



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 only seems a couple of weeks since the last newsletter. Time passes quickly when you are busy and certainly my last few weeks have been just that. Some of that time was taken up by our successful wine region tour to Padthaway, Wrattontully and the Coonawarra. Was this the best wine region tour we have undertaken? I know I have always enjoyed our wine region tours very much and have fond memories of all of them but this one seemed even better. There were so many highlights for me, being the tasting in Schultz's Cave, the great outlook from Henry's Drive, the evening event at Raïdis Estate, Wynns barrel room, Redman's and Zema Estate. The tour would not have been as successful without the pleasure of the company of so many of our members. Thank you for being such a wonderful group to go away with. Your positivity, happiness and punctuality were refreshing. So many good wines and so many purchases but I did find a slot for all of them in the rack at home. There is some very enjoyable drinking to be had in the near future (too good to leave to the kids). I am sure all of us now have a better appreciation of the wines emanating from the three areas we visited.

Thank you to the other committee members, in particular, Alison, Phil and Roger, who helped plan the tour and willingly performed duties during our time down south. By the time you read this newsletter you will have read the report of our tour written by Carol. It is a good read and a wonderful record of our adventure. I love the fact that every wine we tasted doesn't have to be committed to memory as Carol has recorded them all.

A very special thank you to Roger who did the lion's share of the planning and left nothing to chance. Every detail was considered and the whole trip ran like clockwork due to Roger's dedication. We are so lucky to have somebody like Roger tirelessly working behind the scenes.

So where to next time? Another trip a little further away. To Canberra, maybe?

Our next meeting is at Ngeringa Vineyards on 17 June, with details later in this newsletter. Just a heads-up that this function has a maximum of 50 participants and this number includes guests so please don't be tardy when booking in.

See you there.

Pete Rawlins



LAST FUNCTION REPORT

Our "Last Function" was our wineries tour to Padthaway, Wrattontully and Coonawarra and all members should have already received the Report by email.



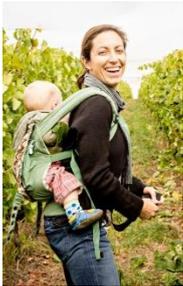
NEXT FUNCTION –TASTING AND LUNCH, NGERINGA VINEYARDS



Situated at Mount Barker, Ngeringa was established in 2001 and is operated by Winemaker Erinn and co-founder Janet Klein. They teamed up while at Adelaide University in 2000 with Erinn, studying oenology and Janet, viticulture/wine marketing.

Erinn and Janet say “Ownership of the vineyards from which our fruit is harvested ensures full control over the whole winegrowing process and the resulting fruit quality, each season.” and “It is the biodynamic process that creates a balanced and healthy relationship between soil, plant and all living beings – and opens the vines to optimum expression of flavour in the glass.”

Through small batch winemaking, they use attention to detail, trying not to overpower what the grapes are trying to express.



Erinn and Janet have a strong commitment to organic and biodynamic farming practices and Ngeringa has been certified biodynamic for more than 20 years. They are one of Australia’s original biodynamic winegrowing pioneers. Needless to say, chemicals are never used and Ngerings is 80 percent solar sufficient. They have two vineyards at Mt Barker -The Summit and The Rufus, a total of five hectares which are the centrepiece of their 75 hectare farm. A third vineyard, The Iluma, is just two kilometres away at Nairne.

The Summit Vineyard

At an altitude of 360m, this vineyard on the cooler easterly facing slopes in Mount Barker commands a view of Lake Alexandrina and the mouth of the mighty Murray River in the distance. The vines reliably receive cool air each evening and the soil is a light sandy loam over clay with areas of red ironstone. Select clones of Chardonnay and Pinot Noir are planted here, along with a few clones of Syrah and Viognier.



The Rufus Vineyard

A small planting of Sangiovese, Nebbiolo, Syrah and Aglianico is positioned on the westerly slopes of the Mount Barker Springs property. Distinctly different to the other vineyards due to its aspect, open exposure and tough, lean ironstone soil, The Rufus challenges the vines to produce highly concentrated fruit in minimal quantities. Regardless of daytime temperatures, Ngeringa receives cool evening sea winds blown in from the southern sea over the Murray River.



The Iluma Vineyard

On the northern slope of the Mount Barker summit, at an altitude of 420m, is the Iluma Vineyard, the home of Ngeringa’s most inspiring and exciting fruit. The majority of Syrah and Viognier is planted here, facing west on a lean, textured soil of micaceous schist and ironstone over clay on the Nairne terroir.

Their portfolio of wines is extensive and includes Chardonnay, Viognier and Syrah, Sangiovese, Pinot Noir, Tempranillo and Nebbiolo. Production is around 2,000 dozen, with exports to the US, Canada, Asia and a number of European countries.

During our visit Erinn will lead us through a structured tasting of a selection of Ngeringa wines, with a special treat of some barrel samples and back vintages.

The day will finish with a delicious lunch prepared by renowned Adelaide chef Shannon Fleming (formerly of Orana Restaurant in Rundle Street). The focus of the meal will be on estate grown and very local produce. Wine to have with the meal will be available by the glass or bottle.

Shannon has supplied the following description, which I think gives you a good idea of his approach to his art.....

"I specialise in native, foraged and wild foods and strictly use ingredients when they are in season at their peak. Working with the guys from Ngeringa is pretty much a dream job. The produce is amazing, fresh, picked that morning and I have a good relationship with Andy the grower who lets me know what's around and what's at peak condition that day, hence the menu being very much subject to change and something I will almost come up with on the day."

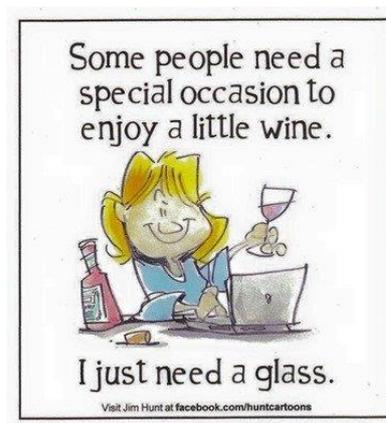
It sounds exciting!! More details are on the Function Summary page. Unfortunately, due to space limitations this function is limited to 50 attendees

Roger King

DID YOU KNOW?

[Sourced from Daily Wine News]

- Australian wine exports continue to set records, with a new high for the average value of bottled wine exports of \$5.74 per litre and exports to China (including Hong Kong and Macau) increasing by 51% for the year to March 2018
- Spanish wineries led the world's exportation of the red stuff in 2017 with sales of 22.8 million hectolitres, according to data released by the Spanish Observatory of Wine Markets. This puts the country ahead of its main competitors Italy (21 million hectolitres) and France (15 million hectolitres).
- Boutique wine makers in the Adelaide Hills of South Australia say a new bottling line with the capacity to package beverages for small producers is a boon for the region. Sidewood Estate has put the finishing touches on its \$4 million winery expansion in the South Australian town of Nairne, which includes one of the most technologically advanced bottling lines in the Adelaide Hills region.
- It is widely assumed that to make a wine lighter in alcohol, all you need do is pick the grapes early. Simple. If only it were. In Sauvignon Blanc, for example, what might taste smooth on the tongue at 13 percent alcohol becomes hard and acidic at 9.5 percent. The grape's mouth-pleasing grassy signature transforms at a much lower alcohol into something more vegetal, to the point of tasting unpleasant.
- The amount of full-time employees involved in the English and Welsh wine industries could rise to 30,000 by 2040, from its current figure of 2,100, according to the latest data by WineGB.
- Just two glasses of wine reduces people's quality of sleep by nearly 40 per cent, new research suggests. Heavy alcohol consumption, which is defined as two drinks a night in women and three in men, reduces people's quality of shut eye by 39.2 per cent, a study found.
- UK wine exports could jump from the current 5% of total production to 25% by 2025, according to Wine GB. The trade body has also forecast that the value of those exports could soar to £350m by 2040.
- Jacob's Creek has announced the release of an exciting new addition to its pioneering Double Barrel range – a Chardonnay crafted in aged Scotch whisky barrels, the first in the world of its kind.
- South Australian Premier Steven Marshall says he wants to avoid an "ongoing feud" between resources companies and community opponents to fracking in a sensitive farmland region where social licence hasn't been granted, and that's why a 10-year fracking moratorium is in place.
- The d'Arenberg Cube has received a prestigious Good Design Award, the highest honour for design innovation in Australia.





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

ORIGINAL ADVERT FOR "THE WINE GUILD OF AUSTRALIA"

Appeared in the "Australian WINE, BREWING and SPIRIT REVIEW" to assure customers that the wearer of the badge was knowledgeable in the product being sold and correct service at the table.

badge of taste

Next time you are buying wine either in a hotel, bottle department or restaurant, look for this badge.

If the attendant, waiter or waitress is wearing it, you can be assured of two things - knowledge of the product being sold and correct service at the table.

The Wine Service Guild was formed in Victoria in 1959 to fulfill a need in the hospitality industry for people who knew something much more than how to pour a beer.

Members have undergone theoretical and practical training plus examinations in all facets of the wine industry from the lightest of table wines through to liquers. Would you like to join the professionals?

Membership Enquiries: Phone (03) 704 6350



GUESS WHAT WE FOUND ON THE CELLAR WALL AT THE REDMAN WINERY COONAWARRA RECENTLY? BACK ON 10/3/1986 THE GUILD VISITED THE WINERY AND BACK THEN THE GUILD PRESENTED THIS PLAQUE TO OUR HOSTS OF THE DAY.





WINE FAULTS AND TAINTS

In the last two newsletters we covered common Oxidative and Reductive wine faults. In this issue we cover some “Additive-related faults.”

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

Sulfur dioxide (SO₂)

Sulfur dioxide is one of two preservatives permitted for use in wine production in most winemaking countries. The other preservative is sorbic acid. Most countries set a legal maximum for the total sulfur dioxide content of wine. In Australia, it is 250 mg/L in total sulfur dioxide in products containing less than 35 g/L sugars, or 300 mg/L in total of sulfur dioxide for other products.

Winemakers add SO₂ to wine to minimise the effects of oxidation and also to inhibit microbiological activity. Winemakers refer to three categories of SO₂: free, bound and total. The free SO₂ is defined as the sum of the unreacted ionic forms, which are the molecular, bisulfite and sulfite forms. The bound SO₂ involves the portion of the bisulfite form which binds with particular wine components (to form bisulfite addition compounds) and which can be released by hydrolysis and/or by heat and distillation. Total SO₂ represents the sum of the free and bound fractions (Sneyd *et al.* 1993). The sulfite form (SO₃²⁻) of SO₂ in wine is the form that reacts with molecular oxygen, however, at wine pH this form is the least abundant. At wine pH, the most abundant forms of SO₂ are the molecular (SO₂) and bisulfite (HSO₃) forms. Neither of these forms reacts with oxygen, however, molecular SO₂ does react quickly with hydrogen peroxide (H₂O₂). This reaction is responsible for the removal of H₂O₂ produced by the reaction of oxygen with polyphenols and the retardation of acetaldehyde formation and browning in wines. In addition, it is the molecular form that is responsible for the anti-microbial effect of SO₂ and is the form that we can smell when too much is added.

Sulfur dioxide has a pungent penetrating aroma which reacts strongly with receptors in the nose causing sneezing and often a choking sensation – a high content of free sulfur dioxide can be life threatening to a small proportion of asthmatics. A content of free sulfur dioxide up to 15 mg/L has no adverse sensory effect.

Diacetyl

Diacetyl (2,3-butane dione) can be produced by both yeast and bacteria, and at low levels (1–4 mg/L) can add complexity to a wine by imparting ‘buttery’ or ‘butterscotch’ characters. At high levels (>5 mg/L) the aroma might be considered objectionable, such that the wine might be regarded as defective.

The amount of diacetyl produced by yeasts is typically less than 1 mg/L, which is below the sensory threshold. Bacterial production of diacetyl during malolactic fermentation (MLF) represents the primary source of this compound and arises mainly from catabolism of citric acid. Under winemaking conditions, this generally occurs after all of the malic acid has been converted.

Formation of diacetyl is dependent on a number of factors, including the bacterial strain, the oxygen (O₂) tension of wine (increase in O₂ concentration favours the oxidation of α-acetolactate to yield diacetyl), the citric acid concentration and temperature.

Geranium

Geranium aroma is attributable to the ether 2-ethoxyhexa-3,5-diene, which has an odour reminiscent of crushed geranium leaves. This compound has a reported threshold of 100 ng/L and its formation is the result of metabolism of sorbic acid by lactic acid bacteria (LAB). Sorbic acid (another wine preservative) is a short-chained unsaturated fatty acid and is widely used as an anti-fungal agent in sweet wines at bottling. Whilst sorbic acid is generally effective in the inhibition of *Saccharomyces* yeast, it has little activity toward *Dekkera/Brettanomyces* and *Zygosaccharomyces* yeast, or LAB or acetic acid bacteria.

Due to the relatively low pH of wine, some LAB are able to reduce sorbic acid to sorbyl alcohol, which undergoes rearrangement to yield the alcohol 2,4-hexadiene-1-ol. This alcohol is able to react with the ethanol present in wine to produce 2-ethoxyhexa-3,5-diene, which imparts the ‘geranium note’.

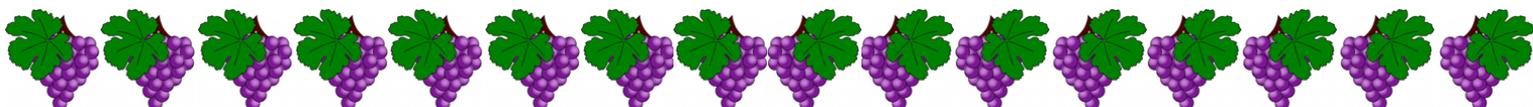
Reference

Sneyd, T.N.; Leske, P.A.; Dunsford, P.A. How much sulfur? Stockley, C.S.; Johnstone, R.S.; Leske, P.A.; Lee, T.H. eds. Proceedings of the eight Australian Wine Industry Technical Conference; 2529 October 1992; Melbourne, Victoria. Australian Wine Industry Technical Conference Inc., Adelaide, SA, 1993: 161166.

DO YOU REMEMBER WHEN?

For those who like to reminisce, in the last issue of The Grapevine we summarised our functions from 2013-2017. In this issue we cover 2008-2012. Personally, I will never forget the brilliant tasting and after-lunch talks by Ben Potts and John Glaetzer, an icon of the wine industry, at The Winehouse in Langhorne Creek. During this period we had two tours to Clare and I remember how Jane Mitchell's recipe for Tandoori Chicken was in demand from the ladies! What are your memories? How about the visit to the spectacular K1 Cellar Door at Kuitpo hosted by Shane Harris and Bec Hardy.

Year	Month	Region	Function summary
2008	February	Adelaide Hills	Leabrook Estate
	April	Various	Tasting of Adelaide Wine Show Dozen, Waite Institute
	June	Various	Tasting of wines from Blackwood Winemakers and Brewers Club
	August		AGM, Duke of Brunswick Hotel, Speaker Manny Noakes
	October	Barossa	Ross Estate
	December		Xmas lunch, Royal Coach Motel
2009	February	Clare	Crabtree, Stringy Brae, Mitchell
	April		Varietal Tasting conducted by Leigh Francis, AWRI
	June	McLaren Vale	Fox Creek hosted by Scott Zyrna
	August		AGM, Duke of Brunswick Hotel, Speaker Anton van Klopper
	October	Langhorne Creek	Lake Breeze Wines hosted by Robyn and Greg Follett
	December		Xmas lunch, Royal Coach Motel
2010	February	Adelaide Hills	K1 by Geoff Hardy, Hosted by Shane Harris and Bec Hardy
	April		Theme Tasting conducted by Geoff Cowley, AWRI
	June	Barossa	Langmeil Winery
	August		AGM, Cathedral Hotel, North Adelaide
	October	McLaren Vale	Paxton Wines
	December		Xmas lunch, Royal Coach Motel
2011	March	The Grampians	Seppelt, Grampians Estate, Bests, Montara, Mt Langi Ghiran
	April	Adelaide Hills	Pawn Wine Co at Glen Ewen Estate; Tom Keelan host
	June	Various	Koppamurra Wines
	August		AGM, Adelaide Sailing Club
	October	Langhorne Creek	The Winehouse; John Glaetzer & Ben Potts hosts
	December		Xmas lunch, Caledonian Hotel, North Adelaide
2012	February		White Wine Experience conducted by Andrew Yap
	April	Barossa	Hentley Farm
	May	Clare	Jim Barry, Greg Cooley, O'Leary Walker, Stone Bridge
	June	McLaren Vale	Wirra Wirra Wines
	August		AGM, Adelaide Sailing Club
	October	Adelaide Hills	Golding Wines
	December		Xmas lunch, Snooty Fox, North Adelaide



WINE TASTING AND LUNCH

at

NGERINGA WINERY

119 Williams Road

Mount Barker Summit

10:50 for 11:00am Sunday 17 June 2018

Hosted by Erinn Klein, owner-winemaker

STARTERS

Shannon says "Expect lots of veg, pickles, good sourdough bread with my own cultured butter to start"

MAIN

Ngeringa-raised lamb cooked over fire, marinated with local native ingredients.

TO FINISH

Selection of small-batch cheeses from Woodside Cheesewrights

\$45 Members \$55 Guests

[Limited to 50 attendees]

RSVP to Brian Longford by 4pm, Friday 8 June 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.

Date	Activity
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
11-12 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
30 September 2018	National Amateur Wine & Beer Show Public Tasting, Waite Campus Univ of Adel
October 2018	Coonawarra Cabernet Celebrations
13 October 2018	Gourmet dining in Coonawarra

WINE GUILD FUNCTIONS FOR 2018

Date	Function
17 June 2018	Winery Visit, Ngeringa Vineyards, Mount Barker
12 August 2018	Annual General Meeting, Lambert Estate, Angaston
14 October 2018	To be advised
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 @ \$45 pp Amount \$ _____

No. of Non-Members attending @ \$55 pp Amount \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 8 June**. 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.

