



The Grapevine

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

Volume 191, November 2022

Guest Editor: Jeremy Begg

IN THIS ISSUE:

<i>President's Message:</i>	<i>Page 1</i>
<i>Next function:</i>	<i>Pages 3 & 4</i>
<i>Last Function:</i>	<i>Page 5</i>

PRESIDENT'S MESSAGE

My stint as President will come to an end after managing and directing the Christmas function on 4th December. I have had the pleasure of chairing three Committee meetings since the last AGM and coordinating the October function. I am pleased that I was able to reinforce my vision for the Guild's aspirations. The success of the October function was very satisfying. Unfortunately, the quality of the food for lunch did not meet our expectation. I would like to thank the members who supported the function by their attendance, and the committee for their excellent work. Special thanks go to Sue and Sandy MacGregor for washing 250 wine tasting glasses before and after the function, and Pauline Longford for designing and producing placemats to identify the food dishes of the attendees.

FUTURE FUNCTIONS OF THE GUILD

If the attendance and enthusiasm of members at the October function could serve as a guide, I would suggest that the Guild would have a healthy future. Although it is unlikely the Guild will disappear in the near future, I think it is timely for the Guild to turn its attention to finding new members, particularly people from Generation X. This is an issue that present and future Committees would need to focus on. Functions to be organised by the Committee must appeal to the newcomers.

All functions should provide a learning experience about the sensory and/or production aspects of wine. Visits to Cellar Doors for the sole purpose of tasting wines should not be the responsibility of the Guild as members could make such visits by themselves. Visits to wineries should include a technical component in them and the Committee should ensure that a winemaker is available to host the visit. It is highly undesirable to discuss winemaking processes and issues, and taste the winery's wines in the absence of the winemaker, as people who work for the winery and who hold other functions could and do provide incorrect or misleading information.

CHANGES TO THE COMMITTEE AND EDITOR OF THE GRAPEVINE

There will be some retirements and new appointments happening at the end of the year:

- Paul Sumsion has been voted in by the Committee at its meeting on 29 October to fill the President's position following the imminent departure of the incumbent on 4th December. We are delighted that Paul is able to step into the role to lead the Guild until the next AGM (*and hopefully will stand for re-election at that time!* – Ed).
- After more than four years of dedicated service to the Guild as President and vice-president and recently as Guest Editor of the Grapevine (No. 191), Jeremy has decided to take a break from Committee work. Jeremy has been the Public Officer of the Wine Guild and was responsible for the management and maintenance of Guild's website. We would like to thank Jeremy for everything he has done for the Guild, in particular, for organising the highly successful wine tour of the Canberra wine region.

- Helen Glasson has been Editor of the Grapevine for several years. That position will be taken over by Alison Ager in 2023. Many thanks to Helen for her dedication and skills in producing the Grapevine. The Guild is indebted to her efforts and contributions.

CHRISTMAS FUNCTION

The last function of the year is the traditional Christmas function on 4th December (details given below), which this year will be held at Lemongrass Thai Bistro in Goodwood. It should be an enjoyable and relaxing time for everyone and their guests. The food is very flavoursome and distinctly Thai but the hotness of the traditional hot dishes has been toned down to suit the Australian palate. *Please note that you are required to indicate your availability to attend by Friday, 18 November.*

ANDREW YAP, PRESIDENT, 2022/23

A FAREWELL FROM THE VICE PRESIDENT

As noted by Andrew Yap in his President's Message, I will be stepping down from the Committee at the Christmas Function, after serving for a little over 7 years (I was elected to the Committee at the AGM in 2015). As I have previously stated, my professional career has taken a different course in recent years and I believe I no longer have the time or energy to usefully contribute to the running of the Guild.

It has been a very interesting period in my life. I've learned a lot about dealing with people, balancing conflicting proposals, and coming to accept that some of my ideas were half-baked at best! I think my personal highlight was our very successful tour of the Canberra Wine Region. It was fun to organise and even more fun to participate and share the experience with a very convivial group of wine tourists.

As President I was blessed with a group of Committee members who by-and-large were affable and level-headed, allowing our meetings to be held with healthy discussion and very few disputes.

That said, I would like to single out two Committee members for special mention: Roger King for demonstrating how thorough preparation results in a good function, and Carol Seely for her unwavering ability in her role as Secretary to perform her duties with consummate skill and helping me to be an effective President.

I wish incoming President, Paul Sumsion, all the best for the next year. I think the Guild will be in very capable hands.

JEREMY BEGG, VICE PRESIDENT

WHERE'S HELEN GLASSON?

Members may have noticed that my name appears at the masthead of this edition of The Grapevine.

Helen Glasson should have been the Editor to put together this issue but at the time of writing she is in New Zealand visiting family. Normally this would not be a problem but at our last Committee meeting we felt the Grapevine had to go out before Helen's return, because the next function is relatively soon after the last function.

As it happens, several recent issues of The Grapevine have been proof-read by me before publication, so I felt it was entirely within my capability to prepare this issue for distribution. Hopefully I haven't stuffed it up!

Upon her return from New Zealand, Helen will hand the editorial responsibility to Alison Ager, who has previously held the role. I am sure Alison will continue the fine tradition that is The Grapevine.

JEREMY BEGG, GUEST EDITOR

NEXT FUNCTION – CHRISTMAS LUNCHEON, SUNDAY 4TH DECEMBER

This year's traditional Christmas function will be held at the Lemongrass Thai Bistro, 105 Goodwood Road, Goodwood. The restaurant is one of the top Thai restaurants in Adelaide and the food is highly rated by food connoisseurs and critics.

The restaurant is on the eastern side of Goodwood Road (*i.e.* on the left, if travelling South), in a group of shops and restaurants between Florence St and Rosa St. There are many parking spaces at the rear, which can be accessed via Florence St or Rosa St.

PRICE AND MENU

The price for attending is \$55.00 per head for members and guests. (Guests are most welcome and there will be no extra charge.) The menu consists of a good range of fresh and flavoursome dishes. The hotness of dishes will be toned down to cater for the Australian palate.

Food will be served in banquet style. Satay chicken, salt and pepper squid and spring rolls will be served as entre dishes. The main course dishes will include a prawn, chicken, and a tofu and vegetables dish; two beef dishes, a noodles dish, and steamed rice. For dessert you will get a slice of chocolate cake. Vegetarians will be able to select a dish for entree and main course from the restaurant's normal menu.

DRINKS AND SEATING

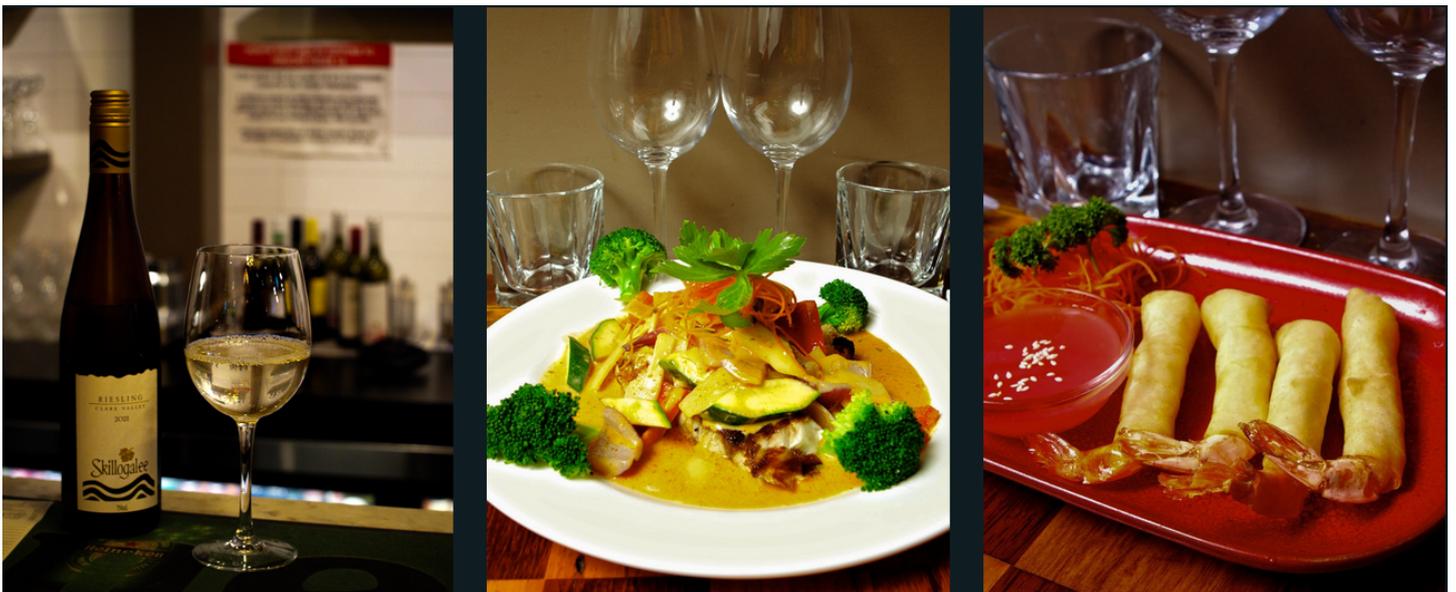
There is a corkage charge of \$12 per bottle for BYO wine, payable at the front counter or a waiter will collect your money at the table. Members and guests will have to pay for all other drinks, including coffee and tea. With respect to seating, each rectangular table will seat 8 people.

PROPOSED PROGRAM

- 11.30 am. Members and Guests arrive for 11.45 am start.
- 11.45 am. Welcome sparkling wine provided by the Guild, welcome and apologies, induction of new member, announcements, wine competition begins.
- 12.30 pm. Lunch commences (wine competition and other games will be held during lunch).
- 2.30 pm. Announcements. Close function.

Members who wish to attend this function are required to notify Brian Longford by Friday 18th November.

ANDREW YAP, PRESIDENT, 2022/23



WINE GUILD OF SA:

2022 CHRISTMAS LUNCHEON

SUNDAY 4TH DECEMBER; 11.30 FOR 11.45AM START



Lemongrass Thai Bistro

105 Goodwood Road, Goodwood

THAI STYLE BANQUET MEAL



ENTRÉE

Satay Chicken, Spring Roll, Salt and Pepper Squid
(Vegetarians: Select from Restaurant Menu)

MAIN DISHES

Chicken, Beef, Prawns, Tofu and vegetables, Noodles, Steamed rice
(Vegetarians: Select from Restaurant Menu)

DESSERT: Chocolate cake

Price: \$55 per person (Members and Guests)

BYO Wine for lunch, \$12/bottle corkage charge.

RSVP with payment to Brian Longford by 4pm, Friday 18th November.

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: 0406 305 749

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 Guests attending

@ \$55 pp

Amount \$ _____

LAST FUNCTION: WINE SENSORY EXPERIENCE

The function on 16th October at the Hewett Centre near Gawler gave many members their first taste of super-premium wines, and wines from Cooper Burns Winery in the Barossa Valley.

Long-standing members of the Guild professed that they benefited from the training – some thought it reinforced their knowledge about the sensory properties of wines; others thought they regained their skills in assessing wine. Some have suggested that the Guild should hold an intensive wine tasting program every two years. Indeed it was pleasing to receive such positive feedback.

The five super-premium wines tasted and their RRP's are shown below:

- Seppelt Drumborg Vineyard Pinot Noir 2019, \$45.00
- Saltram Winemaker's Selection Barossa Valley Grenache 2021, \$35.00
- Cooper Burns Bloody Valentine Shiraz 2015, \$100.00
- Wolf Blass Platinum Label Medlands Vineyard Barossa Valley Shiraz 2015, \$200.00
- Wynns Coonawarra Estate John Riddoch Cabernet Sauvignon 2018, \$150.00

Five wines from Cooper Burns Winery were tasted, viz.

- 2021 Emmy Lou Eden Valley Riesling, RRP \$25.00
- 2021 Scarlett Rose 100% Barossa Valley Grenache, RRP \$25.00
- 2021 GSM, RRP \$30.00
- 2020 Cabernet Sauvignon, RRP \$40.00
- 2019 Sterling Shiraz, RRP \$30.00

The function achieved its objectives of enabling members to:

- develop and improve their wine sensory evaluation skills;
- gain a knowledge of the attributes of wines and their perception;
- recognise elements of wines that enable them to attain superior status;
- judge quality and determine what makes each wine different or unique;
- differentiate between good quality wines and higher quality wines.

We are extremely thankful to Mark Cooper, proprietor and chief winemaker of Cooper Burns wines for conducting the guided tasting of all the wines, and donating his wines for the tastings. Mark's sensory acuity and expert knowledge in assessing wines were very apparent and his easy-going manner engendered a large number of questions.

Our thanks also go Amy Paul, Manager of the Hewett Centre, and The Blackwood Wine Club for the loan of 250 wine tasting glasses.

IS SENSORY TRAINING GOOD FOR YOUR PALATE?

A good sensory knowledge and palate is the basis for enjoying wines.

Sensory training may be seen to be irrelevant by some wine drinkers who argue that their personal feelings and tastes supersede the opinions of other tasters. Subjectivity may arise in describing some sensory aspects of a

wine, e.g. type or intensity of aromas and flavours, and possibly intensity of certain taste sensations. Beyond those differences, an untrained palate will have difficulty in properly assessing a wine. Thus, an untrained palate will fail to adequately recognise, detect and describe attributes, such as structure, balance, length, texture, flavour depth and concentration, aroma intensity, and specific aromas and flavours and texture arising from the aging of a wine. An inexperienced palate would also be unable to estimate the ageing potential and longevity of a wine.

It is important to recognise that in order to maintain or improve one's sensory skills and knowledge, it is necessary to taste wine constantly. Sparkling wines, are more difficult to evaluate than white or red table wines. A person with little knowledge about the tastes, flavour, structure, style and complexity of sparkling wines, and importantly their method of production, will have difficulty in assessing the quality of sparkling wines.

Apology for error in last newsletter

In the last newsletter (No. 190), I wrote an article entitled the "The world's 10 most expensive wines". Among other things, I had written that "Nine of 10 wines were Chardonnay wines made in the Burgundy wine region of France." The sentence should have read "Nine of 10 wines were Chardonnay **and Pinot Noir** wines made in the Burgundy wine region of France." *PS. An astute reader also pointed out the error to me.*

ANDREW YAP, PRESIDENT, 2022/23

A POSTSCRIPT, OR YOU DON'T ALWAYS GET WHAT YOU PAY FOR!

There was a small quantity of most of the "super premium" wines remaining after the function, which Andrew Yap took care in re-sealing and storing so that they might be re-tasted at a later date. (The Pinot Noir had been fully consumed at the meeting.)

Two weeks later, Andrew Yap, Brian Longford and I had the opportunity to re-open these wines and evaluate how they had fared. A winemaker once told me that one of the marks of a truly high-quality wine was that it could be enjoyed for many days after opening without needing special handling. By those standards, some wines are of notably higher quality than others, in my experience! So what did we find?

The "Saltram Winemaker Selection Barossa Valley Grenache 2021" (a wine available only at the cellar door, and not produced every year), was still "fresh" with no detectable oxidation, good aroma, and plenty of fruit still evident. Every bit as enjoyable as it was at the function, and a great example of Grenache.

The "Cooper Burns Bloody Valentine Shiraz 2015" took a little time to sort itself out. On first tasting it seemed decidedly "off", with some oxidation in the colour and the aroma, and very little to offer the palate. However, after a few minutes in the glass it improved enormously, so that 15-20 minutes after being poured it was as rich and complex as it was when tasted during the function. A salient lesson in patience when wine tasting!

The "Wolf Blass Platinum Label Medlands Vineyard Barossa Valley Shiraz 2015", like the Cooper Burns on first opening, showed some oxidation and loss of character. However, unlike the Cooper Burns, it did not improve with time in the glass – a very interesting comparison of two super-premium Barossa Valley Shiraz from the same vintage year.

The "Wynns Coonawarra Estate John Riddoch Cabernet Sauvignon 2018" also required a little time in the glass to clear any superficial aromas but then opened up very pleasingly, showing classic Coonawarra Cabernet colour, nose and palate. The longer it sat in the glass, the better it got, and I think this was my favourite wine of the day.

JEREMY BEGG, VICE PRESIDENT

WINE GUILD OF SA COMMITTEE CONTACTS 2022

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