



The Grapevine

Newsletter of the Wine Guild of SA (Inc)
www.wineguildsa.com

Volume 160 September 2017

Publisher: Roger King Editor: Peter Rawlins



PRESIDENT'S REPORT

Well, we now have a changing of the guard and I can no longer dodge the bullet, so you now have me as President. Roger has held this position for ten years and during that time the Guild has thrived and almost doubled its membership. Well done and our sincere thank you for your leadership, dedication and commitment. I certainly have a hard act to follow.



Roger would agree that he had a good committee supporting him and fortunately I have virtually the same committee to work alongside me. Brian will continue as Treasurer which of course would be no surprise to any of us. Carol will do another year as Secretary, a job which she does with ease and effectiveness. Phil will still be looking after membership matters and archives, and Jeremy continues to maintain our website and all things IT. Roger and I have swapped newsletter roles with him producing each issue and me taking over as

editor. Roger has been our main events organiser for many years and will continue to do this job ably assisted by other committee members.

Those who were at the AGM will know that we were one member short for a full committee. After the meeting finished I was approached by two members who nominated to join the committee. Naturally I was delighted to have this keenness and interest. The committee would have loved to have both nominees on the committee but our constitution doesn't permit an additional member. We had to consider the verbal nominations in the order received so Alison Ager



was accepted to fill the vacancy. Meryl Brown was the other nominee who has been asked to participate on the committee also but without voting rights. I hope you all agree with this solution to say 'yes' to both willing workers for our Guild. There are so many times that different committee portfolios need an extra hand to plan and organise and we look forward to Alison and Meryl providing their expertise and knowledge.

Planning is well underway for the coming Guild year which will include a wine region trip to the Coonawarra in May 2018. Our next winery visit, being planned by Carol, is to Bent Creek Vineyards, McLaren Flat. As per usual information about this event is further on in this newsletter.

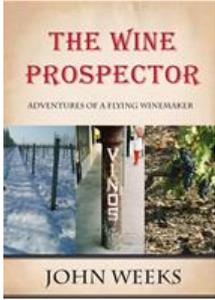
Over the last couple of years our membership has dropped slightly, leaving some vacancies. If you have friends or relatives whom you think will enjoy our activities and our company please invite them along as guests to check us out.

See you at the next function.

Pete Rawlins



LAST FUNCTION REPORT– AGM AND LUNCH



After not doing a report since Carol Seely took on the task some time back (doesn't matter when), the task was thrust upon me (no I offered) as Carol was committed to riding (not writing) somewhere and couldn't drag herself away. Hmm, bike or AGM? Oh well you're stuck with me, (you know the guy who did the minutes for the meeting!).

Suddenly only weeks before the meeting a second option to have the AGM had to be sought as the Langmeil Winery was unable to host us due to the late vintage and all the goings-on that that incorporates. Sad but true and the Flagstaff Hill Golf Club were more than happy to accommodate us.

Set in the picturesque setting of the southern foothills of Adelaide the view from the dining room was delightful.



What a year of changes; Roger King standing down from a ten year President's position to Vice President and Pete Rawlins to President from Vice President. Basically the rest of the committee were re-elected unopposed with Geoff Lawrie resigning his position, leaving the committee a member short (not for long I'm thinking).

After the new President's welcome we were invited (waiting with bated breath) to indulge ourselves in the bubbles on offer and some friendly conversations around the room. This year Seppelt took the honours with a glass of Salinger or their 2014 Original Sparkling Shiraz. For all of us that love our sparkling reds (Carol doesn't) it went down nicely.



A quick game of Heads and Tails was won by Ian Munro and the door prizes, which included a copy of our Guest Speaker, John Week's book and a bottle of his wine, were enthusiastically accepted.



So we sat down, with some persuasion from Pete, to enjoy our two course menu.

After lunch John was introduced to us and we thought we were in for a treat and we got it. You could hear a pin drop in the room. Not even THAT view from the floor to ceiling

glass windows could steal a pair of eyes away from him.

What an adventure this man portrayed. The ease and confidence with which he told his story was amazing. He calls himself "The Wine Prospector" and he gave us his "Adventures of a Flying Winemaker," which just happens to be the name of his book. I



was one of probably about ten who had to buy it. The stories of every country and every wine region over the years that he has spent time in, learning and experiencing his trade as a winemaker and marketer, left us, with good reason, wanting more. He could have spoken for another hour (he was on a roll for sure) but time not permitting, Pete offered a hearty "Thank You" and a bottle of our awesome Guild Tawny.



So folks if you missed this one, you missed a treat.

A closing couple of quotes from part one of John's book:

"Blessed are the wine makers" and "Do you want Alcohol with your Alcohol"

Philip Harris

Did you know?

[Sourced from Daily Wine News]

- Winemakers worry about anything that could negatively affect the quality of their grapes. That usually includes less than optimal seasonal conditions, wildfires, insects, fungi, and animals. However, Robert Patrick, the CEO of the chamber of commerce of Lodi, California winemaking region, is worried about another possible culprit: large-scale marijuana production.
- Price labels influence our liking of wine: The same wine tastes better to participants when it is labelled with a higher price tag. Scientists have discovered that the decision-making and motivation centre in the brain plays a pivotal role in such price biases to occur.
- The Duke's Vineyard Magpie Hill Riesling 2016 was named Australia's best Riesling at the James Halliday Wine Awards. The Porongurup (WA) producer scored 98 points to take the title of best Riesling after scoring 97 points for the previous four years.
- A small glass of wine or a pint of beer helps unleash creativity, Austrian scientists have found. "Alcohol is so linked with creativity," lead author Dr Mathias Benedek said. "Previous research has found almost half of the great writers had a history of drinking. We found that a small drink can indeed help with certain aspects of creativity."
- Thirteen of the 19 producers that entered the first Saperavi World Prize competition in Georgia are from Australia. [*Patritti Wines in Dover Gardens produce a Saperavi*]
- A compound found in foods such as black tea, red wine and blueberries can prevent severe flu infections in mice, according to new research published in the journal *Science*.
- Henschke 2012 Hill of Grace was announced as the 'wine of the year' and 'best Shiraz' by the Halliday Wine Companion in August. Also announced as 'winemaker of the year' was Paul Hotker from Bleasdale Vineyards in Langhorne Creek.
- The 2017 vintage intake was the largest in Australia's grapegrowing history. The national crush is estimated to be 1.93 million tonnes – an increase of five per cent from the 2016 vintage – and just ahead of the previous record high of 1.92 back in 2005.



NEXT FUNCTION – WINERY VISIT, BENT CREEK VINEYARDS



I want to tell you a little story... For many years now it has been the practice of my partner Norm and myself to have Friday night drinks at Scuzzi Café in North Adelaide. Generally, we will sit and watch the passing parade over a bottle of Bent Creek Black Dog Shiraz. From these humble beginnings, the café owner convinced me that I should be riding my bicycle

with the group ride that rides from the café each Tuesday evening. (Upon doing so, I was surprised to find that other Wine Guild members Jeremy Begg and Grant Ward were also riding.) Many ride participants follow the ride with ... you guessed it, a glass (or two) of Bent Creek Black Dog Shiraz.

In fact, Bent Creek Vineyards is a sponsor of the riders, which probably accounts for the fact that there is a regular group ride to the winery. I rode this for the first time earlier this year ... and that's how I found the venue for our October function.



Established in 1999, today Bent Creek Vineyards is a joint partnership between Sam Rugari and David Garrick who, between them, have over 40 years experience in the wine industry. They claim a genuine passion for all that is wine and aim to make the best possible wine from prized growing regions. Their stated winemaking philosophy is to concentrate their efforts on sourcing premium fruit from the best vineyards in McLaren Vale and the Adelaide Hills, working closely with their dedicated growers to achieve the full potential of each individual site. However, don't take their word for that – instead, come along and find out for yourself.

Situated on Blewitt Springs Road in McLaren Flat, Bent Creek has already built up a reputation for making some very fine wines. In fact, James Halliday's definitive guide to Australian Wine – the "Halliday Wine

Companion” – awarded Bent Creek Vineyards “Top Ten Best New Wineries 2016”. They also earned a 5 star rating in that same edition.

For the Wine Guild visit, we will be guided through a tasting of the Bent Creek wine portfolio, including a barrel tasting of the latest Black Dog Shiraz (2017). Bent Creek will then regale our taste buds with their “Gourmet BBQ” – which they claim to be “infamous” and a secret offered only to a select few. This will be followed by a second course, created by Blessed Cheese of McLaren Vale, consisting of local produce and artisan cheeses. All this will be enjoyed seated at tables in one of my favourite places – amongst the barrels. Being seated, of course, obviates the need for the “BBQ Balance” where you generally need a minimum of three hands, perhaps more. Bent Creek will also be offering special discounts on wines bought on the day.



As I said, the second course is by Blessed Cheese: The Blessed Cheese Café has come along in leaps and bounds, carving its place as an iconic Café/Restaurant in McLaren Vale. It offers an all day breakfast and lunch menu as well as the best coffee in the McLaren Vale region (their claim, not mine). Blessed Cheese is also the home of the McLaren Vale Cheese and Wine Trail, a four course progressive picnic across the wineries of McLaren Vale.

They also offer an in-house cheese and wine matching experience, with an array of local platters tailored specifically to complement the wines of McLaren Vale. I guess they know their cheese!

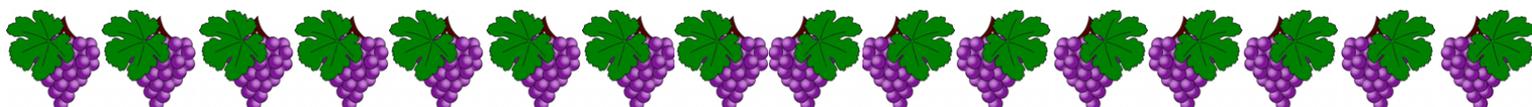
This function should be another gem and I commend it to you.

Carol Seely

And did you also know?

[Sourced from Daily Wine News]

- Malbec could become as big as Shiraz in Australia according to Bleasdale Vineyards' Paul Hotker, the newly crowned Halliday Wine Companion Winemaker of the Year.
- France is expecting its poorest wine grape harvest since 1945 after an unusually mild March and a frosty April. Wine production is set to fall by 18% on 2016 after spring frosts ravaged vines.
- Global packaging giant Orora has completed a \$42 million expansion of its Gawler glass bottle facility, taking on 26 additional employees. Its Gawler facility now employs 343 staff producing glass bottles for the Australian and New Zealand beverage industries.
- Bridge Road Brewers in Beechworth Victoria have released a Chardonnay fermented with 100% Brettanomyces [Brettanomyces is usually considered to be a “nasty” yeast to be avoided at all costs]. For a very interesting article go to <https://www.broadsheet.com.au/melbourne/food-and-drink/article/radical-new-wine-bridge-road-brewers>
- Does the pop of a cork affect our perception of wine quality? ‘Neuroenological Tasting: The Grand Cork Experiment’ funded by the Portuguese Cork Association was launched in August in London to answer this question. In a room lined with red felt, visitors were placed in a chair and given headphones, before being asked to rate four wines according to their quality, intensity and how much they invoked a feeling of celebration. Importantly, the wines were served in pairs, and before each one was sampled, the taster was played either the sound of a cork popping, or a screwcap being twisted open. With 300 people due to pass through the Soho-based cork experiment, it is hoped that collating the test results from each one of them will provide an indication as to whether the sound made by opening a wine sealed with cork makes a wine taste better, and your mood more celebratory.
- Three new processing aids will soon be available to Australian winemakers. On 9 August 2017, Food Standards Australia New Zealand (FSANZ) approved an application to add several new processing aids to the list of aids permitted to be used in winemaking. These are ammonium bisulphite, chitin-glucan and polyvinylimidazole-polyvinylpyrrolidone co-polymers (PVI/PVP).





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

WINE SERVICE GUILD XMAS PARTY DECEMBER 1969 AT HOFFMAN'S NORTH PARA WINERY



Vi and Alf Wark and Barry King



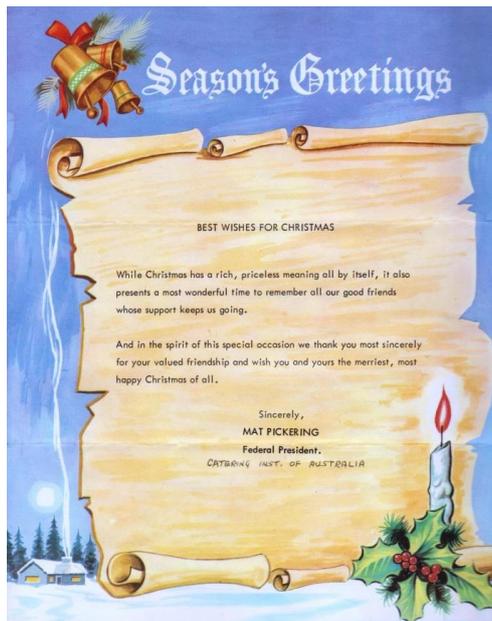
Beautiful picnic area at North Para



Our foundation president, Alf Wark, doing his Christmas thing while Father Christmas looks on



Secretary Clive Errington & John Nelson listening to Christmas Speech



MEMBER PROFILE – GILLIAN TRAINOR

With this Member Profile we forge new ground with the first use of a “selfie”! Well done Gillian!



1. Where do you live?

Eden Hills SA

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

Retired. Spent the last 20 years of my working life as Exec Manager Human Resources for Uniting Communities. I was very fortunate to have found the right place for me. Loved the job, the people, the work we did and the battles we fought on behalf of the community.

3. What are your interests/hobbies?

Since retiring a couple of years ago I have been completely self-indulgent. Travelling for 22 months with Murray in the Van and a trip OS. And golf, golf, golf = A very successful season.

4. How did you come to join The Guild?

On holiday in Robe and met a friend of a friend who invited us to attend the functions. It was a no brainer for us to want to join.

5. If you are a newer member, what do you hope to gain from your membership of The Guild? If you have been in the Guild for some time what have you gained from your membership of The Guild?

I hope to learn a bit more about wine and the making of wine. The Guild is a way to expose myself to new places and people who share this interest. Also I am a social animal.

6. How did you become interested in wine?

Moved here from NZ in 1979. NZ made some wine but it was beyond our price range except for special occasions, so I drank spirits. When we arrived here wine was cheaper than spirits and so the change was made. First to whites - I didn't like red. Someone told me I had to buy better wine if I wanted to develop a palate. We did and suddenly I loved some reds. There has been no turning back.

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

I love crisp whites like Shaw & Smith Sav Blanc. I love big reds like Tim Adams' Shiraz and recently I have been drinking Durif which I was introduced to at this years blind tasting

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

My two fave regions are Coonawarra and McLaren Vale. We are so lucky to have interesting wineries on our door step.

9. What is your most memorable wine related experience?

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

Met some Danish people from Cairns in the Bungle Bungles. We arranged to meet up again in Broome to watch the stairway to the moon over dinner. Yens is a Chef so we took Murray's last bottle of Grange. And so a friendship was born

Method Traditionelle – French or English?

Thanks to Maureen Olthoff who alerted us to the following article from “I Never Knew That About the English” by Christopher Winn

Champagne was invented in England by a doctor, Christopher Merrett, born in Winchcombe, Gloucester, in 1614. In 1662 he presented a paper to the Royal Society in which he set out a technique for making wine sparkle by adding sugar and molasses. This had been made possible by the invention in 1630 by Admiral Sir Robert Mansell a coloured glass, incorporating iron and manganese, which could be used to make bottles strong enough to contain the fermentation process. This was adopted in 1695 by French monk and winemaker, Dom Perignon, in the Champagne region of France, who used it to give sparkle to his own wines.



**Winery Visit
Bent Creek Vineyards**

13 Blewitt Springs Road, McLaren Flat

Hosted by

Sam Rugari and David Garrick

10:50am for 11am, Sunday 15 October 2017

No BYO wine please

LUNCH

Main Course

**BBQ consisting of Marinated Chicken, Premium Steak Fillet
and Gourmet Italian Sausage
accompanied by an array of fresh salad and freshly baked bread**

To Follow

**Platter consisting of a premium selection of local
cheeses, nuts, olives and dried fruit
by Blessed Cheese**

Wines available to purchase by the glass or bottle

\$40 Members \$45 Non-Members

RSVP to Brian Longford by 4pm, Friday 6 October 2017

SOUTH AUSTRALIAN WINE-RELATED EVENTS FOR 2017-18

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
Every Friday until 30 Dec	Clare Valley Wine Food & Tourism Centre Happy Hour, 5-7pm
1-31 October 2017	Coonawarra Cabernet Celebrations
7 & 8 October 2017	Yarra Valley Shedfest
14 & 15 October 2017	Paracombe Wines October Cellar Door Weekend
21 October 2017	Riverland Wine & Food Festival
27 October 2017	Langhorne Creek on Leigh Street
27 October 2017	Clare Valley Wine Show lunch and public tasting
29 October 2017	Lake Breeze Picnic
11 November 2017	Lake Breeze Handpicked Festival
13 January 2018	Cape Jaffa Seafood & Wine Festival
26-28 January 2018	Adelaide Hills Crush Wine & Food Festival
10 February 2018	Taste the Limestone Coast Festival
2-4 March 2018	Cellar Door Wine Festival - Adelaide
18-21 May 2018	34 th Clare Valley Gourmet Weekend
9-11 June 2018	Sea and Vines Festival, McLaren Vale
August 2018 (Date TBA)	Marananga Wine Show Public Tasting

WINE GUILD FUNCTIONS FOR 2017-18

Date	Function
15 October 2017	Winery visit – Bent Creek Vineyards, McLaren Flat
10 December 2017	Christmas lunch – Public Schools Club, Adelaide
11 February 2018	Winery Visit, Murray Street Vineyards, Greenock
8 April 2018	Educational activity
17 June 2018	Winery Visit
12 August 2018	Annual General Meeting
14 October 2018	Winery Visit
9 December 2018	Christmas Lunch

WINE GUILD OF SA COMMITTEE CONTACTS 2017-18

	Position	Home phone	Mobile	Email address
Pete Rawlins	President		0400 115 249	rawlinsp@adam.com.au
Roger King	Vice-President	8370 6903	0424 027 982	RogerKing@internode.on.net
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
Alison Ager	Deputy Webmaster		0411 098 401	elal@iimetro.com.au

ACCEPTANCE SLIP - NOTE CHANGED BSB NUMBER FOR BEYOND BANK

[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 @ \$45 pp Amount \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 6 October**. 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: 325-185, 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.

