Wine Guild of S.A. Inc.

The Grapevine

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

Volume 179 November 2020 Editor: Alison Ager

President's Welcome

Hello Members!

I think all in attendance at our inaugural winery visit for the year would declare the event a resounding success! I know some of you had your doubts about Chateau Yaldara prior to the day, having visited there before the current owners were in charge. It would be fair to say that it is now a venue worthy of the grand mansion which sits in front of the winery. You can read all about our visit in Helen Glasson's review elsewhere in this issue of the Grapevine.

I would like to take this opportunity to thank Alison Ager and Paul Sumsion for the effort they put into researching the venue before our visit and turning that research into such a fine event.

I'd also like to thank Alison for continuing to edit The Grapevine and to manage the web site. These are very important jobs and she does them very well, and I know she would welcome expressions of interest from other members who might assist or take over. Please give it some thought and let Alison or any Committee member know.

Future Functions

At the time of writing this page, your Committee is in the process of planning the functions which will take us up to the end of the current financial year. We have already locked in the National Wine Centre for our Christmas get-together (see the notice in this issue of The Grapevine) and also locked in the Bremerton Winemakers Masterclass for our June function.

This leaves February and April, which are still works in progress. In locating venues for these functions we've run into a growing phenomenon: the rise of the winery function centre. More and more wineries are converting from casual cellar doors to elaborate function centres, with a commensurate increase in costs. This seems to be a particular feature of the Adelaide Hills region. (So if you know of somewhere which might suit, please let us know.)

The ongoing blight of COVID-19 plays a part here, too. Where previously a venue might have been able to cram 40 of us into their cellar door, they are now restricted to 30 or (more usually) 20 people maximum. All of which makes finding our next venues more difficult than we might have hoped. I think though it would be fair to say that you can expect to pay around $50pp for our functions in the future instead of the $40-$45 we have been used to in the past.

Rest assured we will strive to create events with value for money and as always we welcome suggestions from members.

In the meantime, I look forward to seeing you at the National Wine Centre on December 13.

Jeremy Begg, President

LAST FUNCTION REPORT – CHATEAU YALDARA

After a week of cold, wet wintry weather it was a delight to turn up to Chateau Yaldara winery to find ourselves in the warm sun. We were soon introduced to our hosts; Holly, Lisa and Peter who gave us a warm welcome and introduction then explained we would be divided into two equal groups, one to start the tasting, the other to start the tour. This posed a small problem since 51 people don't divide in half very easily, but Holly acquiesced and allowed a slightly larger group on the tour. Lisa guided her group (obviously the thirsty ones) to the tasting room while Holly began by giving us some history on Yaldara.

Chateau Yaldara was built to house Hermann Thumm's antique collection, it was never designed as a residential building and was built predominantly from recycled materials, taking about 10 years to complete. The name "Yaldara" was chosen because it is the local aboriginal word for "Sparkling".

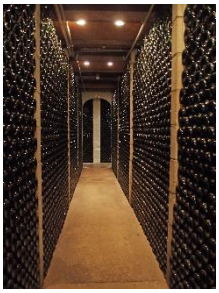
Hermann Thumm came from Europe to the Barossa in 1944 and initially worked for a local grower. He came from a family of winemakers and was able to buy his first section of the current property in 1947, an old flax mill dating back to 1855. He subsequently bought a second block across the North Para river.

The property has changed hands a number of times and the antique collection is currently housed at nearby Barossa Chateau, also built by Hermann Thumm specifically to house his collection but this time including a 3 bedroom "flat" for the family. The collection includes an extensive glassware collection, priceless porcelain pieces as well as furniture and is the largest private collection of its kind in Australia. The gardens around this estate boast 30,000 roses – but I'm digressing.

1847 Wines (named after Johann Gramps first vine plantings in the Barossa in the year 1847) purchased Yaldara in 2014 and continue the tradition of winemaking started by the early founders.

At Yaldara, the winery itself comprises a number of buildings including the original stone flax mill. Additional sections are built out of besser block or stone with foil insulation under the roof but no other air conditioning. It certainly felt quite cool as we walked through the various cellars but Holly explained that fortified wines can handle fluctuations in temperature more than table wines so it doesn't hurt them to warm up occasionally.

We were first led into the blending cellars with huge oak barrels storing 560,000 litres of fortified wines. Yaldara holds the second largest quantity of fortified wines in Australia. As we moved on through the winery we came to the maturation area, then the holding area where the current vintage is stored and on to the barrel room. Barrels varied in sizes along the way holding between 6,000 litres for long term storage to 300 litres for maturation and oak treatment. Most of the barrels are French oak with some American and Hungarian oak. Holly informed us new barrels cost around $2,000 each but can be used for about 7 years in table wine production, such as Shiraz and Petit Verdot, before being relegated to the fortified varieties. Large Jarrah vats were also used to hold the matured fortifieds but these are only used for storage and Jarrah imparts no taste to the wines.



The highlights of the tour were no doubt the Carved Barrel room with large beautifully decorated barrels storing old Tawny and Muscat up to 120 years old and the tunnels with walls of bottles which almost had us lost in the maze. Holly explained the bottles were very old vintages and probably contained vinegar by now so we shouldn't be tempted to pocket any on the way out – they were jammed in so tight it would have been quite a feat to remove one anyway.

It was in the Carved Barrel room that we started our tasting under the lively and informative tutorage of Peter Gajewski (otherwise known as "Juicy"). Peter is the Director of winemaking and the General Manager at Yaldara but also spent many years with Penfolds and other wineries. Does anyone remember drinking Ben Ean Moselle? Well Peter also admitted he used to make that little delight. The tasting session was very entertaining with a lovely casual atmosphere and some gentle banter but also very informative with Peter happy to discuss the winemaking processes of each wine, the sugar content, the aromas and tastes and the overall impressions of each wine.

Wines tasted:

Chateau Yaldara Sparkling: 70% Pinot Noir, 30% Chardonnay grapes. A dry wine with only 5gm residual sugar per litre, fresh and vibrant with a creamy mid palate.

2020 Chateau Yaldara Rosé: Sangiovese grapes, pale salmon colour, finishes dry with rose petal tones.

Chateau Yaldara Moscato: A light styled wine with 10g/l sugar giving it a sweeter mid palate while still finishing dry.

Chateau Yaldara Reserve Shiraz: A full bodied wine with dark fruit characteristics, blackcurrant and black pepper.

1847 Sparkling Petit Verdot. A dry bubbly wine with chocolate tones and a warm finish, not surprising at 14% alcohol.

After the tasting we moved on to the 3-course lunch with paired wines. Our tables were large enough to spread out, COVID-style, but not so large we couldn't talk to each other. The meals were brought out with a paired wine.

Entrée: Pumpkin and mushroom arancini balls with roasted garlic aioli

Wine: Chateau Yaldara Peddler Field Blend: A blend of Viognier (40%), Semillon (30%) and Chardonnay (30%). Peter's description of it being a crisp wine with fresh apricot tones was very apt.

Main course: 12 hour beef cheek and shiraz pie on infused potato puree and wilted greens

Wine: Chateau Yaldara Reserve Pinot Noir. Plum and spice plus strawberry and subtle oak.

Dessert: Apple crumble tart with double vanilla bean cream

Wine: Chateau Yaldara Classic Tawny: Sweet caramel and citrus tones.

Peter gave a brief description of the process to make the fortified wines. He used the term "Madeirization" (as in Madeira wine) which relates to the heating and oxidation of a white wine to cause the brown colour and the oxidized flavours. The fortified wines at Yaldara are all blends made from young vintages with selective additions of older wines. Peter described the process as similar to the Solera system.

Solera is a method of blending that incorporates a small amount of older wines into more recent batches in order to maintain a consistent level of quality and style. This can be quite a laborious task utilizing many batches of product (a few people did volunteer to assist in this dreadful task). Since the wine industry is very closely regulated, this requires very careful record keeping which can extend to 4 pages per bottling.

Andrew Yap described the typical characteristics of the tawny we were sampling as "Rancio" which refers to the combination of oxidation, age, alcohol and volatility.

The servings of both food and wine were generous and comments from the attendees were very complimentary to say the least. The food was excellent and the wines complimented the meal very well. When some members asked for our congratulations to be passed on to the chef, Teagan from Vintage Chef Co miraculously appeared. Teagan was very happy to explain a little about the food we had tried with a few hints, such as how to make a good aioli and potato puree. All in all the food was great, the wines were great, the day was great and we ticked off another excellent Wine Guild day out.

<u>Some Wine Terms that came up on the day</u>

Volatile Acidity

Volatile acidity (VA) is from compounds of acids found in wine, the main ones being acetic acid (vinegar) and ethyl acetate (nail polish remover) showing up as an aroma rather than taste on the palate. Wines stored in older barrels are more at risk since the older oak may allow the growth of the bacteria responsible for these acids. VA is often present in sweet wines with "noble rot" since the grapes often have naturally occurring bacteria on their skins and in these wines, VA can add complexity and "lifted" characteristics. Sauternes and ports are classic examples. However high amounts of VA is considered undesirable since it will overpower any other aromas.

Residual Sugar

If wine is left to fully ferment, the yeast will gobble up all of the sugars (fructose and glucose) in the grapes and convert this to ethanol. This will result in a dry wine with very little "residual sugar". Yeast activity (and therefore fermentation) can be stopped by the winemaker leaving some residual sugar in the finished wine to achieve a certain style of finished wine. Halting fermentation can be achieved by cooling, filtering or chemical intervention such as addition of sulphur, sometimes a combination of all three. Sweet wines which did not ferment fully will have a lower alcohol content than a fully fermented wine – makes sense doesn't it. The sugar content of grape juice prior to fermentation is referred to as the "Baume" and a reading of 14 Baume will result in a wine approximately 14% alcohol if the juice is fully fermented.

The following gives an average indication of dryness.

Bone-Dry	<1 gram per litre
Dry	0-6 grams per litre
Off-Dry	6–21 grams per litre
Sweet	21–72 grams per litre
Very Sweet	72–130 grams per litre

Length

The *length* of a wine describes how long the flavours persist on your palate and can be described as short, medium or long. The persistence of flavours tends to reflect the amount of pectins, phenolics and tannins in the wine and how they react with your saliva. Length is not necessarily related to grape variety although grapes such as cabernet sauvignon and zinfandel will have more tannins than some others such as merlot and chianti. White wines such as Riesling and Sauvignon Blanc can also display medium to longer lengths whereas the length of a Rose is likely to be quite short. Age will not usually affect the length, although the changing effects of oak tannins may change the overall impressions. A wine with 20 second or less length would be considered short while flavours which last 45 seconds or more are described as long.

Helen Glasson

Next Function - Christmas @ NWC, Sunday 13 December

How many of you have ever visited the National Wine Centre of Australia?

Located on the edge of the Adelaide CBD on the corner of North Terrace and Hackney Road, it showcases wines from all around Australia, with many available for purchase by the bottle or the glass. It hosts various events throughout the year (maybe not so many this year!) such as focussed tastings and masterclasses as well as industry functions.

This year the NWC has really come into its own, by offering a series of online, guided tastings showcasing wines from all around the country. Several members have taken advantage of this format and have enjoyed discovering wine regions not previously encountered, or renewed their interest in a region last visited long ago. (So far this year I have "visited" Coonawarra, Geelong/Bellarine, Grampians, Kangaroo Island and the Macedon Ranges – and that's only a very small sample of the regions covered to date by the "NWC @ Home" series, which will continue through to Easter next year.) These tastings are led by Head Sommelier Mr James Boden who was our guest speaker at the Annual General Meeting in August. James begin his presentation to us by declaring this was the first time he had been a guest speaker and if that's true he definitely has another option for his career!

Function Details

We think it's high time the Wine Guild of SA visited the National Wine Centre in an official capacity, and after some negotiation, we have arranged to hold our Christmas function there for the significantly discounted price of $60pp for members. This is great value which includes: sparkling wine on arrival; a two-course, high-quality meal; tea, coffee and petit-fours; and corkage for any wines you choose to bring to enjoy on the day. (Beer, soft drink, spirits and any additional wines can be purchased from the venue, by the glass or bottle.) We ask you to review the menu provided in the Notice of Meeting in this issue of The Grapevine and advise your selections to Brian Longford when you let him know you will be coming. **The strict deadline for RSVPs is 4pm, Friday November 27.**

We are also allowing "guests at members prices" for non-members who have not previously attended a Wine Guild of SA function. However, a guest who has attended a Wine Guild function in the past will incur a fee of $70. (It has long been our standard practice to charge an extra $10pp for non-members. The current practice of "discounted" guest pricing is to encourage you to bring along new people who might enjoy our activities and join the Guild.)

Similar to previous Christmas functions, we will be accepting donations of food for charitable purposes. Helen Glasson will coordinate the collection of food donations (cans, preserved and dried goods preferred; fresh fruit & vegetables are probably not suitable). Our day will also include an educational activity and a raffle with prizes, and possibly another surprise or two along the way.

Access, Parking and Other Activities

The main entrance is via a ramp off Hackney Road. Parking is available in parking bays off Hackney Road and on Plane Tree Drive in Botanic Park. There is no charge and no time limit for Sunday parking. Public transport is also an option, with a bus stop right out the front on North Terrace. (There are no bus stops on Hackney Road.)

If you'd like to explore the NWC on the day, you are welcome to arrive early or linger after our lunch has concluded (approx. 3pm) and sample some of the many wines they have available for pouring by the glass. If you've had enough to drink, you should take a complimentary, self-guided tour of the venue showcasing the largest open cellar in the southern hemisphere storing up to 16,000 bottles of Australian wine. Continuing from the Cellar, wonder into the new, state of the art, 'Wine Discovery Journey' where guests are introduced to the Australian wine industry from the vine to the bottle through a series of interactive and virtual exhibits.

Jeremy Begg

Wine Guild of SA – Christmas Luncheon

at

The Gallery Room, National Wine Centre of Australia

Corner of Hackney Road and North Terrace, Adelaide
(enter off Hackney Road, parking available nearby)

12 noon, Sunday 13th December 2020

LUNCH

Please make your meal choices from the selections below prior to the day and advise Brian Longford when you RSVP.

Entrée, *choice of*

Crab Arancini, Avocado Mousse, Mango Salsa; ***or***

Pumpkin Ravioli, Roasted Tomato Cumin Sauce, Saltbush Dukkah; ***or***

Ricotta Cannelloni, Spinach, Roast Tomato, Parmesan

Main Course, *choice of*

Beef Porterhouse, Paris Mash, Cabernet Sauvignon Red Onion Jam, Jus; ***or***

Dukkah Crusted Chicken Breast, Tomato, Creamed Leek Risotto; ***or***

Ras El Hanout Roasted Lamb Rump, Pesto Mash, Ratatouille

Guests with dietary requirements will be catered for upon request

To Finish - Tea, Coffee and petit-fours

$60 Members **$70 Non-Members**

As per our new "guests" policy, guests who have not previously attended a Wine Guild of SA Function are invited to register at "members" pricing.

BYO acceptable, corkage included in the function fee.
Soft drink, beer and additional wines may be purchased on-site.

RSVP to Brian Longford by 4pm Friday 27th November,
with your menu choices and 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 @ $60 pp ☐ Amount $ _____

No. of Non-Members attending @ $70 pp ☐ Amount $ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 27 November** with any special dietary requirements.

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.

ROYAL ADELAIDE WINE SHOW 2020 RESULTS

The Royal Adelaide Wine Show is the most prestigious wine show in Australia, featuring over 2,500 wines from over 300 wineries across the country. Wines are judged by a panel of esteemed judges from across Australia over four days, to determine medal and trophy winners. The Royal Adelaide Wine Show 2020 judging took place from 28 September to 2 October with Trophy Presentations on 9 October.

South Australian labels were awarded 10 trophies in total, including the Outstanding Wine of Provenance prize, which went to Clare Valley's Leo Buring for their Leonay Riesling (2020, 2015, 2005).

Trophy	**Wine**	**Winemaker**
Hurtle and Norman Walker Trophy Best Sparkling Wine in Show	Beltana Blanc de Blancs 2013	Deviation Road (SA)
Australian Wine Research Institute Commercial Services Trophy Best Riesling in Show	Julius Riesling 2017	Henschke (SA)
Arkaba Cellars Trophy Best Sauvignon Blanc in Show	The Foil Sauvignon Blanc 2020	Riposte Wines (SA)
Programmed Property Services Trophy Best Other Varietal White	Gruner Veltliner 2019	Wines by Geoff Hardy (SA)
Tilbrook Rasheed Trophy Best Grenache	Signature Series McLaren Vale G-19 Grenache 2019	Robert Oatley (SA)
Karl Seppelt AO Trophy Best Other Varietal Red	Generations Malbec 2019	Bleasdale (SA)
Dr Ray Beckwith OAM Memorial Trophy Best Traditional Australian Red Blend	Cabernet Shiraz 2018	St Hugo (SA)
Gramp, Hardy, Hill Smith Prize Outstanding Wine of Provenance	Leonay Riesling (2020, 2015, 2005)	Leo Buring (SA)
Governor's Trophy Best South Australian White Wine in Show	Julius Riesling 2017	Henschke (SA)
Governor's Trophy Best South Australian Red Wine in Show	Signature Series McLaren Vale G-19 Grenache 2019	Robert Oatley (SA)

A Short Stay in the Riverland

At the end of July 2020, Wendy and I took a few days to visit the Riverland wine region, not having stayed there before. We enjoyed it so much that a write-up was a must! On the advice of a work colleague we stayed in Barmera, booking a room at the Barmera Lake Resort Motel. It's a fair few years since the place has been a "resort" but it was cheap, clean and comfortable and right on Lake Bonney. The only downside is that Barmera is not particularly near most of the wineries in the region, and from that perspective Berri or Renmark might have been better choices.

Day 1 – Banrock Station

I think everyone has heard of Banrock Station, a sprawling vineyard and wetland owned by Accolade Wines. It's located about 15km out of Barmera toward Waikerie and Adelaide. We had booked for lunch and chose to do a short walk around some of the wetlands beforehand. I can strongly recommend this, especially if you're interested in the many birds that inhabit the area.

The vineyards are both adjacent to and embedded within the wetlands and like many in the region are all machine pruned. At this time of year they were all neat thickets of twigs with an "flat-top" haircut about 1.5m above the ground. (I asked at another winery about this aspect of viticulture. Apparently the machine pruning is good for several years but generally no more than 5, at which time a more severe hand prune is required.)

Banrock offers wine tasting flights, priced at $10 for 6 wines. We ordered two flights, each served on a paddle of 30ml pours in stemless glasses. Lunch was very good, we chose a mixed platter followed by a fillet of Murray Cod which was large and perfectly cooked, served with a citrus salad.

Our dinner that evening was at The Barmera Club, a modern building on the lakefront adjacent to many sporting facilities. The menu is classic "pub grub" and the dishes we chose were very good (a chicken breast schnitzel and a scotch fillet mignon). Of course we tried a local wine, in this case it was Bassham's Montepulciano which Wendy reported was very good. (That name will come up again.)

Day 2 – Angove, Woolshed Brewery and Riverland Wine Centre

Angove Family Winemakers have their head office in Renmark where they make table wines and distilled spirits, especially brandy. We were hoping to get a tour of the facility but tours are not currently available due to COVID-19. However the cellar door is large and well laid out and we settled in for wine flight tasting. Being first through the door we initially had very good service but our guide was interrupted from time to time dealing with deliveries and, later, additional customers.

After our tasting at Angove we went in search of brunch and found ourselves at Cinnamon House, which served an array of soups, salads, bruschetta and quiches as well as heavier meals. I'd have to describe the venue as "quirky" but the food was good.

Reading "The River Times", a large advertising brochure and well worth picking up, I learned of a brewery not too far away. The Wilkadene Woolshed Brewery is on the banks of the river, upstream from Renmark, and has an extensive menu of craft beers.

Clearly a popular function venue and lunch spot for houseboats, it was nevertheless fairly quiet on a Friday afternoon and the only distraction was the brewery dog who insisted that I throw a stick – again and again! All while enjoying my tasting paddle of four beers, each a generous 200ml(?) pour. Luckily, Wendy was driving!

The final stop of the day was a genuine highlight of the trip: the Riverland Wine Centre at Pike River (between Renmark and Berri on the southern side of the Murray). This spacious venue stocks and serves wines from over 20 local wineries, including many which have no other cellar door. They also serve meals and cater for functions, and would be an excellent venue for a group visit.

I chose a tasting flight of four wines: Cirami Verdejo, Pike River Fiano, Back Verandah Shiraz/Grenache/Viognier and Bassham Durif. The two reds were particularly good; the Fiano was also very good but definitely a "food wine".

(At it happens, Tom & Maureen Olthoff also visited the Wine Centre a few weeks later, and Tom has provided an extended review which follows this article.)

Dinner that night was at "Cucina 837", the Italian restaurant at Selena Estate Wines. The soup (pumpkin, but not thick and creamy), pasta (prawn ravioli and 10-hour meat ragu fettucine) and dessert were all very good. This is clearly a "destination" venue, being one of the few places offering a more sophisticated meal, and one we'd happily revisit.

Day 3 – 919 Wines, 23rd Street Distillery, Mallee Estate Wines and Whistling Kite Wines

Our final day was intended to be short, so as to avoid sun glare driving home, but we packed in way too much and didn't head back to Adelaide until after 4pm!

We began with a visit to 919 Wines, a name which will be familiar to many of you. Eric Semmler from 919 visited the Wine Guild for a food & wine matching exercise in April 2016, at the North Adelaide Primary School. I remember being impressed by the wines he brought to that function and so I made sure we tried their current releases. We were the first customers of the day and this time we had the undivided attention of our host, Jenny Semmler, who took us through their range. Once again their Touriga impressed.

We ended our tasting and purchase at 919 Wines in time to head once again into Renmark, this time to 23rd Street Distillery – the spirits arm of Bickfords. The distillery was originally built in 1914 by a company hoping to satisfy the demand for brandies and table wines, but they spent too much on setting up and went broke a year later. Faced with having no buyer for their fruit, the local growers formed a co-operative and purchased the business, trading as "Renmano" for many years before closing up early this century. In 2014, Bickfords bought the site and started a two-year refurbishment, resulting in the current distillery and visitor centre.

Wendy and I had a tour of the facility which was quite interesting although any questions off the tour-guide's script had to be answered later. One thing we did learn is that none of the three pot stills now in use were originally on site, and one is fitted with internal chambers and baskets allowing for the infusion of flavourings into the liquor. A typical usage is for the production of their "Rose Vodka" in which each batch is flavoured with 60kg of fresh rose petals. (That's a lot of roses!)

The range includes vodka, gin, brandy, rum and whiskey, all of which come in several varieties. The vodkas, gins and rums are all made from cane sugar – which then begs the question, "what makes them different to each other?" The answer is that, at a fundamental level, gin is just vodka which has been flavoured with juniper berries (and usually, other herbs and spices); rum is distilled the same way but is aged in barrel before being bottled.

Jenny Semmler from 919 Wines had recommended lunch at Mallee Estate Wines so that's where we headed next. This cellar door is located on the main road into Renmark and is owned by a Greek family who came to Australia in the 1960s. We didn't do a tasting, opting instead to go straight to lunch which for us was a selection of "meza" plates which proved to be another culinary triumph.

I chose a glass of Chardonnay to accompany my lunch, which at $5 was excellent value – and quite nice drinking too, with good body, typical Chardonnay characters of cashew nut, and just enough acid. Many of the Mallee Estate wines are only $12/bottle and I wasn't expecting much for that price, but this was proof that good wine doesn't have to be expensive and I bought two bottles to enjoy at home.

Another of Jenny's recommendations was a visit to "Whistling Kite Wines", a small biodynamic producer with a cellar door adjacent to their home on the banks of the river not far from Loxton. The day we visited they were offering tastings of 9 wines including Viognier, Petit Manseng, Montepulciano, Petit Verdot, Mencia and Shiraz. An interesting selection of varieties and well worth a visit.

Jeremy Begg

Riverland Wine Centre

When the topic of the Wine Guild arises we are often asked what we have learned about wines. The standard response is - "before we became members we knew nothing about wines – now we know even less". The reason for this relates to the saying "We don't know what we don't know. While there are many benefits of being a member of the Wine Guild, one is that on every visit or wine related activity we learn something new. And we continue to be reminded how little we knew and know.

Something similar happened recently while staying in Renmark. We had decided to go there more for a rest and change of scenery rather than exploration. While driving along the road from Loxton to Mildura (we wanted to approach Renmark from Paringa) we passed the sign to Lyrup. We have travelled this road many times and previously spotted this sign. We have also seen the sign to the Lyrup Ferry along the road from Berri to Renmark. However we had never been to Lyrup itself.

So one day after morning coffee in Berri we headed for the Lyrup Ferry. On the other side of the river there was a sign directing visitors to the Riverland Wine Centre. Not only had we never been there, we had never heard of it before. So without a second thought we headed for the Wine Centre. It turns out it was located on Pine Creek Road near the corner of the Loxton – Mildura road.

The origin can be traced back to 1993 with the purchase of an old woolshed. Up to 2013 the owners concentrated on providing accommodation and adding a solar farm in 2008. In 2013 a function centre was added. The Wine Centre as it is today was born in 2018. All the buildings can best be described as artistically rustic based on the principle of the 3Rs – Recycle, Reuse and Repurpose – with materials being sourced from the site, other properties and family members.. The end result is impressive to say the least.

The Riverland Wine Centre hosts over 25 local wineries. Information about the different wineries can be obtained from an interactive storyboard by simply touching the name on the large screen. You can choose various tasting options. A guided tasting cost $5 which is redeemable with the purchase of a bottle. Alternatively you can purchase 3 or 4 glasses of wine at $3 glass. There are more than 30 wines to choose from including sparkling, whites, reds and fortified.

We not only sampled some of the quality wines but also enjoyed a nice lunch made from local produce in the on-site café. As a bonus we had great views of the river. Anyone considering a visit to the Riverland region should put the Wine Centre on their Must-Do list.

For more information go to https://riverlandwinecentre.com.au/about-us/

Tom and Maureen Olthoff

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

'It's October 1968, the Hotel Australia hosted a W.S.G.S.A function to 60 plus members and their wives for a presentation from the Marketing Manager of F. Cinzano & Co (Aust) Pty Ltd, Dr Alberto Marchi. The story follows how a new company was formed during the depression years and how a World War made it a difficult time to begin such an enterprise in this country. Plenty of history/heritage and an interesting account of the birth of a new child in the wine industry.

CINZANO

OCTOBER-NOVEMBER, 1968

W.S.G.A. IS ADDRESSED BY AN AUTHORITY ON CINZANO

The Marketing Manager of F. Cinzano & Co. (Aust.) Pty. Ltd., Sydney, Dr. Alberto Marchi, addressed members of the Wine Service Guild of South Australia and their wives at the Hotel Australia on Sunday, October 27.

The Managing Director of R. W. Clampett & Co. Pty. Ltd., Mr. R. W. Clampett, and the company's Sales Manager, Mr. Bob Wilkins, were hosts at the function. They were ably assisted by Messrs. Roy Gardner, George Rice, Gerald Cotton, Dieter Going and Don Everitt.

Before introducing Dr. Marchi, the Guild President, Mr. J. D. C. Nelson, announced that the Guild's new Federal Constitution had been approved at a meeting in Melbourne during Wine Week (October 12-18). The President of the Guild in Victoria, Mrs. Joy Fisher, had been elected the first Federal President.

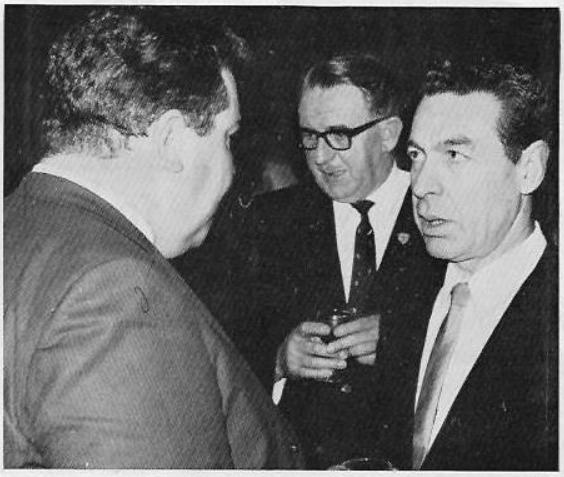
Dr. Marchi said this was the first time his company had had a function of this kind in South Australia.

"Perhaps a talk on Cinzano will come as an anticlimax to you wine experts in Adelaide, the wine capital of Australia," Dr. Marchi said, raising quiet chuckles from the 125 or so present.

"Cinzano Australia is 37 years old, having been established in 1931 during the depression years—a difficult time to begin an enterprise in this country.

"Cinzano, however, has progressed along with Australia, through World War II, until today, when it is a thriving and still-growing business."

BELOW: Dr. Alberto Marchi (right) talking with (left) Mr. Bob Wilkins, Sales Manager for R. W. Clampett & Co. Pty. Ltd. President of the Wine Service Guild of S.A., Mr. J. D. C. Nelson, is in the centre.



WHEN FIRST MADE

He said vermouth was made from a sound base wine, fortified with grape spirit, with sugar added, and infused with herbs which were grown and blended in Italy and sent to Australia in powder form. Vermouth was first made in the 18th century as an experiment, and later a standard formula was established. The secret of blending the herbs was known only to certain members of the winemaking family of Cinzano in Italy. Base material for sweet vermouth came from the gordo grape, and fine dry white grape varieties were used for dry vermouth.

"Our method of infusing the herbs into the wine is by distillation in a traditional potstill, the fortified wine being run through the herbs," Dr. Dr. Marchi said.

Then an extract was added, the acid adjusted and sugar added, and it was ready for bottling. Refrigeration to guarantee clarity was essential in the making of Cinzano, and a bottle should remain clear forever.

Who can remember these little gems for cash registers? State of the art at the time!!

Whichever way you look at it . . .

the Class 100 is best for your Hotel!

It's a rare product that can stand the test of time, especially under the rigorous conditions of Bar trade . . . but the NCR Class 100 is that kind of cash register. Originally introduced as "the finest press-down keyboard register ever built," the Class 100 is still without an equal today. With over 40,000 installed in all types of businesses throughout Australia, this register continues to live up to its original description.

Experience has taught successful hotel owners that the Class 100's large, "two-way," natural indication (it doesn't read back-to-front on the customer's side) provides the degree of supervision so essential in controlling Bar transactions. They recognize the fundamental truth of the saying "The better the vision—the better the supervision."

COLOUR FILM

Then followed a colour film depicting the origin of Cinzano vermouth, the history of the Cinzano family, and the early traditional production methods, some of which are still employed alongside the most modern equipment.

Mr. Nelson thanked the Hotel Australia management for allowing the Guild the use of their facilities.

The Guild's Vice-President, Mr. Harry Garrett, thanked Dr. Marchi for the address.

Guild member Mr. Bill Sanders, who recently returned from six months abroad, recorded the function on camera.

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MEMBER PROFILE – ELAINE GRAY

Member profiles are entirely voluntary and intended to help members get to know each other. If you would like to have your profile included in a future copy of "The Grapevine", please contact Philip Harris for a Member Profile questionnaire – it would be great to get to know you better!

Please be aware that The Grapevine is sent to others besides Guild members, such as wine companies etc. Thanks in advance.

1. ***Where do you live?***

   Ridgehaven.

2. ***Where do you work, or where did you used to work?***

   My husband & I ran West Beach mini Golf from 2000-2006. Owned and ran 2 delicious cafés on Payneham road for 18 months.

3. ***What are your interests/hobbies?***

   Gardening, travel, shopping and talking to people.

4. ***How did you come to join The Guild?***

   Was invited to accompany Pauline Longford to a dinner and wine tasting.

5. ***If you are a newer member, what do you hope to gain from your membership of The Guild? If you have been in the Guild for some time what have you gained from your membership of The Guild?***

   Knowledge of wine, the processes of making wine and enjoying the end result.

6. ***How did you become interested in wine?***

   Since moving to Australia 40 years ago, to the McLaren Vale district and trying different styles of wine.

7. ***What are your favourite wine styles, and why?***

   NZ and Adelaide Hills Sav Blanc, McLaren Vale reds, blends re Seibers, Whistlers, McPherson and Brown Brothers.

8. ***Do you have a favourite wine region within SA, Australia or the world, and if so why?***

   As above.

9. ***What is your most memorable wine related experience? (i.e. enjoying a 25y/o Grange at 50th Birthday, quaffing Champagne on Sydney Harbour etc)***

   Too many to mention, although quaffing on Sydney Harbour does have its appeal.

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. As a result of COVID-19, a number of events have been cancelled over the last months - please check for latest updates before arranging to attend any of the events listed.

Date	Activity
14 November 2020	Handpicked Festival, Langhorne Creek
13 December 2020	Grapes of Mirth – Comedy & Wine in McLaren Vale, Lloyd Brothers Wine & Olive Co, McLaren Vale
23-24 January 2021	Crush Festival, Adelaide Hills
14-18 April 2021	Barossa Vintage Festival
30 April – 9 May 2021	Tasting Australia

Wine Guild Functions For 2020-2021

Date	Activity
13 December 2020	Christmas Lunch – National Wine Centre
14 February 2021	Winery visit
11 April 2021	Winery visit
20 June 2021	Educational Function - "Winemaker's Masterclass" with Rebecca Wilson at Bremerton Wines, Langhorne Creek

Wine Guild of SA Committee Contacts 2020-2021

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