



The Grapevine

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

Volume 165 July 2018

Publisher: Roger King Editor: Peter Rawlins



PRESIDENT'S REPORT

Who would have thought that a cold winter's day could be so well spent? Our winter day's trip to Ngeringa Vineyards proved to be a great day to taste some good wines, enjoy the fruits of locally grown produce and as usual enjoy good company. It has really encouraged me to get out more during our cold and sometimes wet winter days. Our day at Ngeringa was successful in all respects with most of us learning more about wine and winemaking. We were even provided with some entertainment, unintentionally provided by Brian. We are very thankful that he is OK with no noticeable aftereffects that we are aware of.

I have the pleasure of announcing some new members, all of whom were guests at our last function. The committee has approved the membership of Helena Runge, Nadezda Glazkova, Karen Wright, Matthew Daly and John Parker. Margo and Rolf Breyer, guests of Sue and Sandy MacGregor have also indicated that they would like to join. A warm welcome to all of you and I hope you have many happy years associated with the Guild. Our new members will be formally introduced to the members at the next meeting they are able to attend.

Those members who attended the wine regions tour in May would remember James Freckleton who joined us on the bus and gave us information about the Wattonbully region. James has offered to conduct a wine tasting for any members and friends who may be passing through the region in the future. His contact information is available from Roger if you can't find it on the web.



The next function, 12 August, is our AGM and lunch to be held at Lambert Estate in the Barossa Valley. This is a change from other years where we have held our AGM at a hotel or similar venue. There will be a wine tasting instead of a guest speaker. I have been very impressed with what Lambert Estate has to offer and I hope you will make the trip to the Barossa to join us. I know you won't be disappointed and if it is cold I am sure you will enjoy the open fireplace in the eating area. Please don't be put off by the AGM as I have never known it to take longer than 30 minutes.

Arrangements with our venues tend to vary from place to place. In the case of this visit we need to inform them of firm numbers about a week earlier than usually so please pay close attention to the due date for notifying your attendance. Guests are welcome but if there is an issue with high attendance numbers members will be given preference as the function includes our AGM where financial members have a vote on committee membership etc.

At the last committee meeting it was passed that the membership subscription fee would be \$30 per member for the 2018/19 year. Payment is now due and we ask that members make payment before the AGM. Details are page 7 in this newsletter.

Finally, just a reminder to all members to consider joining the committee.

Pete Rawlins



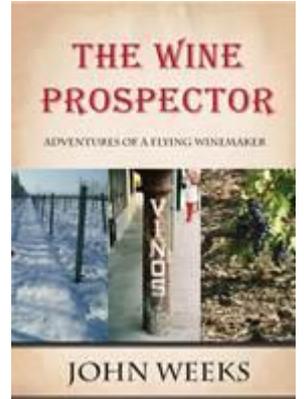
PRESIDENT'S ANNUAL REPORT

Another successful Wine Guild year with all functions well supported. Thank you to all members and in particular the committee members who, as usual, did all in their power to ensure the Guild and its events ran smoothly. Thank you to Di who is always the best support a person could ask for.



This year, Roger King, in his capacity of Vice President, continued to do the bulk of the behind-the-scenes organizing. His main role as functions organizer ensured we had all the details of our functions well sorted so that nothing was left to chance. Along with that he took on the role of publishing the newsletter. There were times during the year when my attention had to be elsewhere and I am thankful that Roger was able to fill any gaps created by this. Carol Seely continued her efficient approach to her Secretarial role and gave us interesting reads as she reported on all functions and was the editor of this year's Three

Wine Regions tour report. Where would we be without Brian Longford as our long standing Treasurer? We thank him also for being our Attendance Contact Person which sometimes can be a little frustrating. Philip Harris continued in his roles as Guest Liaison and Archivist. This year Philip has taken on the task of archiving all Guild documents, photos and cuttings in Dropbox (in the Cloud) as well as backing up on a computer and an external drive. Jeremy Begg has continued in his role as Webmaster. Alison Ager provided input into the design of handouts and a new pamphlet (along with Philip) as well as being on the Three Wine Regions Tour planning group with Roger, Philip and me. Thank you to Tom Olthoff who has continued in his non-committee role as functions photographer. My sincere thanks go to all involved for their support and contributions this year.



The Guild continues in a strong financial position ending the financial year within approx \$100 of the balance twelve months ago. Once again our insurance is our largest expense followed by that which we spend subsidizing members' costs at our functions. Full details of our finances are in the audited financial statements that will be formally presented at the AGM.

I believe that the more we learn about wine the more we enjoy it. Each function has provided us further knowledge and understanding about wine and winemaking, due to our function hosts being so willing to share information about their craft. Even though, this Guild year, we haven't had a specific education event we have still learnt so much about viticulture, winery processes and wine making. All of this has been shared with us, with great passion and a love of the industry. A big thank you to all our hosts for making us feel so welcome and ensuring we have had great wine experiences. It would be remiss of me not to mention that our members have enjoyed some special wine tastings throughout the year. Many of our wine-tastings at the various venues have been very generous and have included high end wines which have not necessarily been on the normal cellar door tasting list. We have also enjoyed vertical tastings, tastings of museum wines and barrel tastings of new vintage wines.



Our functions over the last twelve months started with our AGM at the Flagstaff Hill Golf Club in August 2017. This was a great venue with views over-looking the golf course. We were treated to good food and excellent service. Our after dinner speaker was the entertaining, 'Wine Prospector', John Weeks.

October 2017 saw us at Bent Creek Vineyards at McLaren Flat. The day started with a structured wine tasting, followed by our lunch underneath their large verandah. It was very easy to settle in for the rest of the day as their family and friends showed our members what good hospitality is all about.

Our Christmas function was held in December at the Public Schools Club. Surrounded by traditional 'Club' décor we were there to enjoy each other's company and have fun with a quirky quiz. This venue has taken our fancy and we will head back there for our Christmas event this year.

February each year has the potential to be hot, so there is always an issue with selecting a venue where we can beat the heat. Our choice of Murray Street Vineyards, Greenock, proved to be a wonderful venue as we settled into the function room, which was originally part of the old winery. We were treated to a structured tasting including two vertical tastings. The meal provided by Barossa Country Kitchen definitely had the 'wow' factor.



Instead of holding an April Function, Guild members engaged in our Three Regions Winery Tour to the Padthaway, Wrattenbully and Coonawarra regions, 1st to 4th May 2018. Forty members made the trip, with most finding accommodation at the Big4 Park at Naracoorte. The trip started with a wine tasting and meal at Raidis on the first evening. For the next three days we toured around on a bus enjoying tastings and lunches at various venues and wineries. These included Henry's Drive (tasting wines from a variety of Padthaway producers and wineries), Schultz Stone Hill Cave (tasting a range of wines from various producers and wineries in the Wrattenbully Region), Redman Wines, Chardonnay Lodge, Wynns Coonawarra Estate, Zema Estate and Penley Estate. We were extremely well looked after wherever we went and we thank all concerned for their hospitality, friendliness and generosity.



Up to the Adelaide Hills to Ngeringa Vineyards in June, 2018, for our last function of this Wine Guild year. Here we were treated to some excellent educational input whilst have a tasting of their extensive range of wines. This included some vertical tastings to compare vintages, some barrel tastings, and tastings from the "Egg". Under the cover of a marquee and sitting close to some patio heaters we snuggled in for a chef-prepared lunch created from organically grown produce from the Ngeringa estate.



Until a couple weeks ago we only had one new member this year, Scott Rawlins, who brought our numbers to 69. In the last couple of weeks he has been joined by five other new members, being Helena Runge, Nadezda Glazkova, Karen Wright, Matthew Daly and John Parker. We wish all these members a successful and long association with our Guild. It has been suggested that we also need to encourage younger persons to join to ensure the longevity of the Guild. Perhaps the creation of a Facebook presence could help with that.

I thank all members for having me as President, 2017-18, and wish the incoming President all the best.

Pete Rawlins

Upcoming Functions

After our AGM and lunch at Lambert Estate on 12 August we have two more functions for the remainder of the year. Why not put them in your diary now! Function dates for 2019 will be in the next newsletter.

14 October – Tour, tasting and lunch, Bleasdale Vineyards, Langhorne Creek

I am sure Bleasdale is a label familiar to most members. Over the last 10-15 years we have visited Lake Breeze (twice) Brothers in Arms, Bremerton and John Glaetzer & Ben Potts (at The Winehouse) at Langhorne Creek but we have not visited Bleasdale! Full details will be in the next newsletter.

9 December – Christmas Lunch, Public Schools Club, Adelaide

Rest assured, no "Alternate drop" this year!! It's always a great social day. Full details in due course



LAST FUNCTION REPORT – NGERINGA VINEYARDS



It was gloomy, cloudy, cold, wet, miserable and just not a very nice morning at all. It was, therefore, with a heavy heart that I pointed the car in the direction of Mt Barker and trudged along to our June function. It was so miserable a day, in fact, that I had the world's supply of "keep me warm" gear with me. I've known polar expeditions to be less well equipped than I was!



Our destination was Ngeringa – by the way, the "g" is silent (the first one, that is – the second one is hard) – which is located in the area just east of Mt Barker known as Mt Barker Summit. As we neared our destination the weather closed in even more, to the point where I worried about getting lost in the gloom – something that would have been a particular problem, given that about half of the Guild seemed to have formed up on my tail in the last few kilometres or so. In fact, I think that if I'd become lost then half the seats at lunch would have been empty!



Anyway, history records that we made it – and in good time too. Something not achieved by the day's organiser; whose GPS had placed him into something of a geographical void for a short while. Perhaps he should have followed me also!

Anyway, our President, Pete, stepped in and got the proceedings off to a fairly timely start. After a brief bit of Guild admin and introductions to our guests on the day – we had six, which was rather a good effort – we ran through the list of apologies. This latter took no small amount of time as our members had been particularly conscientious about putting in an apology if they weren't going to attend – something we've been trying to encourage of late so well-done everyone.



Anyway, Roger had arrived by now and without much further ado had introduced us to Erinn Klein, winemaker and co-founder (with wife Janet) of Ngeringa. Erinn began by introducing us to the winery and their philosophy. I was particularly moved by an early statement of Erinn's which went along the lines of their role being to "guide" the sugar, juice and yeast into wine. It's a lovely way to put it, reminding me (at least) that you can squash grapes and end up with plonk ... and then there's wine!

Anyway, Erinn spent a lot of time talking about "organic" and "bio-dynamic" and I think it's fair to say that not many (if any) of us knew the difference between the two. A lot of spirited questions ensued, allowing us to get a bit of an insight into the subject. Mind, there's certainly a lot to it all – and it became clear that being bio-dynamic is more than just avoiding synthetic chemicals. In fact, quite a lot of time is consumed in meeting the requirements; as I recall, Erinn mentioned something like



15 or 16 hand passes per year through each and every row of the vineyards. That sort of commitment would have to be reflected in the price of the wine, putting the bio-dynamicist behind the eight ball from the start; but I assume, at the end of the day, there is a suitable market for the product. Mind you, it was clear that Erinn has an amazing passion for the land so I suspect Ngeringa would do it anyway - just because they want to!

Anyway, further information was forthcoming – I'd never have previously thought of such things as planting vine rows closer together to allow less sunshine through the canopy to, in turn, create a cooler microclimate at ground and root level. Despite my best efforts, I seem to learn something at every Guild function! More information led to more questions, of course, and discussion became spirited. Until, eventually, one of our members managed to find the key question, "Is it time to taste some wine yet?"

Well, it was! We started to work our way through some of the Ngeringa portfolio, with a very substantial mix of barrel samples, museum wines and current releases. Generous tastings, too – as evidenced by the fact that Erinn had to run off more than once with his barrel sampling tools to bring forth more quantity of the previously drawn nectar.



Throughout all this, the vineyard cat, who apparently thought he was a dog and acted accordingly, inquisitively moved amongst us to see what was happening in his territory. They say that curiosity killed the cat and, in this case, that very nearly happened when he managed to get in between one of our Members and the wine; becoming squashed underfoot in the process. That cat was at least 500 yards away before I could even finish saying Jack Robinson. Come to think of it, he'd have probably been that far away even if I hadn't said Jack Robinson.

Anyway, back to the wine. One of the most interesting things to happen on the day was a comparative tasting of two identical wines (yep, that sounds silly even to me).

Well, they started out the same way, anyway. It was the current vintage Chardonnay to which I refer. This had been prepared in the usual fashion but some of the immature wine had been placed in barrels and some into concrete "eggs". I've seen "eggs" before on other Guild visits and I recall even having tasted samples from them. However, never had I compared the same wine maturing in an egg with one that was maturing in an oak barrel. The contrast was remarkable; especially bearing in mind



that we are talking about current vintage and it could therefore have had no more than three or four months in its respective containers. Finally, it would be remiss of me if I did not mention the opportunity we had to taste the 2005 Shiraz – the first, ever, vintage of Ngeringa. What a privilege!



Throughout the tasting, Erinn continued to entertain us with facts and anecdotes but also, importantly, left us opportunity to talk about the wine amongst our immediate neighbours.

In this way we were brought neatly up to the time appointed for lunch. We relocated, then, to the specially assembled marquee where the wood oven at the end and the smattering of patio heaters made a brave attempt to keep the weather at bay. They came close but I have to admit that I kept my arctic survival suit on just in case.



Like the wine and the winemaking, lunch was also very special. The chef, Shannon Fleming, made a lunch focussed on estate grown and very local produce. He prides himself on specializing in native, foraged and wild foods and uses only ingredients that are in season and at their peak. He had advised, prior, that the menu would be something that he would almost come up with on the day and, in exactly that spirit, the promised "Ngeringa-raised lamb" actually came from a cow! Whatever the basic ingredient, I'd be happy to use any or all of the words "interesting", "different" and "delicious" to describe the meal. Also, with three courses, I don't think anyone would have gone home hungry.



We were even introduced to Shannon, who told us a little about the meal he'd prepared for us that day – what a great personal touch.

There remained only for Pete to record our formal vote of thanks and another great Guild event drew to a close. During those closing remarks a comment was made, I forget by whom, which, for me, summed up the day beautifully:

"It's all about the wine and the food."

Wines Tasted:

2018 Chardonnay (Concrete Egg Sample)	2015 Chardonnay
2018 Chardonnay (Barrel Sample)	2009 Chardonnay
2018 Pinot Noir (Barrel Sample)	2015 Pinot Noir
2018 Shiraz Viognier (Barrel Sample)	2015 Shiraz
2018 Shiraz (Barrel Sample)	2005 Shiraz
2016 Chardonnay	



NEXT FUNCTION – AGM, TASTING and LUNCH, LAMBERT ESTATE VINEYARDS



Our next function, being the Annual General Meeting and lunch, will be held at Lambert Estate. This is a relatively new winery situated near Angaston in the Barossa Valley.

The Lambert family wine story started in the 1990's when Jim Lambert was visiting Australia on business and he discovered the vineyards in the Barossa hills that would become Lambert



Estate. His son, Kirk, who moved with Jim and his wife Pam, from Wisconsin, USA, studied winemaking at the University of Adelaide. There he met Vanesa, and now married,



they bring their American and Peruvian backgrounds, along with their individual expertise, to the making of Lambert Estate wines.

Kirk and Vanesa craft their wines by matching vines to subtle soil and climate differences ensuring their wines express the potential of the estate grown grapes whilst blending traditional winemaking with modern techniques.

The winery facility, with its first vintage in 2015, is state-of-the-art and sets new standards in winemaking. It also includes a high quality cellar door and eating area with wonderful views over the vineyards. They produce a number of white and red wines, including Shiraz, Riesling, Chardonnay, Cabernet Sauvignon, Zinfandel, Tempranillo, Grenache, Mourvedre, Merlot and Viognier. Lambert Estate wines are available only at the Cellar Door and at selected restaurants. A significant proportion



of production is exported to markets including the US, Canada, Germany and China.



I am sure everybody is going to enjoy the ambience whilst tasting excellent wines and partaking of our chef-prepared meal. Note that some wine to accompany lunch is included in the function fee. With a subsidy of \$10 per person we believe this is great value at \$45 per person!

The Business Part – The AGM

The main formalities for the AGM are the presentation of the accounts of the Guild for approval, election of the Committee for the coming year, election of the Auditor and the conduct of any other business for which due notice has been given. This usually takes no more than thirty minutes. Note that in order to vote at the AGM you must be a financial member for the 2017-18 year.

Election of the Committee

The Committee consists of a President, a Vice-president, a Secretary, a Treasurer and three Committee members. All committee positions become vacant at the AGM and the Committee for 2018-2019 will be elected in accordance with the Constitution. If you would like to nominate for a position please complete a Nomination Form (which will be sent to all members by separate email) and bring it to the AGM or post or email to Pete Rawlins (details below). Forms will also be available on the day.

Presentation of accounts

The Audited Financial Statements will be sent to members by separate email and any questions you may have can be answered at the AGM.

Other business

The Constitution states that "...any other business of which notice has been given at least seven days prior shall be transacted". Therefore if you would like to raise any items please ensure that Pete Rawlins receives them before 5 August. Our Constitution can be downloaded at <http://www.wineguildsa.com/membership.php>

Proxies

If you wish to nominate a proxy to vote on your behalf please complete a Proxy Nomination Form (which will be sent by separate email) and have it brought to the AGM, or post it to Pete Rawlins. Note that the Constitution requires that a member can hold no more than one proxy.

Pete's contact details are: rawlinsp@internode.on.net; 10 Chaffey Common, Northgate, 5085

Pete Rawlins

Subscriptions for 2018-19 are now due!!!



At the last Committee meeting subscriptions for 2018-19 were set at \$30 per person.

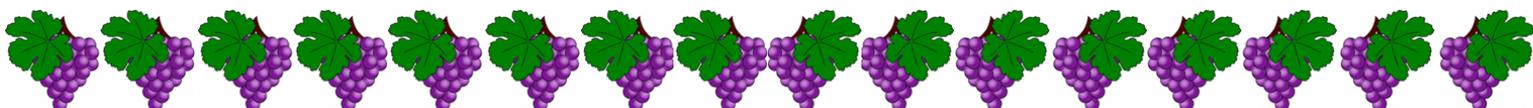
This is the same as last year

Please either EFT your payment to the Guild Account (see Attendance Slip in this Newsletter for details) or post your cheque or money order (made to Wine Guild of SA) to Brian Longford at 32 Cottenham Rd., Banksia Park, 5091

DID YOU KNOW?

[Sourced from Daily Wine News]

- The d'Arenberg Cube has received a prestigious Good Design Award, the highest honour for design innovation in Australia.
- The \$1.43 million project conducted by the Tasmanian Institute of Agriculture, funded by Wine Australia with in-kind support by Central Science Laboratory and several winemakers, is studying different techniques to speed up the maturation process and improve its quality, which could save winemakers time and money.
- Storing wine on its side won't prevent corks drying out, and may even accelerate their degeneration, according to Amorim's director of R&D, Dr. Miguel Cabral. During a recent discussion in Portugal, Cabral said that the headspace of a sealed bottle of wine was so moist that there was no need to place bottles on their side to keep the cork damp. "The cork will never dry out with almost 100% humidity in the headspace, so it is a myth that you need to store a bottle on its side," he said.
- Researchers at the University of Adelaide in South Australia have developed a polymer for soaking up methoxypyrazines in Cabernet Sauvignon, a compound known to produce an undesirable green capsicum aroma.





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

A visit to D.A.Tolley 1978

"A picture says a thousand words"

Quite often after the winery tour/tasting, a BBQ luncheon was provided and cooked by members and enjoyed in the grounds on your own picnic table and chairs. "Different to today's expectations"



R Barnes presenting the "Guild Shield" to Mr Reg Tolley, as a gesture of thanks for hosting the Guild.



"HAVING FUN IN THE SUN"



**ANNUAL GENERAL MEETING,
WINE TASTING AND LUNCH**

at

Lambert Estate Vineyards

55 Long Gully Rd, Angaston

Sunday 12 August 2018

Commencing 11:00 am sharp

Including a hosted tasting of Lambert Estate wines and lunch

No BYO wine please

Some wine to accompany lunch is included

ENTRÉE

Warm-cured Tasmanian Salmon

with ponzu dressing, confetti radish, tatsoi & horseradish mung cream

OR

Parsnip and Potato Moussaka

with smoked eggplant, tomato and candied olive

MAIN

Rolled Pork Belly

with cabbage, house ricotta, rhubarb, sunflower seeds and crackling

OR

Slow cooked Lamb Shoulder

with zucchini, watercress, smoked tomato and yoghurt

\$45 Members \$55 Guests

RSVP to Brian Longford by 4pm, Monday 30 July 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
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
12 August 2018	Annual General Meeting, Lambert Estate, Angaston
14 October 2018	Bleasdale Vineyards, Langhorne Creek
9 December 2018	Christmas Lunch, Public Schools Club, Adelaide

WINE GUILD OF SA COMMITTEE CONTACTS 2017-18

	Position	Home phone	Mobile	Email address
Pete Rawlins	President		0400 115 249	rawlinsp@internode.on.net
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
Philip 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 Monday 30 July**. 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.

