



The Grapevine

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

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Publisher: Roger King Editor: Peter Rawlins



PRESIDENT'S REPORT

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It seems a long time since our last meeting at the Public Schools Club, probably due to the busy intervening Christmas and New Year's celebrations. I hope all of you had a wonderful time with family and friends and that you have already brushed aside the resolutions you made when you were under the effects of too much good wine.



I came away from the last meeting feeling very happy with the event. The food, venue and service were good, with the socializing and fun activity being just what we needed to make the day enjoyable. Thank you to those members who helped out on the day and a big thank you to all of you for the generous charity donations.

Just before Christmas the committee received and accepted a membership application from Scott Rawlins. Scott has previously attended two functions being the wine and cheese tasting and the winery visit to Tscharké's. He lives in Brisbane but frequently travels to Adelaide on business, trying to coincide with our functions where possible. Being my son it is no wonder he has developed a love of wine, particularly red wine, and wants to learn as much as he can about the wine industry. Welcome to the Wine Guild, Scott.

Currently we are happy with the number of members in the Guild but it doesn't pay to be complacent. There are vacancies for new members. We are an aging population in the Guild and it would be good if we could include some younger people who can continue the Guild long into the future. So, not discounting friends, do you have some family members such as sons, daughters, sons-in-law or daughters-in-law who would enjoy our Guild activities? After all they are the ones who eventually may inherit your wine cellar and its contents.

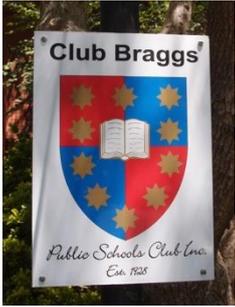
Our next meeting is at the Murray Street Vineyards in Greenock and promises to be a winery visit that should not be missed. MSV provides an attractive venue and good wines with a lunch which potentially looks worth the trip. The numbers for this event is limited to 50, with no guests, so please be quick with your reply. I am looking forward to seeing you at Murray Street Vineyards.

Pete Rawlins





LAST FUNCTION REPORT– CHRISTMAS LUNCH



It's difficult to know what to say about Christmas that hasn't already been said, in a rather more succinct and erudite fashion than I could manage, by Charles Dickens ... "Bah, Humbug!"

Still, when I tried to submit this as my article the Editor, not all that surprisingly, asked me to "pad it out a bit". Well, I could try saying, "Bah, Humbug!" once or twice more but I'm not sure that's what he had in mind.

So, what else? By the time of the Guild Christmas Party you were probably all pretty-well partied out. I know I was. I don't know what it is about the festive season that sees everyone wanting to catch up with all those people who they've studiously avoided or ignored for the previous twelve months but there you have it. That does seem to be what happens. And in any case, by the time you read this report (if, in fact, you do read it) Christmas will be nought but a distant memory, possibly a long-term hangover and definitely a maxed out credit card.



Still, as far as Christmas parties go, ours didn't start out too badly. In fact, I'd even go so far as to say quite well. First up I had to find a place to rid myself of the bag full of inappropriate food purchases I'd made over the course of the previous

twelve months – oh, I'm sorry, I meant "donate my carefully selected and especially purchased charitable gift of non-perishable food for those less fortunate than myself". Anyway, however you describe it, I'd hardly finished seeing to that when I found myself with a glass of fizz in my hand. Well, that can't be so bad, can it?



Whilst enjoying this excellent start to the day I did my usual "working of the room". To other people, that phrase means moving from person to person - making polite and, apparently, interested conversation. Not for me, though – when I say, "working the room," I mean checking out the quality of wines

brought by Members so I can work out which table I'd like to sit at. In the end I chose to sit with an excellent Clare Valley Shiraz, and two well-aged Barossas – a brilliant Grenache Shiraz and superb Reserve Shiraz. I can't remember who the people were but, then, that's not important!

Having taken our seats, Roger gave us a brief overview of our upcoming trip to Wratonbully, Padthaway and Coonawarra. I have to say, that private cave looks stunning! That alone will be worth the visit. Shortly after the presentation the entrées arrived. Things were getting better and better.

After entrées we participated in an absolutely brilliant quiz. At least, as author of the quiz, that's what I wanted to write. The Editor suggested that "vaguely interesting" might be closer to the mark and, after a certain amount of negotiation and some admittedly high-spirited name-calling, we settled on "reasonably well-received".



After entrées we participated in a reasonably well-received quiz. Utilising the Glossary of Wine Sensory Evaluation Terms, available from the Members Only page of our website, members were asked to seek out the most appropriate response to a series of questions which, admittedly, had nothing at all to do with wine. That's probably not making a lot of sense to most people – I suppose you had to be there. I was quite proud of my question, "Describe the billy cart of B1 and B2" and I'm fairly sure that most people didn't come up with the answer, "Fruit Driven". Anyway, congratulations to the winning team consisting of Mano squared and half

the MacGregors – a piccolo of Di Giorgio Family Sparkling Merlot or Pinot Noir Chardonnay found its way to each of the winning team members.



The quiz having neatly occupied the time between entrée and main course resulted in said main course being delivered shortly after the quiz wrap up. Here, for once, alternate drop ran in my favour. As it's Christmas, I generally feel duty-bound to order the omnipresent roast turkey with roasted veg. However, I'd been "dropped" the atlantic salmon and I have to say it made a really nice change. Sometimes it really is good to get outside your comfort zone. The Committee had been surprised, last minute, with alternate drop for the meal and were unable to do anything about it at that late stage. Had it not been there, I'd have been munching

on the traditional, and somewhat boring, turkey – as required by convention, if not by law. The salmon was nice.

So, things had been going along fairly swimmingly so far and it was hard to imagine how they could be better. Then I found out, because someone came round offering us all a tasting of the Guild Tawny. What an excellent icing on an already excellent cake.

I can't imagine why some people go around saying, "Bah, Humbug!"

Wines Tasted:

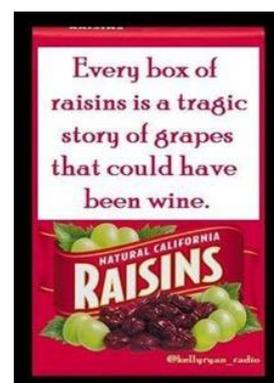
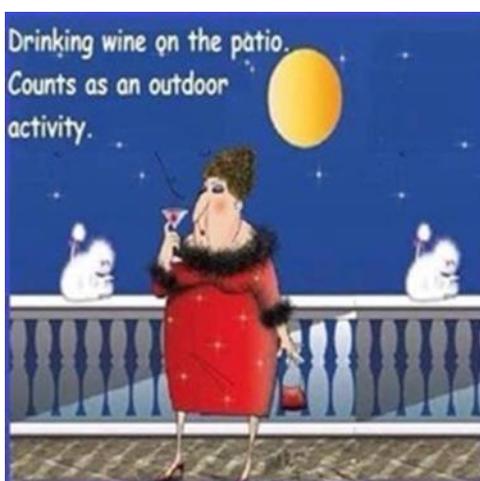
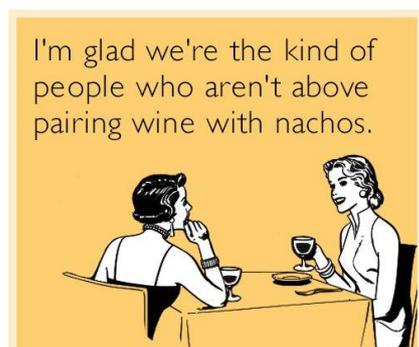
2014 Seppelt Original Sparkling Shiraz, or
Non Vintage Seppelt Salinger Select Cuvee

By the way, I was surprised to learn on the day that some of our Members were, for some reason, unaware of the Members Only Resources area of our website. I really do commend this part of our website to you as it already contains several useful resources and promises to expand upon those in the months and years to come. Details on this resource were previously circulated in Grapevine No 154 (September 2016) and the username and password, required to access the page, were distributed to all members via email from "Wine Guild of SA Inc" on 20 September 2016. (In case any of you are unable to find those login credentials, a separate email will be sent to all members shortly after distribution of this edition of the Grapevine.)



Go ahead, check it out if you haven't already done so. As Molly would say, "do yourself a favour".

Carol Seely





NEXT FUNCTION – TASTING AND LUNCH, MURRAY STREET VINEYARDS, GREENOCK

MS

“At MSV we embrace a ‘Dirt to Glass’ approach to winemaking, a belief with its foundations in the notion that wine is grown, not made.” [From the MSV website]

V

Situated in the Barossa Valley township of Greenock, Murray Street Vineyards was established in 2001 and quickly established itself as a producer of some of the finest hand-crafted wines in the world.

Jack Weedon is Winemaker. He was raised in the Barossa and began his career in 2007 as a cellar hand at Yalumba. He joined C. A. Henschke in 2008 and was elevated to Assistant Winemaker in 2013. In 2016 Jack worked a vintage with esteemed Northern Rhone producer Domaine Paul Jaboulet Aine.



MSV specialise in reds, especially Shiraz and Shiraz blends but also produce some impressive whites. Fruit is sourced from their own estates in the prime Western Barossa sub-regions of Greenock and Gomersal, as well as a number of carefully selected growers. Fruit is both hand-picked and machine harvested. Target yields are two tons per acre (five tonnes per hectare). After crushing, fruit is allocated to one of thirty-four 6.5 tonne, temperature-controlled open fermenters.

Typically, reds spend between one year and eighteen months in limited new and mostly seasoned French and American oak before blending and preparation for bottling. Current production is about 20,000 dozen bottles.

MSV is rated “Five stars” by James Halliday and achieved some impressive scores with their wines in 2017:

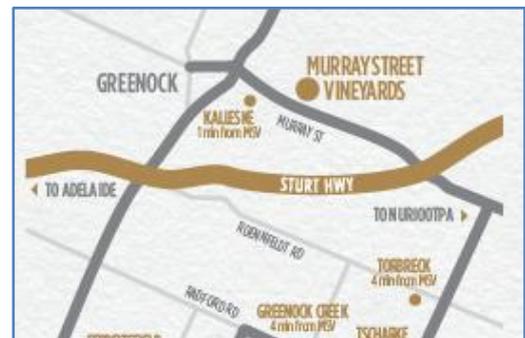
- 2014 Reserve Shiraz Mataro – 97 points
- 2014 Reserve Shiraz Cabernet – 97 points
- 2014 Reserve Shiraz Viognier – 97 points
- 2014 Barossa GSM – 95 points
- 2015 Murray Street Black Label Mataro – 93 points
- 2016 Murray Street Semillon – 93 points



MSV’s Greenock Estate Tasting Room was rated by Trip Advisor a Number 1 “Things to do” in the Barossa Valley in 2015, 2016 and again in 2017. They are also the recipient of a Barossa Trust Mark for excellence in food, wine and tourism.

Our visit will include a comprehensive hosted tasting and delicious buffet lunch. Discounts will be available on the day.

A map showing the location of the MSV Cellar Door is at right.



Roger King

Did you know?

- Wine drinkers fit into four different preference categories according to Tim Hanni MW, who believes that wine preferences are determined by genetics. Hanni asserts that people can usually be grouped into one of four 'vintypes': sweet, hypersensitive, sensitive and tolerant.
- Robots may soon have a bigger role in some of the world's most prestigious vineyards, after successful trials in Bordeaux and Portugal this year, including at Château Clerc Milon, owned by Baron Philippe de Rothschild.
- China imported 8.42 million litres of bottled Australian wines in October worth about US\$69.6 million, while its bottled French wine imports totalled US\$63.76 million for 12.89 million litres, according to the latest figures revealed by China Association for Imports and Exports of Wine & Spirits.
- Treasury Wine Estates (TWE) announced in December it had signed an agreement to sell its Baileys of Glenrowan assets to Casella Family Brands.
- One of China's largest and oldest specialist wine businesses, Changyu Pioneer, has purchased 80 per cent of the shares in Clare winemaker Kilikanoon Estate Pty Ltd.
- Wine glasses in the UK are now on average seven times larger than they were 300 years ago, new research has found. An investigation by Cambridge University identified a steady increase in the size of glassware from the early Georgian era and a rapid enlargement in the twentieth century.
- South Australian winemaker Dave Fletcher and his wife, Eleanor, opened their own winery and cellar door, La Stazione, in 2017 in the derelict train station that served the town of Barbaresco for nearly 75 years.
- A recent discovery by Australian scientists published in the journal *New Phytologist* is likely to improve the sustainability of the Australian wine sector and significantly accelerate the breeding of more robust salt-tolerant grapevines. They identified genes expressed in grapevine roots that limit the amount of sodium – a key component of salt – that reaches berries and leaves. "Berries that contain too much sodium may be unsuitable for wine production and this can lead to vineyards remaining unpicked, resulting in financial losses for vineyard owners," said Dr Sam Henderson, co-first author of the study, from the University of Adelaide



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of South Australia*

FOR THEIR GENEROUS DONATION OF OVER 100KG OF FOOD TO
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SA OPERATIONS
MANAGER



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

March 31, 1970

Australian WINE, BREWING and SPIRIT REVIEW W.S.G. MEMBERS SEE HAMILTON DISTILLERY



Mr. Robert Hamilton (arms folded) explaining the distillery operations at Hamilton's Ewell Vineyards Pty. Ltd., Marion, to members of the Wine Service Guild of S.A.

"The history of distillation goes back as far as the ancient Greeks who used to distil fresh water from salt water," said Mr. Robert Hamilton, managing director of Hamilton's Ewell Vineyards Pty. Ltd. who was showing members of the Wine Service Guild of S.A. the still house at the Marion winery, on Sunday, March 8. Hamiltons are the only company in Australia who distil Whisky, Gin, Brandy and Vodka, as well as making a wide range of fortified and table wines. Mr. Hamilton outlined the distilling operations at Marion, and members enjoyed the opportunity of sampling Vermouths made by the company; and with an appetising smorgasbord lunch prepared by member Barry King (South Australia Hotel), an appropriate range of table wines was presented by co-hosts Jim Smith and Don Hall, of Hamiltons. These included 1966 Hermitage from Nildottie and Langhorne Creek, and another labelled Vat 12; Springton Riesling, Rose and Frontignac and Ewell Moselle.

Mr. J.D.C. Nelson joined the president Mr. Harry Garrett in thanking Mr. Hamilton for the hospitality offered to the guild, and reminded members of the forth coming contest to find the Wine Waiter of Australia for 1970. Heats for this contest would begin soon, and the Australia wide finals would be held in Adelaide during Wine Week, October 18 – 24. He strongly urged everyone "to be in it, and give it a go." "I want to see this completion won by a South Australian entrant," he said. His remarks were enthusiastically supported by Barry King

Hamilton's Day – Sunday, March 8, 1970



John Nelson, Robert Hamilton, Clive Errington



Tasmanian wine statistics

The following from the Wine Tasmania website provides an interesting overview of the Tasmanian wine sector. To perhaps put these figures into some sort of perspective, the 2016 grape crush for Tasmania was 10,214 tonnes, similar to that of Eden Valley (9,991 tonnes). The total crush for South Australia was 926,430 tonnes.

Tasmania has a moderate maritime climate, cooled by prevailing westerly winds off the Southern Ocean, providing conditions free of extremes in temperature. Mild spring and summer temperatures, with warm autumn days and cool nights allow the grapes to ripen slowly on the vine, resulting in maximum varietal flavour development. This is achieved without losing that essential natural acidity that gives wine both freshness and balance.

The Tasmanian vintage usually begins from mid-March, at the peak of the dry autumn when ripening occurs, to late May before the risk of frost and rain. Vintage variations are greater in Tasmania than any other Australian region. This vintage variation is reflected in each unique wine and makes for an insightful tasting of multiple vintages from the same producer.

In Tasmania there are approximately:

- 160 licensed wine producers
- 230 individual vineyards
- 90 cellar door outlets
- 1800 hectares under vine.

The majority of Tasmania's grapes are grown in:

- The Tamar Valley wine growing area, which produces approximately 40%
- The East Coast wine growing area, which produces approximately 20%
- The North East (Pipers River) wine growing area, which produces approximately 19%
- The Coal River Valley wine growing area, which produces approximately 13%
- The remaining wine growing areas, including the Derwent Valley, North West and the Huon/Channel, contributed approximately 9% to the total harvest in 2013.

Cool climate grape varieties most common in the state are:

- Pinot Noir - 44% (used for both table and sparkling wine)
- Chardonnay - 23% (used for both table and sparkling wine)
- Sauvignon Blanc - 12%
- Pinot Gris - 11%
- Riesling - 5%
- Other varieties include Cabernet Sauvignon, Merlot and Gewürztraminer

PACIFIC WINE COMPANY



Know your knives



Swiss Army Knife

French Army Knife



"I didn't want to waste the good stuff, so I used the oldest bottle in your wine collection for the spaghetti sauce."



WINE FAULTS AND TAINTS

When talking and writing about wine we naturally tend to focus on the positive aspects of sensory evaluation -can we taste blackberries, citrus etc? But how good are we at detecting faults in wine? To help you, in the next few issues of the Grapevine we will cover a number of faults and taints. In this issue we cover some "Oxidation-type" faults.

The information below is reproduced from the website of The Australian Wine Research Institute (www.awri.com.au) with permission.

Oxidation

Oxidation, particularly of white wines, was a common fault in Australian white wines 40 years ago when our table wine technology was reasonably primitive, compared to that of today. Oxidation is much less common today with the application of refrigeration, inert gas blanketing during the production and packaging operations and effective sulfur dioxide management. The oxidation flavour is due to multiple compounds including a range of aldehydes.

Some wines are more sensitive to oxidation than others. White wines made from the 'floral' varieties such as Riesling are very prone to oxidation, whereas red wines can withstand significant oxidation during handling due to the higher content of phenolic compounds, which are natural antioxidants. The sensory characteristics of oxidation range from a dulling of the aroma, to 'cardboard', 'straw' and 'hay-like' aromas, to 'sherry-like' and 'madeirised'. In extreme cases a 'wet wool', 'wet dog', or 'varnish-like' aroma can be evident. Of course for some wine styles, such as sherry, oxidation is deliberately encouraged.

Acetaldehyde

The sensory threshold for acetaldehyde ranges from 100-125 mg/L. Immediately after fermentation, table wines generally have acetaldehyde levels below 75 mg/L. However, above 125 mg/L acetaldehyde can impart odours described as 'over-ripe bruised apples', 'stuck ferment' character or 'sherry' and 'nut-like' characters. Yeast can oxidise ethanol to acetaldehyde under oxidative conditions. Therefore ullaged tanks can lead to surface yeast infection where acetaldehyde is produced (note that high levels of acetic acid and ethyl acetate may also be produced under these conditions). Ethanol represents the primary source of carbon in aerobic film-yeast growth.

Acetaldehyde levels increase as wines age due to chemical oxidation of ethanol. As acetaldehyde is also an intermediate in the bacterial formation of acetic acid and under low-oxygen conditions and/or alcohol levels greater than 10% v/v, acetaldehyde tends to accumulate instead of being oxidised to acetic acid.

Apart from chemical and microbiological formation, winemaking practices can influence the level of acetaldehyde present in wine; addition of SO₂ during fermentation can increase the concentration of acetaldehyde, as can increases in pH and fermentation temperature.

Ethyl acetate

Various acetate esters, especially ethyl acetate, can contribute to the sensory perception of volatile acidity, as indicated above. Ethyl acetate is perceived as the odour of nail polish remover and has a reported sensory threshold of 12 mg/L. Ethyl acetate is the major ester produced by yeast and at low levels can contribute 'fruity' aroma properties and add complexity to wine. The concentration of ethyl acetate ranges from about 30 – 60 mg/L in 'normal' wines, to about 150 – 200 mg/L in defective wines.

Factors that can influence ethyl acetate formation by yeasts include the yeast strain employed, temperature of fermentation, the amino nitrogen content of the juice and sulfur dioxide levels. As with acetic acid, native or wild yeasts such as *Hansenula* and *Kloeckera* can produce high concentrations of ethyl acetate before and during the early stages of fermentation. Ethyl acetate is also produced by acetic acid bacteria and is related to dissolved oxygen levels in the wine. It has been reported that growth of acetic acid bacteria under conditions of low oxygen tension can lead to higher levels of ethyl acetate.



2018 WINERIES TOUR, 1st-4th May



COONAWARRA \ *Take the Time*

The response from members for our Wineries Tour has been outstanding. At the time of “going to press” registrations stand at 42 - twenty-seven in cabins, twelve in caravans and three in motels/hotels. Our absolute maximum is 45, so only three places remain! One cabin is available, plus nearby motels. As mentioned at our Christmas lunch, “glamping” is also now available at the Naracoorte Holiday Park – see <https://www.big4.com.au/caravan-parks/sa/limestone-coast/naracoorte-holiday-park/accommodation/glamping-bell-tent-18866> Don't forget to check with Alison or Roger **before** you book accommodation (Alison: Mob: 0411 098 401; Email: elal@iimetro.com.au; Roger: Mob 0424 027 982; Email: rogerking@internode.on.net).

Wrattenbully

In the last issue of The Grapevine we gave you some information about the Padthaway Wine Region. In this issue we look at Wrattenbully.

Wrattenbully is a temperate region that is especially well-suited to the production of high-quality red wines. With a mean January temperature of 20.4°C, it is slightly warmer than neighbouring Coonawarra, yet cooler than the Padthaway region to the north. Wrattenbully's vineyards are established at an elevation of 75-100 metres (246-328 feet). Gently hilly slopes facilitate cold air flow and lower relative humidity, minimising the risk of frost and disease. The 84-year average annual rainfall is 561mm.



The first grapes were planted in the district by George McEwin in 1885 at "Kelvin" in order to supply Glen Ewin Jams. By the 1920s, five acres of export grapes thrived, with muscatel the prominent variety.

In 1969, the Penders planted the first wine grapes, with four hectares of Shiraz, four hectares of Cabernet Sauvignon and three hectares of Chardonnay. In 1974, John Greenshields of Koppamurra Vineyard planted four hectares of Cabernet Sauvignon, and over the next two decades, the area under vine slowly increased to 21.3ha.

Many of the ridges in Wrattenbully show very similar characteristics to the best vineyard sites in Coonawarra and Padthaway, with large areas of shallow terra rossa soil over limestone. In the early 1990s, these soils attracted the interest of winemakers from both Coonawarra and Padthaway, as their districts' terra rossa ridges had largely all been planted.

Between 1994 and 1999 more than 1,800 hectares of Cabernet Sauvignon, Shiraz, Merlot and Chardonnay were established in Wrattenbully. The remarkable large-scale planting program was led by some of Australia's larger wine companies including Mildara Blass (now part of Treasury Wine Estate), Yalumba and Hardy's, but also included many independent growers. It was further boosted by the availability of good quality underground water and irrigation licences.



Today, Wrattenbully's 50 growers and 20 wine producers manage 2,600 hectares of quality grapes, and as the vineyards mature and winemakers begin to understand the unique characteristics of Wrattenbully fruit, the early potential promised by the large tracts of outstanding terra rossa soils over limestone is well and truly being realised in wine quality.

The total grape crush from Wrattenbully in 2016 was 24,000 tonnes, compared to 45,000 tonnes for Padthaway and 35,000 tonnes for Coonawarra. By comparison the crush from McLaren Vale was 41,000 tonnes and the Barossa 54,000 tonnes.

Wrattenbully is home to many grape varieties, with the four most widely planted varieties being:

Cabernet Sauvignon

This variety easily dominates plantings in the region, with approximately 1200 hectares of the 2600 hectares planted in the area being cabernet sauvignon. It ripens easily even when crop levels are generous, producing a pleasantly soft, red berry fruited wine with complex tannins.

Shiraz

Planted on about 700 of the 2600 hectares planted to vines in the region, shiraz is the second most widely planted variety in Wrattenbully. The region's long growing season, culminating in a usually dry and sunny April make it easy to bring to optimum ripeness.

Merlot

Approximately 330 hectares of merlot are planted in Wrattenbully. The merlot produced is soft, rich and fruit driven with good power and flavour.

Chardonnay

Chardonnay is the fourth most widely planted grape variety in Wrattenbully, with approximately 230 hectares planted. Although Wrattenbully is known mainly as a red grape area, chardonnay of great character and flavour is also produced.



During our visit to the Wrattenbully region we will be hosted by Tim Fletcher (*left*) and James Freckleton (*right*) President and Vice-President of the Wrattenbully Wine Region respectively. They have been a great help in organising our visit to the region and we are privileged to have the opportunity to taste wines from a number of producers. And not just to taste the wines but to taste them in the unique setting of "Schultz cave" which lies beneath one the Treasury Wine Estates vineyards (see photos of the cave and entrance above)!!



Producers using Wrattenbully grapes include the following - Pepper Tree, Stonefields, Malone, Patrick Estate, Mother of Pearl, Land of Tomorrow, Bellwether, Casella, McKenzie, Pavy, Roxy, Cape Jaffa, Hollick's, Barristers Block, Eight at the Gate, Terre a Terre, Tappanappa, Redden Bridge Wines, The Big O, Andrew Peace Wines, Smith and Hooper, Mawsons, Yalumba, Rukus Estate and Jack Estate.



In the next issue of The Grapevine we look at Coonawarra.

Alison Ager, Phil Harris, Roger King and Pete Rawlins

WINE TASTING AND LUNCH

Murray Street Vineyards

Lot 676, Murray Street, Greenock

10.50 for 11.00am, Sunday 11 February 2018

BUFFET LUNCH

Baked Salmon

Baked with choice of sweet chilli & pistachio crust or lemon & sage sauce

BBQ Beef

Small mignon with BBQ or Soy sticky sauce

Chicken

Tenderloins or leg fillet with onion / capsicum & zucchini chunks as a kebab

Potato Rosti baskets

Baked style with grilled Haloumi or spicy tofu & sauté cherry tomatoes atop

Pasta Salad

Penne & spiral pasta tossed with baked butternut, baby spinach, rocket & dressed with vino cotta

Tomato Salad

Tomato, cucumber, feta with basil & balsamic dressing

Rice salad

Brown rice, cashews, pepita, sunflower kernels, sultanas, currants, capsicum, celery with fresh chopped coriander & Asian style dressing

Garden greens - Dressing on the side

Rolls / butter & relish

\$40 Members (No Guests)

RSVP to Brian Longford by 4pm, Friday 2 February 2018

Please advise Brian of any special dietary requirements

SOUTH AUSTRALIAN WINE-RELATED EVENTS FOR 2018

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
19 January 2018	Harvest Festival, McLaren Vale Bocce Club,
26-28 January 2018	Adelaide Hills Crush Wine & Food Festival
10 February 2018	Taste the Limestone Coast Festival
10 February 2018	Love Langhorne Creek
2-4 March 2018	Cellar Door Wine Festival - Adelaide
6 April 2018	After Dark Festival, Coonawarra
13-22 April 2018	Tasting Australia
18-21 May 2018	34th Clare Valley Gourmet Weekend
9-11 June 2018	Sea and Vines Festival, McLaren Vale
1-31 July 2018	Coonawarra Cellar Dwellers
5 July 2018	Cabernet Symposium and Dinner, Penola
25 August 2018	Marananga Wine Show Public Tasting

WINE GUILD FUNCTIONS FOR 2018

Date	Function
11 February 2018	Wine Tasting and Lunch, Murray Street Vineyards, Greenock
8 April 2018	Educational activity
17 June 2018	Winery Visit, Adelaide Hills
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

[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 \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 2 February 2018**. 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.