

## President's Welcome

For the second issue in a row I am writing this page in the midst of a crisis. Last time it was the bushfires which affected so many wineries in the Adelaide Hills and Kangaroo Island; this time it's the "COVID-19 Pandemic" which is causing far more widespread disruption, with most sporting, social and cultural events being cancelled, including Tasting Australia and several wineries' autumn release wine dinners.

We had hoped to be able to continue with our functions over the next few months, but it is now clear that this is unlikely. The most recent directives from the Government ban all food and beverage service other than take-away options and these restrictions will most definitely be in place at the time of our April function.

**Our scheduled visit to Doc Adams Winery in McLaren Vale will not be happening.**

It is likely the same will apply for our "Winemaker's Masterclass" function at Bremerton Wines in June.

We are also mindful of our potential need to cancel or amend a booking as the situation changes, so that members are not left out of pocket, and have therefore not locked in any venue for the Annual General Meeting. If the current restrictions are still in place in August we may not be able to hold the AGM and will consider our options closer to the date.

## Last Function – Islander Estate

I'm sure everyone who attended our last function, featuring Yale Norris from Islander Estate Wines on Kangaroo Island, would agree it was a fantastic day. Yale's description of the "before" and "after" situation on KI was very eye-opening but it was great to see his optimism in their plans for rebuilding.

The wines too were very well presented and many members made purchases on the day, which is the perfect way to assist the winery's recovery. You can read all about it in Philip Harris' review elsewhere in this issue of The Grapevine.



## Regional Tours

Following the success of the Islander Estate visit your Committee discussed the feasibility of a Wine Guild Regional Tour of Kangaroo Island sometime next year. A number of us had spoken in depth with Yale about the wineries on the island and we think that, combined with visits to other food and beverage producers, a Tour is a definite possibility. Obviously it's early days yet and much will depend on the related costs of transport and accommodation, which are being investigated.

In the meantime, if you're keen to make an in-depth visit to another wine region later this year, the Wine Guild of Victoria is going to Tasmania in the first week of November. They will be visiting 14 cellar doors over six days in the Coal River and Derwent Valleys near Hobart and the Tamar Valley near Launceston. The price of \$1380pp includes all venue fees, accommodation, most meals (with wine) and coach transport throughout. Please get in touch with me if you would like more information. My understanding is that the Wine Guild of Victoria are still hopeful this tour will proceed.

## Future Functions

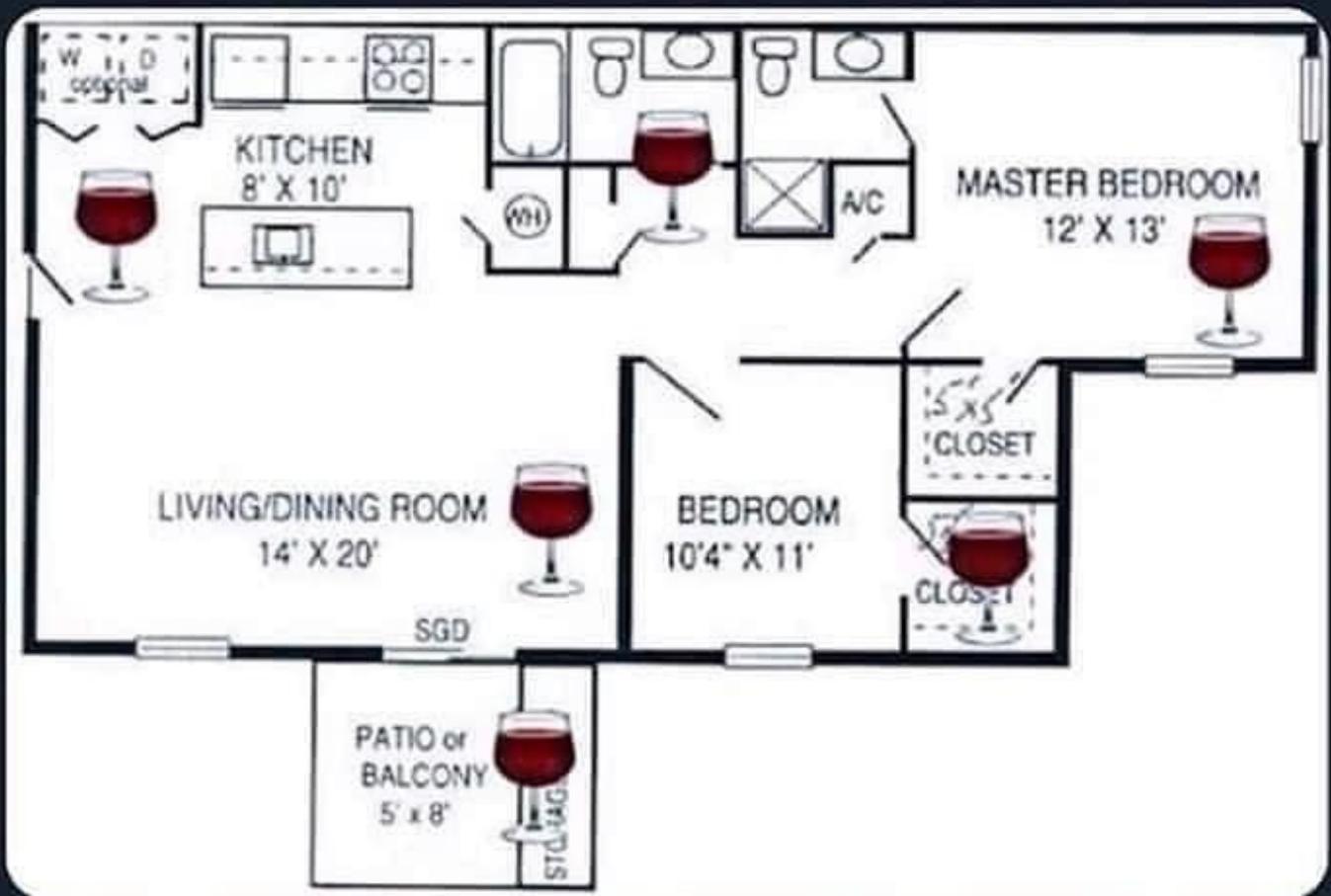
The COVID-19 situation means we are going to have a rather empty calendar of events for much of this year. Once the restrictions on travel and entertainment have been relaxed we can review our options for events to take us up to Christmas.

Earlier this year I met with the Secretary and Vice-President of the Wine Guild of Victoria (hence the information above about their Tasmanian trip) and we discussed our respective approaches to event planning. I was interested to learn that they have meetings nearly every month and some of these include day-long bus trips visiting several venues on the day. This is something we on the Committee have discussed and I'm quite keen to see what might be managed. For example, we might visit a number of wineries in the Adelaide Hills.

I encourage you to let me know if you would be in favour of adding a function or two in the last months of this year to make up for the cancelled events, or if you think it's unlikely you would commit to more than one function every two months as we currently have them. (There is of course no obligation on any member to attend any function, and nor will there ever be.)

**Jeremy Begg, President**

# Planning your next wine tour made easy



## LAST FUNCTION - “A STORY TO HEAR, A TASTING AND LUNCH” THE ISLANDER ESTATE VINEYARDS, KANGAROO ISLAND

If the last function, held at the Cumberland Park Community Centre, didn't grab your attention, then you're a hard crowd to please. What an insight Yale Norris from The Islander Estate Vineyards, gave us, not only about Kangaroo Island but also the tragic personal loss of their vines and production facilities. The photos said it all and there was an awe in the room when he revealed the damage the fires had done. A small but significant mercy for them; his family home and the cellar door were saved. Quick thinking to get the bottled stock away from the facility proved to be the right decision.



So, with true tenacity and sheer resolve to re-build, the last function was all about showcasing the wine of which they are so proud. Grown and produced on Kangaroo Island, recognised as a “Region” in its own right in 2001, the “The Islander” story begins.

Winemaker Jacques Lurton came to Kangaroo Island and somehow felt connected to the area. He could see similarities in soil profiles and climate as experienced in parts of France and so decided to pursue a wine making facility after some soil profile and region analysis. So, the maritime, temperate climate with no extreme temperatures and good rainfall was enough to get started on cool-climate wines. He planted their vines on 12 hectares of land approximately in the middle of the island in the Kohinoor Hills at Cygnet River.



In 2011 Yale and his family settled in Kangaroo Island too and soon he and Jacques started a partnership that is The Islander Estate vineyards.

Listening to Yale describe his adventure to a new country with family in tow, was truly inspiring and his knowledge of their wines and indeed the massive learnings over the last eight years showed in his passion and drive to achieve success. So, the fires have added another notch to his belt, notwithstanding the amount of work that needs to be done.

The wines presented on the day were commenced with a very generous glass of **2019 PETIYANTE CHARDONNAY PINOT NOIR NV** while we watched Yale's moving slideshow of photos from before and after the bushfires. This was produced to celebrate the 1<sup>st</sup> Anniversary of the cellar door opening. Petiyante - made by the traditional “Methodé Champenoise”, is a delicate blend of Chardonnay and Pinot Noir. It offers delicious brioche notes on the nose and a super fine bead which rolls across the palate. The mouth is soft and textured, with hints of citrus and roasted nuts. The finish is long, crisp and refreshing.



Next was a little test of our sensory skills as the wine was poured with the bottle masked. Intriguing, to say the least, as the colour (or lack of) and taste had many guessing. It wasn't what most thought it would be. I don't think anybody got it right! It was a Rosé! As one member asked, “what defines a Rosé?”

Simply labelled **2019 THE ROSÉ**- The wine was made in the Provincial style from a blend of Sangiovese and Grenache grapes yielding just a hint of pink colour and I mean a “hint”. It is not too sweet nor too dry and yet very refreshing with a lovely melon finish. A wine to be enjoyed on a nice Spring day overlooking the rolling hills of a vineyard.

**2018 WALLY WHITE SEMILLON** - the name “Wally” was assigned to this wine after the early soldiers and settlers, men and women who used the term “wally” for someone acting a fool and lacking in class. This wine is anything but a “wally”. It is sophisticated and elegant and delicious. If you can keep it a while (who can) it will age gracefully for many years to come. Drink it now and enjoy its freshness and rich textures.

**2019 SOFAR SOGOOD Shiraz** - Made in the pristine environment of Kangaroo Island without the use of pesticides and herbicides in the vineyard and no added sulphites. A wine to be enjoyed young. The fresh and primary fruit characters are complex, medium bodied and easy drinking. So, if you’re sensitive to sulphur, this is the wine for you.



**2018 OLD ROWLEY Shiraz/Grenache** - 60% Shiraz, 40% Grenache, this wine was named in honour of a Mr Rowland Hill affectionately known as “Old Rowley”. He had a vision to establish Kangaroo Island as an agricultural heartland. This has since been realised and Kangaroo Island is now recognised internationally for its pristine environment and outstanding produce. Full flavoured and rich, with spicy aromas. Soft and delicate on the palate with very subtle tannins. Full flavoured but elegant, with a natural acidity supporting a beautiful long finish. Have a special occasion? This is the wine for you.

**2014 RESERVE BARK HUT ROAD - Shiraz/Cabernet Franc** - 50% Shiraz, 50% Cabernet Franc. This wine is not just about the location, it represents the beautiful, rich, red ironstone, its winds through the Cygnet River Valley, revealing stunning landscape and volumes of wildlife. It’s this enchanting location chosen to plant the vineyard. Protected from the sometimes, wild winds of the Southern Ocean, the vines are able to soak up the gentle summer sun and slowly ripen to maturity. After hand picking only the best of the grapes are included in this Reserve, showcasing the amazing produce of Kangaroo Island has to offer. A full-bodied robust wine.



**2018 BARK HUT ROAD - Shiraz/Cabernet Franc** - A medium bodied wine that flows through the mouth quite softly with fine tannins on the finish. Very much an old -world style, certainly richer than a Bordeaux, but showing the same kind of structure in the mouth.

**2015 THE INDEPENDENCE – Malbec** - Named after the first ship built in South Australia, commissioned by Captain Isaac Pendleton, the Schooner Independence was hand built from local timbers by the ships carpenter and crew. The newest flagship wine, The Independence, showcases the traditional French variety Malbec, usually seen a supporting role in Australian wine blends. The variety flourishes in the vineyard before being hand-picked, wild fermented and aged for 2 years in new 630L French oak demis. On the palate, it demonstrates the plush fruit, full-bodied structure and firm tannins that Malbec is known for, balanced by Jacques’ elegant craftsmanship to create a wine that has power and finesse in equal balance.



A hot buffet lunch followed the tasting and there was much conversation in the room. Many used the opportunity to contribute to the winery’s needs by purchasing wine on the day. The function highlighted the shocking bushfire disaster that took everyone on the island by surprise, the courage they will need to repair their livelihoods, but most of all the “want to” and “can do” attitude of Yale and his family and Jacques to re-establish their dream. I am sure everyone that was at the last function felt that they will achieve this in time and from the bottom of our hearts, we wish them all the very best and success for the future.

**Philip Harris**

## **SENSORY CHARACTERISTICS OF SHIRAZ WINES FROM DIFFERENT WINE REGIONS IN AUSTRALIA**

It is commonly known that wines produced from grapes of the same variety but grown in different regions have somewhat different but predictable sensory characteristics.

This article summarizes the findings of a recent research project funded by Wine Australia (Australia's peak wine industry body) to define the sensory properties of Shiraz wines from selected regions in New South Wales, Victoria and South Australia and identify the attributes associated with typicality from these regions.

A recent report of Wine Australia (7 February 2020) of the project which was undertaken by researchers at the Australian Wine Research Institute and Charles Sturt University confirmed that Shiraz wines have chemical 'fingerprints' that are specific to their region – despite variations in the natural condition of vineyards and human interventions in the winery.

The study also provided evidence for the concept of *terroir* – wines of the same grape variety grown and vinified in different regions have underlying patterns in their chemical compositions that are characteristic of the region. The wine regions covering a range of climatic conditions – including Barossa, Canberra, Heathcote, Hunter Valley, McLaren Vale and Yarra Valley were classified according to their volatile composition, and a small number of compounds characteristic of particular regions were identified.

The key findings of the project included the following:

- All six regions could be separated from each other based on their volatile profiles.
- Hunter Valley wines selected for the project showed larger in-region variations than wines from the other regions.
- Compounds that were identified as important to the discrimination between regions included esters (diethyl methylsuccinate, ethyl 2-hydroxyisovalerate and ethyl furan-2-carboxylate), higher alcohols (1-octanol, 1-octen-3-ol) and aldehydes and ketones (furfural – caramel-like, and acetovanillone).
- The whole wine production chain contributes to the regional typicality of wine, including grape composition, fermentation and use of oak.

The sensory properties expected from each of the regions and found to be true included:

- Wines from Canberra were rated highly for their floral attributes and were found to be high in the monoterpene compounds citronellol (spicy, flowery), trans-geraniol (spicy, flowery, citrus), linalool (Muscat, fresh, floral, lavender, sweet) and terpinolene (floral, citrus, sweet).
- Yarra Valley wines were higher in two cinnamate compounds, which are related to stinky attributes, and a 'cooked vegetable' aroma.
- Barossa Valley wines were distinct from wines from the other regions with higher concentrations of C-13 nor isoprenoids (spice notes, smoky, kerosene, bottle-aged fragrance), phenyl ethyl acetate (rose, honey) and 'dark fruit' attributes. There was also a correlation with lactones (coconut-like, lime, sweet) and oak aroma.
- McLaren Vale wines were found to be high in colour density, pigmented tannin and the esters ethyl 2-methylbutyrate (apple, berry, blackberry), ethyl isovalerate (fruit), ethyl propanoate and ethyl isobutyrate.

It is hoped that an increased knowledge and appreciation of regional potential from the research would increase the overall quality of the wine from a region, enhancing the reputation and value of the product. It is also hoped that defining objective measures of *terroir* and provenance will lead to an improved understanding of the interplay of climate, geography and people in the production of Australian Shiraz wines in the future.

***This article has been written by Andrew Yap for The Grapevine. Andrew is a Life Member of the Wine Guild.***

## 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

### Two events to celebrate in "1977"

A 100 year old Tintara building and surrounds, get a facelift at Hardy's McLaren Vale to form a new reception area to accommodate 200 people as well as a sales and wine tasting section and catering facility.

A South Aussie wins the National title of the McWilliam's Centenary Wine Waiters race which was held at Flemington on Melbourne Cup day. Read on for the full story.

## Hardy's New Reception Area Opened at McLaren Vale



A toast to Hardy's new reception and tasting centre at McLaren Vale is being poured by Mr T. W. Hardy for the winery manager Mr John Lemon, and Mr Grant Chapman, MHR. The stained glass window behind them was made by Mrs C. Prest, of North Adelaide.

Spring sunshine smiled on Hardy country at McLaren Vale on October 14 for the official opening—by Mr Grant Chapman M.H.R.—of The Old Bond, the name given by Thos. Hardy & Sons Pty Ltd to their new/old reception centre at McLaren Vale. Old, because the original Tintara building was constructed from local stone more than 100 years ago and was used for many years as a brandy

maturation bond; and new, because exciting modifications have taken place to transform the building and surrounds into a picturesque reception area to accommodate 200 people, as well as a sales and wine tasting section and catering facilities.

Hardy's manager at McLaren Vale, Mr John Lemon, welcomed 100 guests including many local winemakers. He

1977  
introduced Mr Tom Hardy, chairman of the family company, who said the magnificent new centre was the result of enthusiastic and imaginative team work by all members of the staff. 'We are very proud of this new entertainment area,' he said. 'Those of you who live in the district will know what the building was like before!' (The Old Bond was first used for three functions during the McLaren Vale Wine Bushing Festival in late October.)

Mr Chapman congratulated Hardy's on yet another achievement to attract tourists to come to the district and buy its excellent wines.

Also present were Mr Stan Evans, S.A. Shadow Minister for Tourism; and Mr Maurice Hunt, Mayor of Noarlunga. Features of the reception centre include large slabs of Willunga four-inch thick slate on the original floor which were split on site and re-laid to form a new floor. Tall red gum posts, sawn from old trees on Hardy's Keppoch Estate Vineyard in the south-east of S.A., were used to form a large trellis along the eastern side of the building, overlooking rolling vineyards and cereal crops. New doors and tables were built from the jarrah staves of a former 25,000-gallon wine vat, while green champagne bottles with the base removed were used to form a series of chandeliers inside the building. A striking new stained glass window, made by Mrs Cedar Prest, of North Adelaide, has been placed in the centre of the western wall claiming all the afternoon sunlight.

## SOUTH AUSTRALIA WINS NATIONAL TITLE



Left to right: Richard Ang [Qld.]; Peter Stewart [Vic.]; Dimitrios Marinos [W.A.]; Cesar Baluyot [S.A.]; Pip Cardina of Hobart (representing the fairer sex in all States); Vincent Liu [N.S.W.] and Hans Herbst [Sth. Tas.]. Also contesting the race was John Muggridge [Nthn. Tasmania]. The winner on November 5th was—Cesar Baluyot of Adelaide... who not only carried home the trophy but also won a P. and O. Cruise for two on the 'Oriana' departure March next year.

McWilliam's Centenary Wine Waiters race was held at Flemington on Melbourne Cup day and some idea of the interest can be seen by the crowd watching the running of the race. Winner was Cesar Baluyot of Adelaide.



## SOUTH AUSTRALIAN WINE-RELATED EVENTS

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 the Grapevine editor.

**N.B. At the time of publication, a number of events have been cancelled, please check for latest updates before arranging to attend any of the events listed.**

Date	Activity
<del>27 March - 5 April 2020</del>	Tasting Australia - <b>postponed to October/November 2020 ...</b>
<del>3-4 April 2020</del>	Coonawarra After Dark - <b>cancelled</b>
<del>15-17 May 2020</del>	Clare Valley Gourmet Weekend - <b>cancelled</b>
July 2020	Winter Reds Weekend, Adelaide Hills
October 2020	Coonawarra Cabernet Celebrations, Limestone Coast

## WINE GUILD FUNCTIONS FOR 2020

Date	Activity
<del>19 April 2020</del>	Winery visit, Doc Adams Wines, McLaren Vale - <b>cancelled</b>
14 June 2020	Educational Function: "Winemaker's Masterclass" with Rebecca Wilson at Bremerton Wines, Langhorne Creek – <b>subject to confirmation</b>
16 August 2020	AGM – <b>subject to confirmation</b>
11 October 2020	Winery visit, Krondorf Creek Farm, Krondorf
13 December 2020	Christmas Lunch

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