

## PRESIDENT'S WELCOME

WOW! What a day, thank you to all members who assisted in setting up & packing away our 60<sup>th</sup> Anniversary event in Coulthard Barn, Nuriootpa - it really did transform this heritage listed barn into a welcoming functional space. I hope all those who attended had a chance to look through the memorabilia on display which is maintained by our historians Lyn & Phil Harris, it was great to see some of our early history and read some very interesting press clippings. A special thanks goes to past Presidents, Andrew Yap, Roger King, Pete Rawlins & Jeremy Begg for very entertaining and enlightening presentations.

From my understanding many members were still talking about the event hours if not days later so it appears that it was well received, and a good time was had by all. Thank you, Phil, for coming up with the idea of having a raffle using the old "Wine Services Badges" which were presented to all attendees as a memento of the occasion.



Graeme & Dianne Lofts (Vice President and Secretary), represented Wine Guild of Victoria - it was great to have them attend and I am looking forward to staying in touch in the future.



A picnic style luncheon was provided by Picnic Tribe, a local Barossa small business and the 60<sup>th</sup> Birthday Cookie Cake and Wine Guild SA logo cookies provided by Ems Cookie Jar in Freeling ensured that all members had plenty to eat.



From here it was off to the Riverland for a regional tour and what a tour it was. As part of our 60<sup>th</sup> year celebrations we were fortunate to once again enjoy the hospitality that was on offer in the Riverland.

An excellent tour was organised by Helen & Glenn Glasson, Sue & Sandy McGregor, Brian & Pauline Longford looking after the admin. Thanks to their

hard work the tour did not disappoint, with positive feedback from both members & potential members. A full report can be read elsewhere in the grapevine.

We were privileged to be able to experience alternate grape variety and wines which was very refreshing and enlightening. We were treated to some beautiful food with something for everyone, I have not been game to step on the scales. One of the highlights and believe me there were plenty, was a Murray River Cruise conducted by "Driver Dan" (Not to be confused with "Diver Dan"). Those who chose not to go on the cruise were able to taste the wares of the Woolshed Brewery, right on the banks of the Murray.



If you are ever in the Riverland please set aside some time to visit The Riverland Wine Centre (the only place to get meals on a Monday) it is a great experience, the other must go-to is Basshams Wines and say hi to Bruce & Val they will look after you with an extensive range of wines that will tantalise your taste buds. All in all it was a great adventure and we were able to see first hand the remarkable & swift recovery of the area after the floods.

Our next function is Mt Bera Vineyards, 198c Torrens Valley Road, Gumeracha on Sunday 18<sup>th</sup> June and I look forward to seeing you there for an interesting visit, with both wine and culinary delights. The event will be held in the Winery Shed so please dress accordingly – depending on the weather on the day it may be cool in there! Cheers Paul.

**PAUL SUMSION, PRESIDENT**

At the 60<sup>th</sup> Anniversary function, Pete Rawlins stirred memories of the Chicken Tandoori Salad made by Jane Mitchell of Mitchell Wines – by popular request here is the recipe as shared by Jane herself, plus a bonus Quick Brownies recipe ...

#### **Chicken Tandoori Salad**

10 to 12 chicken breast for 20 people

Cup yogurt natural

4 long cucumbers

4 avocados

Mixed lettuces

Cup of tandoori paste

¼ cup of carola oil

Snow peas (can blanche if want)

2 punnets Tomatoes

Coriander and mint

Mix yogurt, tandoori paste and oil and marinate the chicken for 1 to 3 hours.

Place on rack and cook in 200 oven for 20 minutes or till cooked. (Can cook chicken day before.)

On platters put lettuce and coriander then scatter all other salad. Slice chicken, scatter over salad.

Make a dressing of 1 cup mayonnaise 1 cup plain yogurt and chopped mint, drizzle over chicken.

#### **Quick Brownies**

Melt 250gm butter and process with 1 ½ cups sifted plain flour, 2 ¼ cups sugar, ¾ cup sifted cocoa powder, 4 eggs, ¼ teas baking powder. Place in a food processor and mix.

1 cup walnuts optional

Pour into square tin (roasting) bake 170 for 50 minutes

Cover with chocolate icing and cut into squares about 20. I double this for 40+ squares.



## **The Wine Guild Needs You!** Yes, that's right ... You!

All committee positions become vacant at the AGM in August. This means we are looking for more new Committee Members. So, why not take the plunge and nominate for next year's Committee. Membership can be rewarding and it is not too onerous as the committee meets only six times a year.

Even if you feel unable to commit to the Committee (no pun intended) there are other ways that you can be more involved. Non-Committee members can do many roles. Those identified include Grapevine Editor, Function Reports, Function Photography, Website manager, archives – even if we have someone else in those roles there are always times when a stand in is needed.

So, if you feel you could get more involved with the Guild, even if you haven't been a member for long, why not nominate for a position on the Committee or get more involved in one of the other ways? Nomination forms for the Committee will be sent separately by email.

Contact any committee member if you require more information.

**REMEMBER:** The Guild is only as effective as the involvement of its Members allows it to be.



## LAST FUNCTION – 60<sup>TH</sup> ANNIVERSARY CELEBRATIONS – COULTHARD BARN, NURIOOTPA

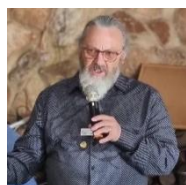


The venue was perfect for our celebration of the Wine Guild's history and evolution since our formation in 1963 – Coulthard Barn at Nuriootpa. Built in 1855, it was rustic but served our needs well. The weather was perfect too!!

As we arrived we had the choice of a Non-vintage Croser sparkling Chardonnay Pinot Noir or sparkling Rosé (made from Pinot Noir grapes). All fruit for these wines was from the Adelaide Hills and both were made using Methode Champenoise. Ideal to aid our socialising!

Guild archivist Phil Harris had put on display a number of items of memorabilia for members to inspect. These included:

- Honour Board containing the names of all Presidents, Secretaries and Life Members since formation in 1963. Our inaugural President was A (Alf) A Wark and our inaugural Secretary was E.C. Humphreys
- Commemorative Board (presentation of original Guild port to mark the adoption of the First Federal Constitution of the Wine Service Guilds of Australia by the S.A. branch)
- Original Membership badges
- Badges for committee members and members
- Photo albums from past functions 1964 – 1984
- Pinboard of articles, letters and photos regarding the “original lost Guild Constitution Port from 1968” and its replacement by Yalumba in 2004.
- Pinboard of various articles re the Wine Appreciation and Sensory courses run by the Guild (Andrew Yap) over the years.
- Pinboard of various articles from the Australian Wine, Brewing and Spirit Review about Guild activities in the 1970's
- Cloth badges and lapel badge; Australian Hotels Catering Institute Wine Service Guild
- Bottle of the first Guild Port with original label, plus current label bottle
- Jack Walker Trophy to Brian Longford (pewter wine goblet)



In attendance were 38 members. There were 13 apologies and three guests – Christine Slattery (guest of John Parker) and Dianne & Graeme Lofts, the Secretary and Vice-president, respectively, of our sister Guild – the Wine Guild of Victoria. Graeme brought greetings from their President, Bob Bailey and members of their Guild. It was founded in 1959 and currently has a similar age profile and membership to our Guild.

President Paul Sumsion welcomed everyone and explained the theme for the day – “Memories” - and started with a slide show from the Guild's early days as The Wine Service Guild.

Paul's introduction was followed by Life Member and 1999-2006 President, Andrew Yap, who talked about the formation of “The Wine Service Guild of Australia SA Branch” in 1963; its decline and subsequent transformation in 2001 into The Wine Guild of SA that we see today. Andrew thanked the many committees who, over the years had contributed to the success of the Guild. He also referred to the contribution of a series of Sensory Courses in the regeneration and the main achievements during his presidency. The full version of Andrew's talk can be found elsewhere in this newsletter. Andrew's talk gave members a much better appreciation of the early days of our Guild and a context for the talks that were to come.



Andrew's talk was followed by lunch supplied by “The Picnic Tribe”. This consisted of a generous buffet of wraps, sandwiches, sliders, mini quiches, cheeses, dips, crackers, antipasto, lavosh, breadsticks, breads, meats and much more!



Lunch was followed by a slideshow presentation by 2017/18 President, Pete Rawlins. Pete gave highlights from functions in the period 2007-2018 during his and Roger King's presidencies. These included visits to Coriole, Fox Creek, Leabrook Estate, Malcolm Creek and Kersbrook Estate (and many more). There were also a number of functions at the Waite Institute and the North Adelaide Primary School, as well as The Royal Coach Motor Inn and the Snooty Fox Restaurant.



Over the years the Guild has undertaken many tours to wine regions, both within South Australia and interstate. These include Clare (on a number of occasions), The Grampians, Mt Benson, Yarra Valley, Padthaway, Wrattenbully, Coonawarra, Sunraysia, Kangaroo Island and Canberra. Most of these were covered by a slideshow from Roger King.

The drawing of the (free) raffle was unique. Each member was given a small lapel badge from the period when we were the Wine Service Guild of SA. Each badge had a unique number engraved on it and there were corresponding numbers in a "hat" from which winners were drawn. First prize was a bottle of French Champagne, won by Alex Craig.

The final speaker for the day was Jeremy Begg who gave a presentation covering the period of his Presidency from August 2018 to August-2022.



During Jeremy's time as President functions included:

- Visits to Bleasdale Wines, Langhorne Creek. Dell'uva Wines, Greenock, Coates Wines, Kuitpo, Mitchell Wines Clare, Chateau Yaldara, Lyndoch, Bremerton Wines, Langhorne Creek. Longview Wines, Macclesfield and Gomersal Wines, Gomersal
- Regional tours to Canberra (which Jeremy felt was extremely successful) and to Kangaroo Island (largely organised by Tom Olthoff)
- Christmas Lunches at the Public Schools Club, the National Wine Centre, Adelaide and Café Fellini, North Adelaide
- Annual General Meetings at the Vines Golf Club, the Mount Osmond Golf Club and Paracombe Wines, plus several wine-related events at other venues

Jeremy highlighted the challenges faced by the wine industry and The Guild; in particular devastating bushfires in the Adelaide Hills and Kangaroo Island in late 2019 and early 2020 and the huge disruptions caused by the COVID-19 Pandemic.



The final formality for the day was the cutting of the celebratory cake by Life Members Brian Longford, Andrew Yap and Roger King.

Cake was accompanied by a glass of Wine Guild port and Wine Guild logo cookies.



The function closed with a Thank You from President Paul Sumsion to all who were involved in planning the day, especially Alison Ager.

It had been an excellent event, with members going away with a much better appreciation of the heritage and history of The Guild.

Full versions of the slide shows are available to download from the Guild's website - [www.wineguildsa.com](http://www.wineguildsa.com)

There are also many more photographs of the event available for viewing on the Wine Guild of SA website Albums page - [Wine Guild of South Australia - Photo Album \(wineguildsa.com\)](http://Wine Guild of South Australia - Photo Album (wineguildsa.com))

**Roger King**  
**President 2007-2017,**  
**Life Member**



## NEXT FUNCTION – WINE TASTING AND LUNCH – MT BERA VINEYARDS, GUMERACHA



Our next visit is to **Mt Bera Vineyards**, a family-owned producer of single-vineyard estate-grown wines. A wide range of varieties is made possible by the rugged and varied topography of the vineyards along the Torrens Gorge, with huge variations of temperatures in short distances. The Mt Bera Cellar Door and restaurant is set in beautiful park-like gardens overlooking the Torrens Valley near Gumeracha.

In 2008, Greg and Katrina Horner (plus 4 kids and a growing collection of animals) purchased Mt Bera from Louise Warner. Moving to South Australia from Sydney was only meant to be a year adventure whilst their home was being renovated, along with providing their children an experience of living in a rural environment. Upon arriving in Adelaide and having no intentions of buying property, they were given details of Mt Bera's sale from a friend and the rest as they say, is history.



Dating back to 1851, the 75ha of hills and valleys that encompass the Mt Bera property were originally developed as commercial orchards. The conversion to vineyards in the late 1990's was undertaken by the previous owner, but it has been the drive and passion of the Horner family that has transformed the property into what it's known for today.

Greg (an aeronautical engineer) and Katrina had very little knowledge about how to run and maintain a vineyard. They loved wine, but that was as far as it went. With both having grown up on farms and vowing to never be involved in primary production after watching the difficulties that came with the industry – they threw caution to the wind and followed their heart. With the help of consultants, other wineries and lots of books and courses, they learnt fast.



After seven years and six vintages, the 2015 Sampson Flat Bushfire could have easily ended their dreams when they were almost completely burnt out. Twenty-five thousand vines were cut back to ground level and kilometres of posts, wires and dripper lines were replaced. But with unwavering motivation, dedication and hard work over the last years – the 15ha of vineyards is now back in full production.

The advantage of having a wide variety of micro-climates in the hills and valleys of the property has enabled them to have an extraordinary range of grape varieties in such a small area. Pinot noir, cabernet sauvignon, merlot, shiraz, zweigelt, blaufrankisch and tempranillo make up the varieties for the reds and pinot gris, gruner veltliner and sauvignon blanc for its whites, spread over three vineyards on the main historic property and a small fourth vineyard at the Cellar Door Estate.

Their focus has always been to produce estate grown, single vineyard, natural wines that fully express the terroir – the soil, the climate, the topography and the biodiversity of their site. Their philosophy is to assist nature rather than fight against it – aiming at minimizing any intervention and working with nature to produce the most complex, balanced wines possible.

Upon taking over the vineyard, they immediately converted to organic and biodynamic practices to repair years of commercial use of the land and although not certified, they are extremely committed. They are passionate about minimizing their footprint by maximizing biodiversity and assisting native plants, birds and animals through habitat support. For the Horner family, sustainability is not enough – the systems of regeneration need to be enhanced to allow natural recycling and increasing health of the overall ecosystem.



Wine tasting and lunch will be held in the Winery Shed with long tables set up in the working winery, so we may be surrounded by barrels, fermenters & pallets of wine boxes. Please dress appropriately – depending on the weather on the day it may be cool in the Winery Shed!

Greg Horner will be guiding the wine tasting and lunch will be provided by Executive Chef Kyle Johns. Mt Bera are passionate about creating delicious and exciting food + wine experiences, sourcing produce locally and organically wherever possible – focusing on fresh, seasonal ingredients to pair with their wines.

## Wine Guild of SA – Mt Bera Vineyards

Mt Bera Vineyards, 198C Torrens Valley Road, Gumeracha

11.45 for 12, Sunday 18<sup>th</sup> June 2023

### Mt Bera Vineyards Wine Tasting with Greg Horner

### Followed by Lunch created by Executive Chef Kyle Johns and his team

*House made rosemary focaccia, cultured butter, giardiniera*

*Abelsway chicken, sunflower seed, garden herbs, meyer lemon*

*Warm potato salad, Kyle's wholegrain mustard, spring onion*

*Ancient grains, charred broccoli, fetta*

*Lettuce, organic radish, chardonnay vinegar dressing*

*South African Melk Tert (custard tart)*

*Chocolate brownie*

*(n.b. menu is subject to seasonal availability and may change on the day)*

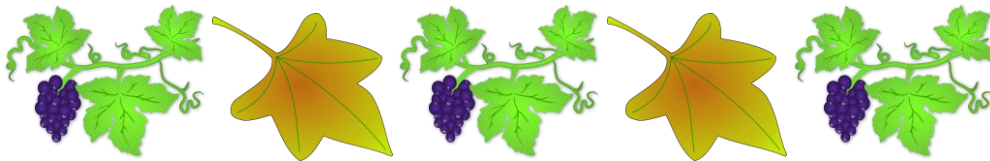
Vegetarian main options will be available on request

**Mt Bera** wines will be available for purchase at discount with lunch and to take home.

**\$65 Members**

**\$70 Guests**

**RSVP with any dietary requirements to Brian Longford by 4pm Friday 9<sup>th</sup> June**



**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](mailto:bandplongford@bigpond.com)

**CHEQUES:** Payable to “**Wine Guild of SA**”. Send to: **Brian Longford, 32 Cottenham Rd, Banksia Park 5091**

No. of Members attending	<input type="text"/>	@ \$65 pp	Amount \$ _____
No. of Guests attending	<input type="text"/>	@ \$70 pp	Amount \$ _____

## WINE GUILD TOUR: MAY 10<sup>TH</sup> – 12<sup>TH</sup>. RIVERLAND WINERIES BY SUE MACGREGOR AND HELEN GLASSON

The Riverland Wine Guild tour was like the weather; fantastic!

We got together for a BBQ and drinks in the Comfort Inn common room on the first night where we caught up with each other and readied ourselves for the days to come. The accommodation was excellent and the rooms were large with an exit to the rather picturesque golf course.

### WEDNESDAY

Our first visit was to Salena Estate where we were first presented with a Sparkling Petit Meslier and a very enthusiastic introduction to the winery from Salena herself. We went on to taste a range of organic wines, including the emerging varieties of Vermentino and Sangiovese, finishing with a limoncello that was quite divine. Then there was the meal. Their restaurant is the Riverland's premier Italian restaurant, so the food was to die for.



We followed this with a trip to the Riverland Wine Centre, where Andrew Care and wife Bronny, their friend Russel, plus Alona and Summer took us through a selection of wines from the region, including 919, Whistling Kite, Ricca Terra, Stars Reach and Cerami. All wines were organically produced with many new and emerging varieties. The range of wines they have on offer is quite outstanding and they provide a fantastic venue to showcase the Riverland wines in a very comfortable, bright, airy tasting area, plus the views from their outdoor area are gorgeous. Andrew and Bronny are so passionate and enthusiastic with boundless energy. You can check their website to learn their back story.

### THURSDAY

Our second day began with a visit to Banrock Station where some of us wandered down to the wetlands, while others enjoyed a coffee on the deck, soaking up the views in the sunshine,



Amy Kelly, the site manager, guided us through a range of their organic wines, including educating us about their innovative flat pack recycled plastic bottles. Amy's description of the recent floods (half of the lower vines were under water) and the work they carry out to protect the local environment was also very informative. Again, we tried some emerging varieties, including Fiano, Montepulciano and Vermentino.



The afternoon was largely taken up at Bassham Winery. Bruce and Val Bassham have been grape growers for close to 40 years, following on from Bruce's Grandfather who originally developed the property after returning from World War 1. They have a very large range with at least 18 grape varieties on offer including many we had not encountered previously, such as Tinta Barocca, Mencia, Prieto Picudo, Verejo, Arinto, Frenao Pires – we were struggling to pronounce them but had no

problem tasting them since they were all very well made with some lovely, varied characteristics. These varieties are predominantly from Portugal, Spain and Italy, and again they are organic.



Val had prepared shared platters which were very generous and with a great variety of food on offer- they were actually works of art to behold. Bruce and Val were wonderful, very generous hosts, and we all enjoyed sampling the wines in their garden.



Paul summed it up perfectly describing our afternoon as being reminiscent of the early Guild functions that were more of a picnic atmosphere.



That evening we had dinner at the Mallee Fowl restaurant. It's very eclectic! We could have spent hours just looking at the paraphernalia adorning the walls and ceiling. The food was excellent, the staff were friendly and efficient, we didn't have a long wait for our rather large meals, even though the restaurant was very busy.

## FRIDAY

Our final day of the tour started at Angove's family winery and distillery where we were greeted by Manager – and lots of other titles - Lorraine Eastwood. We split into two groups. After offloading our bags, phones and anything that could cause a spark (lots of flammable vapours in the distillery!) and donning our high vis vests and hard hats, we were taken through the facility where the process of making brandy was explained. Our timing was impeccable with the still actually working while we were shown through the rather hot kettle room. Lorraine's presentation was very engaging, informative and interesting. Escaping to the much cooler barrel room, we sampled a 40 year old brandy, AND in 2025, Angove's will be 100 years old so there will be a bottling of a 50 year old Brandy!



We also had a tasting of Angove's Sauvignon Blanc, Rose, Merlot and a Shiraz Cabernet, all very well received. Some members couldn't resist purchasing Angove's Ginger Wine as well, bringing back memories of past camping trips.

We then moved on to Mallee Estate winery. This is another family owned and operated winery, with a wonderful back story. We were fortunate to be taken through a tasting by Jim Markeas, the wine maker and son of Eleni and Peter who emigrated from Greece to set up the original fruit blocks and vineyards in the Riverland. Jim explained the steps required in the conversion to becoming an organic winery. We sampled pre-release tastings of Sauvignon Blanc, Riesling, Tempranillo and Cabernet Sauvignon which will be bottled and available for purchase in August, then Chardonnay and Pinot Noir which are available currently. We went on to have the most delicious Greek inspired meals.

From there we headed to the Woolshed Brewery north of Renmark. Some of us took the river cruise while others soaked up the scenery from the deck overlooking the river. We were able to enjoy a varied range of beers, ciders and alcoholic lemonade.



Our final evening together was at the Barmera Club where we not only had yet another good meal, but our group walked away with three of the meat trays from the raffles.



I don't know why I have left Matt and Dan, our bus/boat drivers, till last. They were exceptional; very friendly, and knowledgeable. And I have not mentioned the tour we had prior to Salena Estate. We were shown the effects of the recent flood and heard how the locks normally control the river – until the water flows over the top of them that is! Then after leaving Mallee Estate, we had another deviation to see some of the levy banks that were constructed to minimize the flooding; over 35 kilometres of dirt built up to protect the low-lying town of Renmark and surrounding regions. Matt and Dan were truly exceptional with lots of history and information, lots of silly banter and more importantly, lots of help with our mountains of wine boxes. They are the kind of young men you would love to have in your family.

Thanks to so many members who have reported back that it was a great three days. Our hosts at the venues have also reported back that they were so happy to have our group visit them and welcome our return, any time.





# THE WINE GUILD: THEN, NOW AND THE FUTURE

## Introduction

The 60<sup>th</sup> anniversary of the founding of the Wine Guild is an opportune time to undertake a review of past events and situations and to look forward to what will happen in the future.

The history of the Wine Guild (“the Guild”) to date identifies two distinct phases and entities in its evolution. **PHASE 1** is associated with the “Wine Service Guild of SA”, the name given to the Guild when it was founded in 1963. **PHASE 2**, the current phase, commenced in 2001 under the name of the “Wine Guild of SA”. There is little doubt that the longevity of the Guild is attributable to the countless number of members who gave unstinting and loyal service.

This article summarises the changes and development of the Guild over the past 60 years, and provides suggestions for enabling it to remain functional and relevant in the future.

## PHASE 1

The impetus for the formation of the Wine Service Guild of South Australia in 1963 came from leaders of wine, food, catering and hospitality organisations. Members were predominantly employees of the hotel and restaurant industries. Applicants had to sit for and pass an examination to gain entry into the Guild, and other examinations were available to attain certain levels of proficiency.

The Guild was touted as a highly desirable and notable organisation to join, as evidenced by comments made by the President, Ian Wark, namely “If by the formation of this Guild you can advance your knowledge, increase your income, enlarge the circle of your friends and give better service to your employers and to the public, then the greater will be your value to your employers. I want every bloke in the Wine Service Guild to believe he has a profession and not just a job. The Guild gives you dignity. If you have dignity with your job, you don’t fall down on it.”

Functions organised by the Wine Service Guild included educational seminars, wine-related courses, technical visits to wineries and vineyards, social events, and annual competitions between the Wine Guilds of SA, Victoria and NSW. Functions were regularly attended by employers and executives of wine companies, television personalities and patrons from well-established South Australian wine families.

During its halcyon days, the Guild’s membership exceeded 150 members, and individual functions attracted as many as 300 people. However, membership numbers began to decline in the early 80s.

## The declining years: 1986-2000

The Wine Service Guild was in dire straits by 1986. Considerable efforts were made by the then President, Brian Ashmeade and his committees to take corrective action in order to keep the Guild alive. The coaxing of wine consumers and wine enthusiasts to join the Guild paid off and rejuvenated the Guild. The Committee decided that the Guild had a new and exciting purpose for existing, namely, to impart and share knowledge about wine to wine consumers and enthusiasts, and to improve their sensory knowledge of wine.

Brian Ashmeade served as President for 13 years during this era, as did Andrew Yap (VP) and Brian Longford (Treasurer). Other members of the committee included Barbara Pavlovich (Secretary, 5 years) and Dawn Ashmeade (Secretary, 8 years), Pete Rawlins, Grant Ward and Cameron Best.

Brian Ashmeade retired as President in 1998 but continued as Auditor for the Guild until 2012. He was made a Life Member in August 2002 but passed away in June 2014. He will be remembered for his generosity and tenacity in helping to keep the Guild alive during the dark times.

*As an aside, readers may be interested to know about other developments in the Australian Wine Industry during this era. Many red wines were sold for \$2-\$4 a bottle, and whites outsold reds by 4 to 1. In 1986 and 1987, 2500 hectares of vines were removed in the Vine Pull Scheme (mostly low-yielding Grenache, Shiraz and Riesling). The push for the use of screw caps began, due to spoilage of millions of bottles of wine by cork taint every year.*

## PHASE 2 (2001-present)

Phase 2 commenced with the change in name of the “Wine Service Guild of SA” to the “Wine Guild of SA”, to reflect the change in demographics and primary focus of the Guild. Activities in Phase 2 has been enabling members to enhance their sensory knowledge of wine, distinguish between different wine types and styles, and understand winemaking and grape growing methods and practices.

Andrew Yap served as the last President of the Wine Service Guild of SA (1999-2000) and inaugural President of the Wine Guild of SA from 2001 to 2007. He was succeeded by Roger King (2008-2017), Peter Rawlins (2018) and Jeremy Begg (2019-2022). The incumbent, Paul Sumsion, became the President in December 2022, following a short stint (4

months) by Andrew Yap. Andrew Yap and Brian Longford (the Guild's longest-serving Treasurer) were awarded Life Memberships in 2010, and Roger King in 2020.

## **Developments and activities in PHASE 2**

The concerted efforts of the Past Presidents and their committees in Phase 2 brought about membership growth, good attendances, stability and increased winery and regional visits. Talks by wine industry professionals, tastings, technical visits to wineries and tours to wine regions in SA, Victoria and Canberra constituted the bulk of activities undertaken by the Past Presidents. The leaders developed a strong organisational culture to ensure that the Guild functioned in the best possible way and had a good standing among the wine fraternity. They accomplished their roles competently and successfully under normal or challenging (e.g. Covid pandemic) circumstances. The activities of the Guild under the leadership of Roger King, Peter Rawlins and Jeremy Begg have been documented in the Function Report which is contained elsewhere in this newsletter.

Notable developments and accomplishments during Andrew Yap's tenure as President from 1999 to 2007 are presented below.

- Creation of the Wine Guild of SA's Constitution (adopted at AGM in August 2001).
- Registration of a domain name for the Guild's website.
- Introduction of a new logo for the Guild (designed by Pauline Longford).
- Membership growth from 25 members in 1998/99 to 52 in 2003/4.
- Management of 64 individual functions (average of 8 per year), including 26 technical visits to South Australian wineries, and visits to the Nuriootpa Viticulture Research Station and Schahinger Cooperage.
- Organization of 2 regional tours, viz. Limestone Coast Wine region (2 days) and Clare Valley wine region (2 days).
- Management of a joint function with the Blackwood Winemakers' and Brewers' Club on 22 April. Wines from the Winestate Magazine 2006 Wines of the Year were tasted under the guidance of winemakers, Philip John and James Godfrey.
- Participation in a joint 3-day study tour of the Coonawarra wine region organized by Wine Guild Victoria in March 2003.
- Presentation of a wine sensory evaluation training course in 2001/02 at the sensory laboratory of The University of Adelaide (Waite Campus). Conducted by Andrew Yap, each of the six sessions attracted 45-56 members and non-members. The course generated an unexpected profit of \$2,000.
- Attendance at the presentation of a 42-gallon Cask of the "1968 Constitution Port" by Robert Hill Smith, Proprietor and CEO of Yalumba Wines at a formal function at the Yalumba Winery in 2004.

Members who served on the committees with Andrew included Steve Garie (Sec.), Dorothy Heller (newsletter production and webmaster), Peter Rawlins (VP), Cameron Best (Editor), Rexona Calvert (Newsletter Manager), Mark Jappe (Legal Advisor), Charles Jones (VP), Helen Glasson (VP, Editor), Roger Halliday, Tony Sanders, Mick Masters, Brian Longford (Treasurer), Grant Ward (Advisor), Bette Harris, Joy Buscombe, Malcolm Claxton and Roger King (VP, Editor).

## **The Future and challenges ahead**

Remaining relevant is the challenge the Guild faces as an organization. We cannot rest on our laurels. We need to make changes today in order to remain relevant tomorrow? The challenge to future Committees is to continue developing relevant and interesting programs to improve membership retention.

The role of the committee is to ensure that members gain information about wine through formal tastings (whenever possible), speakers with expertise in the areas of winemaking and wine research, and interactions with wine industry professionals. The activities should help to energize members' interest in wine.

There should be opportunities for members to develop or improve their palate, learn to recognise wine types and styles, and assess wine quality through proper training sessions. There needs to be active participation by members at functions. There must be inclusivity and opportunities for members to interact and enjoy their time at functions sharing information, reviewing wines, making decisions, etc. More changes and growth is required if the Guild is to sustain its viability.

Concomitant with the management and retention of current members, the Guild needs to consider finding new members to boost current numbers, and to cope with the possibility of a mass exodus of retirees in the not too distant future. Being able to conduct a successful membership drive is very crucial and should be addressed immediately. This should involve the entire committee and loyal members who are committed to the cause.

***Article written by Andrew Yap, Past President, Life Member and Guild member since 1978 (Mobile: 0414953116).***



## IN THE BEGINNING! # 61

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, continuing a look back, at an article from the Daily Telegraph in 1973.

Did you know Jim Hardy was a shearer before he decided to become a part of the family business. Read on for the full insight!

May 23, 1973

# JIM HARDY'S TWIN LOVES

BY JOAN MOONEY

At 13, Jim Hardy accomplished two firsts — he gave a school address on the family wine business and built his first yacht.

They set the pattern for his lifetime twin interests — the wine business and international class yachting.

Jim Hardy is the fourth generation of his South Australian wine producing family. His pride in the family tradition is reflected in his comfortable, old-fashioned, wood-paneled office with its portraits of great-grandfather founder, grandfather and father, bottles of fine vintage wine and his collection of newspaper clippings on the company and its 1888 Articles of Association.

He thinks there will always be room for family companies in Australia, despite the tendency to frequent public company mergers. He said the Hardy company will never go public, eliminating any possibility of a takeover.

### Shearer

They have built up a good export business to the United Kingdom — mainly the Midlands — first with their port and sherry and later with their popular table wines.

Hardy's now produce two-thirds table wines and one-third fortified wines and spirits. Their latest innovation was to pioneer "pop" wines with Swinger, a combination of champagne and orange juice.

Despite his obvious absorbing interest in the

family business, the last thing Jim wanted when he left school was to join it.

His mother, assuming he would follow in the footsteps of his brother and cousin, booked him too into the viticulture course at the Roseworthy Agriculture College, but he decided instead to go share farming for a year at Port Vincent.

He became an expert shearer, but at 20 had second thoughts about farming. He decided there might be a place for him on the commercial side of the family business as most of the family were concentrating on the technical side.

He gained experience working in the Hardy office, laboratory and on the road as a sales representative while he studied accountancy for six years at night. By the time he qualified as a chartered accountant, he knew every aspect of the business.

The board of directors offered him a directorship and in 1962 he moved to Sydney with his wife and two children to take over the NSW branch office.

The name Hardy may be synonymous with McLaren Vale wines but it is also immediately identified with international yachting — particularly with Gretel II, the yacht which carried Australia's hopes in the 1970 America's Cup, with Jim Hardy as skipper.



Jim still has an enormous affection for Gretel II.

"Most yachting fellows these days treat boats like motor cars but I think of them as graceful — like a woman or a bird," he said, over a morning cup of coffee in his office.

### Parties

His father, who also loved yachting, had the family yacht Nerida designed and built in 1933. But it was sold when he died. Jim managed to track it down and in 1971 the company bought her back and restored her as a vintage yacht.

One delightful way in which Jim combines wine and yachting is to hold bottling parties where vol-



Jim Hardy who has combined the family wine business with international class yacht racing.

unteers bottle the cork wine. The bottles, with specially designed yachting labels, are sold to supporters to raise money to send a yacht to the World Series in Naples this year.

Jim also gives a lot of time to committee work. He is deputy chairman of the Racing Rules Committee of the Australian Yachting Federation, vice-president of the Wine and Brandy Producers Association of NSW, deputy chairman of the NSW Council of the Australian National Travel Association and a member of the Council of the Royal Blind Society.

At a wonderful celebration in Nuriootpa for the 60<sup>th</sup> Celebrations of the Wine Guild's existence, I promised to share some of the questions from an actual exam of one of our original former members. "In The Beginning", all members were to sit for an exam to enter the Guild and the result depended on what level of membership they would attain, along with their place of employ. From many various walks of life came those that wanted to not only improve their knowledge of wine, but also how to present wine, table settings and themselves in their employ. They wore their badges with pride and consumers knew they were in good hands while dining out. See how you go!

### WINE SERVICE GUILD OF AUSTRALIA

### ENTRANCE EXAMINATION

Notes:

1. There is no time limit on this examination. Answer as many questions as you are able and hand the paper to the Supervisor on completion.
2. When all papers have been assessed, results will be advised by mail.

Examiner's Summary	
Page 1	
Page 2	
Total Marks	

QUESTION 1.

What is the composition of a wine grape?

- A. .... [1 mark]
- B. .... [1 mark]
- C. .... [1 mark]

QUESTION 2.

What is vinous fermentation?

.....

.....

..... [3 marks]

QUESTION 3.

There are dual effects in the addition of sulphur dioxide in winemaking.

What are they? Tick the appropriate space.

- A. Improves the wine's bouquet [ ]
- B. Renders yeast cells inert [ ]
- C. Adds colour to the wine [ ]
- D. Gives the wine greater character [ ]
- E. An anti-oxidant or preservative [ ] [2 marks]

QUESTION 4.

At what stage of fermentation are the skins, seeds, etc., generally removed from the must in the production of

- A. Sweet white table wines ..... [2 marks]
- B. Rosè ..... [2 marks]
- C. Red table wines ..... [2 marks]

QUESTION 5.



Give a brief description (approx. 100 words) of the Method Champenoise.

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..... [20 marks]

QUESTION 6.

Explain two alternate methods for the production of sparkling wines.

- A. .... [2 marks]
- B. .... [2 marks]

QUESTION 7.

Name five grape varieties used in the production of white table wines.

1. .... 2. .... 3. ....
4. .... 5. .... [5 marks]

QUESTION 8.

Which of the following are not red grape varieties? (Tick appropriate space)

- |                       |     |             |     |           |
|-----------------------|-----|-------------|-----|-----------|
| A. Mondeuse           | [ ] | D. Shiraz   | [ ] |           |
| B. Cabernet Sauvignon | [ ] | E. Crouchen | [ ] |           |
| C. Pedro Ximenez      | [ ] | F. Mataro   | [ ] | [2 marks] |

QUESTION 9.

Name the three styles of Spanish sherry and give a brief description of the style.

1. .... [3 marks]
2. .... [3 marks]
3. .... [3 marks]

QUESTION 10.

Name the three styles of port marketed in Australia and describe their character.

1. .... [3 marks]
2. .... [3 marks]
3. .... [3 marks]

Answers will be in the next issue.

## **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
19-28 May 2023	Clare Valley Gourmet Week
8-12 June 2023	Gutsy Kangaroo Island
28-30 July 2023	Winter Reds – Adelaide Hills
1-31 July 2023	Coonawarra Cellar Dwellers
1-31 August 2023	A Little More Barossa
October 2023	Coonawarra Cabernet Celebrations

## **WINE GUILD FUNCTIONS FOR 2023**

Date	Activity
18 June 2023	Wine tasting and lunch – Mt Bera Vineyards, Gumeracha
20 August 2023	AGM – Mount Osmond Golf Club
15 October 2023	Wine tasting and lunch - Uleybury Wines, Uleybury
17 December 2023	Christmas Function

## **WINE GUILD OF SA COMMITTEE 2022-2023**

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