



The Grapevine

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

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PRESIDENT'S REPORT

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In my last newsletter report I urged you not to miss the Murray Street Vineyards function. Those who were able to attend now know why. We were treated to a tasting of excellent wines, enjoyed a very tasty meal with great food choices, were well looked after by our hosts, were seated in an attractive, comfortable venue and were able to buy our wines with a generous discount. The weather, yes, that was also great. Please have a read of the function report later in the newsletter.



As you may be aware there has been much discussion as to whether we would hold an April function considering that many of us are heading off to the Coonawarra in the first week of May. Jeremy came up with an 'extra-curricular' activity instead which would provide a function for those who were

unable to attend our wineries tour as well as those who are attending and are happy to attend an event three months in a row. Details and due dates have been forwarded to members in separate emails. Those who attend will be treated to an interesting experience.

Over the past few months your committee has been taking steps to archive Guild records through making e-copies and storing in 'the cloud', on a computer hard drive and on a portable store drive. Phil Harris has been doing the bulk of this huge task and there is still a long way to go to completion. Some discussion was had over the need to maintain current hard copy records once the electronic versions had been loaded to archive storage. This mainly refers to minutes, agendas, emails etc whilst current photo albums and photos will be kept, at this time. What we want to know from the membership is whether there are any strong objections to disposal of the hard copy. Please email or ring any committee member to express your opinion if you have any such objection.



Even though it appears a little early to mention this I am informing you that I won't be standing for President next year. In fact, I won't be standing for committee. As much as I have always enjoyed my time on

the committee, which has been continuous from not long after I joined the Guild, my priorities have recently changed and I need a break from the committee. So this leaves you all with the question as to who will be President next year. Is it time for you to join the committee and perhaps to be President?

Pete Rawlins





LAST FUNCTION REPORT



The week leading up to our February function was hot ... very hot! Accordingly, we weren't really sure what we'd be up for on our visit to Greenock. As it turned out, it was an absolutely gorgeous day in the mid-twenties – proving yet again that the Divine Being is a wine drinker.

Such good weather after a week of heat boded well for a good day so it was with happy heart that we headed to the beautiful Barossa Valley – specifically to Murray Street, Greenock where, allegedly, we could expect to find Murray Street Vineyards ... and we did. Actually, I was quite surprised, in general, at the number of cellar doors that we found in Greenock – but that, perhaps, is another

story.

At Murray Street Vineyards we found the Guild allocated to what I'd probably have to describe as a function room – although it looked nothing like many a function room I'd seen. Internally clad in local ironstone and with one whole wall (lengthwise) given over to sliding glass panels that had been opened onto the vineyard beyond. The building would have been wasted as a mere winery, which is what it



had been built for. Thankfully, it has now been replaced by a

much grander and larger building on the hill a short distance away, leaving the existing building as a perfect function room for us. In that room, two long tables had been elegantly set with tablecloths, glassware and sundry other necessities. (I liked, particularly, the

use of shredded paper in the spittoons – presumably to make sure that discarded wine would not splash.) The whole made for a gorgeous setting to complement the gorgeous weather – now, how about the wine!

Having taken our seats, Members were welcomed by our Vice-President Roger (our President, Peter, having been unavoidably detained) and introduced to our hosts for the day, Sam Reed and Marty Powell who, I might add, were very definitely dressed to impress in their Murray Street Vineyards corporate attire. I always feel that it's the little things that really count.

After recounting the history of Murray Street Vineyards (albeit brief at 17 years) our hosts led us into our first tasting of the visit, which turned out to be the first of two vertical tastings. Both Sam and Marty were natural presenters but what I really liked about them was that they also knew when to say nothing. This gave us excellent opportunities to think about the wines we tasted and, as importantly, talk about them amongst ourselves. This, of course, is a welcome opportunity to develop our knowledge of wine and to practice and hone our skills in describing them to others. Not many presenters think to allow this “free time” and feel, instead, that as presenters they must be constantly ... well, presenting. Also, our hosts bounced from one to the other with such ease that it began to feel that we were in the midst of the “Sam and Marty Show”.





With such ease of presentation then, not surprisingly, the time passed quickly and we found ourselves at the end of the tasting. Here, then, was an opportunity to buy wine to take home or to have with lunch – at a very generous 20% discount.

And then came that lunch ... and it very definitely had a wow factor! The winery had organized lunch, with catering being done by Malcolm and Helen Filsell from Barossa Country Kitchen. As a result, the Committee had little to go on, other than the actual menu, as to what the fare may be like. I'm fairly sure that I can speak for all those present by saying that we were not disappointed. Given that the meal seemed to have been created in the back of a



van it was nothing short of remarkable. Plenty of it, too! I doubt that anyone could not find something to satisfy his or her tastebuds and I would expect that none of us left hungry. (By the way, we made sure we got details of the caterers so watch out for them again at a future function.)

All in all, then, a great day. It was, perhaps, a pity that winemaker Jack Weedon could not be present and I suspect that, as a result, some of our questions were suppressed. However, these things sometimes happen and with vintage having only just started he was clearly a very busy person. I don't think his not being there had detracted greatly from the day and I'd still describe it as another triumph for the Guild.

By the way, I don't usually comment on specific aspects of a winery's processes – generally feeling that if you want that sort of detail then you should be sourcing it for yourself. However, I can't help but mention the interesting concept of buying the rights to a specific bottle shape. Have any of you encountered that sort of wine uniqueness before?

Wines Tasted:

- 2017 White Label Semillon
- 2009 White Label Semillon
- 2017 White Label Rosé
- 2016 Black Label Shiraz
- 2016 Black Label Cabernet Sauvignon
- 2014 MSV Red Label Barossa GSM
- 2014 MSV Gomersal Estate Shiraz
- 2006 MSV Gomersal Estate Shiraz



Carol Seely

Did you know?

- Plans to redevelop Martindale Hall by influential South Australian wine industry identities Warrick Duthy and Warren Randall have been rejected. They had spearheaded a plan to buy the 137-year-old State Government-owned mansion to create a private five-star luxury resort, featuring luxury accommodation, restaurant and wellness spa. JAN 19th
- Australian wine exports increased by 15 per cent to \$2.56 billion in the 12 months ending December 2017, according to Wine Australia's Export Report released in January. The 15 per cent increase in the value of exports is the highest annual growth rate since 2004 and it was also a record-breaking year for volume, with exports growing by 8 per cent to 811 million litres – a calendar year high
- On Australia Day, founder of Serafino Wines, Steve Maglieri, was inducted into the Order of Australia and awarded the Member of the Order (AM) honour. The appointment to the Order of Australia is the highest recognition for outstanding achievement and service, with the Member of the Order of Australia being awarded for significant contribution to a particular locality or field of activity.



NEXT FUNCTION – Extra-Curricular activity: Italian Wine Varietals Tasting



As previously announced via email, your Committee was forced to postpone our scheduled “educational” activity until later in the year. In its place we offer an extra-curricular activity, in the form of an Italian varietals tasting at Scott and La Prova Wines cellar door in Hahndorf.

Mr Sam Scott, winemaker and co-owner, will guide us through a structured tasting of six Italian wines including whites and reds, and six comparable Adelaide Hills wines, with charcuterie platters to share.

This should be a great opportunity to evaluate the effect of terroir and winemaking technique, or to simply acquaint yourself with the Italian classics!

When: 11am, Sunday April 22

Where: Scott & La Prova, 102 Main Street, Hahndorf

Cost: \$65pp including 12 wines for tasting and charcuterie platters to share.

For those of you not familiar with Scott and La Prova, Sam provided the following biography.

“I had a decade of adventure in wine retail and wholesale during the Nineties, and I then dropped the portfolio, handed over the keys and spent the next 10 years working in wineries and vineyards throughout Australia and California, studying viticulture and oenology in New Zealand and just travelling, seeking fun, and a greater understanding of varieties, vineyards and wineries before planting my feet in an amazing vinous spiritual backyard, the Adelaide Hills.



“My belief is that our future lies in seeking out textural, savoury varieties, perfectly matched to our unique grape growing climate, soils and geology – enter my love for Italian varieties, they are so tasty and grow so very well here.

“There began La Prova, which is my experiment without end, nourishing my addiction to textural and savoury wines, seeking new discoveries, taking the path less travelled and focusing on Italian grape varieties, which these often ancient varieties are unbelievably only relatively recent arrivals in Australia.

“The Scott wines are made from established, proven varieties best suited to the Adelaide Hills, with its unique, cool climate, elegant stamp.”

Members wishing to attend are asked to contact Mr Jeremy Begg via email jeremy@vsm.com.au or phone 0414 422 947. This event has both a minimum and a maximum attendance and our booking must be confirmed with the winery by April 12, so we ask that you contact Jeremy by Tuesday April 10 if you wish to attend. (Those of you have responded already do not need to do so again, unless your situation has changed.)

Jeremy Begg





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

Nov 25th 1970 –

WINE SERVICE GUILD AND CATERING INSTITUTE ENTERTAIN VISITORS DURING WINE WEEK.

Visiting interstate Wine Service Guild presidents and waiters, in Adelaide for the final judging of the "Australian Wine Waiter of the Year" competition, were entertained at a dinner at Pierce's Brighton Hotel on Monday, October 19th, arranged by the S.A. branches of the Wine Service Guild and the Catering Institute as a get-together for the state finalists. President of the host Guild, Harry Garrett, welcomed the guests, and thanked Gordon James, catering manager of Pierce's Hotels, for the hospitality shown to the visitors.

Introducing S.A.'s finalist in the Wine Waiter competition, Jim Yates, Mr Garrett presented him with a silver medal and a cheque for \$20. (the national final of the competition was held the next day). Jim, expressing his thanks, said he looked forward to the time when wearing the Guild badge would carry prestige for the wearer and would not just mean "being a member of the union."

Responding on behalf of the visitors, Federal President of the Catering Institute, John Hassall-Abbey, said these annual meetings were good (the first being in Sydney last year); such competitions between waiters of the Guild promoted keenness and an awareness of national waiting standards. George Kirmos, Queensland Guild president spoke briefly on the catering school operating in Brisbane. "We should have a Wine Week in Brisbane," he said. "Our members back home are eagerly awaiting news of Wine Week in Adelaide." When Mr Kirmos expressed the wish to see some wineries while in South Australia, Alf Wark spontaneously invited him, and any others present, to visit Yalumba before they returned to their home states. (A carload made a trip to the Barossa on the Thursday of Wine Week, postponing their departure to enable them to do so.)

Mrs Joy Fisher, Federal Guild president, looking around the table at the State wine waiter finalists, charmingly said, "Here we have the cream of the crop." Len Shields, Guild secretary in Victoria, was also a Wine Week visitor. Enthusiastic stalwart of the S.A. Guild, Gordon James, had supervised the selection and preparation of the excellent dinner, the service of which set an admirable example of courteous and efficient food and wine service.

Other State finalists who thanked the hosts were Hank Strube (N.S.W.), Sam Salvisberg (Vic), Brian Le Febour (W.A.) and Edward Haskard (Qld).

Barry King, S.A. vice president of the catering institute, and a foundation member of the S.A. Wine Service Guild, said: "The S.A. Guild got off the ground seven years ago with the idea of raising the status and efficiency of wine waiters; the Guild is doing this: this gathering proves it. Our foundation president, Alf Wark, is here tonight. He also played a leading part in the foundation of the Federal Constitution.

Wines for the night were: Tintara Florfino, Orlando Medium and Seppelts Sweet Solero Sherries; Tintara Old Castle Riesling, St Cora White Burgundy, Quelltaler Moselle, Hardy's Cabernet Claret, Tolley's Pedare Cabernet Shiraz, Yalumba Galway Vintage Claret and Stonyfell Old Lodge Port. Food for the night were: Crumbed Prawn Tails with tartare sauce, chicken noodle soup; grilled deep-sea whiting; roast sirloin of beef; with roast potato, cauliflower au gratin, grilled tomato, and minted green peas; rum trifle, and fresh cream; cheese and greens, and coffee.

Next day Sam Salvisberg (Vic) won the title of Australian Wine Waiter of 1970.



W.S.G. ENTHUSIASTS GET TOGETHER

Leaders in activities of the Wine Service Guild looked on during the contest, in Adelaide, for the title of Australia's Wine Waiter of 1970. From left: Clive Errington, awarded life membership in recognition of his long term as S.A. Guild secretary; John Edwards, present secretary; Alf Wark, foundation president; Joy Fisher, Federal and Victorian president; Len Shields, Victorian secretary; Don Rogers, S.A. manager, Wine Information Bureau.



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? In the last issue of the Grapevine we covered “Oxidative-type faults”. In this issue we cover some “Reductive-type” faults.

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

Hydrogen sulfide

Most winemakers will be familiar with the aroma of hydrogen sulfide (H_2S) or ‘rotten egg gas’. The threshold of detection of H_2S in wine is about 1 – 2 $\mu\text{g/L}$ (parts per billion) and it has been reported that levels below the sensory threshold might play a role in wine complexity. The various forms of sulfur (e.g. sulfate, sulfite and sulfur-containing amino acids) are important for yeast biosynthesis. During alcoholic fermentation, yeast will excrete hydrogen sulfide into the fermenting juice when placed under stress, e.g. when the yeast starts to run out of nitrogen. Australian juices can be low in nitrogen and winemakers often supplement the juice with a soluble nitrogen source, such as diammonium phosphate.

Hydrogen sulfide can be produced in excess by yeast during fermentation due to the presence of elemental sulfur on grape skins (from sulfur sprays), inadequate levels of free α -amino nitrogen (FAN), added SO_2 , a deficiency of B-complex vitamins (pantothenic acid or pyridoxine), unusually high levels of cysteine in the juice or a high concentration of metal ions. The production of H_2S can also be yeast strain dependent.

Winemakers minimise the formation of excess H_2S in white wines by either settling, centrifuging or filtering the must before fermentation, which removes high-density solids which might contain elemental sulfur. Some winemakers remove excess H_2S from red wines by aerating at the first racking, thus volatilising the H_2S . Aeration might also oxidise H_2S to elemental sulfur (S), however, the S precipitate must be removed (centrifugation or filtration) otherwise it might later reform H_2S , when conditions become favourable for reduction. Note that SO_2 can also convert H_2S to S. Many winemakers remove objectionable H_2S in red and white wines by fining with copper sulfate ($CuSO_4$). Copper sulfate reacts with H_2S to form copper sulfide, which is highly insoluble. However, careful laboratory trials should precede any $CuSO_4$ additions to bulk wine, as an instability can result if the copper concentration in the wine exceeds approximately 0.5 mg/L (even lower in some wines).

Mercaptans

Mercaptan is a general term applied to the aroma of a range of compounds containing a terminal SH moiety (thiols) and are variously described as ‘cabbage’, ‘garlic’, ‘onion’ and ‘rubber’ and many other colourful terms. Their presence in wine above the threshold is generally regarded as a defect, however, the odour of these sulfur compounds is important to many foods.

It is thought that ethyl mercaptan (ethanethiol) is probably formed in wine by the direct chemical reaction between H_2S and ethanol. Methyl mercaptan (methanethiol) might be formed in a similar way, by the direct chemical reaction between H_2S and methanol. However, it is known that methyl mercaptan is formed directly as a result of yeast metabolism, therefore, it is best to remove H_2S before it reacts further to form thiols.

The aroma of ethyl mercaptan is described as ‘onion-like’ and ‘rubber-like’. The sensory threshold for ethyl mercaptan is 1.1 $\mu\text{g/L}$. The aroma of methyl mercaptan is described as ‘rotten eggs’ and ‘cabbage’. The sensory threshold for methyl mercaptan is 0.02 – 2.0 $\mu\text{g/L}$.

Disulfides

Mercaptans such as ethanethiol (ethyl mercaptan) and methanethiol (methyl mercaptan) can be rapidly oxidised to diethyldisulfide (DEDS) and dimethyldisulfide (DMDS), respectively. The aroma of DMDS is described as ‘onions’ and ‘cooked cabbage’ and its sensory threshold is 29 $\mu\text{g/L}$. The aroma of DEDS is described as ‘burnt rubber’ and ‘garlic’ and its sensory threshold DEDS is 4.3 $\mu\text{g/L}$.

If a wine containing methanethiol and ethanethiol is aerated to remove a suspected hydrogen sulfide fault, these can be oxidised to DMDS and DEDS, which do not react with copper and therefore cannot be removed by copper fining. Removal of DMDS and DEDS requires the creation of reducing conditions, by the addition of ascorbic acid and SO₂, in order to reduce these compounds back to the reactive species (methanethiol and ethanethiol), which may then be removed by treatment with copper.

To do this, first ensure there is >30 mg/L free SO₂ in the wine. For white wines, add 10 mg/L ascorbic acid and then another 10 mg/L ascorbic acid the following day. For red wines, add 2 mg/L ascorbic acid and then another 2 mg/L ascorbic acid the following day. Wait another 24 hours for the ascorbic acid to react with any free oxygen and to allow disulfides to be reduced back to mercaptans. A copper fining trial can then be performed on this treated wine to determine the appropriate copper addition rate to react with and remove the methanethiol and ethanethiol.

Dimethyl sulfide (DMS)

Dimethyl sulfide (DMS) is one of the major compounds found in aged wines and is formed during the maturation of wine in the bottle, however, the mechanism of formation of DMS is not clearly known. At low concentrations it might contribute toward the body of aged white wines and has a 'vegy' or 'blackcurrant' character. At higher concentrations, the aroma of DMS is described as a fault and is described as 'asparagus', 'cooked corn', 'cooked tomato' or 'molasses'. The sensory threshold for DMS is between 30 – 60 µg/L. As dimethyl sulfide does not bind to copper it can be difficult to remove the aroma, however, removal might be possible by sparging with nitrogen or by using reverse osmosis.



2018 WINERIES TOUR, 1st - 4th May



Registrations for our Wineries Tour closed on 28 February and we have 38 attending. A great number! A detailed itinerary will be emailed to all attendees well before 1 May.



In the last two newsletters we have given some background information about the Padthaway and Wrattenbully wine regions. In this edition we cover the final leg of our tour – Coonawarra.

The Coonawarra Wine Region

The Coonawarra (altitude 50 metres) is one region of the Limestone Coast Wine Zone; the others being Mt Benson, Padthaway, Wrattenbully, Mt Gambier and Robe. It is a small region, only 20 kilometres in length and two kilometres wide (see map). According to Wine Australia data, in 2016 92% of total plantings (5,361 Ha) were red varieties, with 68% of these being Cabernet Sauvignon, 23% Shiraz and 7% merlot. Of the 466 Ha of white grape varieties 59% were Chardonnay, 21% Sauvignon Blanc and 15% Riesling. A total of 35,497 tonnes of Coonawarra wine grapes were crushed in 2016. There were only three hectares of new vines planted in Coonawarra in 2016, compared to 96 hectares in 2015.



Despite its small size, it is home to close to three dozen cellar doors. Unfortunately on our short visit we will be able to visit only five!

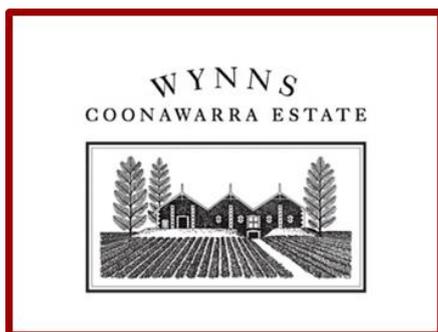


History

Known initially as the Penola Fruit Growing Colony, Coonawarra was founded by John Riddoch on 31 July 1890. In 1891 he planted two acres of vines on prime terra rossa soil near Katnook and established an 80 acre nursery nearby. The Redman family established vineyards in 1908, first selling fruit to the Riddoch winery then producing their own wine from 1951 under the famous Rouge Homme label. After Riddoch's death in 1901, Coonawarra's fortunes



flagged and it struggled as a wine region for the next fifty years. The first sign of a resurgence appeared in 1951 when David and Samuel Wynn bought Riddoch's property, establishing the famous Wynns Coonawarra Estate in the iconic triple-gabled winery. We will have tastings at both Redman and Wynns during our visit.



Climate and soil

Coonawarra's climate is said to be similar to that of Bordeaux. It is only 100 kilometres inland and so a predominantly maritime climate prevails in the region, with dry and moderately cool summers ripening most grape varieties to perfection (mean January temperature is 19.6°C). Its maritime location does not, however, prevent the occurrence of spring frosts that are occasionally quite severe. The



extensive cloud cover that moderates the most important ripening period temperatures also sets the region apart from others.

While not unique to the region, the terra rossa of Coonawarra is Australia's most famous soil. Vivid red in colour, it is either friable sub-plastic clay or a shallow friable loam derived from and lying on top of a bed of soft limestone.



Coonawarra program outline

Full details of our tour will be emailed to all attendees well before 1 May. A coach has been hired for all travel requirements.

We have had many offers from Coonawarra wineries to host us and we sincerely appreciate those offers. But there is only so much we can fit into the time we have available so in the end we have decided to visit five wineries – Raidis Estate, Redman, Wynns, Brand's Laira and Penley Estate. We feel these provide a good

cross-section of the region.

Day 1 (Tuesday) - Welcome BBQ and tasting

Steven and Emma Raidis, with Steve's father Chris, will host our Greek BBQ and tasting at Raidis Estate, early evening on Day 1 of our visit.

Day 2 (Wednesday)

We visit Padthaway and Wrattenbully on Day 2. This was covered in Grapevines #161 and #162.

Day 3 (Thursday)

We will begin the day with a tasting at Redman Wines hosted by Dan Redman. As indicated above, the Redman family have grown grapes and made wine since the early 1900's. We then move on to the nearby Chardonnay Lodge for lunch, before visiting the iconic Wynns Coonawarra Estate for a tasting to finish the day.

Day 4 (Friday)

Day 4 will start with a tasting followed by lunch at Brand's Laira before moving on to the nearby Penley Estate.



Alison Ager, Phil Harris, Roger King and Pete Rawlins

Do you remember when?

Over our long existence the Wine Guild has visited many wineries and held many functions. Do you remember them? Do you remember when we tasted those wonderful aged Rieslings at Peter Seppelt Grand Cru in 2013, or our visit to Sunraysia in 2015, or the Food and Wine matching with 919 Wines in the North Adelaide Primary School in 2016? Below is a summary of our functions from 2013 to 2017.

Year	Month	Region	Function summary
2013	February		Wine & cheese matching, Nth Adelaide Primary School
	April	Barossa	Peter Seppelt Grand Cru Estate, Springton
	June	Adelaide Hills	Kersbrook Hill Wines and Cider
	August		AGM; Adelaide Sailing Club
	October	Limestone Coast/ Coonawarra	Wangolina Station; Norfolk Rise; Ralph Fowler Wines; Cape Jaffa Raidis Estate; Koonara; Rymill; Majella
	December		Xmas lunch; British Hotel, North Adelaide
2014	February	Langhorne Creek	Brothers in Arms
	April	Kangarilla/McLaren Vale	Yangarra Estate
	June	Barossa	Seppeltsfield
	August		AGM; Adelaide Sailing Club
	October	Adelaide Hills	Malcolm Creek
	December		Xmas lunch; British Hotel, North Adelaide
2015	February	Various	Patritti Wines
	April		Wine & Chocolate Matching – Nth Adelaide Primary School
	May	Sunraysia	Chateau Mildura, Nursery Ridge, Sunraysia Cellar Door, Trentham Estate, Australian Vintage Ltd
	June	Langhorne Creek	Lake Breeze
	August		AGM; Rob Roy Hotel
	October	McLaren Vale	Beach Road Wines
December		Xmas lunch; The Feathers Hotel	
2016	February	Adelaide Hills	Tapanappa
	April	Riverland	919 Wines Food Matching – Nth Adelaide Primary School
	June	Barossa	Tscharke
	August		AGM; Royal SA Yacht Squadron
	October	Yarra Valley	Domaine Chandon. Coldstream Hills, Seville Estate, Dominique Portet, Nillumbik, Balgownie Estate
	December		Xmas lunch; The Fox Restaurant
2017	February	Adelaide Hills	Karrawatta Wines
	April		Blind Tasting, Nth Adelaide Primary School
	June	Clare	Paulett Wines
	August		AGM; Flagstaff Hill Golf Club
	October	McLaren Vale	Bent Creek Vineyards
	December		Xmas lunch; Public Schools Club



ITALIAN WINE VARIETALS TASTING

Accompanied by charcuterie platters

at

Scott & La Prova Cellar Door
102 Main Street, Hahndorf

Hosted by Sam Scott
11am Sunday 22 April

\$65 members and guests

RSVP and payment to Jeremy Begg (jeremy@vsm.com.au or phone 0414 422 947)
by 4pm, Tuesday 10 April

Please advise Jeremy of any special dietary requirements

Did you also know?

- According to the Bordeaux Wine Council the total harvest in 2017 was 3.5 million hectolitres, down 40 percent on 2016 with the vineyards in Saint-Emilion the worst affected. Some chateaux in France's biggest wine-growing area had lost 80-90 percent of their harvest while others had lost none.
- The French wine industry has announced the creation of four new vine varieties. The National Institute of Agricultural Research (INRA) has made Floreal, Voltis, Artaban, and Vidoc vines which are resistant to major disease. The development of these unique varieties required eighteen years of research.
- Who's hitchhiking with you? That's the question wine tourists in South Australia are being asked, as part of a new phylloxera Vinehealth Australia campaign launched at Angove Family Winemakers in McLaren Vale, by SA Tourism Minister Leon Bignell in early February.
- A bulk carrier from Japan has been directed to leave New Zealand waters after "stink bugs" were found on the vessel - making this Japan's fourth bulk carrier ordered to leave by the Ministry for Primary Industries (MPI) [*Stink bugs can damage berries and can cause taint in ferments*]
- University of Adelaide researchers have discovered how grapes "breathe", and that shortage of oxygen leads to cell death in the grape. The discovery raises many questions about the potentially significant impacts on grape and wine quality and flavour and vine management, and may lead to new ways of selecting varieties for warming climates.
- Clare Valley's Quelltaler Estate is buying a chunk of a well-known local farming property at Auburn to expand its red grape vineyards. Managing director Warren Randall confirmed the company was spending \$4.35 million on 312ha of the well-known Kenfield farming property
- There were probably a few red French faces following last year's Le revue du Vin de France annual Tasting World Championships. Not only did they not take out the top spot, but they were relegated to 11th position, with Sweden, UK and Luxembourg taking the top three places.

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.

Date	Activity
13-14 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
27-29 July 2018	Adelaide Hills Winter Reds
11 August	Langhorne Creek Cellar Treasures
17 August 2018	Coonawarra Wine Tasting Road Show, Adelaide
25 August 2018	Marananga Wine Show Public Tasting
31 Aug-1 Sept 2018	Barossa Gourmet Weekend

WINE GUILD FUNCTIONS FOR 2018

Date	Function
22 April 2018	Italian Varietals Tasting, Scott & La Prova, Hahndorf
1-4 May 2018	Wineries Tour to Padthaway, Wrattontully and Coonawarra
17 June 2018	Winery Visit, Ngeringa Vineyards, Mount Barker
12 August 2018	Annual General Meeting, Lambert Estate, Angaston
14 October 2018	Winery Visit
9 December 2018	Christmas Lunch

WINE GUILD OF SA COMMITTEE CONTACTS 2017-18

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