



The Grapevine

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

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IN THIS ISSUE:

<i>Next function:</i>	Page 5
<i>Quiz:</i>	Page 2, answers page 6
<i>In the beginning:</i>	<i>A Race up the river, Page 7</i>

PRESIDENT'S WELCOME

Finally (or again) there is some light at the end of the COVID-19 tunnel. Although case numbers are high, hospitalisations are (relatively) few and most restrictions are being wound back. All of which is good for the Guild because we can get back to what we do: presenting interesting, educational and (hopefully!) enjoyable functions for our members!

LAST FUNCTION

The last function is our next function, on account of it having to be postponed due to COVID-19 restrictions. At the time we made the decision to postpone, back in mid December, there was no certainty that restrictions would be relaxed enough by mid-February and the venue was very happy for us to postpone to April.

NEXT FUNCTION – EDUCATIONAL/SENSORY, APRIL 10 AT Highbury Hotel

It is a key goal of the Wine Guild to keep members up to date with developing industry trends and our “educational” function for the year will be a sensory exploration of a growing wine market. Planning for this function has been largely directed and undertaken by Philip Harris so please turn to page 3 for his introduction to the topic at hand.

JUNE FUNCTION – CLARE VALLEY

I am pleased to announce that, following research undertaken by myself and Wendy back in October, and followed up by Annette Paarman and Elaine Gray last month, we are again heading north to the Clare Valley.

Our visit on June 19th (the weekend after the Queen’s Birthday long weekend) will feature Sussex Squire Wines at the Magpie and Stump Hotel in Mintaro. Full details will be available in the next edition of The Grapevine.

PRESIDENTIAL MATTERS

Given the lack of meaningful response or feedback on my article in the last Grapevine, the Committee is forming the opinion that members are willing for the Guild to cease operations in the latter half of this year. We sincerely hope that we are wrong.

I should say that it is not in my nature to actively approach selected members and tap them on the shoulder. If you think you would be prepared to take a leadership role, with support from many members of long experience in Guild matters, please let any member of the Committee know.

JEREMY BEGG, PRESIDENT

VALE “TOP NOTE” WINES

Members will recall our visit to Willunga last February where we tasted “Top Note” wines by husband-and-wife team, Nick and Cate Foskett. The event was especially memorable for Cate’s performance of an operatic segment, it being Cate’s profession prior to starting Top Note.



Following a flood of their storage cellars in the second half of last year they lost much of their wine for sale and crop failures in recent years mean there is no wine in the pipeline to offer for sale. So Nick and Cate have decided to wrap things up with Cate returning to her first love (opera!) and Nick going along for the ride.

They still have some wine for sale so please contact the winery if you wish to make a purchase.

JEREMY BEGG, PRESIDENT

QUIZ: TEST YOUR KNOWLEDGE

1. What does “Brix” refer to?
2. What does “Cuvée” refer to on champagne bottles.
3. What is a Fining agent?
4. What is the “Lees”?
5. What is “The Must”?
6. What is “Pomace”?
7. What is “Oxidation”?
8. What does “Vintage” refer to?
9. What does “Astringent” refer to?
10. Where do the Vanilla flavours in some wines come from?

Answers on page 6

NEXT FUNCTION

HIGHBURY HOTEL, 10 APRIL 2022, 11AM.

At our committee meeting on October 21, it was suggested for our February function (usually a sensory function) that we explore what is now a rapidly expanding market for the wine industry. Off we went to research a segment that many think about but don't really "raise a glass" to try.

Covid-19 once again reared up and February came and went, but we are pleased to invite you to join us next month to try something you may have previously dismissed out-of-hand. Luckily for you, the market has moved so quickly that there are more wines than ever before in this segment.

"NON-ALCOHOLIC WINES"

With new "Players" coming into the market e.g., Wolf Blass, Giesen and even Maggie Beer(!) we sourced a range of sparkling, white, red and rosé wines for the committee to try at our December meeting. Having tasted these wines it was decided that we should present this new sector to our members for a chance to judge for themselves, with commentary from a Wine Merchant to guide the experience.

Some marketing terms used to describe the segment are, "de-alcoholised", "0% alcohol", "zero", "alcohol removed", "80% less calories" and "Great Taste". You will be surprised!

Tasting samples will be presented during our lunch at this function. Participants will need to pre-order lunch selections and advise Brian Longford by Sunday 27th March.



As luck would have it, we became aware of a recent independent survey of the market, in a publication not normally known for liquor industry reviews, some of which is reproduced below.

EXCERPTS FROM AN ARTICLE IN "NEW SCIENTIST" 8TH JANUARY 2022

"The new growing sector in the business recognises two categories of reduced alcohol drinks: low and zero.

Once something to be endured rather than enjoyed, they are undergoing a revolution in quality and a surge in popularity as people sober up to the impacts of alcohol consumption on their health and waistlines.

You might think there's no point of a pint with no punch! But the question to ask is can low and zero alcohol wines really help you cut down, or will they ultimately reinforce your drinking habits? Are they healthier than the real thing? And can they ever taste as good?

One of the World Health Organizations recommendations for tackling this public health challenge is for wine companies to reduce the amount of alcohol in their beverages. Or, perhaps even better, to remove it altogether.

That is now happening in a big way. In the past few years, the quality and variety of zero and low-alcohol beer, wine, cider and spirits has boomed. Previous offerings in the segment were nothing short of average. There's been an explosion in the quality in the last 5 years. When big brands start launching alcohol-free versions of old favourites, you kind of know that sober drinking is no flash in the pan.

GETTING TO ZERO

When it comes to creating low or zero-alcohol beverages, there are two basic options: biology and physics. Both have their pros and cons.

The biological methods involve making sure the sugars in the mashed grains (wort) or grape or apple juice (must) don't ferment completely. There are various ways to do this: ferment at cold temperatures, stop fermentation early, or use yeasts that are bad at it. Biological methods were used to make "near beer" in the prohibition-era US. But incomplete fermentation usually produces beers that taste more like wort than beer and the biological method approach has fallen into the gutter.

The physical option entails allowing a normal fermentation process to run its course and then removing the alcohol at the end. De-alcoholisation is how the vast majority of low and zero-alcohol beverages are made today, though there is a lot of trade secrecy. Again, there are various options, some better than others.

The simplest method is to drive off the alcohol with heat, but this also strips away aroma, flavour and fizz and can intensify off-flavours. A gentler method is extraction, during which the drink is mixed with a solvent that has a higher affinity for ethanol-usually liquid carbon dioxide-then separated out again minus most of its kick. This can be done at room temperature, so avoids spoiling the beverage, but complicated and expensive.

The state of the art is membrane separation, in which semi-permeable membranes are used to filter ethanol and other unwanted compounds out of the drink. Various techniques are available, but according to the University of Brazil, the best results are obtained with nanofiltration, which uses highly selective ceramic or polymer membranes. Unfortunately, according to the University of Life Sciences in Poland, regardless of the de-alcoholisation technique used, it is associated with a loss of taste and body.

Advances in nanomaterials and membranes look likely to offer drastic improvements as does a technique called pervaporation, which combines the best of nanofiltration and old-school heat treatment.

Combination of techniques have a lot to offer, brewers are also introducing new yeast varieties to add interesting flavours. Physics plus biology looks like a potent cocktail.

Healthy Alternative? One should be cautious against seeing no or low alcohol drinks as a healthy option. They still have sugar and calories, it's not the same as drinking water.

A mistake newcomers make is to expect their beverage to be identical to their alcohol soaked favourites."



All of these non-alcoholic wines are available in your local South Australian supermarket.

A Wine Merchant from Dan Murphy's will guide us through as each wine is poured. Alcoholic wine purchases can also be made as per usual.

WINE GUILD OF SA: NON ALCOHOLIC WINES

SENSORY EXPLORATION OF A NEW SEGMENT

Highbury Hotel, 1017 Lower North-East Rd, Highbury. (Up-stairs)

Sunday 10th April 2022, 11am

Sparkling on arrival

ENTRÉE

Chicken Satay skewers on fried rice with peanut sauce

Or

Coconut Crumbed Prawns with lemon aioli

Or

Vegetarian – Mushroom Risotto

Sauvignon Blanc and Rosé presented with entrée

MAIN

250g Eye Fillet steak with seasoned chat potatoes, broccolini & red wine jus

Or

Oven Baked Salmon with nut brown caper butter and grilled asparagus

Or

Char Grilled Chicken Breast, roasted capsicum mash, roasted peppers, topped with creamy pesto sauce.

Or

Vegetarian - Spinach and Fetta Ravioli with Spanish onion, cherry tomato and spinach with a rosé sauce

Cabernet Sauvignon and Shiraz presented with mains

DESSERT

Chocolate Pudding topped with hot chocolate sauce & ice cream

Or

Brandy Snap Basket with fresh fruit salad & Chantilly cream

RSVP with pre ordered food selections to Brian Longford by Sunday 27th March

\$50 Member’s, \$60 Non-Members (includes wine samples and meal)

As per our “guests” policy, new guests are invited to register at “members” pricing.



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

Please include your name in the description panel of EFT payments and contact Brian to advise payment:

Ph: 8264 5794:

email: bandplongford@bigpond.com

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 \$ _____

“AND IN OTHER NEWS”

Yalumba is raising money to help combat homelessness. They are selling their “Homeless Grenache 2017” in the hope to raise \$90,000 to fund at least one Forage Built Calyx, a transportable ecofriendly pod for a person to sleep in and to store belongings. As of March 2nd, 2022, they had reached the halfway mark.

Homeless Grenache 2017 packs of 12 bottles are available from the Yalumba website and wine room.

CHECK OUT THESE WEBSITES FOR EXTRA EVENTS AND NEWS:

COVID restrictions have abated so there’s plenty on to keep us busy.

eventbrite.com.au	7 th May, Urban wine walk, Adelaide East End
foodandwineevents.com/	May 1 st , A Taste of the Adelaide Hills
	26 th April, 2021 Adelaide Hills Wine Show Trophy Winners, Mother Vine
	30 th April, The Grenache Clash, Victoria Square.
indaily.com.au	Australia’s wine exports plummet 30% in 2021 due to crippling tariffs in China
virtualwineevents.com	March 29, Exploring Wine’s Connection to Place and Culture: Stories in a bottle.
	April 8 th , Chardonnays of the world
decanter.com	Best NZ Pinot Noir

OTHER WINE RELATED EVENTS TO WATCH OUT FOR:

April 2 nd :	New Orleans in the Vines, McLaren Vale
8 th May:	Coonawarra Decades – Past, Present and Future, University of Adelaide
3 rd to 5 th June:	Food, Wine and Cooking show, Adelaide Showgrounds
29 th to 31 st July:	Hills Winter Reds
October:	Sparkling Spring (TBA)

ANSWERS TO QUIZ:

1. Degrees Brix is the measurement of a grape’s sugar content. 1 Brix = 1 gram sucrose in 100 ml solution. 1 Brix is approximately 1.75 Baume, 1 Baume will result in about 1% alcohol.
2. Cuvee means the wine is a blend and may be more than one variety.
3. A fining agent is the material used to clarify a wine. Fish bladder (isinglass), egg whites, casein and bentonite (clay) are all examples of fining agents (Nice to know what you’re drinking !)
4. Lees: the natural sediment that gathers during the fermentation process, mostly dead yeast cells. Thankfully we don’t end up drinking too much of these but they can add texture and flavour to the final wine!
5. The “must” includes the juice that is squeezed from the wine grapes plus seeds, skins and some stalks
6. “Pomace” is the solid portion of the must. Leaving pomace in the fermenting must affects the final characteristics of the wine. Light bodied wines may have the pomace removed early in the process.
7. Oxidation is the chemical process that occurs when wine is exposed to air.
8. Vintage refers to the year a wine’s grapes were picked – not the year it is bottled.
9. Astringent refers to the coarse, rough, bitter, drying character of a wine usually due to tannin.
10. Vanilla comes from the oak barrel, American oak in particular.

How many did you score correctly?

EDITOR

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 1978 and who is going to be the "Head of the Mighty Murray"? It's Harvest Festival and two wine companies and a dried fruit company sponsor paddle steamers (yes paddle steamers) in a race from Renmark to Paringa and return. The paddle steamer was a vital link in the transport chain of wine, in an era that took over bullock wagons. More history awaits in the story to follow.

FRIENDLY RIVALS ON THE RIVER

Renmano Wines Cooperative Ltd and Angove's Pty Ltd recently vied for the position of Head of the Mighty Murray. Both winemaking companies sponsored a paddle steamer in the paddle steamer race, run during the recent Harvest Festival. Rivalry was high with Renmano sponsoring the 'Roy' from Berri and Angove's sponsoring the 'Florence Annie' from Mildura. The third competitor in the race was the well known 'Enterprise' sponsored jointly by Angove's, Renmano and Sunburst Fruits. The course was a five mile course from Renmark to Paringa and return, and the steamers were racing for a \$1,000 prize.

Both companies have a close image association with the historic Riverboat era. At the height of the river traffic wine was forwarded in hogsheads stowed in the hulls of the paddle boats and barges destined for capital city and overseas markets.

As a reminder of this great period in history Angove's market a range of flagon table and fortified wines under the Paddle Wheel Series label, the label depicting the era, and carries a small story on the right hand side which reads:

'The great development along the River Murray occurred when the bullock wagon gave way to the river paddle steamer. Angove's Pty Ltd was established in Renmark in 1910. As the company



Graeme Kraehe, general manager of Renmano Wines, presenting a case of 'River Boat' Wines to a representative from the paddle steamer 'Roy'.

developed, the paddle steamer became a vital link in the transport chain. Wine was consigned by river to Murray Bridge for on-delivery by rail to the capital cities. Today the paddle steamer is history but its importance to our early development is remembered in this range of wines.'

Renmano have recently released a Riverboat range of table wines comprising 'Jane Eliza' Riesling, 'Etona' Rose, 'Marion' Moselle and 'Riverboat' light red. Each label features a sketch of the Riverboat and a story of their escapades while plying the waters of the Murray, Darling and Murrumbidgee River systems.

Australian WINE, BREWING and SPIRIT REVIEW, May 26, 1978

SOUTH AUSTRALIAN WINE-RELATED EVENTS

April 29th – May 8th , 2022	Tasting Australia, multiple venues
May 1st – 31st, 2022	Chardonnay May , Adelaide Hills
June 17th – 19th ,2022	Adelaide Gin Festival (Sort of like wine!)
August 2022 (all month)	A little more Barossa – replaces Barossa Gourmet Weekend
October 2022 (all month)	Coonawarra Cabernet Celebrations

WINE GUILD FUNCTIONS FOR 2021 - 2022

April 10th, 2022	Sensory function, Highbury Hotel
June 19th, 2022	Winery visit, Magpie and Stump Hotel, Mintaro.
August 14th, 2022	AGM, TBA

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