

**Volume 188, June 2022**

**Editor: Helen Glasson**

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## **PRESIDENT'S WELCOME**

May has come and right on cue the temperature has dropped and so has the rain! Vines are devoid of grapes and the leaves are changing colour. As I write this, it's a year since our trip to Kangaroo Island, that memorable three-night visit covering much of the food and wine the Island has to offer. Sadly it appears that this may have been the last of the Wine Guild Regional Tours as we are still in need of a new President and no one has come forward.

## **LAST MEETING**

Our somewhat delayed February-then-April "Non-Alcoholic Wines" tasting was by-and-large well received by members, who expressed their appreciation at being given the opportunity to try something that most would otherwise not bother with. I'm sure that most of us will not bother with them again! This is no criticism of our tasting guide, Bruce Gordon, who gave an excellent presentation and was keen to share his wide knowledge of the wine industry. Please refer to Carol's report on page 2 for the full rundown.

Tasting Australia: France vs Italy The annual celebration of all things food and wine has been and gone and I wonder how many members took the opportunity to attend a tasting or masterclass? I managed to get to one such function, "Bordeaux to Bolgheri" – a comparison of the wines from these French and Italian regions. (Bolgheri is part of Tuscany). The wines shown ranged in price from \$55 per bottle to \$475 per bottle and as much as I would have liked to take some home it wasn't going to happen! The wines themselves were mostly Merlot-dominant, all presenting fine aromatics and showing good structure on the palate. Not surprisingly the biggest difference between the two regions is in the expression of tannin, with the Italians showing a little more texture.

## **NEXT MEETING – MINTARO, CLARE VALLEY**

In direct contrast to our April function we have lined up some excellent wines for our next meeting! "Sussex Squire Wines" is owned and run by Mark and Skye Bollen whose cellar door is way too small to hold our group, so the tasting and lunch will be at The Magpie and Stump Hotel in Mintaro. The arrangements for the day are a little different to usual, with the Guild covering the tasting fee and members being responsible for the cost of their meal on the day. Please see the Function Notice on page 7 for full details and let Brian Longford know your intentions by 10th June. My thanks to Annette Paarman and Elaine Gray for organising this event.

## **STOP PRESS!**

We are pleased to announce that this year's AGM will be held at Paracombe Wines, who are making their excellent facilities available for our exclusive use on the day. This is likely to be the most important AGM in the Guild's history so please put it in your calendar now. Full details in the next issue of the Grapevine.

**JEREMY BEGG, PRESIDENT**



## LAST FUNCTION

Just suppose that the Wine Guild programmed an event that didn't involve any alcohol... would the members still come? Well, the Guild programmed exactly such an event and the answer was a resounding "yes"!

The occasion: a structured tasting of non-alcoholic wines led by Dan Murphy's Wine Merchant Bruce Gordon. Sometimes described as "de-alcoholised", "0% alcohol", "zero" or "alcohol removed" these wines are filling a rapidly expanding market for the wine industry. Currently, there are more wines than ever before in this area and the quality is certainly improving... but are they improving enough? This was the question we set ourselves to resolve at our April function.

So, on the appointed day we gathered at our chosen venue, the Highbury Hotel –yes... we were going to a pub for "no alcohol". Having said that, though, at least the pub could be a useful fallback if our members cried, "enough" with regard to the Zero Wines – an emergency "proper" "drink could always be sourced over-the-bar.

In typical fashion the day commenced with a few introductions and a bit of admin. Then lead organiser of the day, Philip Harris, outlined the processes that had happened in order to bring us to where we were today,



after which Bruce took over the presenting. Bruce began by telling us a bit about himself and his role at Dan Murphy's then began to outline some of the "facts" around zero alcohol. I found it particularly interesting to note his belief that it's harder to de-alcoholize wine than beer, mainly because the alcohol component is larger and of greater importance in the former over the latter. I'd always wondered why zero beers these days are really quite presentable but that their vinified counterparts generally less so. Bruce also outlined the processes that can be used to remove the alcohol, these being: Reverse Osmosis, Vacuum Distillation and Spinning Cones. Obviously, if you'd like to learn more about these processes then perhaps I can suggest Wikipedia or similar. Not planning on making any zero wines personally, what I found particularly relevant was that each process starts by taking a "normal" wine and removing the alcohol, rather than producing a non-alcohol drink directly from a grape.

I think most of our members found all of this information very interesting, as there ensued a series of spirited questions from the floor.

By the way, during this time we enjoyed (or should that be endured – it depends on your point of view) a glass of pre-lunch sparkling wine which, it was generally agreed, was not unlike an extra-sweet prosecco. Personally, this first wine quite pleasantly surprised me. At about this time the entrées came out and we were served the second and third of the wines for the day. Whilst I personally found the wines overly sweet and fruity I must also admit that their consumption together with the food definitely improved my view. Oh... and the entrée was absolutely delicious, by the way. After entrée we had a wrap-up discussion on the wines so far followed by a video presentation from Eden Vale (which is in Victoria, as it turns out, and nothing to do with Eden Valley). Following that, along came wines four and five together with



the main course. Once again I found the wines lacking in mouth feel but generally improved when consumed alongside the food and again, I found the food absolutely delightful! In the last of our "structured" activities we had a final re-hash of all the wines so far. Perhaps not all entirely to our taste but they had certainly promoted some lively discussion. In fact, it was very interesting to hear the views amongst my table companions regarding other zero wines that they'd experienced – this even led me to seek some of them out for future tasting. With the zero wine tasted or wasted, we still had dessert to go. I'd ordered the fairly substantial looking Chocolate Pudding and was wondering how I'd manage to eat it after all that other wonderful food. As it turns out, and despite looks to the contrary, it was quite light and, like the rest of the meal, simply delicious. The Highbury Hotel had certainly done us proud.

As far as the quality of the wines was concerned, it would certainly not be the Guild's greatest event. However, in terms of introducing (or re-acquainting) our members with the zero alcohol area it was a resounding success. Our members tasted these wines in a relaxed and entertaining event without any pressure to buy whole bottles. After the event Bruce commented, "I hope (Guild Members) got something out of it (if only a healthy aversion to non-alcoholic wines!)". I think he undersold himself as, in my opinion, our members got far more than that.

### **WINES TASTED:**

1. McGuigan Zero Sparkling
2. Eden Vale Sauvignon Blanc
3. McGuigan Zero Rosé
4. Eden Vale Cabernet Sauvignon
5. Eden Vale Shiraz



**DID YOU KNOW?** Tasting notes decoded; April 2017 edition of Decanter magazine

### **WHAT IS AN ALDEHYDE?**

These flavours in wine are often mentioned and they come from de-hydrogenated alcohol formed by oxidation. (Try saying that quickly after a few sips of the "sample"!)

These oxidative characters are generally perceived as nutty or bruised apple aromas. In some wine styles such as Sherry, these are considered beneficial characteristics but in most wine styles these aromas are considered to be a flaw.

### **HOW DOES OAK AFFECT WINE?**

I think most of us are used to the description of "Vanilla" aromas in wine which has been stored in American oak, more pronounced in younger barrels.

But apparently there are many other aroma compounds. These include

Eugenol and Isoeugenol : Spice and clove notes

Furfural and 5-Methylfurfural : Caramel and sweet aromas

Guaiacol and 4-Methylguaiacol : Charred and smoky aromas

### **CHOCOLATE IN WINE**

Chocolate is perceived as both an aroma and a flavour in full bodied reds from warmer regions, and can be sub-classified as milk chocolate, dark chocolate and cocoa powder. These characteristics are found in diverse regions and varieties, including Merlot from southern France, Multepulciano d'Abuzzo and Barossa Shiraz.

### **WHERE DOES LEATHER COME FROM?**

Leather is another aroma that comes from aged oak barrels rather than from the grapes themselves. It can impart a savoury characteristic, often in conjunction with aromas of vanilla, toast and cedar.

**EDITOR**

## NEXT FUNCTION

A treat awaits us at our next Wine Guild function! We are off to the gorgeous town of Mintaro, more specifically the historic Magpie and Stump Hotel (circa 1851). This lovely hotel has been sympathetically renovated in keeping with its past by owners Paul and Amanda. The result is an innovative blend of country hotel and event venue, with a great atmosphere to enjoy some good food and company.

## SUSSEX SQUIRE WINES

Our winemaker and pre-lunch speaker is Mark Bollen of Sussex Squire Wines who will present his range of small-batch reds. (Unfortunately his white wines are mostly sold out but we may score a Riesling on the day.) Mark says, "Our wine making is about minimal intervention and input to allow the flavours of the vineyard to shine through in our wines". His grapes are dry grown and the wines hand-crafted, resulting in wines which are rich in character, flavour and complexity, worthy of the 5-star rating awarded by James Halliday. In fact Mark's wines won the 2018 Melbourne International Wine competition. At the conclusion of Mark's presentation we will be able to order wines for pick-up from the Sussex Squire cellar door, or delivery can be made at a reasonable cost of \$15 per pack of 6 and free for dozen purchases. (Regional areas postage may be higher.) Wines will be available to purchase for lunch.



The Wine Guild is generously covering the \$10 per person cost for wine tasting. **Please note**, this fee will be refunded directly to members on any purchases of wine from Sussex Squire Wines.

The Sussex Squire cellar door is at 293 Spring Gully Rd, Gillentown, Clare Valley, and the phone number is 0458 141 167. Mark will box up our orders while we have lunch and we must collect them from the cellar door no later than 5:00-5:30pm.

## LUNCH

The Magpie and Stump is offering their full a-la-carte menu for members to choose from on the day. We have included their current menu in this edition of The Grapevine and no doubt there will be some "specials" available on the day. In other words, in contrast to many recent Wine Guild functions, you "order and pay" on the day immediately after the wine tasting.

This also means that we aren't asking for any fee for this function, but please notify Brian Longford of your attendance prior to Friday, 10<sup>th</sup> June, so we can advise the Hotel and Mark Bollen from Sussex Squire Wines to help them with catering requirements.

So, Guilders, make this an event to remember and enjoy the food and wines from this charming region. Mintaro has a number of Bed and Breakfast operators near the Magpie and Stump, and of course the Clare Valley has a wide range of accommodation options if you feel like staying for a night or two.





## DINNER MENU

### ENTREE

<b>Garlic Bread</b>	<b>8</b>
<b>Corn Fritters</b> Served with a side of leafy greens and house-made relish. (vo)	<b>14</b>
<b>Mushroom &amp; Thyme Arancini</b> Served on a bed of baby spinach and garlic aioli. (vo)	<b>14</b>
<b>Grilled Chorizo &amp; Pickled Octopus (gf)</b>	<b>17</b>
<b>Hommus Dip</b> Topped with roasted chickpeas and a side of toasted flatbread.	<b>14</b>
<b>Soup of the Day</b> Ask staff for today's special.	<b>16</b>

### PUB CLASSICS

<b>House Crumbed Chicken or Beef Schnitzel</b>	<b>22</b>
Chips, garden salad & choice of gravy, mushroom, Dianne or pepper sauce.	
<b>Toppings</b>	
Kilpatrick	<b>6</b>
Surf & Turf	<b>8</b>
Parmigiana	<b>4</b>
Hawaiian	<b>6</b>
<b>Salt &amp; Pepper Squid</b>	<b>25</b>
Served with aioli, chips and garden salad.	
<b>Beer Battered or Grilled Fish &amp; Chips</b>	<b>19   25</b>
Served with lemon, house-made tartare, chips and garden salad.	
<b>Fisherman's Basket</b>	<b>36</b>
Fish battered or grilled, salt and pepper squid, skewered BBQ prawns, chips and garden salad.	

### MAINS

<b>Chicken Roulade</b>	<b>32</b>
Oven baked chicken breast, wrapped in prosciutto and filled with pesto and mushrooms. Served with seasonal vegetables and pumpkin puree. (gf)	
<b>Salmon</b>	<b>33</b>
Pan seared fillet, dressed in a creamy coconut lime reduction, served with a hint of ginger and basil on a bed of rice. Topped with a side of seasonal vegetables. (gf)	
<b>BBQ Baby Back Pork Ribs</b>	<b>36</b>
House made slaw and wedges. (gf)	
<b>The Mag Pie</b>	<b>25</b>
Daily pot pie. Ask staff for daily special.	
<b>Lamb Shanks</b>	<b>28   34</b>
Fall off the bone shank(s) with rich sauce, potato mash and seasonal vegetables. (gf)	
<b>Vegetarian Lasagna</b>	<b>24</b>
Layers of eggplant, zucchini, sweet potato, pasta and tomato passata and bechamel served with a mixed leafy green salad and ciabatta. (vo)(gfo)	
<b>Mushroom Risotto</b>	<b>24</b>
Mix of oyster, shiitake, and button mushrooms, with a side ciabatta drizzled with olive oil.	
<b>Mixed Grill</b>	<b>34</b>
Porterhouse steak, sausage, bacon, fried tomato and egg served with a side of pub chips. Choice of gravy. (gfo)	
<b>350g Scotch Fillet</b>	<b>44</b>
Served with smashed potatoes, house jus and seasonal vegetables (gf)	
<b>200g Rump</b>	<b>29</b>
Served with chips, garden salad and choice of gravy, mushroom, Dianne, pepper sauce.	

(vo) vegetarian option, (gf) gluten free, (gfo) gluten free option.  
magpieandstump.com.au

@magpieandstump1851   



## DINNER MENU

### SALADS

- Maple Roast Pumpkin Salad** 18  
Feta, spinach, quinoa, cherry tomatoes with a mustard vinaigrette (vo)(gfo)  
ADD Chicken/Prawns +\$6
- Thai Beef Salad** 26  
Cucumber, tomato, coriander, mint, topped with rare beef, Thai dressing, crispy noodles and toasted peanuts. (vo)(gf)
- Caesar Salad** 19  
Cos lettuce, egg, bacon, croutons, anchovies and parmesan with a traditional caesar dressing.  
ADD Chicken/Prawns +\$6

### BURGERS

- Stump Burger** 22  
House made 200g beef pattie, toasted potato bun, bacon, egg, lettuce, tomato, cheese, caramelised onion and house made relish, served with chips. (gfo)
- Chicken Burger | Tandoori Chicken Burger** 22 | 25  
Grilled or crumbed chicken, lettuce, tomato, cheese and aioli, served with chips.
- Veggie Burger** 22  
Veggie pattie, caramelised onion, lettuce, tomato, house relish, served with chips. (vo, gfo)

### KIDS MEALS

- Six House-made Chicken Nuggets and Chips** 14
- Fish and Chips** 14
- Mini Ham and Pineapple Pizza** 14
- Veggie Lasagna** 14

*All kids meals come with Ice Cream, please advise staff when ready.*

(vo) vegetarian option, (gf) gluten free, (gfo) gluten free option  
magpieandstump.com.au

### SIDES

- Chips** 9
- Sweet Potato Fries** 10
- Wedges** 10
- Onion Rings** 9
- Asian Greens** 10  
Steamed and seasoned with ginger, salt and cracked pepper.
- Popcorn Veggies** 14  
Seasonal

### DESSERTS

- Apple & Rhubarb Crumble** 12  
House made and served with a choice of cream or ice cream.
- Vanilla Bean Panna Cotta** 12  
House made and served with berry compote.
- Affogato** 12  
Espresso and ice cream.  
ADD Liqueur
- Chocolate Fondant** 12  
Vanilla Bean Ice Cream with chocolate sauce and berry compote.
- Ice Cream Sundae** 12  
Served with nuts and a choice of strawberry, caramel or chocolate topping.
- Churros** 12  
Coated in cinnamon sugar, served with a chocolate dipping sauce.

Please Note: not all ingredients are listed, please advise Staff of any dietary requirements.

@magpieandstump1851   

## WINE GUILD OF SA: SUSSEX SQUIRE WINES



### Magpie and Stump Hotel

Burra Street, Mintaro

Sunday 19<sup>th</sup> June, 2022, 10.45am for 11.00 am start



### Wine Tasting: Mark Bollen Sussex Squire Wines

Tasting fee covered by Wine Guild

### FOLLOWED BY LUNCH: 12.15

#### ENTRÉE

Choices include garlic bread, arancini, soup and dips

#### MAIN

Extensive selection, including:

Seafood

Steak, chicken, pork and lamb dishes

Vegetarian lasagna or risotto

Burgers, salads and sides.

#### DESSERT

Choose from Apple crumble, Panna Cotta, Fondant or ice cream and finish off with Affogato

**RSVP to Brian Longford by Friday, 10<sup>th</sup> June**



**Please Note: The Wine Guild of SA will cover the cost of the wine tasting and this fee will be refunded directly to members on any purchases of wine.**

**\*\*Meals are at attendee's expense, to be ordered and purchased on the day.\*\***

Please contact Brian Longford to advise if you are attending, so to assist Sussex Squire Wines and The Magpie and Stump Hotel with catering.

Ph: 8264 5794: email: [bandplongford@bigpond.com](mailto:bandplongford@bigpond.com))

## A VISIT TO ORANGE

Orange is a city of over 45,000 people in central NSW. It's surrounded by a rich agricultural landscape and the first discovery of gold in Australia occurred nearby in 1851. Wendy and I had been aware for some time that Orange has a reputation for fine food and wine so it was natural for us to have it in mind for a visit, and after several years of anticipation we finally got there just after Easter.

Orange is at quite a high altitude with many of the vineyards being more than 800m above sea level. The wineries therefore promote themselves as "cool climate" which is largely correct, but that also means that it can be difficult to get much "body" into red wines such as Shiraz and Cabernet. Nevertheless we found good examples of both in our travels.

### DO YOUR HOMEWORK

Almost without exception we found that tastings had to be pre-booked with the fees around the \$15pp mark, generally not redeemable on purchase of wines. No doubt a sign of things to come in our own state. We weren't quite prepared for this and being the week between Easter and Anzac Day the region was very busy, so most venues were already booked out. Luckily we were still able to get in to some venues and were pleased with how things ran. At no venue did we feel any pressure to leave at the end of the allotted time.

And now, on to the wines. The information below is heavily condensed from the notes I made and a more complete article is in the works. All of the wineries featured below have extensive web sites with good information to plan your visit.

### STOCKMAN'S RIDGE

A husband-and-wife team producing still and sparkling Chardonnay, Sauvignon Blanc, Savagnin, Pinot Noir, Merlot, Cabernet Franc, Zinfandel and Shiraz. Both the "Rider" and "Outlaw" Pinot Noirs were very good with definite cherry and spice character (it probably helped that these wines are 6+ years old) but my favourites were the "Rider" Sauvignon Blanc (passionfruit, lychee, nice acid); "Primrosé" (dry, delicate, soft) and "Outlaw" Zinfandel which showed spice, dried fruit and "Christmas Cake". In the future they will be releasing Grüner Veltliner and Blaufränkisch with guidance from the winemaker at Hahndorf Hill and a visit to Austria to learn all they can.

### ROSS HILL ESTATE

One of the inspirations for visiting Orange was the receipt of a gift of a mixed dozen Ross Hill Estate wines so we made sure we booked ahead to get in for a tasting. Like many wineries, they have several ranges of wines at various price points and we focussed on the "Pinnacle" series but tried a few others too. The Pinnacle Sauvignon Blanc and Pinot Gris both spend time in old oak barrels which gives these wines nice texture without being overpowered by tannin or vanilla, and able to be cellared for up to 5 years. Another winner was the "Monacle" Pinot Noir Rosé with a nice mix of strawberry and rose petals. Ross Hill produces Pinot Noir, Tempranillo, Merlot, Cabernet Sauvignon, Cabernet Franc and Shiraz plus various blends thereof. Not surprisingly the Pinnacle Shiraz was dark, complex and pleasing and in fact most of the reds were very acceptable.

### PHILIP SHAW

The Philip Shaw cellar door is an impressive building with several tasting rooms, a large outdoor area, and a good sized restaurant. We chose to have a small charcuterie plate with our tasting to turn it into our lunch stop. They have an extensive range of white wines of which we tried and recommend the sparkling Pinot Noir/Chardonnay, Pinot Gris and "No.11" Chardonnay. "Pink Billy Saignée" is a Merlot Rosé which is a little unusual but I like unusual! The red range includes Merlot, Pinot Noir, Shiraz, Cabernet Sauvignon and Cabernet Franc. I didn't try all of them but I can recommend "No.8" Pinot Noir, "Conductor" Merlot and "No.17" Merlot/CabSav/CabFranc blend.

## **PRINTHIE WINES**

This is one cellar door made to impress with large rooms, high ceilings and a very sharp look. The garden appeared to be very new and we learned it had opened only a few weeks earlier. The wines here are also the most expensive, with a tasting fee to match (\$30pp for the “Flagship” tasting which we booked). This tasting compares their premium “Swift Family” and “Super Duper”(!) wines with the lower-ranked “Topography” range. I’d have to say that all but the “Swift” Sparkling Vintage (2014) presented a challenge to my tastebuds. The “Super Duper” 2019 Chardonnay showed subtle oak and nutty characters typical of a good Chardonnay, but way too young and tight to really get to grips with.

Nevertheless I purchased two to see what they will do in a few years’ time. The “Super Duper” 2016 Syrah was dark with rich berry aromas matched by a palate with nice mouthfeel and length.

## **HEIFER WINES**

When you see the word “heifer” you immediately think of cattle and in fact the owners were looking for somewhere to put their cattle when they bought the property. However they soon noticed the overgrown grapevines and after a few years of hard work they have restored the vineyards to full production. (There are still cattle on the property and a petting zoo to keep the youngsters amused!) The tasting provides a selection of Pinot Gris, Chardonnay, Rosé (Merlot/Shiraz), Pinot Noir, Merlot and Shiraz. Upon learning we were from Adelaide our host warned that the reds might be “lacking” and I’d have to say this tasting was on a par with several others: the whites were generally good in aroma and palate (although none were “special”) but the reds just lacked that “body” that we like. The one exception was their Merlot which had a big juicy palate showing good spice and acid – a very good wine. I bought six of those. When the cellar door staff noticed the time I was taking and the notes I was making we were offered something extra, an off-dry Riesling which showed generous floral citrus notes and a juicy palate without too much acid.

## **ANGULLONG WINES**

All of the wineries mentioned so far are located about 5km-10km to the west of Orange but Angullong Wines is much further away, in the town of Milthorpe about 25km to the south. As an extra point of difference, most of the Angullong wines are made from grapes grown near Cowra where the climate is somewhat warmer.

A standard booking for Angullong is 1 hour but they have a huge list and the staff were happy to let us work our way through it over the course of two hours or so. However they didn’t warn us that the nearest toilet was several minutes’ walk away! The wines fall into three ranges, the “A” series (entry level), “Fossil Hill” (premium) and “Crossing Reserve”. More than any other cellar door we visited, the range goes well beyond the usual varieties, stretching to Verdhello, Vermentino, Montepulciano, Tempranillo, Barbera, Sangiovese and Sagrantino.

Looking at our combined scoresheets I don’t think there was anything we didn’t like and most of them got a high rating. All wines were true to “type” with a good depth of flavour across the board. We ended up buying over two cases of wines from this cellar door and left them to pack it up while we went to explore the town. When we returned to pick up our purchases the cellar door manager confessed she Googled me because of the notes I made! I was interested to learn that she discovered I was President of the Wine Guild of SA (something I did not mention anywhere on our visit). So much for travelling incognito!

## **SUMMARY**

I can thoroughly recommend Orange and environs to any Wine Guild member looking for something different. Some of the wines might not be to your liking but there are plenty that will please. I would also mention that the food throughout was excellent, with two “hatted” restaurants (one of which we visited), and even our motel’s restaurant was highly rated.

**JEREMY BEGG**

## “AND IN OTHER NEWS”

### PENFOLDS WINE THAT’S “MADE IN CHINA”?

That’s right, Penfolds plan to bypass punishing tariffs by extending winemaking into China, in particular the promising grape growing regions of Ningxia and Shangri-la. They plan to produce a range of red blends that maintain the distinctive Penfolds house style. The wines will be pitched at the lower luxury level costing the equivalent of \$30 to \$ 50 per bottle.

It’s not the first time this prestigious name has left Australian shores. Penfolds have released a Californian collection from Napa Valley grapes and are planning to release a Penfolds Champagne in France.



### JOHN CASSELLA SPEAKS OUT ON THE MURRAY DARLING BASIN

Casella Family Brands is Australia’s third largest wine company with Yellow Tail as its major export label, producing about 13.5 million cases last year. John Casella says water allocations from the Murray Darling Basin should favour crops that serve the communities along the river rather than merely creating high profits. Casella uses 45,000 mega litres of irrigated water across the basin and the price per volume has been rising significantly. John says 1mega litre used on grapes gives back more to the regional communities than any other crop and suggested capping water allocations for crops that do not return as much value to the local regions.



### RHÔNE WHITE IN THE BAROSSA

The Barossa valley is most often recognised as a great red grape growing area. However with characteristics in this area similar to the Rhône, the French variety of Viognier is well suited to the region and Yalumba have been growing these grapes since 1980. They started in Eden Valley (officially part of the Barossa but with its own distinctions) and now grow vines in 16 different regions, including Riverland, Wrattenbully and Adelaide Hills. Blends of Viognier are also found in wines from Tim Smith, Langmeil and Turkey Flat. Viognier typically displays layers of flavours, including peaches, apricots, pears, lycees plus rose, musk, ginger, spice and citrus blossoms. The intensity of flavour and alcohol effect (often referred to as the “weight” of a wine) is somewhere between a Chardonnay and a Semillon, well worth checking out.



Marsanne and Rousanne are also Rhône-style grapes grown in the Barossa and a new kid on the block, “Grenache Blanc” is causing a stir but yet to prove its worth, watch this space!.

### CHECK OUT THESE WEBSITES FOR EXTRA EVENTS AND NEWS:

eventbrite.com.au	Jazz in the Hills, Carob and Hare
foodandwineevents.com/	Bec Hardy wine dinner, 23 <sup>rd</sup> June
	Masterclass: Barossa Vs McLaren Vale Shiraz, 5 <sup>th</sup> July
indaily.com.au	Into the vines with the Maker and me.
	The artist as winemaker.

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 comes around all too fast, the AGM. It calls for any member that would like to be involved in organising functions and help running the Guild to step up and get involved. It's 1973 and a new committee is to be elected for the following years events. How times have changed. Soup & BBQ lunch and wine for \$3 per head. Where would they have been without the Ladies Auxiliary! Even partners were invited! Oh and checkout the Annual Subscription! Previous meeting minutes included. Read on.*

**Even back then members were asked to RSVP if attending or not (by mail too).  
Points of interest are highlighted**

-: WINE SERVICE GUILD :-

### NOTICE OF MEETING

Notice is hereby given that the 10th Annual General Meeting of the Wine Service Guild of S.A. will be held at the Cellars, Yalumba Winery, Angaston, at 10.45 a.m. on Sunday 5th August, 1973.

Everything is being done to make this day as successful as has been on our previous visits to Yalumba.

The catering is being arranged by the Angaston & District Hospital Ladies Auxiliary.

#### THE MENU:

Soup, Steak, Sausages, Jacket Potatoes, French Salad, Coleslaw, Bienenstick, Cheese, Greens in Season and Coffee.

Luncheon and Wines will be available at the conclusion of the meeting, at a cost of \$3.00 per head. Members are invited to bring their wife or husband or partner (as the case may be).

It is regretted that we cannot invite children under 16.

A group of musicians have been invited to attend and play for us.

#### BUSINESS

- (1) To receive the report of the President and Committee for the year ended 30th June, 1973.
- (2) To receive the audited statement of receipts and payments for the period ended 30th June, 1973, and the Honorary Treasurer's report thereon.
- (3) To elect Officers and Committeemen for the ensuing year.
- (4) To appoint Auditors for the ensuing year.
- (5) Wine Waiter Contest - September 16th.
- (6) Any other competent business.

By Order of the Committee  
J.B. EDWARDS  
Secretary.

NOTE: SUBSCRIPTIONS FOR 1973/74 ARE NOW DUE.

\$5.00 for every member.

The Treasurer will be pleased to receive all subscriptions on Sunday, 5th August, or if not attending the meeting, please forward subscriptions to the Secretary.

(Please detach here)

The Secretary,  
Wine Service Guild of S.A.,  
47 Greenhill Road,  
WAYVILLE. 5034.

Telephone: 71.0191

I \*will/will not be attending the Annual General Meeting at the Cellars,  
Yalumba Winery, Angaston, on 5th August, 1973.  
I will be accompanied by \*my wife, husband, partner, child 16 & over, and  
enclose ..... \$3.00 for each person for the luncheon

NAME OF MEMBER .....  
PLEASE PRINT

\* Please delete that which does not apply.

WINE SERVICE GUILD OF SOUTH AUSTRALIA

Minutes of a Committee Meeting held at Wine Industry House, 47 Greenhill Road,  
Wayville on Wednesday 18th July, 1973.

PRESENT: Messrs. E. Tims (Chair), P. Farrelly, R. Lee, H. Garrett,  
R. Bower, D.H.A. Rogers, W. Bock, Mrs. J. Jones, J.B. Edwards  
(Secretary).

APOLOGIES: Mr. S. Davies.

MINUTES OF PREVIOUS MEETING, 27TH JUNE 1973:- Read and Confirmed.

Moved:- Mrs. J. Jones

Seconded:- Mr. P. Farrelly

BUSINESS ARISING:

- (1) Offer of Hotel Australia as venue for State Wine Waiter Final, by Mr. J. Henry-Ehrlich to be confirmed in writing by Secretary.  
The date set - Sunday 16th September, 1973.  
Members and friends be invited to attend - a Luncheon to be provided.  
Arrive 10.30 a.m. - Judging to commence at 11.00 a.m.  
Judges selected for State Title by committee:- Messrs. J.D.C. Nelson,  
D.H.A. Rogers, G. Skewes, C. King - Subject to confirmation.  
Assistant Judges:- Messrs. W. Bock, S. Cushway, P. Farrelly, E. Tims,  
J.B. Edwards, Mrs. J. Jones.  
Publicity:- Mr. A.J. Ludbrook be approached for assistance - also  
possibility of T.V. coverage.
- (2) National Judges:- When selected and confirmed, be briefed in all  
aspects and a set questionnaire used for all contestants.
- (3) Members to indicate at A.G.M. if able to attend State Final at Hotel  
Australia, Sunday 16th September.
- (4) Wine Waiter Race (Marion). Wine Week:- Wine Information Bureau to  
organise and set date.
- (5) Charge for A.G.M. - Angaston to be \$3.00 a head.  
This includes Barbecue Luncheon and Wines.
- (6) Buses:- Due to cost it has been decided that members shall use own  
transport. Any persons without their own transport, please contact  
Secretary.
- (7) Arrival at A.G.M:- All members check with Mr. R. Lee, also Full Members  
to collect voting slips.

MEMBERSHIP:- Admitted

Mr. Evan Kerr (Wine Advisory Officer)

- Full Member

Moved:- Mrs. J. Jones

Seconded:- Mr. H. Garrett

FEEG:- 1973-74

Membership fees to stand at \$5.00

Moved:- Mr. D.H.A. Rogers

Seconded:- Mr. R. Bower

Membership fees for 1973-74 are due on the 15th August, 1973.

You can pay at the A.G.M.

FUNCTIONS:

October 28th: Kalimna Vineyards

Details later.

RESIGNATION:

Mr. S. Cushway's resignation from the Wine Service Guild Committee was tabled and accepted with much regret.

Moved:- Mr. D.H.A. Rogers

Seconded:- Mrs. J. Jones

...2/.

ELECTION OF OFFICERS FOR 1973/74:

President: Mr. E. Tims - Second Year

Vice President: (2) Mr. R. Bower eligible for re-election

Committee: Six

Eligible for re-election - Mr. P. Farrelly, Mrs. J. Jones.

N.B. We would like to see nominations for members working in the field.

INVITATION:

Mr. A.J. Ludbrook, Mrs. Pat Rennick, Miss Aileen Rennick and Mr. R. Carter (Auditor) and Mrs. Carter are invited to attend the A.G.M. at S. Smith & Sons Pty. Ltd., Angaston.

PRESENTATION:

Mr. E. Tims to procure a silver tray suitably inscribed for presentation at A.G.M.

NEXT MEETING:

Wednesday, 15th August, 1973.

CLOSURE:

The Chairman thanked members for their attendance. Meeting closed at 4.45 p.m.

A True Record

CHAIRMAN.



## SOUTH AUSTRALIAN WINE-RELATED EVENTS

<b>June 17<sup>th</sup> – 19<sup>th</sup>, 2022</b>	Adelaide Gin Festival (Sort of like wine!)
<b>June 18<sup>th</sup>, 2022</b>	Spanish Wine tasting & Paella, Spanish club SA
<b>July 8<sup>th</sup>, 2022</b>	Cellar Door Fest, Adelaide Convention Centre
<b>August 2022 (all month)</b>	A little more Barossa – replaces Barossa Gourmet Weekend
<b>October 2022 (all month)</b>	Coonawarra Cabernet Celebrations



## WINE GUILD FUNCTIONS FOR 2021– 2022

<b>June 19<sup>th</sup>, 2022</b>	Winery visit, Magpie and Stump Hotel, Mintaro.
<b>August 14<sup>th</sup>, 2022</b>	AGM – Paracombe Wines



## WINE GUILD OF SA COMMITTEE CONTACTS 2020-2021

<b>Jeremy Begg</b>	President	8221 5188	0414 422 947	jeremy@vsm.com.au
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