

PRESIDENT'S WELCOME

Our first event for the year has been and gone, with a presentation at the McLaren Vale Function Centre by Father and Son winemakers - Kevin O'Brien of Kangarilla Road Wines and Charlie O'Brien of Silent Noise Wines. Helen Glasson has written a report on page 2 of the Grapevine.

The event was a little different to the norm and proved to be both very entertaining and informative. It was also a marathon effort for Charlie just to be there after an overnight flight from Perth via Brisbane - talk about the scenic route.



The generosity of the O'Briens with both their tastings and providing wines with the meals was second to none. The feedback I received from the members was very positive, and hopefully by now you have all received your orders after the delay in shipping because of the excessive heat. Thank you to Tina and her staff at the McLaren Vale Function Centre for their service and assistance to make the day happen. Using a specialised venue is a great way to showcase smaller family wineries who are too small to host a group of our size, it is also a good way to avoid overwhelming venues or infringing on their core business.



Our next event will be our 60th Anniversary Celebrations to be held at Coulthard Barn in Nuriootpa, it is a purely social event as well as taking time to reflect on our beginnings and the evolution of the guild. We will be revisiting our roots with a catered picnic themed day, however not a picnic blanket in sight. We are looking to display memorabilia and photos from the archives – if you have anything you can bring along that would be great. Also, bring along a bottle from a winery visit to share with lunch. Guests are welcome.

Coulthard Barn is in the grounds of Coulthard House which is a heritage listed building built in 1855 by William Coulthard, the founder of Nuriootpa. If the weather turns a little chilly there is a HUGE log fire in the barn that will keep us nice and cosy.



Plans for the Riverland Trip have now been finalised, an enormous effort has been put in by Helen and Glenn Glasson, Sue and Sandy MacGregor and Brian Longford to ensure a full and varied program of events. I am looking forward to this trip as I believe there is something for everyone.

Thank you to our hard-working committee members for putting together events for the year, there are just a couple of venues to be locked in however dates have been set so members can save these dates in their calendars. If any members have any suggestions as to possible venues for future functions please don't be shy in coming forward, we'd love to hear from you.

Speaking of the committee, it is with regret that I inform the guild that, for personal reasons, Dale Kenny has resigned from the committee, I thank Dale for his hard work and contribution during his time as a committee member. Two vacancies exist on the committee and if anyone would like to put their hand up, please contact myself or one of the committee members to discuss.

PAUL SUMSION, PRESIDENT

LAST FUNCTION – KANGARILLA ROAD/SILENT NOISE “FATHER VS SON” WINE TASTING AND LUNCH AT McLAREN VALE FUNCTION CENTRE

Our recent function was a delightful afternoon spent with Father and Son winemakers, Kevin and Charlie O’Brien. Kevin and wife Helen began their adventure purchasing a vineyard on Kangarilla Road in 1997 with the first wines produced under the Kangarilla Road label in 1998.

Charlie O’Brien clearly grew up on the vineyard learning the craft from a very early age and continuing his education and wine experience outside the family business working at wineries in McLaren Vale and the Clare Valley as well as the Bordeaux region in France.

Our function was held at the McLaren Vale Function Centre and we quickly discovered we needed both hands free to accept two glasses of wine as starters. The first was a traditional sparkling white blend of Chardonnay and Pinot Noir. The second was Charlie’s sparkling and here many of us learnt a new term – Pétillant Naturel meaning “natural sparkling” or pét-nat for short – a bit more about that later. It was quite clear from this first example we were in for some interesting differences in wine techniques.

Venturing inside to take our seats, we began the tasting of the still white wines followed by a delicious entrée of either prawns with mango salsa or an antipasto plate. We had plenty of time to discuss our wines and the table arrangement made it easy to discuss and share with other members. We followed up with the red wines and a tasty main course with a choice of chicken, beef or vegetables with salad.

WINES TASTED:

Kangarilla Road:

White: 2021 Fiano,

2021 Sixmo Chardonnay

Red: 2019 Primitivo (Zinfandel), 2018 Devils Whiskers Shiraz

Silent Noise:

White: 2022 MOFO Bianco (blend of Pinot Grigio, Vermentino, Zibibbo, Fiano, Greco Bianco),
2021 Chardonnay

Red: 2020 SGZ (40% shiraz, 40% Grenache, 20% Zinfandel),
2020 FO Shiraz



With each wine, Kevin or Charlie described their philosophies and wine making techniques. Although Kevin was trained in the more traditional methods of winemaking, he’s certainly not averse to some of the less common techniques. For example, he left his chardonnay juice on skins before pressing and then fermented the wine initially on a wild yeast.

Charlie is maybe a little more experimental such as using a yeast traditionally used for champagne to ferment his shiraz and producing a chardonnay that had not been treated with the usual bentonite clay to settle out the proteins, leaving the wine with quite a cloudy appearance.



Both winemakers utilize fermentation eggs. They explained that the egg's shape provides a smooth, continuous surface (without corners), which allows the wine to move more freely than it would in a traditional barrel or tank during fermentation. This reduces the hotspots in the corners or deadspots that often occur in traditional fermenters, causing uneven fermentation.

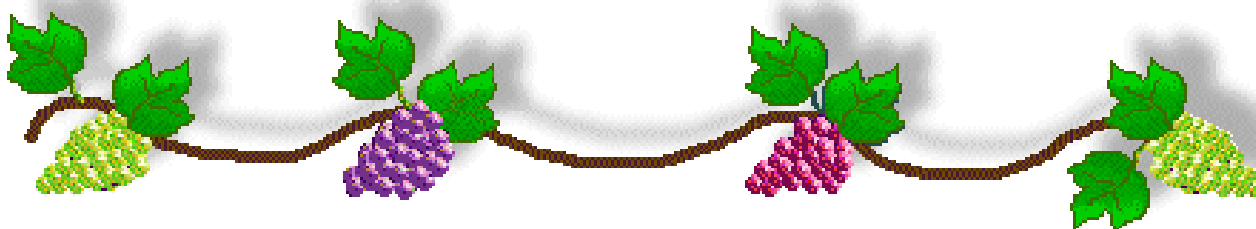
Charlie's labels were certainly a little more eye-catching and funky than his Dad's, maybe reflecting a change we are likely to see more often with younger winemakers.

Who won the day? – we declared it an even campaign since all the wines were very good with abundant fruit flavours and lovely lingering palates.



WHAT IS PET-NAT, YOU ASK?

The term applies to sparkling wine made by *méthode ancestrale*, meaning the wine is bottled before primary fermentation is finished and there is no addition of secondary yeasts and no adjustment of sugar (liqueur de tirage) as occurs in *méthode champenoise*. The resulting Pet Nat wine can be a little cloudy since it is not disgorged, however Charlie's example was really quite clear. Charlie explained that the Pet Nat wines are more of a Spritz wine than the traditional very bubbly Champagne-style sparkling wines.



How does one describe the taste of wine?

by Andrew Yap

I have been prompted to write this article by a member of the Guild who attended the “Father vs Son” tasting at McLaren Vale on 19 February 2023.

Describing a wine can be quite daunting in the public arena; however, it becomes easier if one knows what it is that one has to look for in a wine, and how to describe it.

Becoming a competent taster

Becoming a competent taster is not that difficult. It is not surprising that once you are “tuned in” to look for something, it is easier to perceive, or rule out as not being present.

In analysing wines using your senses of sight, smell and taste, many terms are used to describe the appearance, aroma, taste, flavour and structure of a wine. With practice, anyone can learn to describe the taste of wine in a meaningful and consistent way.

Assessing a wine – what to look for

1. **Sensory properties**, i.e. its appearance, aromas, tastes, flavours and other mouthfeel sensations. However, these physical properties do not tell others what the intrinsic quality or value of the wine is.
2. **Sensory attributes (intrinsic quality of the wine) (see below)**. This is the way winemakers describe their wines to wine drinkers. The description also places a value on the wine. The strength or robustness of the attributes impacts on the final quality of the wine.

3. Generally, a blend of (1) and (2) above are used to describe wines that are promoted through magazines, newspapers, social media and other marketing tools.

Describing the sensory attributes of wine

An attribute is the quality, characteristic or special feature that is ascribed to a wine. Each attribute can be perceived by smelling and/or mouthing (tasting).

Focus on the seven most important attributes in the first instance, viz.

1. **balance** (*the most highly regarded of wine attributes; a wine is in balance when no one element dominates your psyche; there is the perception of harmony, notably between the sweet, sour, bitter and astringent sensations, as well as flavour, tannin, wood and alcohol components; a balanced red wine will have a good balance between its fruit, acidity, tannin and oak (if used).*)
2. **complexity** (*the sum total of aroma / flavour substances; perceptible presence of many aromatic compounds combining to generate pleasure; a highly desirable attribute*)
3. **concentration** (*strength of aroma/flavour*)
4. **delicacy** (*fineness of texture or structure*)
5. **freshness** (*a wine exhibiting freshness will be crisp, and have associated stimulating and fresh (not dulled with time) fruit aromas and flavours; even the 100-year old 1923 Para Liqueur Vintage Tawny would smell and taste fresh*)
6. **length** (*refers to the degree to which the sensations and/or flavours stretch across the palate*)
7. **mouthfeel** (*sensations include “supple, smooth, soft, burning, warm, hot, drying, roughing, mouth puckering, prickly, tinkling, viscous, velvety, silky, fleshy and creamy”*)

Hint: Before venturing into a tasting session, write the first letter of each attribute in alphabetical order (viz. BCCDFLM) on a piece of paper (your cue card). (I often write them on the back of your hand). The letters should prompt you to describe the attributes of the wine.

Other attributes which should be taken into consideration (for the complete assessment of a wine) include clarity, viscosity, expression (*distinctiveness of fruit character*), intensity (*the amount of flavour activity in the mouth*), cleanliness (*absence of winemaking faults*) and finish (*the perceptions that linger in the mouth after the wine has been swallowed or expectorated*).

How much to say?

Long-winded verbal descriptions at informal tastings are generally frowned upon, except when given by the host or winemaker in attendance. An ability to describe one or two attributes in one or two sentences would stand you in good stead. **And, there you have it – all the prerequisite tools to make you feel comfortable at a tasting!**

As wine lovers, evaluating the sensory aspects of wines at Guild functions is par for the course. The Wine Guild has provided members with the opportunity to taste a great range of Australian and overseas wines over the last 60 years. Past Presidents and their committees have worked tirelessly to enable members to enhance their tasting skills and sensory knowledge under the tutelage of wine industry professionals, researchers and academics, and winemakers from small and large wineries from many different wine regions of Australia.

**Article written by Andrew Yap, Past President and Life Member (Mobile 0414953116)
(Submitted 27 February 2023)**

Here's Cheers to Sixty!

Please join us to celebrate the
**60th Anniversary of the
Wine Guild of SA**

**11.45am for 12 noon
Sunday 2nd April 2023**

**at Coulthard Barn, Nuriootpa
for Food, Wine and Shared Memories**

\$45 Members

\$50 Guests

**RSVP with any dietary requirements to Brian Longford
by 4pm Friday 24th March**

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.

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**

No. of Members attending

@ \$45 pp

Amount \$ _____

No. of Guests attending

@ \$50 pp

Amount \$ _____

IN THE BEGINNING! # 60


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

In our 60th year, it's not that long ago, July 2001, the Wine Guild was running "A WINE SENSORY EVALUATION TRAINING PROGRAM"

Best part was that "a large component of the program involves the tasting of wines that have been doctored or specifically chosen to display variation in style, structure and character." 6 x 2hour sessions over 12months. Read on to get the full picture of this program, "open to all".

"Wine consumers would also benefit from the program."

<p><i>Wine Service Guild of Australia (SA Branch)</i></p>  <p>presents</p> <p>A WINE SENSORY EVALUATION TRAINING PROGRAM</p> <p><i>Six two-hour sessions</i></p> <p><i>to be held at the</i></p> <p>Sensory Evaluation Laboratory Waite Campus Adelaide University</p> <p><i>Session 1 commences Sunday 1 July, 2001 10.30 am – 12.30 pm</i></p>	<p>Who should attend</p> <p>This intensive course has been specifically designed for people who have a need to objectively assess the quality of wine; describe its taste, flavour and structure; recognize faults; and understand variation in wine types and styles. Importantly, the course introduces participants to the correct terms to describe wine and encourages individual vocabulary development.</p> <p>The course will be of interest to members working in the food and hospitality sectors, sales people, retail and wholesale staff, as well as persons involved in sales promotion, public relations and tourism. The program is also relevant to other professionals who consult to and work within the food, liquor and allied industries. Wine consumers would also benefit from the program.</p> <p>Nature of the program</p> <p>This unique training program embraces the "bottom-up" philosophy used to train tertiary educated winemakers, viticulturists and wine marketers in Australia. It has been developed by a team of professional wine educators and winemakers with a combined full-time experience in wine teaching of over one hundred years. The program provides high quality, informed and user-friendly training and practical instruction in wine sensory evaluation in a structured manner.</p> <p>A large component of the program involves the tasting of wines that have been doctored or specifically chosen to display variation in style, structure and character. Many others have been doctored or selected to clearly show the common faults in wine, such as cork taint, volatility and oxidation. The winemaking and viticultural reasons for these variations will be clearly explained at an informative level which does not require previous scientific background to understand, yet is sufficiently detailed to provide valuable material.</p>	<p>The program</p> <p>The program comprises a series of six sessions to be held over a period of twelve months. Each session will take approximately two hours and will comprise several short talks and brackets of wine for tasting. The tastings are designed to train the palate of the taster and to show:</p> <ol style="list-style-type: none">1. the influence of wine compounds on taste and mouth-feel sensations; and how they affect the structure and balance of the wine;2. the influence of volatile compounds on the aroma, flavour, complexity and personality of a wine;3. common faults in wine - their smell, taste and influence on the quality of the wine;4. the techniques and protocols used in wine sensory evaluation;5. table wine types and styles, and fruit characteristics in white and red table wines - the origin of styles and style variations will be explained; and6. the nature of sparkling, appetizer and dessert wines - how to distinguish between different types and styles. <p>SESSION 1: Basic tastes and taste interactions in wine Sun, 1 Jul, 2001; 10.30am-12.30pm Fee: \$15 members; \$20 non-members</p> <p>SESSION 2: Mouthfeel properties, complexity and faults in wine Sun, 23 Sept, 2001; 10.30am-12.30pm Fee: \$20 members, \$25 non-members</p> <p>SESSION 3: White table wine types and styles Sun, 4 Nov, 2001; 10.30am-12.30pm Fee: \$30 members, \$35 non-members</p> <p>SESSION 4: Red table wine types and styles Sun, 24 Feb, 2002; 10.30am-12.30pm Fee: \$30 members, \$35 non-members</p> <p>SESSION 5: Sparkling wines Sun, 28 Apr, 2002; 10.30am-12.30pm Fee: \$30 members, \$35 non-members</p> <p>SESSION 6: Fortified wine types and styles Sun, 30 Jun, 2002; 10.30am-12.30pm Fee: \$30 members, \$35 non-members</p>
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IN THE BEGINNING! # 60 (cont)

Certificate of completion

To gain maximum benefit from the program it is important that participants attend Sessions 1 and 2 before enrolling in Sessions 3, 4, 5 or 6. A "Certificate of Completion" will be awarded by the Wine Service Guild to the participant who completes all the sessions.

Your course presenter

The course will be conducted by Andrew Yap, Senior Lecturer in Oenology at Adelaide University.

Andrew teaches wine sensory evaluation, technical wine assessment, wine production, wine microbiology, food microbiology and beer production to undergraduate and postgraduate students undertaking programs in oenology, viticulture, wine marketing and wine business. He has 25 years' experience in teaching wine sensory evaluation at tertiary institutions in Australia, and Food and Hotel Schools in Malaysia and Singapore. He has conducted hundreds of highly successful wine sensory evaluation training courses for the food and hospitality industries and wine importers and distributors in Australia, Singapore, Malaysia, Thailand and Hong Kong.

Andrew is the current President of the Wine Service Guild of Australia (SA Branch), professional member of the Australian Society of Viticulture and Oenology and a permanent member of the Australian Olive Oil Association's show judging panel.

PROGRAM REGISTRATION

Registration fee

Registration and payment closes two weeks prior to the date of each session. The fee includes course notes.

Class size

Numbers are restricted to 60 participants per session. The Wine Service Guild reserves the right to cancel a session if fewer than 15 applications are received.

Further information about the program and the Wine Service Guild contact the Secretary:

Steve Garie on telephone: 8337 3307
email sgarie@picknowl.com.au

or

visit WSG's website at

<http://homepages.picknowl.com.au/rotdnday/wsg.htm>.

Registration form

First name and surname: _____

Telephone: _____

Organisation / Affiliation: _____

Address for correspondence and Tax Invoice: _____

I enclose a cheque for \$ _____

for Session(s) _____

Please make cheque payable to the Wine Service Guild of Australia (SA Branch) and post to Steve Garie, 8 Grevillea Avenue, Athelstone, SA 5076. Please note the closing date for each session is two weeks prior to the session being held.

About the Wine Service Guild of Australia (SA Branch).....

The Wine Service Guild of Australia (SA Branch) was founded in 1963 by members of the catering, tourism and wine sectors in South Australia. It was incorporated in 1991 as a non-political organization to serve the interests of its members, now comprising largely of wine consumers seeking knowledge about wine.

It's mission statement is:

"To inform, support and encourage persons who consume, sell and serve wine, in order to increase their enjoyment of wine and effectiveness in wine communication. Members of the Guild will benefit by acquiring and sharing wine knowledge, and thus become more confident in imparting it."

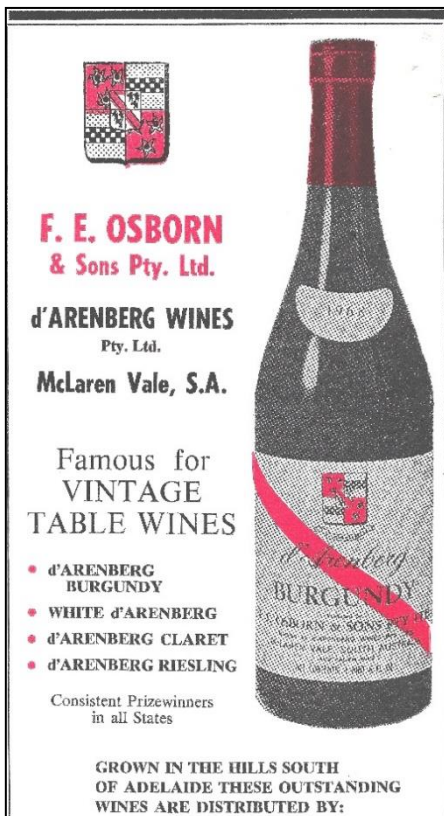
The primary objectives of the Guild are:

- To promote wine knowledge and all related activities concerned with the understanding and appreciation of wine, and the exchange of information about wine.
- To encourage, stimulate, support and promote the dissemination of information about grape-growing, winemaking and health aspects of wine consumption.
- To promote the consumption of wine in moderation.

The Guild holds bi-monthly functions which are focused on wine education, food and wine, and good fellowship.

Current membership fee is \$20 per financial year. Generous discounts are offered to members for function and registration fees. Membership includes a bimonthly newsletter. Course participants will also receive the newsletter.

Product ads from the various Wine magazines, Gazettes



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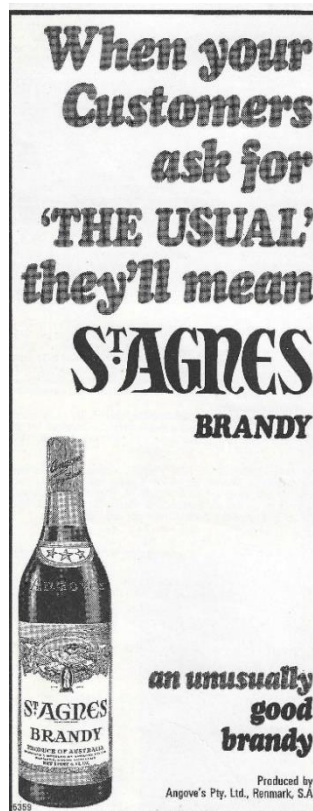
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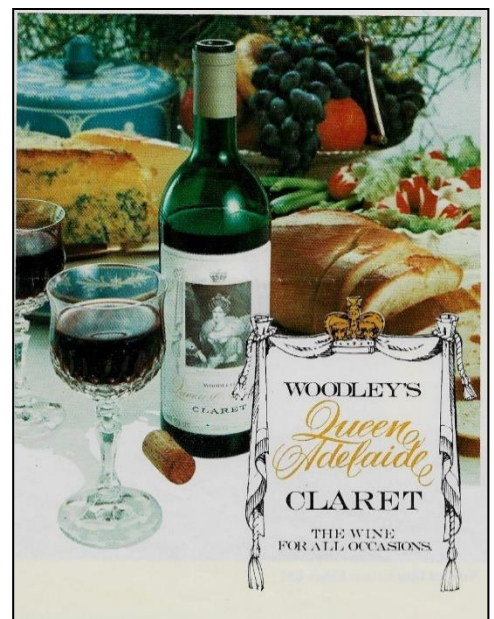


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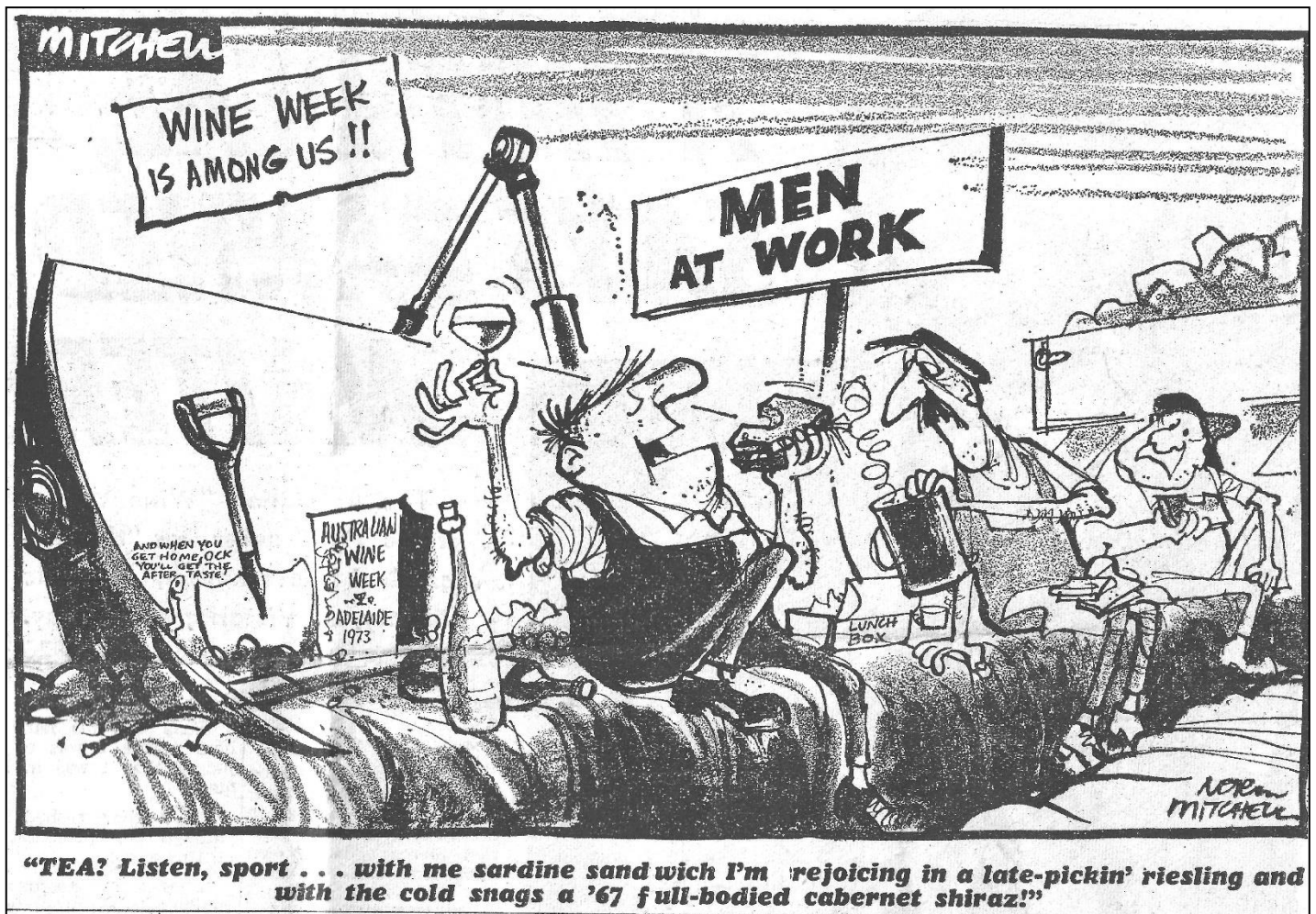


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Who remembers "Mitchell" the cartoonist for the news in Adelaide for many years?

This is a classic one of his, celebrating the Australian Wine Week in Adelaide 1973.



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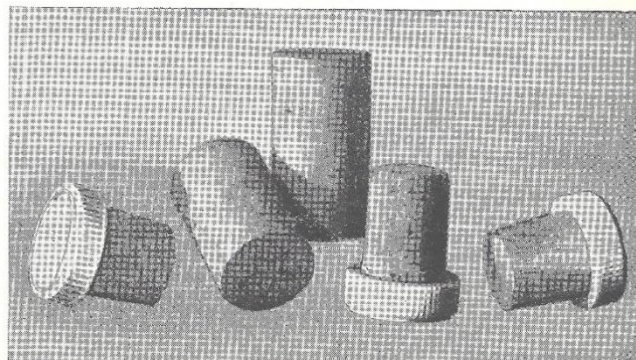
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SOUTH AUSTRALIAN WINE-RELATED EVENTS

If you are looking for something to do related to wine, the list below may help you. If you know of any other events, please advise the Grapevine editor.

Date	Activity
19-23 April 2023	Barossa Vintage Festival
28 April – 7 May 2023	Tasting Australia
6 May 2023	A Taste of Streaky Bay
19 – 28 May 2023	Clare Valley Gourmet Week
July 2023	Winter Reds – Adelaide Hills

WINE GUILD FUNCTIONS FOR 2023

Date	Activity
2 April 2023	Wine Guild's 60 th Anniversary lunch – Coulthard Barn, Nuriootpa
10-12 May 2023	Riverland Tour
18 June 2023	Wine tasting and lunch – Adelaide Hills - to be confirmed
20 August 2023	AGM
15 October 2023	Wine tasting and lunch - Uleybury Wines
17 December 2023	Christmas Function

WINE GUILD OF SA COMMITTEE 2022-2023

Name	Position
Paul Sumsion	President
	Vice President
Christa Mano	Secretary
Brian Longford	Treasurer
Sue MacGregor	Committee member
Sandy MacGregor	Committee member
Alison Ager	Committee member, Grapevine Editor, Website Manager