



PRESIDENT'S REPORT

I think all who attended our February function at Dell'uva would agree it was a very interesting tasting with such a large variety of wines being presented. I heard many positive comments about the wines and the passion of owner, viticulturist and winemaker, Wayne Farquhar. Wayne spoke at length about his winemaking philosophy: a focus on purity of expression of the vine and choosing varieties that suit the locale. He aims for minimal interference in the winemaking process, even rejecting organic production techniques because of the number of chemicals involved. For example, his Fiano has a noticeably yellow hue (unlike most produced here), which he explained is due to the absence of the use of charcoal, a decolouring agent.

Andrew Yap has prepared an article providing detailed background information on many of the winemaking processes and issues raised by Wayne during his presentation. Andrew's article is of a decidedly technical nature so we have chosen to make it available via the Members-Only area of the web site rather than include it in full here.

Andrew's article includes an explanation of the new regulations around the addition of water to grape must and juice. As these regulations have not been mentioned before we have included that section in full in this issue of The Grapevine. (At least one wine writer regards these regulations as simply recognising current practice in many wineries – the so-called "black snake" – and I'll make the observation that snakes can be dangerous if improperly handled!)

During the afternoon it was my pleasure to present new member Katherine MacDonald with her Wine Guild badge. Katherine actually joined some months ago but this is the first function she was able to get to since joining and she made up for her absence by bringing a guest on the day.

Carol has once again done an excellent write-up of the day which you can find elsewhere in this issue of The Grapevine.



April Educational Exercise: "Be a Wine Judge for a Day"

Geoff Lawrie, Carol Seely and I have been working on another Educational Function for you. This time the focus is on Wine Judging at a professional level, which means you will be learning how to assign a score to a given wine. Aside from the unusual format (compared to our normal events) I draw your attention to an important action you must take well before the day: ***Please select your meals from the menu provided on the Notice of Meeting and include your selection in your RSVP.***

(It's either this or "alternate drop" – and we know that's never popular!)

You will find a full explanation of this event on the next page in this issue of The Grapevine.

Canberra Wine Region Tour

Planning has continued and we are now locked in to the final weekend of October. That's still a few months away but by the time you read this the program will be largely finalised. Our cut-off date for bookings and payment will be 20th September and I think that once you've read our proposal elsewhere in these pages you will be so keen to join in that you'll register long before then!

Tasting Australia

For those of you in search of even more wine-related events to attend, Tasting Australia is coming up at the beginning of April. This year, for the first time as far as I am aware, there is a dedicated program of activities related to all things alcoholic. In particular, there will be a series of Masterclasses – 23 in all – in the "Town Square", a.k.a. Victoria Square/Tarntanyanga. Prices range from \$40 to \$125. Perhaps I'll see you there!

Jeremy Begg



NEXT FUNCTION - “Be a Wine Judge for a Day”

As mentioned in the President’s Report, our April function, traditionally our “educational” function, will be an exercise in Wine Judging. If that sounds a little intimidating, don’t be worried! Our Judging will be led by the entertaining and very capable Sue Bastian, Associate Professor in the School of Agriculture, Food and Wine at The University of Adelaide.

The Event

No doubt you have seen professional wine judges at work, either in person or on the evening news, and you may have wondered what exactly they are doing and how they do it. The professionals will be seen seated at a table with a hundred or more glasses to work through – which is rather more than a little intimidating. So we’re going to make it much more enjoyable, by limiting you to six white wines and six red wines.

To make it even simpler, we’re going to give you six Chardonnay wines and six Shiraz wines so that comparisons between different varietals don’t complicate matters. We’re also not intending to include any faulty wines (i.e. wines with an objective flaw), but that’s not to say the wines will be perfect. Otherwise you’d just give a full score to all of them, and what’s the point of that?

The wines will be tasted “blind”, so you won’t know what’s in each glass other than the first bracket will be all Chardonnay and the second will be all Shiraz. At the end of each bracket Sue will lead a discussion about the scores and when all is done and dusted the wines themselves will be revealed.

The Details

Venue: The Lord Melbourne Hotel, 63 Melbourne Street, North Adelaide.

Date & Time: Sunday 14th April, starting at 10:30am, and finishing with a two-course lunch.

We are limiting this event to 40 attendees but Guests are welcome.

A Note About Lunch

We have selected a two-course menu for lunch with two choices of Entrée and three choices of Main. These choices have been tested by your planning committee and all passed with flying colours.

The Hotel has asked that in order to be able to get everyone’s meals out on the table promptly, we make our choices in advance. **Therefore we ask that you review the menu provided in the Notice of Meeting in this issue of The Grapevine and advise your choices to Brian when sending in your RSVP.**

Drinks, including tea & coffee, will be available for purchase at the Hotel’s bar. BYO is also available but note that during the course of the judging you will consume the equivalent of three standard drinks, unless you choose to use the spittoons provided.

Jeremy Begg, Carol Seely and Geoff Lawrie

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 5 April**.

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 advise Brian of your choices for entree and main courses and/or if there are any other dietary requirements.**

WINE TASTING AND LUNCH
“Be a Wine Judge for a Day”
with Associate Professor Sue Bastian

The Lord Melbourne Hotel

63 Melbourne Street, North Adelaide

(Ample parking is available off Dunn Street and on MacKinnon Parade)

10:30am sharp, Sunday 14th April 2019

**Judging of 12 wines led by Associate Professor Sue Bastian,
followed by two-course lunch.**

Entrée

Grilled Australian Calamari Salad

Grilled lemon and pepper calamari and chorizo with cucumber ribbon, rocket and mint salad

or

Grilled Haloumi (V)

Grilled Haloumi and asparagus with balsamic glaze and Turkish bread

Main

Served with House Garden Salad, choice of:

Grilled Southern Ranges MSA Grass Fed Rump Steak (300gm)

on a bed of creamy mash, onion jam and red wine jus (GF)

or

Chicken Kiev

with semi-dried tomato, pine nuts, ricotta and spinach farce, with leek mash and beurre blanc sauce (GF)

or

Pearl Barley, Feta and Grilled Corn Salad (V)

*Pearl barley and grilled corn with chick peas, baby spinach and semi-dried tomatoes, cucumber,
olives & feta with tahini dressing*

Beer, wine, soft drink, tea & coffee will be available for purchase from the bar.

BYO \$18/bottle, payable at the bar.

\$45 Members, \$55 Guests

RSVP to Brian Longford by 4pm Friday 5th April 2019.

Your RSVP must specify your choices from the menu above.



LAST FUNCTION REPORT - "ITALIAN VARIETALS IN FOCUS" - DELL'UVA WINES, GREENOCK

To tell the full story of Dell'uva, and their huge portfolio of wines, would probably take a lifetime. Obviously, we don't have a lifetime so I will attempt to enumerate the story in such a way that it will seem like one!

So, where to begin – I guess the start's as good a place as any. After the crushing heat of the weather in the lead up to our visit the weekend forecast of mid twenties and partly cloudy was somewhat of a godsend. Proof, if any were needed, that Old Mother Nature enjoys the odd tippie. I remember our concern prior to the function that members may stay away in droves in fear of the hot weather and our attempts to assuage those fears with advice that the premises were air-conditioned. I was therefore much amused to note that one of the first actions taken by those sharing my table was to ask for the air-conditioning to be turned down!



Anyway, finding ourselves in Dell'uva Cellar Door (with the air-conditioning at an acceptable level) we settled in for what might lay ahead ... which began with a welcome by our President, Jeremy, then our Vice-President, Roger, introduced Wayne Farquhar, Owner, Viticulturist and Winemaker at Dell'uva, who took over the proceedings from there and led us for the rest of the day.



Wayne started by telling us a little bit about Dell'uva, including the fact that their wine portfolio contains over 50 varieties (at present) with a further 20 or so under consideration. Wow, with those sorts of number I'm guessing that even Wayne forgets, at times, what he makes. Dell'uva, apparently, means "of the grape" in Italian and is, therefore, a clever statement about the local philosophy, which is to make wine with minimal interference. This philosophy was reinforced numerous times during our visit.

With some Dell'uva winemaking information safely in the bank, as it were (did you know that it can take up to 10 years (much of it in quarantine) and many thousands of dollars to import new vine rootstock? I didn't.) We also had an interesting dissertation about histamines in wine - and how to avoid them. I was further impressed by Wayne's stated preference to forsake the usual "trunk and two arms" configuration of vines to opt, instead, for "trunk and half an arm" - less fruit but (arguably) better fruit.

With some Dell'uva winemaking information safely in the bank, as it were, Wayne's team of helpers poured the first of a very-generous series of wines for tasting. As we worked our way doggedly through these wines, Wayne continued to present us with interesting opinions, amusing anecdotes and the odd spot of contemporary history – oh, and background and tasting notes on each of the wines we sampled, of course.



I don't know that everyone would necessarily agree with everything that Wayne had to say, but what I can tell you is that what he said was generally interesting and, above all, thought provoking. Of course, a statement such as, "Aglianico is the future of the Barossa Valley" is personal opinion that may be challenged by some, but it does bear out his determination to find the "best fit" in the current climate (and I use the word "climate" in every sense of the word).

I loved another of Wayne's comments, to the extent of writing it down. "It goes well with pickled octopus and blue cheese ... and everything in between" - what a great way to say that it's a great match with anything! Indeed, Wayne did demonstrate a particular focus on matching wine with food ... or was that food with wine?

Anyway, he certainly spoke with eloquence, interest and humour and the tasting, despite being eleven wines long, pretty well whizzed by. Certainly, the comments around my table seemed to be along the lines of "fabulous tasting" and "great portfolio".



Dell'uva are producing what they want to in the way they want to do it and then offering it for sale at the price they feel is necessary. Commercial success will be their judge – and there seemed to be a fair bit of "commercial success" heading out the door on the day.

What I really like about the Guild is its ability to show me new and wondrous things. Whether I like them or not, whether I agree with them or not, even whether I believe them or not – they are still wondrous. Today was nothing if not thought provoking.



It would be remiss of me not to mention the food, for the second time presented by Barossa Country Kitchen (they catered for our visit, last year, to Murray Street Vineyards – just up the road).



Once again the team provided us with a meal that was both delicious and filling. When you think that they seem to manage to put this all together in a van

and trailer you can't help but be impressed – at least, I can't. With Dell'uva wines available by the glass or bottle to go with lunch then an absolutely perfect day was rounded out beautifully.

Perhaps the Dell'uva shirt, worn by all staff on the day, said it all. Embroidered on the back were the words "Drink Real Wines". Perhaps that could be a good summary of the day, except maybe they should have added, if only for the occasion, "Eat Great Food".

A vote of thanks from Jeremy, a change of ownership of a bottle of Guild port and (finally) a badge presentation to our newest member and the day was done.



Another triumph, as far as I'm concerned.

Wines Tasted:

2017 Sparkling Uva Loca (Vermentino & Pinot Nero)

2017 Rosata Amici (Aglianico & Pinot Grigio)

2017 Fiano

2013 Dolcetto

2014 Barbera

2014 Aglianico

2015 Sangiovese

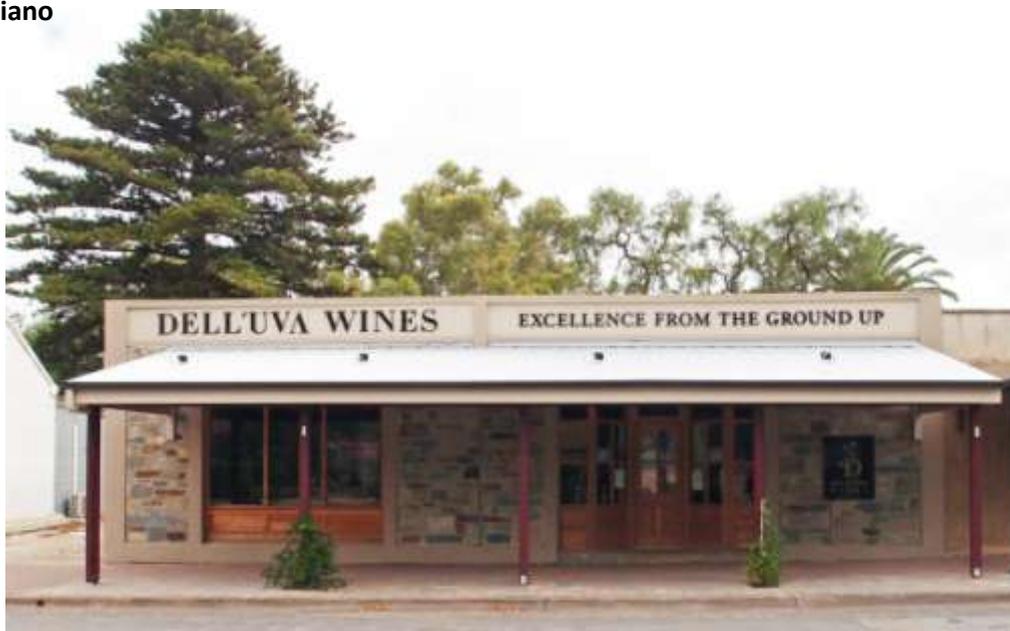
2015 Nero d'Avola

2014 Primitivo

2014 Lagrein

2014 Montepulciano

Carol Seely



Wine Guild Regional Tour for 2019: The Canberra Wine Region

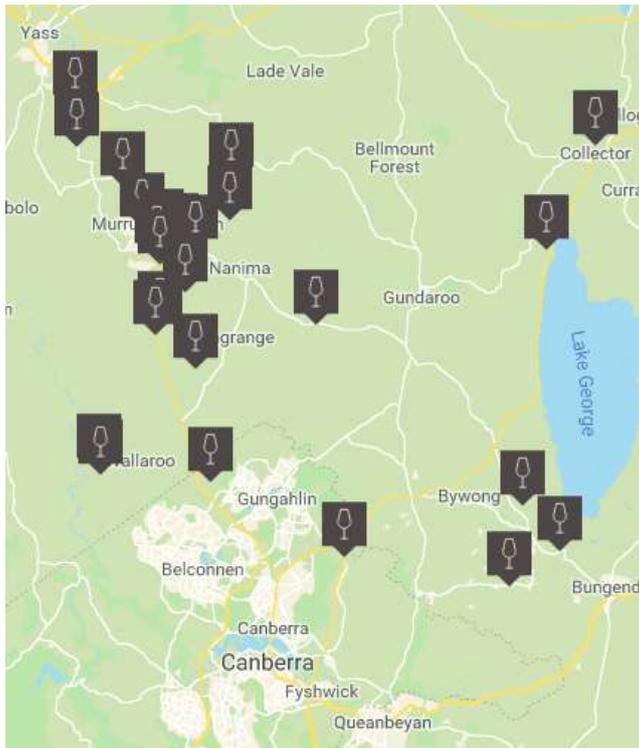
Thursday 24 October – Sunday 27 October 2019

With a strong showing of support from Members in our surveys late last year we have locked in the Canberra Wine Region for our Regional Tour later this year.

About The Canberra Wine Region

The rural countryside north of Canberra is home to the Canberra Wine Region, with over 33 wineries taking fruit from 140 vineyards. The map below is from the Canberra Wine Region web site <https://www.canberrawines.com.au/>

The Canberra Wine Region is best thought of as three sub-regions:



- Murrumbateman is the main centre with the most wineries.

It is here that the region was established when large scale plantings began in the 1970s.

- The “Hills of Hall” is an area just across the ACT border on the way to Murrumbateman with a number of small, boutique producers. Hall itself is an historic village close to Canberra (it’s actually in the ACT) which is well worth a visit in its own right.

- Lake George is a dry lake bed adjacent to the Federal Highway between Canberra and Goulburn. The wineries here are more spread out, and being newer than the others tend to have modern cellar doors with great views.

Canberra is in fact on roughly the same latitude as Adelaide but is somewhat more elevated, with most vineyards being between 500m and 900m above sea level. This naturally lends itself to cool-climate varieties so expect to find Riesling and Pinot Noir, plus Shiraz, Cabernet Sauvignon and Chardonnay. It can however get very warm in summer so several producers are making Italian and Spanish varieties too.

The wineries’ biggest challenge is water. Soils are shallow and free-draining so irrigation is required – and to compound matters the high elevation leads to spring frosts.

Tour Details

We have made enquiries in both Murrumbateman and Yass and have received good offers from motels in each town. It’s now a question of balancing costs, amenity and convenience and a final decision will be announced in due course.

A small number of members indicated a preference for caravan/camping accommodation but Murrumbateman has limited facilities. After some research we are recommending the Yass Valley Caravan Park in the town of Yass. Members wishing to stay there should make their own arrangements. Please note, there are very few cabins in this caravan park and the price being asked for them is comparable to the motel options being considered.

Wineries to be Visited

The region is home to many wineries covering the full spectrum of sophistication from small sheds to large cellar doors and dining facilities. We are conscious of limiting the number of wineries per day to maximise your enjoyment of each, so we have selected two formal tastings per day at venues which best express the region. The itinerary below should be regarded as “preliminary” and may change before we call for registrations a little later in the year.

Arrival in the Canberra Wine Region

Our Tour will kick off with a “welcome BBQ” on the evening of Thursday 24th October.

Friday – Murrumbateman and Lake George

The first full day of touring will begin with **Clonakilla**, an “icon” winery of the region and one of the original plantings. They are known for high-quality wines including a famous Shiraz/Viognier blend. (And their latest Riesling is superb.)

Lunch will be in the town of Gundaroo where keen members can visit **Gundog Estate** winery while the rest of us enjoy a relaxed lunch elsewhere in town.

The other winery to be visited on the first day will be **Lerida Estate** on Lake George. Lerida is a modern cellar door with a restaurant on one side and the barrel hall on the other. The large wines list includes a mix of whites and reds and very nice rosé. This will be the only Lake George winery we visit.

Saturday – Hills of Hall

Our second day will see us head south to the Hills of Hall where we shall visit either **Brindabella Hills** or **Surveyors Hill** – or possibly both, depending on what we organise for lunch. (Both offer food at the cellar door.)

After lunch we will visit **Gallagher Wines**, where Greg Gallagher owns and operates the winery and is the region’s specialist for sparkling wines. His wife Libby is a noted cheese maker and hence the cellar door offers both wine and cheese for tasting and sales. (The cheese is very good!)

Sunday – Murrumbateman

The third and final day of organised visits will begin with a visit to another local icon, **Helm Wines**, which operates at an old school house in the countryside just outside Murrumbateman. Ken Helm is one of the pioneers of the modern wine industry, producing high quality Riesling using grapes from local vineyards and those further afield. Ken is an entertaining speaker with a formidable knowledge of the wine industry, not to be missed.

Our next stop will be **Dionysus Winery** where winemaker and owner Michael O’Dea will take us through his portfolio of traditional and “alternate” varieties while we consume a light lunch before heading back to the hotel before 3pm.

Sunday Evening – Boutique Spirits and Dinner

We are planning something different to wrap up on Sunday. We will visit **Hop & Vine** in Hall, a provedore specialising in local boutique producers of all things alcoholic – beer, wine and spirits – where the owner will lead us through a tasting of local Gins and Vodkas.

Following our tasting we will walk around the corner to the local bistro for dinner, before heading back to the hotel.

Transport

We are expecting most members will be driving over. Our recent Regional Tours have greatly benefitted from the use of a charter coach for visiting wineries and this year we will be doing the same. The bus will pick us up each morning and return us “home” after the final visit of the day.

On Sunday the bus will drop us back at the motel after Dionysus and then return at 5pm to collect us for our tasting and dinner in Hall.

Estimated Cost

We are yet to confirm if tasting charges will apply at the wineries listed above but some costs are known.

Our accommodation will be somewhere between \$95 and \$140 per room per night.

The bus is likely to be around \$85-\$115 per person, depending on how many register for the Tour.

So in summary the estimated cost **per person** will be somewhere in the region of \$350 (+/- \$50), plus meals and tastings. Obviously we will try to keep costs down.

Registration

Confirmed details of wineries and meals will be given in the next issue of The Grapevine, at which time we will be requesting formal registration of your participation in the Tour. We will however seek feedback at the next Wine Guild function (April 14 – ‘Be a Wine Judge for a Day’) to gauge interest and answer questions.

Jeremy Begg

Extracurricular activity – Small group wine tasting and lunch

Earlier this month ten members and two guests visited the beautifully restored 1860s cellar door of **Rieslingfreak** and **Michael Hall Wines** in Tanunda. Our hosts were Mark Thomas (Rieslingfreak) and Phillip Lord (Michael Hall Wines).

Over a period of a couple of hours Mark and Phillip led us through a generous and informative complimentary tasting of seventeen wines; first from the Rieslingfreak range, then Michael Hall. This gave time for everyone to discuss the wines and, on occasion, have some philosophical debates! We then moved on to The Clubhouse, Tanunda for an enjoyable lunch.



Rieslingfreak is the inspiration of owner-winemaker, John Hughes. His love of Riesling began with a childhood spent in the family vineyard in Penwortham, in the heart of the Clare Valley. John says he earned the nickname 'Riesling Freak' during his university days, as it was always his beverage of choice. Production in 2018 was about 9,000 dozen.

The first vintage of Rieslingfreak was in 2009, with a single vineyard Clare Valley Riesling. Since then, the label has expanded to include Eden Valley and Polish Hill River regions (although not to date, Watervale).

They have a simple approach to labelling their wines – give them a number from 1 to 10! This number represents the region where the grapes are harvested and the style in which the wine is made.

Wines tasted (in tasting order)

No 2: 2018 Polish Hill River

No 3: 2018 Clare Valley (From the family vineyard)

No 4: 2018 Eden Valley

No 10: 2018 "Zenit" Blend of regions

No 6: 2013 Clare Valley Aged Release

No 5: 2018 Clare Valley Off Dry style

No 8: 2018 Polish Hill River Schatzkammer ("Special Cabinet")

No 7: 2018 Clare Valley Fortified



Phillip Lord hails from Oxford. After a vintage position in New Zealand he spent time working in a winery in France. Then, after a hiatus, returned to winemaking in the UK before working with Mollydooker in McLaren Vale. Then, as he put it, "Following my head for wine and heart for an Australian girl, Barossa was to become home." He joined Michael Hall in 2017.

Michael Hall wines have an impressive portfolio of white and red wines – an entry level "Sang de Pigeon" ("Blood of Pigeon") range and a premium "Michael Hall" range. All wines are made using indigenous ("Natural") yeasts.

Wines tasted (in tasting order)

2018 Sang de Pigeon Eden Valley Blanc. A blend produced from a vineyard co-planted with a number of aromatic white grapes. Barrel matured for 8 months. An interesting wine; as the tasting notes say "explosive"!

2016 Michael Hall Greenock Barossa Valley Roussanne. Barrel fermented with 9 months in oak. A surprisingly complex wine, possibly due to the wild ferment.

2017 Michael Hall Piccadilly Adelaide Hills Chardonnay. Barrel fermented and 11 months in French oak. A wine that pleasantly surprised many tasters.

2017 Michael Hall Lenswood Adelaide Hills Pinot noir. 50% whole bunch ferment; 10 months in French oak.

2016 Sang de Pigeon Barossa Valley Shiraz. 26% whole bunch; 21 months in barrel. Impressive for an entry level wine.

2015 Michael Hall Naimanya Vineyard Flaxman's Valley Eden Valley Syrah. 520m elevation; blend of open fermenter and closed puncheon; 40 days maceration; 20 months in French oak.

2015 Michael Hall Triangle Block Stone Well Barossa Valley Shiraz. 21 months in French oak; Impressive!

2016 Michael Hall Fife Road, Mt Torrens Adelaide Hills Syrah. Open fermented; 14 months in French oak; un-fined and unfiltered. The favourite of a number of tasters!



Roger King

Water in the Winemaking Process

(This is an extract edited by Jeremy Begg of a longer, more technical article by Andrew Yap covering many aspects of winemaking processes. The full article will be made available on the Members' Only area of our web site.)

There are two sources of extraneous water in winemaking. One source is incidental water additions and the other source is deliberate addition which has been expressly permitted under the Australia New Zealand Food Standards Code (FSC). Both of these additions are also allowed in California and other countries.

Incidental Water Additions

Incidental additions generally contribute less than 2% water to the juice/wine. This is water that has been used to prepare various solutions used in the winemaking process, such as SO₂ (sulphur dioxide), enzymes, processing aids, yeast food, fining agents, etc, or to grow yeast cultures. It can also include residual water from hoses, pipes, equipment, etc.

Deliberate Addition

The Australia New Zealand Food Standards Code, Standard 4.5.1, "Wine Production Requirements (Australia Only)" covers the deliberate addition of water into the winemaking process.

Water may be added to musts and juices to facilitate primary fermentation if the water is added to dilute the high sugar grape must prior to fermentation and does not dilute the must below 13.5 degrees Baumé (1° Baumé = 1.8° Brix = 1.8 gm sugar/100gm solution = 18gm/L). The amount of water added is generally less than 7.5%. The practice ensures that winemakers are able to ameliorate the sugar level of incoming fruit so that they can produce high quality wines, free of technical faults.

Benefits

Grape musts or juices with too much sugar (e.g. 14.3° -18.3° Baumé = 295-387gm/L) will result in a wine with very high alcohol (14-18%) which is unpleasant to drink. High alcohol levels also cause problems with the primary and secondary fermentations: they inhibit the growth of most yeast strains and malolactic bacteria and actually kills them, causing sluggish or "stuck" fermentations. The addition of water leads to lower sugar levels in grape juice/must at the start of fermentation, thereby ensuring complete fermentations.

Risks

Adding water does not provide the winemaker with a license to cheat. While adding water will lower the sugar concentration, it will also lower the acidity and dilute the flavours of the juice/must. There is a fine balance between water addition and the resulting wine quality.

Furthermore, Australia has a Label Integrity Program (LIP) which requires every production facility to document the quantity and varieties of grapes processed, sources, chemical composition, type and style of wine made, amount of wines made, etc. Inspectors are able to drop into a winery at any time without notice to inspect records. Since the introduction of the LIP some 30 years ago, many wineries of all sizes and reputations have incurred very severe fines and other penalties for not keeping accurate records.

Andrew Yap/Jeremy Begg

Upcoming Functions

14 April 2019 - Educational function - Wine Tasting and Lunch - Be a Wine Judge for a Day

Lord Melbourne Hotel, Melbourne St. See pages 2 & 3 of this Grapevine for full details.

16 June 2019 - Winery visit - Coates Wines, Kuitpo

Wine with Matched Food Lunch – at Coates Wines, Kuitpo. Enjoy a 3-course meal, with matched wines hosted by Winemaker, Duane Coates. Finish with a Barrel Select Fortified! Full details will be in the next Grapevine.

11 August 2019 - AGM - The Vines Golf Club, Happy Valley



IN THE BEGINNING!

In this feature of "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 family with a lot of history in the Wine Industry, Douglas A. Tolley Pty.Ltd. was founded in 1893 and was finally purchased by Mildara Blass in 1995.

More Wine Industry News

GUILD MEMBERS VISIT WINERY AT HOPE VALLEY



• ABOVE: Sampling some Pedare cabernet shiraz are (left to right) Messrs. Peter Tolley, Harry Garrett, d'Arry Osborn, Heino Lomp, and Reg. Tolley.

• BELOW: Guild members enjoying the barbecue lunch.



On a sunny winter's Sunday in June, members of the Wine Service Guild of S.A. were entertained by Peter, David and Reg Tolley, winemakers, at Hope Valley.

Douglas A. Tolley Pty. Ltd. was founded in 1893 by Douglas A. Tolley.

The company, established at Hope Valley, now has extensive vineyards at Teatree Gully, Modbury, the Murray Valley, and a winery and vineyards at Tanunda.

Table wines, fortified wines, and sparkling wines made by this company are marketed under the brand Pedare—a name derived from the first two letters of the christian names of the three Tolley brothers, and chosen by their late father, Mr. Len Tolley—son of the founder.

Mr. Peter Tolley welcomed the visitors, who then heard a talk by Mr. d'Arry Osborn, vigneron and winemaker, of McLaren Vale, on the effect of soil and climate in wine-making.

Mr. Reg Tolley, who looks after the winemaking and bottling side of the family business, briefly spoke about the wines being offered to the guests.

Special Mention

He made special mention of the Rhine riesling, which is made from grapes grown at the Modbury vineyards, about three miles north of the Hope Valley cellars.

This riesling is made by the old-fashioned winemaking method (not the modern cold-fermentation and steel-storage method).

He said that the cabernet shiraz, made of a blend of 20 per cent. cabernet and 80 per cent. shiraz, grown at Teatree Gully, was matured in large French oak casks before maturing 18 months in bottle before marketing. Pedare tawny port—the black label is matured in wood for 10 years, the white label for five—sampled at the end of the meal was made from the same shiraz material used for the dry table wine.

A 'Healthy Gathering'!

State health authorities who had talks in Adelaide last month were entertained at a smorgasbord by H. M. Martin & Son Pty. Ltd. at Stonyfell.

The meal was provided by the South Australian Government and the wines by Wine and Brandy Producers' Association members.

S.A.'s Health Minister, Mr. De Garis, thanked Mr. Henry Martin, managing director of Stonyfell, for making the cellar available, the Association for its wines, the S.A. Railways for good catering, and the Metropolitan Male Voice Choir for splendid singing.

Among those present were the Wine and Brandy Producers' Association president, Mr. J. C. Nelson, the junior vice-president, Mr. Mark Hill Smith, president, Mr. J. D. C. Nelson, the treasurer, Mr. F. d'A. Osborn, the secretary-manager, Mr. K. Kilgariff, and the co-operative W. & B.P. Association chairman, Mr. O. S. Semmler.

The Wine Bureau manager, Mr. B. G. Stephens, arranged the wines, aided and abetted by the Stonyfell general manager, Mr. A. B. Dolan.

SOUTH AUSTRALIAN WINE-RELATED EVENTS FOR 2019

If you are looking for something to do related to wine, the list below may help you. If you know of any other events please advise Alison Ager.

Date	Activity
15-17 March 2019	Cellar Door Fest, Adelaide Convention Centre
12 April 2019	Coonawarra After Dark
5-14 April 2019	Tasting Australia
7 April 2019	Kuitpo Collective – Afternoon Wine Market
13 April 2019	Small winemakers showcase, 919 Wines, Glossop, Riverland
24-29 April 2019	Barossa Vintage Festival
17-20 May 2019	Clare Valley Gourmet Weekend
8-10 June 2019	McLaren Vale Sea & Vines Festival
1-31 July 2019	Coonawarra Cellar Dwellers
26-28 July 2019	Adelaide Hills - Winter Reds
10-11 August 2019	Langhorne Creek Cellar Treasures

WINE GUILD FUNCTIONS FOR 2019

Date	Activity
14 April 2019	Education Function - Be a Wine Judge for a Day
16 June 2019	Winery Visit - Coates Wines, Kuitpo
11 August 2019	AGM - The Vines Golf Club, Happy Valley
24-29 October 2019	Wineries Regional Tour - Canberra Region
8 December 2019	Christmas Function

WINE GUILD OF SA COMMITTEE CONTACTS 2018-2019

Name	Position	Home phone	Mobile	Email address
Jeremy Begg	President	8221 5188	0414 422 947	jeremy@vsm.com.au
Roger King	Vice-President		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
Alison Ager	Newsletter Editor, Webmaster		0411 098 401	elal@iimetro.com.au
Gillian Trainor	Committee member		0429 212 011	gilliant49@bigpond.com