to-usage conversion rate for red varietals, indicating that it has a strong following.

For red wine, Australians are positive towards style descriptors that suggest a balance of mellow characteristics (smooth, easy-drinking, fruity), supported by fuller flavours (full-bodied, rich). In line with their developing palates and wine experience, younger drinkers prefer sweeter descriptors for red wine, whereas older drinkers show a preference towards full-bodied red wines.

In terms of flavour descriptors that are favoured for red wine, those that characterise specific berry flavours are most appealing, with less appeal for both sweeter fruit descriptors and spice favours. Whilst the description of full-bodied has strong appeal for red wine, the more involved drinker segments are also significantly more likely to find light red wines appealing, reflecting their interest in a broad range of red wine styles.

For more information, take a look at our Flavour and varietal preference in the Australian wine market 2017 report.



WILD YEASTS FERMENTATION

The following article is contributed by Andrew Yap, Life Member, and formerly Senior Lecturer in Oenology and Wine Microbiology at The University of Adelaide and Roseworthy Agricultural College.

Introduction

This article is a follow up to the discussion on the topic during our last function ('Blind Tasting') when I gave a cursory view of the reasons why this type of fermentation is practised by some Australian wineries in the production of white wines. "Wild yeasts fermentation" (WYF), also known as "natural" or "spontaneous fermentation" in the wine industry, refers to the production of wine by allowing yeasts which are present on grape skins, winery equipment and in the vineyard and winery environments to carry out the primary fermentation in which sugars are converted to ethanol. With "pure culture fermentation" (PCF) the grape juice or must is inoculated with a pure yeast starter culture. Its wide use, applied primarily to reduce the risk of spoilage and unpredictable flavour changes and induce reliable and rapid fermentation, ensures complete fermentation, clean and balanced wine flavours, and consistent wine quality. Even the greatest chateaux in Bordeaux inoculate their juices and musts. While partial or complete red and white wine fermentations by wild yeasts have had a long history, in particular in Europe, white wine production by such yeasts in Australia is a recent phenomenon and in many instances is still at an experimental stage. WYF is predominantly used in the production of medium- to full-bodied red and dry white table wines. For white wines, Chardonnay is the favoured variety to undergo WYF in Australia, following the example of the Burgundians in France, although Aussie winemakers have experimented with Viognier (Pikes 2106 "Gills Farms" Viognier), Riesling (Catlin Wines 2014 Wild Ferment Riesling, KT 2015 Pazza Riesling) and Sauvignon Blanc (Nature's Step Organic Wild Ferment Sauvignon Blanc 2015).

What happens during WYF?

The pure yeast starter cultures referred to above are composed entirely of *Saccharomyces* yeasts. My own research and that of others has shown that more than a dozen species of wild yeasts can be found in un sulphited grape juice, or must, before the onset of fermentation. The vast majority of the species are comprised of non-*Saccharomyces* yeasts (NSYs) and a very small percentage *Saccharomyces* yeasts (also known as "wine yeasts"). NSYs are poor fermenters of grape sugar (glucose and fructose) and produce only a small amount of alcohol. As alcohol concentration increases, a succession of different wild yeast species dies off. This phenomenon is correlated with their intolerance to ethanol. When the alcohol concentration reaches 5% to 6% (v/v), NSYs decline rapidly. Beyond 6% alcohol, primary fermentation is conducted almost solely by *Saccharomyces* yeasts, as they become the dominant yeasts in the ferment. While their initial cell numbers in grape juice or must can be as low as 10 to 100 cells/mL, their final numbers can reach 100×10^6 cells/mL. They are responsible for the final alcohol concentration of the wine and for fermenting it to "dryness" (when all sugars have been converted to alcohol). The diversity and composition of the yeast microflora have been shown to significantly contribute to the sensory characteristics of wine. The growth of each wine yeast species is characterized by a specific metabolic activity, which determines concentration of flavour compounds in the final wine.

Sensory profile of WYF wines and production risks

The volume of wine made by WYF in Australia is miniscule, purportedly to create "different" wines. In reality, they are variations of medium- and full-bodied wine styles. However, the wild ferment KT 2015 Pazza Riesling that had undergone 100% malolactic fermentation but not fined or filtered (hence, the wine has a hazy appearance) could be considered to be "different". In a "wild yeast" workshop organised by the Australian Wine Research Institute in 2013, 15 WYF wines, some of them purely experimental and others intended to be commercial, were each tasted blind against their PCF counterparts. The winemakers-only workshop found that while PCF wines were pristinely clean and simple, WYF wines had *greater length of palate and flavour complexity, greater depth of flavour and improved texture (richer, denser, fleshier and smoother)*. They also contained some of the *known aromas and flavours associated with WYF wines, such as funky, feral, malty, doughy, bready, salami, meaty, toffee, flinty, struck match, brioche, caramel, citrus peel, sweaty, savoury, cheesy, cashew, smoky, sulfidy and spices*. Many species of wild yeasts are known to be spoilage yeasts and under optimal conditions for their growth they can produce *aromas and flavours that are reminiscent of vinegar, nail polish, band-aid, barnyards, wet wool and pharmaceuticals*.

As no sulphur dioxide is added to juices and musts, WYF is fraught with risks, including the possibility of microbiological spoilage and "stuck fermentation". The fermentation period is longer than PCF and the degree of monitoring during fermentation is more intensive. The Catlin 2014 Wild Ferment Riesling (Catlin Wines) took over 60 days at 14⁰C to ferment to dryness, whereas pure culture fermentations in white wine production usually take 10-30 days at 10⁰-15⁰C. Should a WYF cease at any stage, a pure yeast culture is added to ensure the completion of fermentation. WYF wines with undesirable sensory characteristics are blended with PCF wines to avoid wastage.

To conclude...

In his article "Winemakers turn to wild fermentation" Huon Hooke, one of Australia's foremost wine writers and international wine judge, concluded that "*Wild ferments are just one of many things winemakers experiment with in their constant quest to make better and better wine for our delectation*" (<http://www.goodfood.com.au/eat-out/news/winemakers-turn-to-wild-fermentation-20130726-2qpp1>)

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

ADVERTISER 22 – 9 - 69

Best Man With Wine



SA's best wine waiter for 1969 is Mr. Peter Farrelly, of the Olde Kings Music Hall Restaurant.

At a luncheon at the Hilton Motel, Eastwood, yesterday, he was judged the best of three finalists in the State section of an Australia-wide contest organised by the Wine Service Guild.

Mr. Farrelly's prize is an expenses paid trip to Sydney for Australian Wine Week from October 12 to 18.

He will compete for the Australian title at a "test luncheon" in Sydney.

The judges of the SA section were the president of the Wine and Brandy Producers' Association of SA (Mr. J.D.C. Nelson), the advisory officer of the Wine Bureau (Mr. D.H.A. Rogers) and Mr. W. Meiners, of the Hotel Liquor Trades Training School.

• ABOVE: From left, Mr. Farrelly and the two other State Finalists, Mr. Charles King (Hotel Australia) and Mr. Norman Garth (Halfway Hotel, Beverley) toast each other after the judging.

Australia WINE, BREWING, and SPIRIT REVIEW October 30, 1969

S.A.'s TOP WINE WAITER SELECTED



Peter Farrelly, of the Olde Kings Music Hall Restaurant, Adelaide, selected by the Wine Service Guild of S.A. to compete in the Australian finals in Sydney in October for the Top Wine Waiter Award, taking the wine order from Mr. Garth Skewes, of the Strathmore Hotel, at the luncheon at the Hilton Motel when three S.A. finalists competed.

South Australia's candidate in the nation-wide finals in Sydney during Wine Week to determine Australia's Top Wine Waiter was Peter Farrelly, of the Olde King's Music Hall Restaurant, Adelaide. Peter was selected to represent the S.A. Wine Service Guild at a luncheon on Sunday, September 21 at the Hilton Motel, Parkside, when three State finalists competed before three judges – Messrs. J.D.C. Nelson, president of the Wine and Brandy Producers' Association of S.A. and a former present of the Guild (and recently made a Life Member); D.H.A. Rogers, advisory officer of the Wine Bureau in Adelaide; and W. Meiners of the hotel and liquor trades training school. Mr. Garth Skewes, of the Strathmore Hotel, also gave assistance at the judging.

Candidates were judged on points, and Mr. Nelson when presenting the silver medal to Peter Farrelly, said the best man had won though it was a difficult task selecting the winner. "We are the wine-making State," Mr. Nelson said, "and we should know about the correct presentation of wines at table."

Peter, who accepted the award amidst loud applause and handshakes, thanked the Guild for staging this competition and "commiserated with the two runners-up." Guild secretary, Mr. Clive Errington, asked for a round of applause for the other two entrants, Messrs. Charles King (Hotel Australia) and Norman Garth (Halfway Hotel Beverley). Finalists from each State, competed for the Australian Title during Wine Week, in Sydney, October 12 to 18., when part of the prize was a gold medal.,

“WINE TASTING AND LUNCH”

at

Paulett Wines

**752 Jolly Way (Sevenhill - Mintaro Road)
Polish Hill River**

12:15pm for 12:30pm Sunday 18 June 2017

Hosted by Owner-director, Ali Paulett

Wine to have with lunch will be available for purchase

LUNCH

Starters

A combination of Signature Platters to share

The Main Event

Choose from...

Greenslade Chicken, Persian Style Marinade including Lemon Aspen and Rivermint with Jewel Rice and Bushies Yoghurt Dressing (GF)

Pork Mole, Mexican Style Curry with Smoked Chilli, Chocolate and Pepperberry served with Jalepeno Cornbread (Can be GF)

Catch of the Day

Braised Beef Cheeks in Pepperberry & Native Basil served with Potato & Kangaroo Bacon Rosti with Masala Glaze (GF)

***** Mains also included Sides to share *****

*Bowls of Crunchy Chips with Bush Salt
And Fresh Seasonal Green Salad with Bush DeVine Dressing.*

\$40 Members \$50 Non-members

[\$5 redeemable on purchase. So, if a couple buys 2 bottles or more
they will get \$10 off not already discounted wine.]

RSVP to Brian Longford by 4pm Friday 9 June 2017

[Please notify Brian of vegetarian or other special dietary requirements]

Also, did you know?

- Accolade Wines is hoping to soon begin building its new \$40 million bottling facility in the Riverland, five years after closing down its former operations in Reynella and laying off 175 workers.
- Casella Family Brands (which includes Yellow Tail) has acquired ownership of assets from Shaw Family Vintners (Ballast Stone Estate). The purchase includes 432 Hectares of vineyards across Fleurieu Peninsula comprising of 42ha at McLaren Vale and 390ha at Currency Creek.
- Seppeltsfield Wines has purchased the Rycroft winery in McLaren, together with an adjoining vineyard in McLaren Flat, from Treasury Wine Estates. The Rycroft winery site, which has a production capacity of about 30,000 tonnes, is expected to be utilised as ancillary crush, fermentation and storage facility for Seppeltsfield's broader vineyard holdings in South Australia.

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
28 May 2017	Langhorne Creek Wine Show Public Tasting
9-12 June 2017	McLaren Vale Sea & Vines Festival
25 June 2017	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 th 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
18 June 2017	Winery visit – Paulett Wines, Clare Valley
20 August 2017	AGM – Langmeil Winery, Tanunda
15 October 2017	Winery visit - venue TBA
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 @ \$40 pp Amount \$ _____

No. of Non-Members attending @ \$50 pp Amount \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 9 June 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.