



## PRESIDENT'S REPORT

*A new Wine Guild year ... a new Wine Guild President!*

At the recent AGM held at Lambert Estate Winery, I was elected President for the next 12 months. The rest of the Committee are as follows:

Roger King – Vice President and Functions Coordinator  
Brian Longford – Treasurer  
Carol Seely – Secretary  
Alison Ager – Grapevine Editor and Web Site  
Philip Harris – Membership and Archives  
Gillian Trainor – Committee Member



As you can see, there are few changes from previous years giving us the continuity which should ensure a consistently high standard of activities for our Guild. The rest of this calendar year is already planned and largely locked in, starting with a visit to Bleasdale in Langhorne Creek. Bleasdale is one of the oldest vineyards in SA but they haven't sat still and their winemaker, Paul Hotker, was recently named "2018 Halliday Winemaker of the Year". Based on a recent visit by my wife Wendy and I, and knowing what Roger has arranged with the winery, we should have a very good day there next month. You will find the Notice of Meeting for this function elsewhere in this Grapevine.

Behind the scenes, Alison Ager has been working on a promotional flyer which is looking very good and should soon be ready for distribution. Our intention is to have these displayed in various venues around the state including a selection of wine shops and wineries where discerning palates are to be found. Our expectation is that we can introduce ourselves to a new generation of wine lovers.

In the next issue of the Grapevine we should be in a position to give you further details about activities for 2019. This will include our "educational" function for April and preliminary information on the regional Tour (likely to take place about 12 months after you read this).

In the meantime, thank you for granting me the opportunity to take the reins for the coming year and please feel free to drop me a line if you have any comments – positive or otherwise – which you think need to be brought to my attention.

**Jeremy Begg**

### Upcoming Functions for 2018

#### **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!

#### **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 the next newsletter.



## LAST FUNCTION REPORT - AGM, TASTING & LUNCH, LAMBERT ESTATE VINEYARDS



Whoa! I'm a bit scared of dogs and that one is just a bit too close for comfort. Actually, it's also just a bit immobile. Wait a bit ... it also seems to be made of hessian! So began a day of "creature spotting" at Lambert Estate. Wait; maybe I've got a bit ahead of myself.

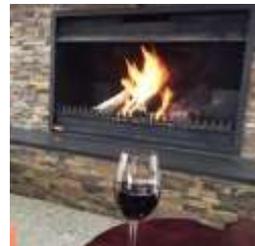


AGM day. Well, what can you ordinarily say about an AGM that hasn't already been said by other people who, quite frankly, ought to have a bit more respect? Anyway, this AGM promised to be different. Very different.



Firstly, it was going to be held in a winery ... good start. It was going to include a wine tasting ... excellent follow up. It was going to include a meal at the winery restaurant ... the cherry on top! It was going to be held at ... Lambert Estate – and that's where I saw the hessian dog and, fortunately, brings me back to where I was when I started this report. We'd arrived at the venue and, upon alighting from the car, the first thing we saw was a dog made of hessian – and quite realistic, too.

Having got over the fact that the dog wasn't real we sallied forth to the upstairs restaurant, where we were greeted not by hessian dogs but lovely polished natural timber tables, sweeping vistas and, importantly given the weather, roaring open fires. This particular AGM was not at a BYO restaurant so I was happily able to forsake my usual seating strategy (next to anyone with a decent bottle of wine) and fall back to Plan B (next to the open fire). An excellent place to sit – even though at one point, when the fire was "stoked", it was somewhat reminiscent of our visit to the glass bottle factory.



In due course, the day settled into its pattern for the day. Firstly, we had introductions and welcomes from our current President, Pete Rawlins followed by the opportunity to welcome two new Members – Karen Wright and Nadia Glaskova. I hope both new members have a long and happy association with the Guild. Following this, we immediately got



down to dealing with the supposed purpose of the day – the AGM. Rather than bore you with the details of the AGM I'll summarise that elsewhere and, instead, bore you with the story of our tasting and meal.

So, with the AGM out of the way, we were introduced to Jim Lambert, the owner of the facility and, according to him, the CTO (Chief Tasting Officer). Jim immediately proved to be a relaxed and erudite presenter as he related the history of how he, an American, ended up retiring into a winery and restaurant in the Barossa Valley. He outlined the bureaucracy overcome to even be there (five years!! for building approval, another two to be allowed to serve food) to the "green" philosophy (solar power, water capture and retention, etc). From that hesitant start in 2003 Lambert Estate now grows 12 varieties of grape and produces 17 wines – some of which I was hoping to get to taste.



And that's where Deb came in. Deb was the member of the Lambert team who would lead us through the tasting. So, as a couple of the seemingly endless members of staff came along pouring tasters, Deb provided information on the making of the wine and notes on the individual characteristics. (Oh, and we were also given copies of some very comprehensive tasting notes on each of the wines presented.)



In this fashion, we steadily worked our way through a fair proportion of that Lambert portfolio - including a couple of vertical tastings of their back-vintages. Deb proved to be knowledgeable on her subject and was able to answer our questions with apparent ease.

In this rather pleasant fashion we passed the time until the first course of lunch arrived – accompanied by a generous serve (I couldn't use the word tasting, here, as it would not accurately describe the quantity) of a wine matched to the food. And oh, what food! It was divine.

We managed another "taster" in between courses. Then, when the main course arrived, it too, was accompanied by a generous serve of another wine matched to the food. By the way, the main course had to fight valiantly to beat the entrée – it managed, in my opinion, but it was a close run thing.



And it still wasn't over! We were presented with a taste of dessert wine and were even invited to retire to the main area to taste other wines in the portfolio, should we be inclined.

I should record somewhere, and it may as well be here, one "unusual" aspect of the day – that being the almost pathological fervour with which the Lambert staff removed then replaced our glassware. I can scarcely think of any other occasion where I have, personally, gone through so many glasses. Of course, that's not a negative comment at all, indeed, all praise to Lambert. But I couldn't help but wonder if they also had shares in a glass washing company somewhere.

By now, all that remained was to offer the formal thankyou to Jim and the team, make our purchases, and head off to spot some more of that "wildlife" dotted around the place.

So, Lambert Estate, home of great wine, great food, excellent ambiance, and beaucoup imitation wildlife. I'll summarise Jim's closing remarks, "Come again ... ask for Jim". I certainly hope to do just that.



#### Wines Tasted:

2017 The Prologue Sparkling Pinot Noir

2018 Nordic Frost Riesling

2013 Nordic Frost Riesling

2011 Nordic Frost Riesling

2014 Thoroughbred Cabernet Sauvignon

2012 Thoroughbred Cabernet Sauvignon

2009 Thoroughbred Cabernet Sauvignon

2013 The Commitment Shiraz

The Chocolatier (dessert wine)

With the entrée (either):

2015 Thousand Words Chardonnay

2017 Mustang Sally Shiraz

With the main course (either):

2015 Complicit Merlot

2012 Three's Company GSM

#### OH! AND THE AGM

Well, the AGM happened – much as it usually does and much as it was expected to. If you're particularly interested in what was said and when they said it then feel free to ask me for a copy of the Minutes. Alternatively, you can wait until next year's AGM where a copy will be provided to all members. By the way, I was elected Secretary. Now there's a **sentence** – in more ways than one!

The committee for the coming Guild year is detailed in the President's Report on Page 1.

Wish us luck ...

**Carol Seely**



## NEXT FUNCTION – WINERY TOUR, TASTING AND LUNCH, BLEASDALE VINEYARDS



Our next function, on 14 October, is a visit to Bleasdale Vineyards, an iconic winery of the Langhorne Creek wine region.



Our visit will include a winery tour, tasting and a delicious buffet lunch in the No 4 Bond Room, provided by Peechabella Catering. Our tasting will generously include some back vintages and some wine to accompany lunch is also included. A generous 15% discount off cellar door prices will apply to take-home purchases. At \$40 for members this is outstanding value!!

Our tasting will be hosted by Senior Winemaker and 2018 James Halliday Winemaker of the Year, Paul Hotker. Also hosting us will be General Manager, Martin Strachan and Brand Ambassador and 5<sup>th</sup> Generation family member, Robbie Potts. A great privilege. I don't think Paul will mind me saying he had a rather unconventional path to winemaking (summarised below)!

- 1990 - Jackeroo in the Western Pilbara
- 1991 - Vineyard / vine nursery hand in the Swan Valley and Margaret River
- 1993-94 - Bicycle courier / messenger in Perth and Sydney due to thumb injury that meant he could no longer prune vines!
- Bicycle mechanic and assistant manager for a major bicycle company in Amsterdam
- 1997 – Returned to Sydney, then to Perth
- 1998 - Casual vineyard hand at Voyager Estate. Viticulture studies Margaret River TAFE
- 1999 - Enrolled at the University of Adelaide Waite Campus, initially studying viticulture, but then changing to oenology. Worked at a number of SA wineries
- 2003 - Viticulturist and assistant winemaker in Marlborough New Zealand
- 2006 – Appointed Vintage Winemaker, Richmond Grove, Barossa Valley
- 2007 – Appointed Senior Winemaker, Bleasdale Vineyards



Bleasdale has one of the most diverse portfolios of wines in Australia, including whites, reds and fortifieds. In 2017 their 2015 Wellington Road Shiraz Cabernet Sauvignon was the most awarded wine in the Shiraz Cabernet category in Australia and New Zealand, judged from over 750 entries! With a trophy, five gold medals and 95 points from James Halliday, this wine is impressive! Bleasdale has a 5 Red Star rating from James Halliday, with seven of their wines rated 95 points or above in the 2019 Wine Companion. In August Bleasdale was awarded three trophies at the Sydney Royal Wine Show. A testament to the winemaking skills of Paul and his team.



Established in 1850 by Frank Potts, Bleasdale proudly proclaim “168 years and 6 generations of history”. Frank was born on 11<sup>th</sup> July 1815 in Hounslow, England. At the age of nine he joined the British Royal Navy, training as a powder monkey on the HMS Victory to run gun powder from the ship's magazine to the cannons (hence the name of one of Bleasdale’s wines – the Powder Monkey).

During his time in the navy, Frank completed multiple voyages around the world that took him to places such as Portugal, the Middle East, India, China, Australia and South America.

The skills and knowledge that Frank gained during this time was no doubt paramount in the way the rest of his life would play out.

In 1836, at the age of 21 and now skilled as a carpenter, Frank set sail for the new colony of South



Australia aboard the HMS Buffalo. He did many things once in South Australia, including building a number of the first houses in Adelaide and trading salt between Kangaroo Island and Port Adelaide. He was on his way to become the ferry master at the new Murray River crossing at Wellington when he passed through Langhorne Creek. It's said that the town - then nothing more than a crossing over the Bremer River - was under flood at the time and Frank recognised the potential of the region, with its fertile soils and huge red gum trees.



In April 1850, Frank purchased two of the first sections of land in Langhorne Creek and began establishing his property of Bleasdale. He started clearing the land for farming, set to work building a house, and a few years later planted the first vineyards in the region.

And the rest, as they say, is history...

**ROGER KING**

# WINERY TOUR, WINE TASTING AND LUNCH

*at*

**Bleasdale Vineyards**

**1640 Langhorne Creek Rd,  
Langhorne Creek**

**Sunday 14 October 2018**

**Commencing 11:30 am sharp**

**Hosted by Senior Winemaker, Paul Hotker  
Brand Manager, Robbie Potts and General Manager, Martin Strachan**

**No BYO wine please**

**[Some wine to accompany lunch will be supplied]**

## **COLD BUFFET LUNCH**

By Peechabella Catering

*Fresh bread rolls & butter*

*Herb- marinated Grilled Chicken Breast  
with crispy lettuce, olives, eggs and Caper Buttermilk dressing*

*Rare Roasted Fillet of Beef  
on Sliced Asian noodle and crunchy vegetable salad with Thai dressing*

*Pink Potato Salad with pickled red onion and dill*

*Assorted Cheese platter with crackers, nuts, fruit and nougat*

**\$40 Members    \$50 Guests**

**RSVP to Brian Longford by 4pm, Friday 5 October 2018**

**Please advise Brian of any special dietary requirements**

## 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 \$ \_\_\_\_\_

No. of Non-Members attending @ \$50 pp  Amount \$ \_\_\_\_\_

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 5 October**. Make cheques and Money Orders payable to "Wine Guild of SA". Details for EFT payments are as follows: Financial Institution: Beyond Bank, BSB: 325-185, Account No: 03317761, Account Name: Wine Guild of SA Inc.. 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. Please also advise him if you require a vegetarian or other special meal.



## DID YOU KNOW?

The seventh edition of Langton's Classification of Australian Wine was unveiled on 1 September 2018 - Langton's Classification is published every 4 years - to be eligible for inclusion a wine has to have been made for a minimum of 10 vintages and how well a wine performs in an open market - the volume of demand it attracts and the prices it realises.



The first Classification in 1990, included 34 wines - the seventh edition in 2018 includes 136 wines, ranked as Exceptional (22 wines), Outstanding (46 wines) and Excellent (68 wines). South Australia is the most represented state in the classification, with 75 wines (55% of the classified wines). These are dominated by the Barossa Valley (34% of SA wines). Red wines constitute 86% of the total listings.

| State              | Exceptional | Outstanding | Excellent | Grand Total |
|--------------------|-------------|-------------|-----------|-------------|
| SA                 | 13          | 26          | 36        | 75          |
| VIC                | 4           | 12          | 19        | 35          |
| WA                 | 3           | 6           | 7         | 16          |
| NSW                | 1           | 1           | 5         | 7           |
| TAS                |             | 1           | 1         | 2           |
| ACT                | 1           |             |           | 1           |
| <b>Grand Total</b> | <b>22</b>   | <b>46</b>   | <b>68</b> | <b>136</b>  |

In the Exceptional tier, 13 of the 22 wines are from South Australia - of these 13 wines, 11 are red (8 Shiraz), 1 white (Riesling) and 1 is Seppeltsfield 100 year old Para Tawny. In the Outstanding tier, 26 of the 46 wines are from South Australia - of these 26 wines, 24 are red (17 Shiraz/Shiraz blends), 1 white (Chardonnay) and 1 Seppeltsfield Tawny. In the Excellent tier, 36 of the 68 wines are from South Australia - of these 36 wines, 33 are red (17 Shiraz/Shiraz blends), 3 white (Riesling).

### South Australian wines by region by tier

| Region                  | Exceptional | Outstanding | Excellent | Grand Total |
|-------------------------|-------------|-------------|-----------|-------------|
| Barossa Valley          | 4           | 12          | 10        | <b>26</b>   |
| Coonawarra              | 1           | 2           | 10        | <b>13</b>   |
| Clare Valley            | 3           | 4           | 4         | <b>11</b>   |
| South Australia         | 2           | 2           | 4         | <b>8</b>    |
| McLaren Vale            | 1           | 3           | 4         | <b>8</b>    |
| Eden Valley             | 2           | 1           | 2         | <b>5</b>    |
| Langhorne Creek         |             | 1           | 1         | <b>2</b>    |
| South Eastern Australia |             | 1           |           | <b>1</b>    |
| Adelaide                |             |             | 1         | <b>1</b>    |
| <b>Grand Total</b>      | <b>13</b>   | <b>26</b>   | <b>36</b> | <b>75</b>   |

For further information, check out [www.langtons.com.au/classification](http://www.langtons.com.au/classification)



## 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**

### CEREMONIAL LAYING DOWN OF "CONSTITUTION PORT"

36

Australian WINE, BREWING and SPIRIT REVIEW

August 28, 1968

## Australia-wide Importance of Wine Service Guilds' Move

### Progress with Federal Constitution



#### CEREMONIAL LAYING DOWN OF "CONSTITUTION PORT"

To mark the adoption of the Federal Constitution for Wine Service Guilds by the South Australian branch, a 42-gallon cask of tawny Port was laid down at Yalumba Winery, Angaston, in the Barossa Valley. Mr. Garfield Skewes, manager of the Strathmore Hotel, is signing a scroll which will be framed and kept with the cask. Watching are (left), Mr. Harry Garrett (Thos. Hardy & Sons), senior vice-president; and Mr. Alfred Wark, foundation president of the guild in S.A.

"This is indeed a very important step forward for the Wine Service Guilds throughout Australia," said Mr. J. D. C. Nelson, president of the South Australian branch, when adoption of the Federal Constitution was unanimously carried at the sixth annual general meeting of the Guild on Sunday, July 28, at Yalumba Winery, Angaston.

The new Constitution, drafted by the S.A. Guild's foundation president, Mr. A. A. Wark, of Angaston, will provide much needed uniformity throughout the various State branches. "It will mean one badge, one set of rules, one training syllabus, one examination and one aim," said Mr. Nelson.

Mr. Nelson made special reference to the big task undertaken by Mr. Wark in drafting the Federal Constitution. "After a meeting in Melbourne of delegates from Queensland, N.S.W., Victoria, S.A. and W.A., Mr. Wark was invited to take on this important task, and he has done a wonderful job involving many months' work. A draft was subsequently submitted to all States and suggestions for alterations called for. We are convinced that this Constitution will prove

a very good thing throughout Australia and it brings to fruition 10 years of very hard work by a lot of us."

To mark the importance of the occasion, a 42-gallon cask of "Constitution Port" was laid down. It will be kept in the ornamental cask section of the Yalumba winery (next to the journalists' cask). The Port was selected from five different Yalumba samples by Messrs. Nelson, Wark, Harry Garrett, Garfield Skewes, Bill Bock and Gordon Hetherington, who signed a scroll containing signatures of all present at the meeting. This list of signatures will be framed and kept with the cask which bears the following inscription:—

"The wine in this cask was selected and laid down at the Annual Meeting of the Wine Service Guild, S.A. Branch, held at Yalumba, Angaston, on the 28th July, 1968, to mark the adoption of the first Federal Constitution of the Wine Service Guilds of Australia by the South Australian Branch."

It was also stated that the cask would be opened at the annual general meeting in 1983 when the 250 bottles of Port

drawn from the cask would be distributed to all those then present.

Mr. W. Bock (S.A. Hotel), junior vice-president of the Guild, thanked Yalumba for their hospitality and for providing the cask of Port, and expressed special thanks to Mr. Wark for the years of stout help he had given the Guild, culminating in the drafting of the new Constitution. Mr. Harry Garrett, senior vice-president, also praised Mr. Wark's efforts, and said he hoped to be present at the meeting in 1973 to collect his bottle, even if he had to come on crutches!

Present for part of the proceedings were Yalumba directors Messrs. Mark Hill Smith and J. W. C. Stevens, with Mrs. Hill Smith.

Election of officers for 1968-9 resulted in the following — President, Mr. J. D. C. Nelson (H. Buring & Sobels Ltd.), re-elected; senior vice-president, Mr. Harry Garrett (Thos. Hardy & Sons Pty. Ltd.); junior vice-president, Mr. W. Bock (South Australian Hotel); past president, Mr. A. A. Wark; hon. treasurer, Mr. F. D. Clark (Public Schools Club); secretary, Mr. C. A. Errington.

Committee: Messrs. S. Cushway (Hotel Australia), C. G. Hetherington (Hotel Australia), G. James (caterer), Barry King (S.A. Hotel), H. Lomp (S.A. Railways), W. H. Meiners (Hotel Liquor Trades Training School, 88 Hutt Street, Adelaide).

Women's Committee: Mesdames W. Bock, F. D. Clark, S. Cushway, A. Dack, G. James, G. Skewes, D. Wesson.

## 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 Alison Ager.

| Date                           | Activity   |
|--------------------------------|--|
| 30 September 2018              | National Amateur Wine & Beer Show Public Tasting, Waite Campus Univ of Adel        |
| 28 September - 31 October 2018 | Coonawarra Cabernet Celebrations   |
| 1-31 October 2018              | Clare with Fresh Air   |
| 13 October 2018                | Riverland Food and Wine Festival - Berri   |
| 13 October 2018                | Feast and Forage, Thorn-Clarke Wines, Angaston                                     |
| 20 October 2018                | Rolf Binder: A 20 Year Retrospective, Rolf Binder Winery & Cellar Door, Stone Well |
| 16 November 2018               | Variety Vintage Luncheon 2018 - National Wine Centre                               |

## WINE GUILD FUNCTIONS FOR 2018

| Date            | Activity                                       |
|-----------------|--|
| 14 October 2018 | Bleasdale Vineyards, Langhorne Creek           |
| 9 December 2018 | Christmas Lunch, Public Schools Club, Adelaide |

## WINE GUILD FUNCTIONS FOR 2019

| Date             | Activity                                     |
|------------------|--|
| 10 February 2019 | Tasting and lunch - Dell'uva Wines, Greenock |
| 7 April 2019     | Education Function                           |
| 16 June 2019     | Winery Visit - TBA                           |
| 11 August 2019   | AGM  |
| 13 October 2019  | Winery Visit - TBA                           |
| 8 December 2019  | Christmas Function                           |

## WINE GUILD OF SA COMMITTEE CONTACTS 2018-2019

|                 | Position                               | Home phone | Mobile       | Email address              |
|-----------------|--|------------|--------------|----------------------------|
| Jeremy Begg     | President                              | 8221 5188  | 0414 422 947 | jeremy@vsm.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  |
| Philip Harris   | Membership, guest liaison and archives | 8387 2823  | 0407 132 789 | Sunnyjim01@bigpond.com     |
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| Gillian Trainor | Committee member                       |            | 0488 989 242 | gilliant49@bigpond.com     |