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PRESIDENT'S WELCOME

This is my last time writing this page for The Grapevine. Following next month's AGM I will no longer be your President and with any luck someone else's words will grace this page.

In the past four years we have held two very good Regional Tours (Canberra and Kangaroo Island), hosted three interesting AGM guest speakers (Dr Creina Stockley, Mr James Boden and Mr Martin Strachan), appointed a new Life Member (Roger King), had some wonderful in-winery and educational functions, and generally enjoyed ourselves! I would like to thank my fellow Committee members for helping to keep things running despite the best efforts of the ongoing COVID pandemic.

I also offer special thanks to Helen Glasson for producing the Grapevine, and to Tom Olthoff for putting together the Kangaroo Island tour.

LAST FUNCTION - SUSSEX SQUIRE WINES, CLARE VALLEY

It was very pleasing to see over 40 members in attendance at the Magpie and Stump Hotel in Mintaro for a tasting of "Sussex Squire" wines, presented by owner/winemaker Mark Bollen. You can read my full report on this function elsewhere in this issue of The Grapevine.



NEXT FUNCTION - ANNUAL GENERAL MEETING - Sunday 14th August, Paracombe Wines

Our next function is our Annual General Meeting, to be held at Paracombe Wines in the northern Adelaide Hills. Full details elsewhere in this issue of The Grapevine.



*Please note, this is another function where **lunch must be pre-ordered** so be sure to include your selection of main course when you send your RSVP. We have been asked to supply a seating plan (like we did for our Christmas function at the National Wine Centre a few years ago) so we also ask you to nominate who you would like to sit with, if you have a preference.*

The main business of the AGM is to elect a new Committee. In particular, members will need to elect a new President as I am retiring from the role. So far no members have expressed an interest in this position. A significant number of existing Committee members have said they will not serve on Committee without a President. The conclusion to be drawn is that, unless **you** nominate for President, there will be no more Wine Guild activities.

JEREMY BEGG, PRESIDENT

PRESIDENT'S REPORT TO THE ANNUAL GENERAL MEETING - 14 TH AUGUST 2022

I began my final term as President with the observation that some venues would be requesting proof of COVID-19 vaccination prior to entry, and wondered how this might impact our functions. I think much to everyone's relief this level of checking has not been widely adopted; I'm sure most of us are "fully vaxxed" but it's a pain to have to prove it!

With the election of a new Labor State Government in March and the ensuing removal of the Emergency Declaration, despite COVID still running rampant, we are in for some interesting times ahead! A growing challenge for future events having to prove vaccination status, or pre-book tastings, or undertake some other form of administrivia before entering a venue is annoying, but more concerning for us has been the trend of wineries to install fully equipped kitchens, hire the best kitchen staff, and build dining rooms to match. It's great to have more "fine dining" (I use the term loosely) but it does mean that for an organisation such as ours, it becomes that much more difficult to find venues which can either provide a private space large enough for our group or be willing to make their venue available to us exclusively, at a price which is acceptable. Members discussed this issue at the previous AGM and expressed support for higher function fees in order to get access to more venues.

Nevertheless, we have hesitated to take that step, and instead continued the Guild's tradition of members receiving great value for their dollar. I suspect that if the Guild continues into 2023 and beyond it will become necessary to rethink the nature or style of the functions we run.

THE YEAR IN REVIEW

A quick reminder of some of that "value for dollar" we've been able to achieve. It's been pleasing to see all events well-patronised by members and guests (where possible) and I think we've achieved a good variety in the style of events on offer to members. These would not take place without the support and effort of my Committee and I would like to thank all of them for enthusiastically tackling their duties with the appropriate level of care and attention.

AUGUST – AGM: MOUNT OSMOND GOLF CLUB

Having done so well for us the previous year it was fairly straight forward to organise a second AGM at this very pleasant venue. Our guest speaker was Mr Martin Strachan, a wine industry consultant with over 30 years' experience in the industry. Martin was on hand at Longview Wines when we visited there earlier in the year and was only too happy to share his thoughts and history in an entertaining talk.



OCTOBER – GOMERSAL WINES: BAROSSA VALLEY



Our first function, post-AGM, was another visit to the Barossa Valley, organised once again by Alison Ager and Paul Sumsion. Gomersal Wines is a winery with a long history and a recent renovation in both the cellar door and the winemaking, and members made the most of the opportunity to sample and purchase their wines. Gomersal is the type of venue which suits the Guild very well, with a quality space large enough to hold us but no dedicated kitchen team, allowing us to bring in a caterer of choice (Owen Andrews, in this case).

CHRISTMAS – CAFÉ FELLINI: NORTH ADELAIDE

In significant contrast to our previous Christmas at the National Wine Centre, the end of 2021 found us at the somewhat more modest Café Fellini in North Adelaide. Members enjoyed the fun and games on offer and made full use of the expansive veranda to relax and chat while enjoying the wines they had brought for the occasion.



APRIL – NON-ALCOHOLIC WINES: Highbury Hotel



As we were planning our February function – traditionally our “educational” function – the Government introduced another set of restrictions on attendance and so the function had to be deferred to April. Fortunately, there were no further restrictions and the extra time allowed us to fine-tune our event, on the topic of “non-alcoholic wines”. Our speaker, Bruce Gordon from Dan Murphy’s, gave an excellent overview of the market for these wines and the production processes involved in their manufacture. It was probably no surprise that the wines themselves were a little disappointing, but members were appreciative of the opportunity to try them.

JUNE – SUSSEX SQUIRE WINES: THE MAGPIE AND STUMP HOTEL

Held relatively late in June this event is still very fresh in my mind. It came out of a casual visit to the Sussex Squire cellar door in October last year where I met Mark Bollen, the owner and winemaker. (Wendy and I should have been in Tasmania sampling the Coal River Valley and Tamar Valley, but COVID cut short that trip and we made our way to the Clare Valley instead!) His cellar door being too small to hold the Guild, we ran the event at the very accommodating “Magpie and Stump Hotel” in Mintaro where Mark led us through his range of wines and was happy to field questions from members before joining us for lunch.



THE FUTURE OF THE GUILD

As I look back on the events of the past twelve months, I can’t help but be disappointed that no member feels able to fill the President’s chair to take the Guild into 2023. Several members have been approached but all have declined, for various reasons. Roger King, Pete Rawlins and I spoke on this at our June function, and I would like to emphasise Pete’s assertion that being President doesn’t have to mean that you take sole responsibility. It’s possible to share the role, and with it, the running of the Guild. For my own time as President, I whole-heartedly adopted the view that all Committee members should take part in the planning and running of functions, or at least be given the opportunity to do so. By and large, this has resulted in a calendar of events which I know would not have come about had I not had that level of support.

It’s generally also possible to draw on the talents and enthusiasm of members who are not on the Committee when the opportunity comes by. Unfortunately, there has been very little interest from members in joining the Committee in any capacity, which is possibly a sign that the Guild has run its course. I sincerely hope not.

JEREMY BEGG, PRESIDENT

LAST FUNCTION: SUSSEX SQUIRE WINES AT THE MAGPIE AND STUMP HOTEL.

On a cool and cloudy day, we headed north to Mintaro, that historic village in the Clare Valley, home to the Magpie and Stump Hotel. Many members had been in the region for the weekend, and some would be staying that night, but for us it was an easy day trip.

On arrival we found the Hotel had prepared seating for us in three adjoining rooms with easy access from one room to the next. With a very good turnout of 44 members, people sorted themselves easily enough, with a few spare chairs for late arrivals. On every table was a sheet of tasting notes and order forms for the wines to come. Also in attendance was our guest winemaker, Mark Bollen from “Sussex Squire Wines”.



After a brief introduction, Mark began with a quick biography: After 25 years as a wine salesman, he felt the need to become a producer, and so in 2014 he and his wife purchased a property in the Clare Valley where the vineyards are between 460m – 480m altitude.

The business, named in honour of Mark's grandfather who was proud of his Sussex heritage, produces small-batch, mostly single-vineyard wines. (The batches are small because the vineyards are only 2-3 acres in size.). Mark believes in using only gentle pressing to extract the juice, mainly to avoid crushing the grape seeds, which can lead to bitter elements in the wine.



While Mark was talking, Phil Harris and Elaine Gray poured the first wine for tasting – **“Prancing Pony” Polish Hill River Riesling (2021)**. The name was inspired by Mark's grandfather's love of Polo. I found this wine to be dry with zesty citrus but not too acidic, very enjoyable now or cellar it for 8-10 years.

Mark would have shown more whites but stock from earlier vintages had sold out and the next release is still waiting to be bottled.

I should note at this point that the tasting proceeded at an unhurried pace, with Mark fielding questions as he moved from room to room while Phil, Elaine, Katherine MacDonald and Karen Wright poured each wine into glasses provided by the Wine Guild.

On to the reds. Mark presented the following wines. Comments in italics are my thoughts.

2021 “Darting Hare” Sangiovese, from a vineyard at Sevenhill, planted by Penfold in 1990; recently bottled *and needs a bit more time for the flavours to integrate*.

2021 “Raging Bull” Malbec, an elegant wine produced from 1000 closely planted vines occupying ½ an acre near a creek which gets only afternoon sun. There won't be a 2022 vintage because Mark wasn't happy with the ripening.

2020 “Hungry Sheep” Mataro, showing lifted floral aromas with a palate to match. Mark has access to 15 acres of these vines which are 12-15 years old (grafted onto Riesling rootstock). *Very good*.

2020 “Sly Fox” Sangiovese. A richer wine than the “Darting Hare”, showing more fruit and fine tannin compared to the “Darting Hare”. (This one too is from Sevenhill). *Very good*.

2019 “Thomas Block” Shiraz, dark red/purple with rich aromas and a palate to match. There's a fair bit of tannin which should soften over time; leave it to settle for a couple of years – you won't enjoy it now.

2018 “The Partnership” Shiraz/Mataro. This one was a bit of a surprise because it's not on the tasting sheet. *I noted nice aromas of red fruit with floral notes, herbs and spice. The palate did not disappoint, showing fruit and floral notes with restrained tannins; the Mataro adds elegance to balance the body of the Shiraz. Another very good wine.*

2020 “Old Vine” Mataro. Like the earlier Mataro, the fruit comes from Armargh but this one has spent longer in barrel to develop more complex flavours. This was probably my favourite wine of the day owing to the rich aroma and matching palate.

2018 “JRS Barrel Selection” Cabernet Sauvignon, the most expensive wine of the day at \$75/bottle. Mark highlighted that unlike many Cabernets, this one has minimal eucalypt character because there are very few of those trees near the vineyard. Hence, it's not your typical Cabernet, and I liked it a lot.

That concluded the tasting, and we were invited to place our lunch orders at the bar. It's a classic pub menu with the usual selection of burgers, schnitzels, steaks and other items from the deep fryer or grill. I selected a serve of lamb shanks and was very happy with the result.

I was also happy to have Mark sitting at our table, so the conversation continued, across a broad range of topics – from our experiences as students at the same school, to the joys and trials of running clubs and societies.



Speaking of school, it transpired that Chris Taylor also knew Mark from his school days (as teacher and student, respectively!) and Chris was happy to conduct the Vote of Thanks and to present Mark with a bottle of our finest “Three Regions” Tawny.



The publicans, Paul and Amanda also received a bottle in thanks for their efforts on the day. As the afternoon drew to a close it became apparent that members had enjoyed the day, with several placing orders with Mark to be picked up from his cellar door.

Another successful Wine Guild function!

JEREMY BEGG, PRESIDENT

NEXT FUNCTION – AGM AT PARACOMBE WINES – Sunday 14th August Our next function is the Annual General Meeting, to be held this year at Paracombe Wines. Many of you will be familiar with the premium wines produced by Paul and Kathy Drogemuller but you may not have had the opportunity to visit their expansive cellar door, which is rarely open to the public.

The Paracombe story began after the 1983 Ash Wednesday bushfires when Paul and Kathy took over a burnt-out dairy farm with the aim of growing grapes and making wine. After a decade of hard work, they launched Paracombe Wines in 1992 and the business has gone from strength to strength. In the past thirty years they have developed an award-winning portfolio of wines, while building their own state-of-the-art winery and luxurious cellar door. The Paracombe range includes French, Italian and Austrian white wines; French, Spanish and Italian red wines, and a range of “reserve” wines going back to 2013 including the “Somerville Shiraz”, produced from the oldest Shiraz vines in the Adelaide Hills – some over 117 years old. Most recently, Paracombe was awarded “Best Producer >100 tonnes” at the 2021 Adelaide Hills Wine Show, winning 6 Gold, 2 Silver and 12 Bronze medals in total.



AGENDA

10:30am Arrival

10:45am AGM Business

11:30am Winery Tour and Tasting

1:00pm Lunch (see ordering notes, below). After lunch you will have another opportunity to sample the Paracombe range and purchase wines at discount prices.

LUNCH – Pre-ordering and Seating Preferences are required! Please see the Notice of Meeting for menu details and as per some recent functions we ask you to specify your choice of main course when sending your RSVP to Brian. The winery has also requested a seating plan so if you have a preference, please tell Brian the names of members with whom you would like to be seated.

We are providing a very generous subsidy from the Guild’s vaults, meaning members will pay only \$50pp for this function. However, we have decided that we will not invite any guests this year, so it’s members-only.

ANNUAL GENERAL MEETING. The full agenda and supporting documents for the Annual General Meeting will be distributed separately from this issue of The Grapevine. As per previous AGMs the proceedings will commence with a review of the past year, followed by formal presentation of the financial statements, etc. There is however one very important issue to be dealt with. The major function of the AGM is to elect the President and Committee for the coming 12 months.

By now you will understand we are in need of a new President and unless a nomination is forthcoming it is very likely that the Wine Guild will cease to exist. Technically, it is possible to nominate on the day of the AGM, but the Committee is adopting the view that if no nominations are received prior to the AGM we should put a motion to members to commence proceedings to wind up the Guild as a legal entity.

JEREMY BEGG, PRESIDENT

WINE GUILD OF SA: ANNUAL GENERAL MEETING

SUNDAY 14TH AUGUST; 10.30AM FOR 10.45AM START

Paracombe Wines,

294B Paracombe Road, Paracombe, SA 5132



ANNUAL GENERAL MEETING

To be followed by

WINE TASTING, WINERY TOUR AND LUNCH

Hosted by Paul and Kathy Drogemuller



ENTRÉE

Oven Roasted Pumpkin Soup

MAIN: choice of

Winter Vegetarian Lasagne with Pear and Rocket Salad

Slow Roasted Australian Beef, creamy potato mash & seasonal vegetables

Mediterranean Inspired Chicken, steamed Broccolini & mashed Potato

Cheese

Selection of premium international and local cheeses

Price: \$50 per Member – sorry, no guests this time and definitely no BYO

Wines available for purchase at cellar door to consume with lunch.

RSVP with pre ordered food selections to Brian Longford by Friday 5th August

NB: Your RVSP MUST include your choice of main course from the list above and your preferred dining companions, if you have a preference." Please include your name in the description panel of EFT payments



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

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 attending @ \$50 pp Amount \$ _____

How to Pair Wine and Potato Chips

BY EMILY SALADINO



While some of us need no convincing, there are several good reasons to pair wine and potato chips. First, salty foods make you reach for your glass—it’s the logic behind serving caviar with dry [Champagne](#) or pretzels with beer. Potato chips also come in an array of flavours that can complement different wine styles and varieties.

Besides, people *like* potato chips. In 2021, [chip sales totaled \\$8.3 billion](#), according to IRI, a data analysis firm in Chicago. On TikTok, [a homemade potato chips recipe](#) has been viewed some 30 million times. There are more than 60 Facebook groups dedicated to the snack, from the 1,000-strong [Unique Potato Chip Flavours](#) community to an [unofficial private fan club](#) for Pennsylvania’s Gobble’s brand.

Esteemed wine professionals are fans, too.

“I love the versatility and accessibility of chips, and the variety of different types,” says [Wanda Cole-Nicholson](#), Advanced Sommelier and wine educator. “Chips are like that friend that’s always there, just within reach. They always satisfy your craving, or if you’re hungry they can tide you over.”

Wine pairings exist for all types of chips and are an accessible way to explore complementary flavors.

Classic, unflavoured potato chips with Champagne are an especially popular pairing.

“When you have something on the palate that is bubbly with bright acidity like Champagne, it literally feels crunchy, so the crunch of the potato chip and the crunch of the bubble play off each other,” says Julie Dalton, wine director at [Stella’s Wine Bar at Houston’s Post Oak Hotel](#).

Cole-Nicholson agrees. “The high acidity of Champagne plus the salinity of the chips really go hand in hand.”

She encourages wine and chip lovers to go beyond the expected, too. For instance, spicy Buffalo wing-inspired chips have complex flavors to stand up to similarly nuanced wines, she says, like a [Riesling](#) spätlese from Germany’s Mosel region.

“Spätlese Mosel Rieslings tend to have more sugar, so you will get some sweetness, but then there’s a bunch of really cool mineral notes along with that little hint of stony petrol from the Riesling and that go really well with the blue cheese flavor,” says Cole-Nicholson. The cheese and wine both have strong, [earthy](#) notes, she says, “that just make that pairing sing.”

Wine pairings exist for all types of chips and are an accessible way to explore complementary flavors. If Champagne or Mosel Riesling sounds a little rich for your blood, swap in an affordably priced [Prosecco](#) or off-dry white wine to pair with plain or spicy chips.

“Wine can be a little intimidating, but at the end of the day it’s chips and wine; it doesn’t have to be complicated,” says Cole-Nicholson. “Just have fun with it and enjoy. And try not to do what I do and eat the whole bag.”

How to Pair Wine with Potato Chips



CLASSIC
Champagne



BARBECUE
Grenache/Garnacha



SOUR CREAM AND ONION
Chenin Blanc



SALT AND VINEGAR
Assyrtiko



BUFFALO BLUE CHEESE
Spätlese Riesling



SHRIMP/SEAFOOD
Rosé

@wineenthusiast

PHILIP & LYNETTE HARRIS

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

Continuing with the "AGM" theme, here is an article from the Australian WINE, BREWING and SPIRIT REVIEW August 29 1967.

Gosh! read about the BBQ and the variety of wines on offer for a tasting.

Who can remember JOHNNY MAC? Yes, he was there too, entertaining the crowd.

But it's Mr Nelson's report after being re-elected, that's really interesting of the time, 1967.

Make your own conclusions!

GUILD ANNUAL MEETING AND BARBECUE AT YALUMBA

"It is hoped that during the next 12 months uniformity may be attained throughout Australia; that is, one badge, one set of rules, one training syllabus, one examination, and one aim — to provide better wine and spirit service to the public," said Mr. J. D. C. Nelson, president of the Wine Service Guild of S.A.

Mr. Nelson, who was re-elected for a further year as president, was giving his report at the Fifth Annual General meeting on July 30, held in the vast new one-acre bottling cellar at the Yalumba winery, Angaston.

Membership of the Guild in S.A. had risen from 120 to 144, to June 30, which included one Life member, 11 foundation members, 31 full members, 34 members, 66 associate members, and one student.

Excellent liaison had been maintained with the Australian Hotel & Catering Institute, the Chefs Guild and the Commercial Caterers Guild of S.A., said Mr. Nelson, "and our members are grateful for the hospitality extended to them at various functions, including those of the Institute itself.

"I would like to record the efficient and enthusiastic services rendered by our Secretary, Clive Errington, and Treasurer, Don Clark. Our Women's Committee have ably assisted at various functions. Our thanks are also due to

Mr. Kevin Kilgariff, manager of the Wine & Brandy Producers' Association, for his help.

"Once again the Guild is indebted to Mr. Jack Ludbrook, of the Australian Wine Bureau, for the services he has rendered in giving publicity to the Guild and its activities through trade papers and in the daily press and on radio.

"It is with regret that, through pressure of business, Mr. G. Skewes has tendered his resignation from the committee. Special thanks go to Gordon James for his generosity and drive over the past 12 months.

"In conclusion," said Mr. Nelson, "may I remind all members that the Wine Service Guild of South Australia was formed not for social activities but to educate members so that they may present wines and spirits to the public in a manner comparable with overseas countries. Attendances at educational functions were low and it is hoped that more interest will be shown in the coming 12 months."

Office bearers elected for 1967-68 were: President, J. D. C. Nelson (H. Buring & Sobels Ltd.) re-elected; senior vice-president, Ron Griffiths (South Australian Hotel); junior vice-president, W. Bock (S.A. Hotel); hon. treasurer, F. D. Clark (Public Schools Club); committee — S. Cushway (Hotel Richmond), A. A. Wark (Yalumba), past president; H.

Garrett (Thos. Hardy & Sons Pty. Ltd.); C. G. Hetherington (Hotel Australia); G. James (Classic Private Hotel); B. King (S.A. Hotel); H. Lomp (S.A. Railways); W. H. Meiners (N.M. & A.F. Club); and C. Roberts (Commerce Club).

The annual meeting was followed by a chicken barbecue (chicken halves barbecued over a wire grill 4 ft. 6 in. above the hot coals, and continually sprayed with a mixture of wine, spices, salt, vinegar, and butter), generously accompanied by a selection of the excellent products of Yalumba, including Galway Reserve Claret, Golden Ridge Riesling, Carte D'or Riesling, Grenache Dry Rose (excellent with the chicken and salads), President Brandy, and a variety of Sherries. Catering arrangements were by Gordon James and his assistants, and hosts John Hill Smith and Alf Wark (Yalumba) keeping an eye on dispensing the product of the vine.

Folk singing guitar player Johnny Mac entertained the crowd with some of his popular songs, and called upon numerous folk to "help him sing," bringing much laughter and applause. Rod Lightfoot and Peter Cellier, from Channel 7, were there with their wives, and cameraman Bill Sanders was adding to his already comprehensive film record of Guild functions. Other Yalumba folk assisting were Norm Hanckel, John Gillespie and Peter Wall.

“Attention Girl Talk & Rose’ lovers”

At a recent visit to Tscharke’s winery in the Barossa, we discovered something in their white wine that took our eye. “Noticed any “wine diamonds” at the bottom of your bottle? These small crystals are called tartrates and are simply a by-product of the wine making process and are harmless if consumed. The majority of white wine producers remove these tartrates prior to bottling their wine. Here’s why we don’t”.

“First, the science. Tartaric acid is very important in wine, influencing chemical stability, colour and taste. Tartaric acid and potassium, both of which are naturally present in wine, bind with each other to form these tartrates (known as potassium bitartrate - which, fun fact, is called cream of Tartar when powdered and used in cooking). One way to remove tartrates is to run the wine through a chiller for a very long time to get below 0°C, (cold temperatures accelerate tartrate formation) and then, after many days at this temperature, filter the tartrates out of the wine, removing acidity and stripping flavour. This has a significant contribution to a winery’s carbon footprint. Another option is to add chemicals which inhibit the formation of the tartrates but once again, this doesn’t bode good news for the texture of the wine”.

So Tscharke’s being a certified organic and biodynamic winery have decided to “go with the most natural option; to let nature run its course and let the harmless tartrates form”.

PHILIP & LYNETTE HARRIS

ED: Thanks to Roger King for highlighting this article about Andrew Yap’s Ultrasonic research, the full article can be accessed via the link: <https://winetitles.com.au/high-power-ultrasonics-hope-to-boost-bine-business-profitability/>

High power ultrasonics hope to boost wine business profitability- June 22nd, 2022.

“Andrew Yap, one of the founders of the new South Australian start-up company Wine Ultrasonics Australia (WUA), said the time is right for the take-up of high power ultrasonics (HPU) by the Australian wine industry. “HPU technology offers the solution to some of the cost, market disruption and sustainability challenges facing the wine industry” Andrew Yap suggested. “WUA aims to transform wine processing with regard to wine quality, spoilage risk, environment protection and cost performance. “WUA will be the first to bring to the Australian market a cost effective and versatile machine that enables wineries to access the enhanced wine outcomes and financial performance benefits of HPU.”

SUBSCRIPTIONS



Annual subscriptions are now due and payable by 30 September 2022, at the latest. At the AGM in 2021, the Membership set the subscription for the year 2022/23 at \$40 per member. Subscriptions can be paid to the Treasurer, Brian Longford, using the same method that you use for function payments... please note, though, that if you use EFT it is important that you also advise Brian separately (by email, perhaps) that the transfer has been made and why.

IMPORTANT NOTE:

Given the precarious nature of the Guild’s future we ask that you **DO NOT PAY** your subscription **until after the AGM on 14 August 2022.** This will save us any necessity to make refunds.

CAROL SEELY

WE HAVE TOO MUCH PORT! THE COMMITTEE HAS DECIDED TO OFFER OUR MEMBERS AT HALF PRICE. \$10 PER BOTTLE



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SOUTH AUSTRALIAN WINE-RELATED EVENTS



| | |
|---------------------------------|---|
| August 2022 (all month) | A little more Barossa – replaces Barossa Gourmet Weekend |
| August 13th | Romance with Grenache, Tscharke Wines |
| August 25th | Coonawarra Cellar Door in the City Roadshow, National Wine Centre |
| October 2022 (all month) | Coonawarra Cabernet Celebrations |

WINE GUILD FUNCTIONS FOR 2021 – 2022



| | |
|-------------------------------------|-----------------------------|
| August 14th, 2022 | AGM, Paracombe wines |
| Future functions | TBA |
| | |

WINE GUILD OF SA COMMITTEE CONTACTS 2020-2021



| | | | | |
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