



The Grapevine

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

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Editor: Helen

Glasson

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PRESIDENT'S WELCOME

Believe it or not, since the last Grapevine went to press the Wine Guild has visited *six* cellar doors (some attached to wineries, some not). These being, in order: Longview Wines, Cyrano Wines, Bay of Shoals Winery, False Cape Wines, Dudley Wines and Islander Estate. Such a busy year!

A few random thoughts about those experiences:

LONGVIEW – a demonstration of what's possible when you have great hosts presenting a high-quality product. Both Peter Saturno and Martin Strachan did an excellent job of describing the wines and answering questions. A particular highlight was the selection of fresh grapes of several wine varieties – how often have you wondered if the wine can be tasted in the grape? The food too was plentiful and delicious. Please see Helen Glasson's report on page 3 of this issue of the Grapevine for further detail.

CYRANO WINES – a real eye-opener into the character of some of the wines now coming out of France. Our host, Jean-François Gavron, made the most of his garden setting to bring us a sense of being in France (albeit on a rather cold and wintry day). The wines were very appealing and his comments on the French wine industry were interesting and thought-provoking. Geoff Lawrie has compiled a report which you can find on page 5.

KANGAROO ISLAND – What a treat! The last time I was on KI was in February 2001, it was stinking hot and we had to drive ourselves everywhere. This time the weather was mild, someone else did the driving, and the itinerary left no room for manoeuvre! Forty-one members enjoyed 2.5 action-packed days visiting four cellar doors and other attractions. Every cellar door provided a different wine tasting experience, some more technical than others but each providing its own highlight. My enormous thanks to Tom Olthoff who almost single-handedly planned and booked this Tour on behalf of the Guild. (No doubt Maureen had a say too along the way!)

NEXT FUNCTION

Our next Wine Guild function will be at Bremerton Wines in Langhorne Creek. This particular function – a Winemaker's Masterclass – has been two years in the making and will be our "educational" function for the year. The Notice of Meeting and information about Bremerton Wines are on pages 11. As always, please let Brian Longford know your intentions *viz-a-viz* attendance, **by 4pm Thursday 10th June**. Guests are welcome but we have been advised that the venue is limited to "approximately" 50 persons. So if numbers are looking tight when registrations close, members will take precedence over guests.

ANNUAL GENERAL MEETING IN AUGUST

The year is whizzing by and we have started planning the AGM. It will most likely be at the Mount Osmond Golf Club once again but this is yet to be confirmed. AGM time means Elections and all members are strongly encouraged to consider nominating for any and all Committee positions.

Jeremy Begg, President

NEXT FUNCTION

WINEMAKER'S MASTERCLASS BREMERTON WINES, LANGHORNE CREEK



After two years in the planning, our next function will be a visit to Bremerton Wines in Langhorne Creek.

The last visit by the Wine Guild to Bremerton Wines predates my membership and that of most other current Guild members. It happens to be my favourite producer and so I am pleased we are finally going there!

A BRIEF HISTORY OF BREMERTON

When Craig and Mignon Willson began the business in 1985 the farm they purchased grew only lucerne hay, but winemaking beckoned. After a few years making wines from other growers' fruit, they planted their first vines in 1991 – two hectares of Cabernet Sauvignon and 1.5ha of Shiraz. Flooding at the end of 1992 wrote off the remaining lucerne crop and led to the plantings of other wine varieties including Malbec, Merlot, Verdelho, Chardonnay and Sauvignon Blanc.

Now led by Craig and Mignon's daughters, Rebecca (winemaker) and Lucy (marketing manager), the Bremerton range has grown to approximately 20 different wines including sparkling wines, table wines and dessert wines, and now spirits. They have 120 hectares of vines and their own modern winery (a few km from the cellar door). Annual production has increased from 680 dozen in 1993 to well over 30,000 dozen in recent times.

ABOUT OUR MASTERCLASS

Our "educational" function for the year will consist of an informal "winemaker's masterclass" where members will learn about the choices faced by winemakers when selecting the ingredients and processes to make their wines.

Rebecca will take us on a journey from the grape to the barrel, showing the effect of grape clone, yeast, barrel selection and other influences on the final product. It's a very interesting exercise and promises to inform both the amateur winemaker (of which we have a few) and the educated consumer (which, hopefully, is all of us).

The masterclass will take about an hour, after which the tables will be cleared and re-laid for lunch consisting of Mediterranean platters and a selection of pizza. Rebecca and Lucy are generously providing wine to have with lunch at no extra charge, and offering cellar-door purchases at "Bremerton Wine Society" discount prices.

GETTING THERE

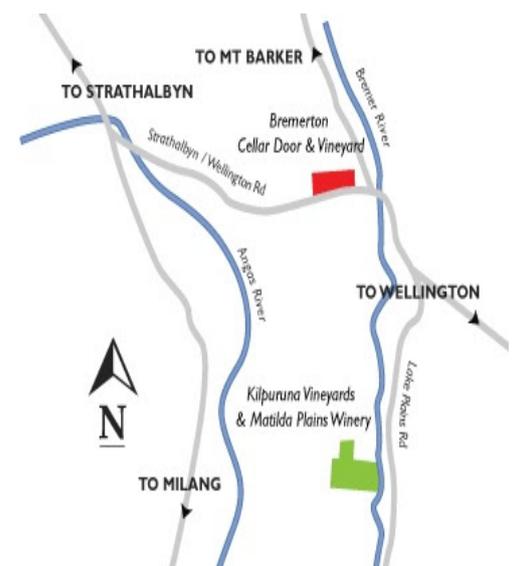
The quickest route to Bremerton Wines from Adelaide is via the Freeway to the Callington exit, then head SW toward Woodchester and follow the signs to Langhorne Creek. Turn right when you get to the Bridge Hotel and you will find Bremerton on the right, about 1km up the road.

A NOTE ON BOOKINGS

Attendance for this function is limited to 50 persons, but we know that some members like to travel to warmer climes in mid-winter, so we will welcome guests. If we have too many registrations at the close of RSVPs, members will take priority. As always in these situations, it's "last in, first out" – so get your registrations in early!

The cost for this function will be a very reasonable \$50pp for members and "new" guests. For guests who have previously been to Wine Guild functions the cost will be \$60pp. The deadline for booking your place is **4pm Thursday 10th June**.

I look forward to seeing you there!



Jeremy Begg, President

EARLIER FUNCTION – YES THERE’S BEEN MORE THAN ONE LONGVIEW VINEYARD

Adelaide turned on another gorgeous day for our trip to Longview winery. With the early Autumn colours in the trees, the drive through the hills was quite lovely and we arrived at the winery, early as usual, allowing time to catch up with each other and take in the beautiful view. With 360 degrees of beautiful scenery and some interesting sculptures to admire it really was a great way to start the day.



We gathered under an amazing old gum tree with a huge spread, giving us all shade from the surprisingly warm sun as our president, Jeremy Begg, greeted everyone. After the usual welcome, Jeremy proceeded to welcome our newest members to the Wine Guild, Donna & Toni Szentpeteri, presenting them with their bright new shiny badges and a copy of the constitution.

Next, our organisers for the function, Sandy and Sue MacGregor stepped up to begin proceedings for the day. Sandy introduced us to our host, Peter Saturno, who gave us a warm welcome and explained some history and features of the vineyard and winery. Apparently the first wine grape vines in the Adelaide hills were planted in Euchunga back in 1843 followed by plantings at Auldana, Magill and Mt Lofty. Many wineries didn't make it through difficult times in the early 1900s, but in the 1970s and 1980s a new group of winemakers recognised the advantages of the cool climate in the hills and replanted or created new vineyards to establish the Adelaide Hills as a recognised wine region.



It wasn't until 1995 that Longview winery was established with initial plantings of shiraz and cabernet sauvignon. They were told they were mad, "you'll never ripen the grapes down there", referring to the southern tip of the Adelaide hills region, bordering the Fleurieu Peninsula, but they carefully selected positions that gave the vines the best advantage. Despite the relatively shallow quartz and marble substructure, a northern aspect allows for maximum sun exposure and the Saturno's proved the doubters wrong. They now grow a number of different grapes, most of which are sold to other wineries, but parcels of each variety are processed on site. The family are also known for their use of local produce to create typical Italian cuisine with pasta sauces, cured meats and pickled vegetables – the family Matriach, Tarquinia "Queenie" Saturno, is credited for the family's culinary secrets.

Leaving our lovely view and warm sun, we were invited indoors, via yet another COVID check in, and then into a large room with a wall of windows allowing us to take in that spectacular view again. We seated ourselves at the long tables and waited with high expectations for our next experience!

OUR "TEST"

What followed was quite a unique experience, even for those who have been members for a long time. Peter and our second host, Martin Strachan, gave us some grapes to try (eat, that is) and asked us to guess what each variety was. Well, how do you tell? Peter hinted with descriptions of many of their varieties, explaining some of the differences so we keenly checked for colour, since we know some wines are darker than others, and sweetness since we cunningly decided the later varieties would not have all their sugar content yet – see, we were onto him. We also noticed the acid was very high in some grapes while others had flavours we couldn't quite put our finger on, so to speak. Then there were the seeds, were they still green or had they turned brown?

Well, then came the show of hands to guess each variety and, well, let's just say, Peter won by a "bunch".

As a summary, the shiraz tasted quite soft, the Barbera was really quite acidic, the Nebbiolo had noticeable tannins and the Cabernet Sauvignon showed some hints of blackberries and capsicum – he didn't give us easy ones. I should note

the amateur winemakers didn't fare any better than anyone else on guessing the varieties, back to the books ... and vineyards.

WINES

We proceeded to taste the actual wines:

2020 Macclesfield Riesling; floral with orange and apricot tones .

2020 Whippet Sauvignon Blanc; again floral but not as tropical as some.

2019 Macclesfield Chardonnay; Noticeable oak characters with a fresh finish

2020 blend of Nebbiolo (65%), Pinot Nero (6%, to add strawberry notes) and Barbera (29%); an interesting blend to say the least.

2019 Macclesfield Syrah: An Italian style made with whole bunches and old oak; quite a delightful subtle wine.

2019 Macclesfield Cabernet Sauvignon; a full bodied wine with cassis, oak and peppery notes.

LUNCH

Lunch was served with the opportunity to purchase wines to enjoy. First an antipasta platter was brought out, with a marvellous array of meats and salami, sourdough bread, cheeses and vegetables voted by most at our table as the best platter for variety and content that we have had the pleasure of tasting for a long time.



Then came the main course, two hand made pasta dishes; Pappardelle Puttanesca and Fettucine basil, both delicious and plentiful, no-one went hungry, that's for sure. As usual we continued our conversations about the wines, the food and many others things into the afternoon and a good time was had by all.

HELEN GLASSON, EDITOR

WINE TRIVIA

One 750ml bottle of wine contains an average of 700 individual grapes so who got the job of counting them?

A champagne bottle contains around 5 kg of weight on every cm² of the glass bottle, or 70-90 pounds per square inch of pressure, twice as much as many car tyres.

Hippocrates, the "father of western medicine" recommended wine as a treatment for many ailments, including diarrhoea, lethargy and the best one Labour pains.

The Romans apparently found that mixing lead with wine gave it a sweeter, more succulent taste and how about the lead poisoning that followed!

EDITOR

ANOTHER PREVIOUS FUNCTION – CYRANO WINES

CYRANO WINES: UNE EXPÉRIENCE EXQUISE

“THE DEBATE”

French wines are superior to Australian wines and the Guild's visit to Cyrano Wines has provided further evidence to support that claim.

Ha-ha! That got you going, didn't it? Had to get your attention somehow.

There have been many wine tasting events organised to try and settle the debate that has raged since wine became popular in The New World. The Judgement of Paris held in 1976 is the most famous. It set out to establish who made the best red and white wine, France or the United States. Red Bordeaux and white Burgundy were pitted against Californian Cabernets and Chardonnays in a blind tasting. It was organised by Stephen Spurrier, a British wine merchant and the 10 French judges were prominent wine critics and experts. Californian wines were ranked first in both categories, much to the chagrin of the French judges. Overall though, there was a good mix of French and American wine in the top ten in both categories.

The Guild's visit to Cyrano wines at Carey Gully was yet another such test. Or should it be said that the event was approached with completely open minds and the wines were appreciated solely on their merits? Of course, one cannot speak for all but what can be said is that the day was a complete success. Well organised by Carol and well hosted by the gentil et généreux Jean-François Gavanon, there was a joie de vivre which permeated the gathering. Fuelled by wines which had a certain je ne sais quoi and were formidable et très satisfaisant, members enthusiastically appreciated the opportunity to try something different. And in the end, that is how the wines should be judged, not as better or worse, just different. Vive la différence!

Although he started his career in accounting, it is not surprising that Jean-François has become a wine merchant. His home town is Montpellier but he met and married his wife Meredith in Adelaide. They then spent 10 years in Montpellier which is the largest city in the Languedoc-Rousillon region. They have two children, a boy and a girl. They moved to Adelaide where they owned two restaurants. The penny dropped in 2018 when, having exited the restaurant business, Jean-François saw an opportunity to make a connection between French wine and Aussie consumers. Now, generally we are a parochial lot when it comes to wine, especially in South Australia. Nevertheless, there is a lot of wine now available from overseas and folks are expanding their wine horizons. So with the local knowledge, both in the Languedoc-Rousillon region and in South Australia, Jean-François took the logical next step and became a wine merchant. He has nine suppliers, eight in the Languedoc-Rousillon and one in Beaujolais, the home of Gamay. He operates from his home in Carey Gully but has many fingers in many pies. To bring wine to and sell it in Australia might on the face of it seem an easy way to make a

living, but it is not. From French suppliers and bureaucracy to agents, transport, Australian labelling laws, customs, taxes, storage, marketing and distribution, the risks are manifold. But we are the beneficiaries of all that hard work.

Thank you Jean-François.



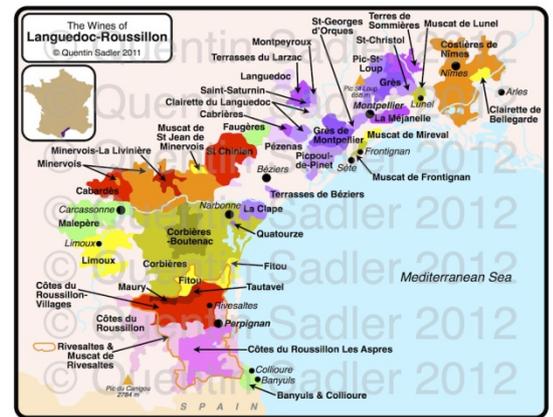
“THE REGION”

Jean-François painted a mental picture for us of the Languedoc-Roussillon (pron. Long-doc-roo-see-yon) region and its attributes. It is a wine growing region which covers a large swathe of the south west of France and is bordered on three sides by the Mediterranean, The Pyrennees to the west and the Rhône to the east. Cities within the region are Perpignan, Carcassonne, Narbonne, Béziers, Montpellier and Nîmes. The climate is of course Mediterranean with hot dry summers and some influence from the Atlantic in the west. The region has various microclimates and noticeable soil differences which produce an



array of different styles. In the last thirty years the quality of the wines

of Languedoc has flourished. The region is home to many innovative and dedicated young vigneron, many of whom practice organic viticulture. Jean-François favours producers who practice low environmental impact viticulture either through sustainable agriculture or full organic certification and wine making practices with minimum technological input. A word that is often used to describe wines from the region is garrigue, meaning an aroma redolent of the wild open countryside of the Mediterranean. Prominent grape varieties are Syrah, Grenache, Mourvèdre, Carignan and Cinsault and for white wine, Picpoul, Vermentino, Marsanne, Rousanne, Chardonnay and Muscat. Appellations which might be recognised by drinkers of French wine in Australia are Limoux, Corbières, Minervois, Languedoc and Côtes du Roussillon.



“THE WINES”



Jean-François introduced us to nine wines from the Languedoc while we put our backs to the chilly breeze coming from Mt Lofty. Someone suggested that we skip the wines and go straight to drinking Cognac to ward off the cold. Fortunately that did not happen because we were treated to some vins extraordinaires. One sparkling, one Rosé, three whites and four reds. A list of the wines is attached below. Everyone sought to pick out their favourites and endeavoured to detect points of difference with Australian wine. Some said that the white wines presented the biggest point of difference between Languedoc and Australian. Others said that the Languedoc reds were more difficult to pick

as different from Australian reds. Still others said that they enjoyed the opportunity to compare and contrast with the Australian wine they are familiar with. Probably the best indicator of the wines' popularity was that many began to fill out their order forms. J-F summarised the experience beautifully when he said, “We are all here to learn from one another”. Bravo J-F.

“THE LUNCH”

But the wine tasting was only the beginning of what developed into a long French lunch. More than that, it was a gastronomic experience par excellence. Petit fours tantalised the taste buds and prepared the palate for the pièce de résistance, the Bouillabaisse. How J-F and his sous chef managed to deliver such a very French triumph out of a household kitchen to so many is a mystery. But it did not end there. Dessert was a délicieux Charlotte au Fraises which had folks making notes to try this at home. One member reacted by saying that the lunch and the ambience is to be commended. Absolutement!



The List of Wines Tasted:

1. Antech, Blanquette de Limoux Reserve Brut Vintage 2017, AOC
2. Villa des Anges Rosé 2019, IGP Pays d'Oc
3. Domaine de la Grangette « Poule de Pic » 2019, APO Picpoul de Pinet
4. Domaine de Gournier, Cuvée Templière Blanc 2016, IGP Cévennes
5. Domaine Morgue du Grès, Terre d'Argence, IGP Pont du Gard.
6. La Croix Martelle, Sirius 2018, AOC Minervois la Livinière
7. Domaine Sous la Montagne, Vin d'Altitude 2017, AOP Côtes du Rousillon Villages
8. Mas de Figuiet « Joseph » 2017, AOP Pic Saint Loup
9. Cuvée Château Fonsalade Rouge 2016, AOP Saint Chinian



Attachments:

The following are extracts from Jean-François' handout.

1. Terroir. Every vine grows on a unique piece of land which gives the grapes a distinctive character. The word terroir is derived from the French word for land, *terre*, and it refers to the unique combination of natural factors associated with any particular vineyard. Terroir includes such factors as soil, underlying rock, altitude, the slope of the hill or terrain, orientation towards the sun and microclimate (eg typical rain, winds, humidity and temperature variations). French wines are classified according to terroir, which combined with specific local viticulture and vinification techniques, is the basis for the system of French geographical indications.
2. Wine Classification. French wine classification divides wines into three categories.
 - Appellation d'Origine Contrôlée (AOC) or its European equivalent Appellation d'Origine Protégée/Protected Designation of Origin (AOP/PDO). AOC designates a particular area or terroir which carries with it many other strict restrictions, such as grape varieties and traditional winemaking methods. Example: Château Fonsalade 2014 AOP St Chinian.
 - Indication Géographique Protégée (IGP) or Protected Geographical Indication. IGP carries with it a specific region within France (for example IGP Cévennes) and is subject to less restrictive regulations than AOC, as it allows producers to plant a wider range of varieties and use the winemaking techniques of their choice as long as the wine meets certain criteria when subject to official analysis. Example: Domaine de Gournier Cuvée Templière 2015 IGP Cévennes.
 - Vin de France (Wine of France) carries with it only the producer and the designation that it is from France.

In France, these systems are governed by the INAO or the Institut National de l'Origine et de la Qualité.

References:

1. [Hand-out from Jean François Gavanon](#)
2. <https://www.cyranowines.com.au/>
3. [https://en.wikipedia.org/wiki/Judgment_of_Paris_\(wine\)](https://en.wikipedia.org/wiki/Judgment_of_Paris_(wine))
4. <https://www.inao.gouv.fr/>
5. <https://languedoc-wines.com>
6. <https://www.decanter.com/learn/understanding-igp-pays-doc-wines-439997/>
7. <https://www.wine-searcher.com/regions-vin+de+pays+-+igp>
8. The World Atlas of Wine. Eighth Edition. Hugh Johnson and Jancis Robinson, 2019, Mitchell Beazley



LAST FUNCTION

KANGAROO ISLAND TRIP

As you would be aware, the Guild conducted a tour of Kangaroo Island from May 14 to May 17. There are, effectively, only four Cellar Doors on the Island so the Tour made good use of some of the many other attractions of the area. With a certain degree of military precision, members of the Guild flitted hither and thence fulfilling a solid two and a half day schedule of activities.

FRIDAY

Having arrived at our base for the weekend, American River, the Tour commenced at Noon on the Friday when our coaches for the weekend picked us up (yes, coaches – apparently the large coach we would have had recently broke down and was replaced for this trip by two smaller coaches). Many of us had only just arrived, having taken the ferry at 10am that very morning. Others had taken advantage of the Tour to extend beyond the Guild's activities and arrived earlier. Still others were planning to extend their visit beyond the Tour's finish.

Anyway, as I said, the coaches arrived and took us to our first venue – the **Emu Bay Lavender Farm**. Here we were provided with an outline of lavender production and what products it could be used for. This was also our venue for lunch, where we enjoyed a wholesome and tasty light lunch. After browsing the lavender shop and mooching around the grounds amongst the derelict farm implements it was back on board for our next destination, the first of our wineries.



Arriving at **Bay of Shoals Winery** we were greeted by our hosts Sarah (Manager) and Kelvin (Winemaker) and shown into the winery. I have to admit that my first impression of this winery was coooold. Okay, this is KI, but it's still fortunate that we all seem to have brought our heavy coats. Kelvin gave us a brief description of the winemaking process and outlined the uniqueness of the KI operation, including the inherent difficulties on the Island from water to transportation. We also had the opportunity to sample some current vintage wines drawn directly from the tanks. There were a lot of questions so I guess that Kelvin was presenting some relatively thought provoking information. After sampling three wines in a structured tasting some of our members transferred to the Cellar Door to taste wine from the bottle whilst others remained in the winery and tried a few of the other wines in the vats.

Wines Tasted: *(These wines, fresh from their tanks, were those to which Kelvin devoted most of his talk. Many members took the opportunity to sample other wines from tank, plus of course the cellar door.)*

2021 Arinto
2021 Albariño
2021 Montepulciano



Back on the coach we returned to the Kangaroo Island Lodge, arriving in time to catch our breath and have a bit of a rest before heading off for dinner at The Shed. This is a rather amazing venue where local volunteers provide, several days a week, a selection of meals using local produce where possible. The venue seemed at first glance to be utter chaos with people darting hither and thence – some with meals some, some with drinks, some with no apparent purpose in mind. Out of this chaos, though, they managed to somehow feed us all with the correct meal and in efficient time. The meals were delicious, too. I haven't had so much fun in ages – I do like a good show and this was definitely dinner and a cabaret! Finally, at this venue we were also welcomed to KI by no one less than the Mayor, Michael Pengilly, who also gave a speech on what the future might hold for the Island post bushfires. We were back at the accommodation a little later than scheduled but still quite early – a good thing as far as I was concerned after what had been a long but very interesting day.



SATURDAY

After a full buffet breakfast at the Lodge, Curly and Paul (our coach drivers) picked us up promptly at 10am for our first venue of the day, **False Cape Wines**. After 45min of partly reasonable but also partly challenging roads, we arrived at the Cellar Door on Dudley Peninsula. Here owner Julie welcomed us and invited us to take a seat in the recently built "heritage" Cellar Door building. When she told it later the story of this building is particularly fascinating, having been built from recycled building material from all over the Island. Anyway, Julie led us through the False Cape portfolio in an orderly progression, giving tasting notes and anecdotes along the way. Somewhere in amongst this tasting lunch appeared as if by magic – and damned tasty it was too. Around this point some of our members seemed to be doing

some complex mathematics to calculate how much wine they'd be able to get into the relatively small coaches. The answer, it would appear, was quite a lot!

Wines Tasted:

- 2020 Montebello Pinot Grigio
- 2020 Silver Mermaid Sauvignon Blanc
- 2020 Willson River Riesling
- 2020 The Captain Chardonnay
- 2020 Lady Ann Rosé (Merlot/Pinot Grigio)
- 2019 Ships Graveyard Shiraz
- 2019 Unknown Sailor Cabernet Sauvignon/Merlot
- 2018 The Captain Cabernet Sauvignon



More challenging roads (the KI dirt roads are often quite bumpy) to our next destination of **Cape Willoughby Lighthouse**. Here we were treated to a brief but incredibly interesting (and, not to say, amusing) presentation on the historic lighthouse and associated buildings. Next the local guides led us off in two groups – those who were staying on terra firma and those who were planning to climb the 100 or so steps of the lighthouse tower. The climb was worth it as the view was great.

Soon we were on our way again, this time to **Dudley Wines**. With a history going back to 1883 the Dudley family has seen many changes on the Island, however, their winery history is somewhat more recent – having planted their first vines in 1994. They have a very modern Cellar Door perched on a cliff face with a stunning view overlooking the straight and the mainland beyond (known locally as "the North Island"). Cellar Door Manager Darren showed us a brief video presentation on the Dudley history and winemaking philosophy and a tasting of some of their portfolio followed this, including a vertical tasting of The Stud Shiraz. I could have stayed admiring the view for longer but our next activity called.

Wines Tasted:

- 2020 Grassy Flat Sauvignon Blanc
- 2018 Porky Flat Shiraz
- 2018 The Stud Shiraz
- 2013 The Stud Shiraz



Arriving at Christmas Cove at Penneshaw most of us embarked upon the brand new 36 seat vessel operated by **KI Ocean Safari Cruises**. Departing on our Sunset Cruise charter we were shown, in turn, dolphins, seals, unique rock formations, a pile of rocks and, finally, a de-sal plant. Despite arriving back at Christmas Cove some 15 or 20 minutes late, when we did so the sun had still not set! Either way, it had been a fascinating, interesting and, at times, cold cruise. Still, we can warm up on the coach on the way back to American River.

It having been a few hours since we'd last eaten or drunk anything then it wasn't long before we headed off for dinner at **Kingsgate Haven Riverview Restaurant**. Here we were treated to another excellent meal accompanied by some great local wine bringing another great day to an appropriate close.

SUNDAY

With another full buffet breakfast under the belt the coaches departed for **The Islander Estate**. Manager Yale is a familiar figure to most of us, having addressed us at Goodwood for our February 2020 function. This time Yale hosted us at his winery and vineyards, much of which had been destroyed in the devastating December 2019 bushfires. Fortifying us with a glass of sparkling, Yale took us amongst the vines to see the damage first hand. Here he gave us a fascinating insight into the re-generation of the vines after the fires. Our members were showing lots of interest too and there were questions galore! Returning to the partially damaged winery building we embarked on a structured tasting of some of his 2019 vintage – 2020 having been almost non-existent. At this venue we also enjoyed a light lunch catered by Exceptional KI.



WINES TASTED:

NV Pétiyante (Chardonnay/Pinot Noir)
2019 Semillon Sauvignon Blanc
2019 Wally White (Semillon)
2019 Bark Hut Road 'Reserve' (Cabernet Franc/Shiraz)
2019 Old Rowley (Shiraz Grenache)
2015 The Independence (Malbec)



All too soon we were back in the coaches to arrive at **Raptor Domain** in time for their 2.30 show. Here we saw birds that had been rescued from the wild showing off their skills in return for treats from their handlers. A great one-hour show. Moving on from there for our final venue of the tour, **Clifford Honey Farm**. Here we learned a bit about the unique KI Ligurian bees and even got to see a hive in operation – up close and personal. What a big finish.

Of course, not having eaten for an hour or two (unless you'd had the honey ice cream at Clifford's) then we needed a dinner venue. This was supplied by, for me, the absolute surprise of the trip, **KI Tru Thai**. I genuinely thought that this venue was a "regular" restaurant, which is why I'd always been surprised to see on the map that it seemed to be in the middle of nowhere and to find that it usually only opened on a Thursday evening. It turns out that it's basically a food truck, in a very large tin shed, with fairly authentic Thai street food. In fact, you could have fooled yourself into really believing you were in Thailand. Well, except for the cold, that is – I don't think it ever really gets down to "single figures" anywhere in Thailand. Still, the patio heaters dotted around the place took the edge off the chill and the food, in my view, was excellent.



So that was the tour! Interesting wine, great food, passionate locals (not just regarding wine) and fascinating venues. We'd learned lots – again, not just regarding wine – and had lots and lots of fun. Perhaps, in one or two aspects, it was a little rushed – but nothing that we weren't able to overcome. In all, I think, another triumph for the Guild. Thank you to our lead organiser, Tom Olthoff and his able assistant Maureen.

CAROL SEELY

“AND IN OTHER NEWS”

Special bottling available to aid those affected by the 2020 Adelaide Hills fires; “Hills Appeal”, 2019 Syrah Meunier made from contributions from many Adelaide Hills producers, all proceeds to the Adelaide Hills fire recovery. <https://www.adelaidehillswine.com.au/hills-appeal/>

CHECK OUT THESE WEBSITES FOR EVENTS AND NEWS:

eventbrite.com.au	“Cellar Door Fest Winter Edit”, 9-10 July, Adelaide Convention Centre
indaily.com.au	“Australian vintage shining bright”
virtualwineevents.com	“Exploring Oak”
decanter.com	“The difference between Cognac and Armagnac”

If you see any interesting articles or useful websites, let us know..... or feel free to write us an article.

EDITOR

Wine Guild of SA

Bremerton Wines

14 Kent Town Road, Langhorne Creek. 11.00 am, Sunday 20th June 2021

A Winemaker's Masterclass

Led by Chief Winemaker, Rebecca Willson and winemaker Matt Schmidt

Followed By Lunch:

Mediterranean Platters;
Chorizo & Olives;
Gourmet Cheese;
Bread;
A selection of gourmet pizzas

(Vegetarian options will be available)

Accompanied by a selection of Bremerton wines from their *Silhouette* and *Special Release* ranges.

Additional wines may be purchased from cellar door at Bremerton Wine Society prices.

\$50pp Members and new Guests

\$60pp Repeat Guests

As per our "guests" policy, guests who have not previously attended a Wine Guild of SA function are invited to register at "members" pricing. All Guest registrations are subject to availability and total attendance is limited to 50 persons.

RSVP to Brian Longford by 4pm THURSDAY 10th June

CHEQUES: Payable to "Wine Guild of SA". Send to: Brian Longford, 32 Cottenham Rd, Banksia Park 5091

First Name(s)..... Surname(s).....

No. of Members and new guests attending @ \$50 pp Amount \$ _____

No. of return Guests attending @ \$60 pp Amount \$ _____

EFT PAYMENTS

Account Name: Wine Guild of SA Inc. **Beyond Bank**, BSB: **325-185**, Account No: **03317761**

Please make sure to include your name(s) in the description panel with EFT payments

Please email or phone Brian when making payment so we know by the RSVP date that you are attending.
Ph: **8264 5794**: email: bandplongford@bigpond.com)

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

While foscicking through the archive folders, I came across a newsletter published by Yalumba, called "The Full Bottle". A professionally printed 4 page document of what's news at Yalumba.

And there it was, an article about the Guilds **return** of the "Constitution Port". Where did it go? Read on to get the low down of what happened.

JULY 2004



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Heggies on show

In April, a group of restaurateurs and sommeliers from around Australia joined the Heggies Vineyard team for a special day in the vineyard.

The weather set the tone - it was a glorious Eden Valley autumn day.

During a tour of Heggies Vineyard Estate, Vineyard Manager Darrell Kruger revealed some of his viticultural secrets, then the group sat down to a comprehensive tasting of Heggies wines - including the inaugural 1979 Riesling under stelvin - led by Peter Gambetta.

Lunch, which was prepared on-site by talented chef Gill Radford, was then enjoyed on the Heggies landing. The food was meticulously matched with the latest releases from Heggies Vineyard and the guests were thoroughly impressed.

Peter Gambetta, Darrell Kruger and Melanie Routledge are to be congratulated on a great day in "God's Vineyard".



Darrell Kruger, centro, entertains guests during lunch at Heggies Vineyard.

Guild celebrates the return of 'Constitution Port'

A special presentation was made recently to the Wine Guild of South Australia in recognition of the ties between Yalumba and the Guild.

History records the new Wine Service Guilds of Australia uniting under a Federal Constitution in 1968. To commemorate the occasion, a 42-gallon cask of "Constitution Port" was laid down at Yalumba, with the intention of bottling the contents for SA members of the Guild at the 1973 AGM at Yalumba. The bottling did not happen and during subsequent years, the cask was lost - presumed consumed - as a 2003 Wine Guild committee enquiry to Yalumba revealed!

The original list of attendees and their signatures from the commemoration is held in the Yalumba archives and is quite a trip down memory lane. James Wark's father, Alf, Yalumba's Company



Robert presents the replacement cask to Andrew Yap.

Secretary at the time, was a founding member of the Wine Services Guild.

Robert offered the Wine Guild a replica octave F055 cask containing exceptional Tawny Port averaging 25 years of age. The offer was accepted with pleasure, and in May, Robert presented the cask and a copy of the original signatory board to Andrew Yap, President of the Wine Guild and the Wine Guild Committee.

The presentation was followed by a luncheon in the Family Tasting Room hosted by Robert, Brian Wain and David Zimmermann.

Brian, David, Broady (Cooper), Viv McKenna (Archives), Gareth Kavanagh and Marg Redan put a lot of effort into making this a special occasion.

Yalumba D brings Richard to his knees

Pip Caldwell, Key Account and Brand Manager, Negotiants New Zealand, got more than she bargained for when she visited the Barossa over Easter. She tells her story...

"During April, when staying in the Barossa Valley, my partner Richard Sidey asked me to marry him. Amazing what a romantic location plus great food and a bottle of Yalumba D can do to a man! We were travelling from Narrabri in Northern NSW to

Esperance in WA, so organising the wedding was a perfect way to pass the time when driving across the Nullarbor.

Following on from this I have just accepted the position of Area Manager Off Premise in Christchurch. I will still be taking care of the Peter Lehmann Brand, and after six years with Negotiants NZ in the North Island, I am looking forward to the move to Christchurch, as this is where I am from."

Tribute to Batesy

Ian Bates, the legendary silver fox. A man that loves his desserts and the one person you do not want to direct a question to at a meeting. His customers can set their watches by him.



Ian Bates

VSOP news

Congratulations to Marg Redan (Personal Assistant to Robert Hill Smith) and Ian Bates (Retail Area Manager - WA), who are the latest to join the ranks of Very Special Old People, having recently chalked up 21 years' service. Celebrating his 25-year service milestone is James Wark (Group Commercial Director).



Marg Redan



James Wark

Engagements

Steve Fennell (Voss Vineyards Winemaker, USA) to Susan Thompson

Melanie Guillory (Sales Analyst - NUSA) to Dan Lee

Greg Casey (Area Manager - Northern Rivers, NSW) to Kate Robbins, on April 16

Ashley Morris (Area Manger -Old) to Bridgette Lowry on May 27 at Hamilton Island

Brooke Kohring (Area Manager - NSW) to Billy Rawlings on May 6

Marriages

Doreen Samuelu (NSW Administration Team) and Nick Kontogiorgis - January 10, 2004

Lyn-Dee Wolf (NSW Customer Service) and Damien Hawryluk - March 6, 2004

Cate Elworthy (NSW Area Manager) and Josh Smith - April 24, 2004, pictured below



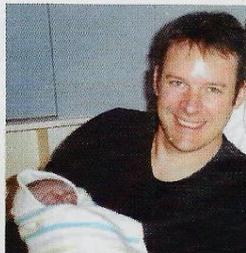
Mark Przbilla (Vineyard Hand) and Kerri Swan - May 29, 2004

Helen Cabrera (General Services) and Travers Ratsch (General Services) - June 12, 2004 at Yalumba.

Births

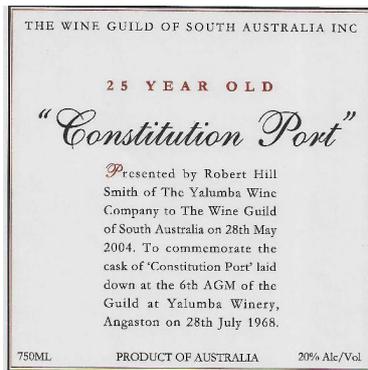
Michelle Malone (South East Technical Officer) and Nick - a daughter, Annabel Louise on May 1, 2004

Michael Pooley (Negociants Area Manager, Vic) and Jo - son, Mitchell Ryan, May 18, 2004, pictured below



Kelly (Negociants International) and Mark Johnson - a daughter, Lily Anne, on May 21, 2004

If only the Barrel room casks could talk, 5 years of waiting to bottle only to “disappear”.



The original label of the “returned” Constitution Port, celebrated with a Luncheon in the Family Tasting Room at Yalumba.



YALUMBA

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Samuel Smith established his first vineyard and winery just outside Angaston in the Barossa Valley in 1849. His descendants have been crafting fine Australian wines there ever since.

**THE WINE SERVICES GUILD
(SA BRANCH)**

**PRESENTATION OF
CONSTITUTION PORT CASK**

Yalumba Winery – Friday 28 May 2004

Attendees:	<p><u>Wine Guild of South Australia Committee</u></p> <p>President Andrew Yap Vice President Peter Rawlins Treasurer Brian Longford Secretary Steve Garie Newsletter Dorothy Heller Committee Cameron Best Committee Roger Halliday Committee Grant Ward</p> <p><u>The Yalumba Wine Company</u></p> <p>Proprietor/Managing Director Robert Hill Smith Director Winemaking Brian Walsh Winemaker David Zimmermann</p>
Program:	<p>11.00am Wine Guild Committee arrive at Reception. Coffee in Boardroom with DAZ. MJR to take Steve Garie down to Coopers' Shop to fix plaque. DAZ to take group down to Wine Room to commence Tour with Gareth Kavanagh.</p> <p>11.30am Gareth Kavanagh to conduct tour of winery (include Archives. Viv McKenna, Archivist, will be on site)</p> <p>12.30pm Return to Coopers' Shop for Presentation of Cask by Robert Hill Smith</p> <p>12.45pm Lunch in the Family Tasting Room – hosted by Robert Hill Smith, Brian Walsh and David Zimmermann</p> <p>2.00pm Depart Yalumba</p>

FAMILY VINEYARDS HEGGIES VINEYARD · PEWSEY VALE · HILL SMITH ESTATE · THE MENZIES OF COONAWARRA
 SMITH & HOOPER OF WRATTONBULLY · OXFORD LANDING · JANSZ OF TASMANIA
 S. SMITH & SON PTY LTD ABN 17 007 871 427 PROPRIETORS ROBERT & SAMUEL HILL SMITH

SOUTH AUSTRALIAN WINE-RELATED EVENTS

Date	Activity
13 June 2021	McLaren Vale Long weekend wine tour
11 August 2021	Taste Champagne. Her Majesty's Theatre
14-15 August 2021	Cellar Treasures, Langhorne Creek
21 Oct – 31 Oct 2021	Coonawarra Cabernet Celebrations

WINE GUILD FUNCTIONS FOR 2021

Date	Activity
20 June 2021, 11.00am	Educational Function - "Winemaker's Masterclass" with Rebecca Wilson at Bremerton Wines, Langhorne Creek
August 2021	Annual General Meeting. To be advised.

WINE GUILD OF SA COMMITTEE CONTACTS 2020-2021

Name	Position	Home Phone	Mobile	Email address
Jeremy Begg	President	8221 5188	0414 422 947	jeremy@vsm.com.au
Philip Harris	Vice President, Membership, guest liaison, archives, webmaster.	8387 2823	0407 132 789	sunnyjim01@bigpond.com
Carol Seely	Secretary	8289 2409	0415 234 312	cseely@internode.on.net
Brian Longford	Treasurer	8264 5794	0406 305 749	bandplongford@bigpond.com
Sue MacGregor	Committee member		0414 471 771	macgregor@adam.com.au
Sandy MacGregor	Committee member		0404 828 243	macgregor@adam.com.au
Helen Glasson	Committee, Rookie Editor		0427 431 000	gentec@adam.com.au