



# The Grapevine

Newsletter of the Wine Guild of SA (Inc)  
[www.wineguildsa.com](http://www.wineguildsa.com)

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## PRESIDENT'S REPORT

Our visit to Lake Breeze Wines was a great success. Our hosts, Greg and Robyn Follett went out of their way to provide an extremely interesting and enjoyable experience for us. To me, there is nothing better than tasting wines among the barrels. The meal was terrific and the view across the vineyards topped it off!!

Our next function, on 16 August, is our Annual General Meeting at the Rob Roy Hotel. Cost is \$40 per person which includes an \$8 per-person subsidy. The fee includes the two-course meal, corkage (\$7.50 per person) and pre-lunch sparkling wine. Being the AGM there is a certain amount of business we will need to conduct but, as always, we aim to keep that to a minimum. This year two committee members, Chris Taylor and Tom Olthoff, have decided to stand down. Chris served for four years and Tom for the 2014-15 year. On behalf of all members I'd like to thank them for their contributions to the Guild. Tom has volunteered to continue in his "Mr Candid Camera" role and I thank him for that. This of course means there are opportunities for other members to take on committee roles. See elsewhere in the newsletter. Don't be shy!

Our after-lunch speaker at the AGM will be Trina Smith, Senior Sparkling Winemaker at Yellowglen, who will talk about some of the techniques used to produce different sparkling wines. Trina will also be bringing some samples to taste!!

The following function, on 11 October, will be a visit to Beach Road Wines at McLaren Vale. We will be hosted by owner and winemaker, Briony Hoare. With viticulturist husband Brian, Briony has a focus on "alternative" grape varieties, such as Fiano, Greco di Tufo, Aglianico, Primitivo and Nero d'Avola. More in the next newsletter of course!

I look forward to catching up at the Rob Roy.

*Roger King*



## Did You Know?

- Australian wines have taken home hundreds of medals from the International Wine Challenge, winning the second highest number of medals, with only France ahead. The haul of medals for Australian wines included over 90 gold medals.
- Since 2003 smoke taint in wines has been on the rise and the Australian Wine Research Institute (AWRI) says it expects the problem will worsen. Grapes exposed to smoke from bushfires and controlled burns can leave more than just an ashy taste in the mouth, with some smoke compounds causing wine to smell and taste like plastic, band aids or even faecal matter. Twenty-five Adelaide Hills vineyards tested positive for smoke taint from bushfires earlier this year and in 2009 40 per cent of Victoria's wine production was affected.
- China is now the Australian wine industry's third largest overseas market by value, with exports worth \$242 million last year. But increasingly the premium wine being served at the banquet tables of the rising Chinese middle classes is not imported - but made in China. China now has the second largest amount of land given over to wine growing in the world, and foreign winemakers are gaining a piece of the action.

## LAST FUNCTION REPORT - Lake Breeze Winery

A gloriously sunny winter's day greeted our arrival at Langhorne Creek. Of course, we didn't know that when we left home because it was still dark then. In fact, we had to leave so early that it was still yesterday! Anyway, we got there – and by the appointed hour.

We began the day with an introduction to winemaker Greg Follett and his wife Robyn. Greg launched into a potted history of Lake Breeze and its wines – the Follett family have been growing grapes there for over 120 years but they've only been into winemaking for a mere 28. It was great to see a business remain a family concern for such a long period. After the history lesson, we moved into the business end of the winery – where it's all made. Here



we noted the traditional winemaking style of using open fermenters, although in this case using stainless steel. We were also advised that some 80-85% of the Lake Breeze crush is red grapes. This is, in my opinion, how it should be. White wine is really only for drinking on alcohol free days and I don't have that many of those, ergo we don't need too much white wine! Even 80%/20% seemed a bit too biased toward white.

The Folletts sell a little over half of their fruit, yet they still manage to crush between 2-300 tonne/year. Greg noted, though, that yield had



been quite low this year and, indeed, had been dropping off a little since the drought of 08/09. I decided that this was a very interesting, albeit alarming, fact and one worth keeping in mind. Unfortunately, at my age I have all the



facts I can reasonably hold in my head. In order to fit this one in I would need to “forget” a less important one. I decided, on balance, to forget the totally unimportant fact that I was supposed to be giving Brian a lift home. (If he's not at the next function then he's probably still hitching.)

With the facts about the winery and the winemaking duly digested we decamped to the Barrel Hall, where we were greeted with the heady perfume that only lots of barrels of wine can produce. If only someone

could bottle and market this scent! Afterward, I was given to wonder, though, if that sort of environment affects a tasting? The way my mind is working is that the nose of a wine is a not insignificant aspect of its overall flavour. With that in mind, if the nose is “supplemented” by the aroma from the barrels does that, in turn, affect one’s interpretation of the flavour? This is way too complicated for me but I have resolved to seek an answer to it in due course.

Anyway, I’ve got off track a bit so back to the report. The Barrel Hall, incidentally, contained 15,000 barrels (barriques) – that’s really quite a lot – containing a roughly 50/50 mix of 2014 and 2015 vintages. The Folletts had very nicely set up this Hall especially for our tasting. A large series of tablecloth-covered trestles ran down the centre aisle with seating for all. Each seat at the table was “set” with a specially prepared place mat listing and numbering the wines to be tasted and numbering each of the three glasses on hand. The whole was completed with spittoons (for those who use them) and water for rinsing the glasses between tastings. Our hosts had clearly put some effort into this.



So, on to the tasting where, I have to say, the quantities offered were very generous. As each bracket of three wines was poured, Greg led us through a description of the first wine, gave us a chance to taste and then fielded questions from the group. (Here he truly excelled – he was clearly very much at ease behind the microphone and proved to have excellent presentation skills. It’s the little things that matter and one of those little things was to repeat the question prior to answering, thereby ensuring the whole group knew what the response was about.) We then moved onto the second wine in the bracket and so the process went – working through twelve wines in all.



I must, in particular, highlight the barrel sample tasting. Here we were treated to a particularly interesting point of comparison. Two of the wines were the same fruit that, in turn, had been in the same fermenter – the only point of difference being that they had received different oak treatments (the wines were 2014 vintage so they’d had a little over 12 months in different oak barrels). The samples had been included by Greg to highlight the influence that the winemaker has on the production of the final wine. In other words, it’s not all about the grapes! (By the way, the straw poll favoured the first of the two – new French oak over a mix of old and new American.) This exercise alone was worth the price of admission – proving once again that the Guild continues to show me new and wondrous things.

Incidentally, the other barrel sample was a Petit Verdot, which Greg told us would probably be blended off. The only note I made beside that fact was “what a pity”!

The Barrel Hall had been so well set up that I’d assumed we’d be having lunch there, but no, with the tasting over we were heading over to the Lake Breeze Restaurant. Apparently, Greg and Robyn were hosting some interstate sommeliers and had to leave us at that point (wasn’t it good of them to find the time for us in the first place?) Accordingly, prior to them taking their leave, Pete Rawlins proposed our vote of thanks and presented the traditional Guild Tawny. They’d certainly earned both!

When planning this event, it had seemed likely that the turnout would be such that we’d need both the ground and upper floors of the restaurant; however, with slightly less Members than we’d initially anticipated, we were all comfortably seated on the upper deck. Here, again, much effort had been put into making us welcome. The tables were nicely set and the area had a lovely



open (on the day) front overlooking the vineyards. What a great setting to discuss the wines we'd tasted whilst we awaited our meals. Here, again, Lake Breeze excelled. The meals were sumptuous and delicious and I certainly did not hear of any complaints. The main courses were followed up with excellent desserts – just a lovely way to round out a fine day.



What a great Guild event with everything just perfect. No, wait, it's fair to balance that up by pointing out that the coffee station didn't work quite as well as expected. I, for one, discovered that iced water plus coffee does not actually make iced coffee – at least not as we know it. It was a minor thing; it didn't detract from the day and it just goes to prove that we're all human.

The time had literally flown by and it was a fairly late departure back to the smoke. Still, if we got thirsty on the long journey home we had some excellent Lake Breeze wine (purchased at generous prices) to see us through.

#### Wines Tasted:

Lake Breeze Vermentino 2014    Lake Breeze Reserve Chardonnay 2013    Lake Breeze Moscato 2015  
Bullant Cabernet/Merlot 2012    Lake Breeze Cabernet Sauvignon 2013    Lake Breeze Arthur's Reserve Cabernet Sauvignon/Petit Verdot/Malbec 2010  
Lake Breeze Bernoota Shiraz/Cabernet 2012    Lake Breeze Section 54 Shiraz 2012    Lake Breeze Winemaker's Selection Shiraz 2012

The following barrel samples have not been identified by label as their exact usage within the Lake Breeze portfolio has yet to be determined.

Shiraz 2014 (French oak)                  Shiraz 2014 (American oak)                  Petit Verdot 2014

*Carol Seely*



## ***PRESIDENT'S ANNUAL REPORT 2014-15***

I think everyone will agree 2014-15 has been another successful year for The Guild and my thanks go to members for their support of functions. A special thank you goes to Joan for her support during the last 12 months.

This year membership was capped at 85. The Committee did this to ensure that numbers were such that members enjoyed the functions they attended. This year we welcomed new members Ian Munro & Anita Smith, Geoff & Jill Lawrie, Wes & Vanessa Russell and Sioux Christiansen to our ranks. Welcome again and I trust you have a long and enjoyable involvement with the Guild.



Attendance at all functions has been good, averaging 48, compared to 50 last year and 44 in 2012-13. Last year's AGM and the visit to Patritti Wines were most popular, with 59 attending. We certainly seem to see slightly lower numbers during the colder months when some members head for warmer climes to the north or overseas!!

My sincere thanks go to my fellow Committee members for their support and contributions to the running of the Guild this year. Pete Rawlins has continued in

his multiple roles of Vice-President, Newsletter Publisher and Webmaster, while Carol Seely has been an efficient Secretary and entertaining Function Reporter. Brian Longford continued as Treasurer and this year took on the task of organising our very successful visit to the Sunraysia region in Victoria as well as overseeing the bottling of our latest Tawny. Phil Harris continued in his roles of Guest Liaison and Archivist (with help from Lyn). Chris Taylor has assisted other committee members in various ways during the year. Tom Olthoff joined the committee this year and has been an enthusiastic contributor to committee discussions, as well as taking on the role of function photographer and, with Chris, organising the visit to Orora Glass.

The Guild continues to be in a strong financial position with \$5,250 in our bank account as of 30<sup>th</sup> June. This year we made a small operating loss of \$130 (on a turnover of about \$14,000). Public liability insurance continues to be our biggest single cost at about \$620. This year we subsidised a number of functions at a cost of \$1,130. Full details of our finances are in the audited financial statements that will be formally presented at the AGM.



On behalf of the Guild I would like to express our sincere gratitude to the many people in industry and academia who have assisted us in various ways this year. Their passion, knowledge and willingness to help never ceases to amaze me!

Reports of our functions have appeared in the Newsletter throughout the year but I would just like to briefly refresh our memories about our activities for this year.

Our 2014-15 year began in August 2014 with our AGM at the Adelaide Sailing Club. Our guest speaker was Dr Armando Corsi from UniSA who gave a dynamic and very informative talk on exporting and marketing wine in China. The 2014-15 Committee was of course also elected on the day.



In October we travelled to scenic Malcolm Creek Vineyard at Kersbrook where we were hosted by Karsten and Bitten Petersen. A special feature was a vertical tasting of a number of vintages of their Cabernet.

Our Christmas lunch was again held at the British Hotel, North Adelaide. This year saw the return of the ever-popular Krap Kringle under the “direction” of Pete Rawlins. I think it is fair to say the day was “enjoyed by all”.

On a hot February day 59 members and guests ventured “just around the corner” to Patritti Wines in suburban Dover Gardens. I think for most this was the highlight of the year. Our thanks go to Ines Patritti, James Mungall, Ben Heide and Rachel Pater for a great day.

April saw our wine and chocolate matching function, “Chocolate: Wine’s Confectionary Friend” at the North Adelaide Primary School. Our presenters were Dr Sue Bastian from the University of Adelaide and chocolatier Steven ter Horst. I think many came feeling sceptical but left more accepting that it is in fact possible to match wines with chocolates!!

In early May, after a lot of groundwork by Brian Longford, 39 members and guests headed to Mildura for our weekend in the Sunraysia wine region. This was a great success, both socially and in giving us a better appreciation of the wines of the region and the challenges the industry faces. Our thanks go to everyone at Chateau Mildura, Nursery Ridge, Sunraysia Cellar Door, Trentham Estate and Australian Vintage Limited for hosting our visits.



The Orora bottle-making plant near Gawler was the venue for a very

interesting “extra-curricular” activity later in May. Although only a small group of members attended, the tour and lunch at a nearby pub was enjoyed by all and may well be on the calendar for next year!

Our final activity for the year saw us travel to Lake Breeze Wines at Langhorne Creek in June, where we were hosted in fine style by Greg and Robyn Follett. We last visited in 2009 and their hospitality and wines were no less impressive! The tasting in the Barrel Shed was generous and informative and the food from the restaurant enjoyed by all, not to mention the view!

Once again, thanks for your support and I look forward to another successful year for the Guild.

**Roger King**



## ***NEXT FUNCTION- Annual General Meeting and Lunch***

Our next function is our AGM and lunch. After a few years at the Adelaide Sailing Club, this year we have changed venue to the Rob Roy Hotel in Adelaide. However our tradition of pre-lunch sparkling wine will continue. With a subsidy from Guild funds we have been able to keep the fee to a very reasonable \$40. And don't forget pre-lunch sparkling wine and corkage are included in the fee. We believe this is excellent value.

### **Our Guest Speaker – Trina Smith**

Trina grew up in the Flinders Ranges on a sheep and wheat farm. She became interested in wine after numerous wine appreciation courses and in 1997 completed a Degree in Oenology at the University of Adelaide.

After finishing her degree she travelled overseas putting the study into practice with vintages in USA (Sonoma County), South Africa (Stellenbosch) and Italy (Chianti).

Back in Australia, Trina started as a winemaker at Brown Brothers where she crafted the popular Moscatos, award winning Patricia Sparkling Pinot Chardonnay and Non Vintage Sparkling Pinot Noir Chardonnay. Whilst at Brown Brothers, Trina was the recipient of the inaugural 2004 Graham Thorp Scholarship, which is awarded to the maker of the best sparkling white wine in the Royal Sydney Wine Show. The scholarship was a two-week vintage at the House of Bollinger in Champagne.

In 2005, there was a brief interlude in the Yarra Valley as Senior Winemaker at Master Winemakers, during which time Trina attended the Len Evans Tutorial. She joined Treasury Wine Estates as a winemaker for table wine in 2007 and in 2008 moved into her specialised area of sparkling as Senior Sparkling Winemaker. That year was also the year the 2004 Yellowglen Perle won the Thorpe Trophy for Best Sparkling Wine in Show at the 2008 Royal Sydney Wine Show and, as Winemaker, Trina won the Graham Thorpe Scholarship.

Trina is putting her 13 years of sparkling experience to work at Yellowglen crafting wines from an array of varieties, sourced from a number of different regions and at differing levels of sweetness. She relishes the challenge of the winemaking process—the delicate balance between the beauty or wrath of nature and the art of winemaking—and the search for subtlety and complexity in the wines. She's also instrumental in leading the future direction and innovation for Yellowglen.

We are indeed privileged that Trina has agreed to be our after-lunch speaker.

## **The Business Part**

The main formalities for the AGM are the presentation of the accounts of the Guild for approval, election of the Committee for the coming year, election of the Auditor and the conduct of any other business for which due notice has been given.

Note that in order to vote at the AGM you must be a financial member for the 2014-15 year.

## **Election of the Committee**

All committee positions become vacant at the AGM and the Committee for 2015-2016 will be elected in accordance with the Constitution. The Committee consists of a President, a Vice-president, a Secretary, a Treasurer and three Committee members.

If you would like to nominate for a position please complete a Nomination Form (which will be sent by separate email) and bring it to the AGM or post it to Roger King, 8 Daveys Road, Flagstaff Hill, 5159. Forms will also be available on the day.

## **Presentation of accounts**

The Financial Statements will be sent to members by separate email and any questions you may have can be answered at the AGM.

## **Other business**

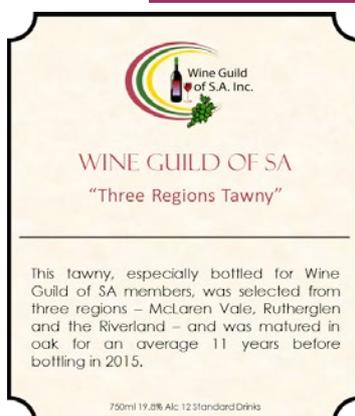
The Constitution states that "...any other business of which notice has been given at least seven days prior shall be transacted". Therefore if you would like to raise any items please ensure that President Roger King receives them before 7<sup>th</sup> August. Our Constitution can be downloaded at [www.wineguildsa.comnews.php](http://www.wineguildsa.comnews.php)

## **Proxies**

If you wish to nominate a proxy to vote on your behalf please complete a Proxy Nomination Form (which will be sent by separate email) and have it brought to the AGM, or post it to Roger King. Note that the Constitution requires that a member can hold no more than one proxy.



## **NEW RELEASE - WINE GUILD TAWNY**



Initially members were able to purchase a bottle of Tawny each. We believe that those who wished to do so have made their purchase.

There are still some bottles available for sale on a 'first come first served' basis. Please contact Brian Longford with your order. As you know this is a one-off bottling and is a one of a kind, quality tawny which cannot be repeated.

# **Annual General Meeting and Lunch**

**With an after-lunch talk by**

**Trina Smith, Senior Sparkling Winemaker at Yellowglen**

## **The Rob Roy Hotel**

**106 Halifax Street, Adelaide**

**11am sharp start for the Business Session**

**Sunday 16 August 2015**

### **Menu**

#### **Entree**

**Lemon pepper and sumac squid on a bed of garden salad served with roast capsicum aioli  
or**

**Basil and sun dried tomato risotto balls with aioli and mixed local leaves**

#### **Main course**

**Chicken breast served with baked rosemary potatoes, beetroot, and sweet potato finished with  
chicken jus**

**or**

**Lamb shanks with potato mash, seasonal vegetables and red wine sauce**

**\$40 (Members) \$50 (Non-members)**

**NB: Corkage and a glass of pre-lunch sparkling wine is included in the fee**

**A selection of teas and coffees available at member's expense**

**RSVP to Brian Longford by 4pm Friday, 7 August 2015**

**(Please also notify Brian of any special dietary requirements)**

## *Another reason to come to the AGM.*

Members who came to Lake Breeze may recall an interesting wine cooler. One of the intriguing features was that as the bottle is inserted, two half round hinged lids automatically enclosed the top of the bottle. Cooling is taken care of by two freezer packs that could be inserted by unscrewing the base of the cooler.

Being somewhat interested in owning one of these, I tried to find out where it could be purchased. After contacting the manufacturer in Canada and the distributor in Sydney (Sheldon Hammond) I was informed that the local retailer is Hillbilly Country Living in Mt Barker.

When discussing the cooler (called a Trudeau Blink) with Daniel Gadd at Sheldon Hammond, I mentioned the Wine Guild and asked if they might be prepared to donate a cooler for a raffle at the AGM. Daniel went one better than that and provided five items. In addition to the Blink Cooler or Chiller there is a wine pourer and filter; a wine preservation pump; an aerating pourer and boxes of wine glass identification tags.



So you can see it is worth coming to the AGM. Not only is there an excellent speaker and good company, you may well go home with one of the great prices.

To see what Sheldon Hammond has to offer go to <http://www.sheldonandhammond.com.au/> . If you are interested in the cooler or other wine accessories contact Hillbilly's Country Living on 8391 3371. Mention Lake Breeze and the Wine Guild and there will be a \$10 reduction from the RRP of \$59.95.

**Tom Olthoff**



## *A Visit to the Orora Bottle Manufacturing Plant (in May)*



It all started fairly comically! After wading through several electronic pages of health and safety information, having most of our personal possessions, such as jewellery and cameras "confiscated" (for safety reasons) and finally donning what had to be described as a less than flattering outfit; we were ready to go. It's probably just as well that the cameras had been

refused entry because; resplendent in 3XL hi-vis (presumably fire-retardant) lab coat, safety glasses on top of ordinary glasses, black cap and ear protectors; I didn't really want my photo taken. (Seriously though, I have to accept that Orora were simply taking very reasonable measures to ensure our safety. Oh, and the picture at right was not quite what we had to wear.)

With the cabaret out of the way, we were introduced to our hosts for the day, Bob Ware and Brad McDougall, who began by scaring us near to death. Indeed, the picture they painted in my mind about heat and noise was more than vaguely reminiscent of Dante's Inferno and I seriously thought about pulling out before the heat seared off my eyebrows. Still, I'd gone to all the trouble of dressing for the part so I might as well "soldier on".

Having warned us of the doom and misery that was to be our lot, Bob and Brad took us through to a fairly industrial conference room where they proceeded to fascinate us with facts about glass. There were facts about heat: anywhere between 430° and 1600°. Facts about glass: it's naturally green, only other ingredients modify that colour. Facts about quantities: over 200,000,000 wine bottles per furnace per year and 525 beer stubbies per minute. Facts about money: their three furnaces cost about \$150,000,000 each. My head was spinning!



Being a Wine Guild, our discussion naturally gravitated to wine bottles. Here, I was interested to note that 80% of their production is BVS, with only the remaining 20% being cork mouth. But, I hear you say, what is BVS? Interestingly, although Bob and Brad knew that it meant screw cap ready, neither could actually say what BVS stood for. Cork mouth, on the other hand, is fairly intuitive (although not a phrase I'd heard before). (By the way, BVS = BagueVin Suisse or Swiss Wine Ring.) Did you know that a wine bottle costs anywhere upward from 38c to make? Obviously heavier bottles, such as those for sparkling wine, are more expensive. It was also interesting to note that Orora keep about 10 million bottles always held in reserve in case of production hold-ups. I've got several dozen bottles in my spare room (admittedly full, not empty) and I thought they took up a lot of room!

With the facts firmly in the bank, and a further warning about heat and noise, we followed our hosts to the Batch House. This is where the ingredients for a particular batch of glass are carefully weighed and mixed together. The computer control board here resembled the sort of thing you'd see in your average NASA Mission Control Room – except there seemed to be an awful lot of sand on the floor. I imagine that sweeping this area would be a daily, if not hourly, task.

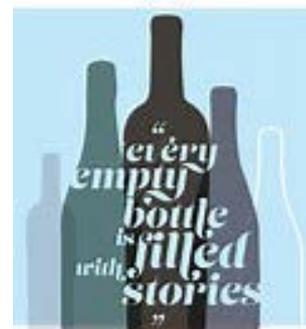
After one final warning about heat and noise, we next headed over to one of the furnaces. There wasn't much to see of the furnace itself but when we entered the Furnace Control Room we were able to see the inside of the working furnace via camera – personally, I marvelled at the technology that could create a camera that could work in those conditions. Finally, we moved to the bottle production lines and here's where we really got down to business. After inspecting the production lines close up we were able to retreat to the relative comfort of the control room for some more facts. The bottles are formed through a combination of compressed air and mould. They are originally formed at about 430°. Then, after having lost some heat in the forming process, they are taken up to around 550° and slowly cooled(!) to a mere 120° – this slow cooling process allows the bottles to generate strength, as otherwise stresses would form and they would be too fragile. Also, about 60-70% of any given batch consists of recycled glass (subject to availability) and the glass can be recycled indefinitely without losing any of its characteristics. This last fact was fortunate for Orora as they seemed to remove a fair quantity of finished bottles for quality control inspections – all of which ended up having to be recycled.



From the annealing oven (yep, annealing – it's a new word to me, too) the bottles move through a machine that applies a friction-reducing coating that facilitates movement and avoids scratches when they eventually pass through bottling machines and the like in wineries. Lastly, they are moved down to, literally, the end of the line where the finished bottles are assembled into pallet-sized bundles and stacked and wrapped ready for transportation (all by machine, of course!). I noted that the batch that I'd been supervising were marked Premium Claret so I'll keep an eye out for them when they contain wine and are labelled. I counted roughly 1,144 on the pallet so there are plenty of them to watch out for. Interestingly, it would even be possible to prove they are the same ones as all bottles have an invisible number printed on them so any downline problems, even after they leave the factory, can be traced back through the production process.



With the tour over, we made our way back to reception where we could gratefully return our costumes. It had been a most interesting and informative morning and, throughout, both Bob and Brad had spoken with knowledge and enthusiasm about what they do. They both seemed to be passionate about their work and took pride in their product. They were also fun to listen to.



I'm not sure what I'd been expecting from the tour but found it to be a real eye-opener and incredible insight into an aspect of wine that, surprisingly, I'd never really thought of before. The operation was impressive and I think that now, whenever I open a bottle of wine, I won't be able to help but to think how much knowledge and effort has gone into the packaging.

Oh, and what about that heat and noise? Well, I admit that I wouldn't want to have a picnic there but it also wasn't quite the purgatory I'd imagined. Like the rest of the health and safety measures, the warnings were probably more designed to avoid

litigation than anything else. Still, that's the age we live in. I noticed in the last Grapevine, in the section "In The Beginning", the Guild visited Australian Glass Manufacturers in November 1965. I'll bet they all wore thongs and T-shirts!

Hopefully, you'll now have all the information you'll ever need about making bottles but, if not, perhaps The Guild can organise another visit in the future.

Oh, by the way. Remember back in the first paragraph I mentioned that our cameras were confiscated? Accordingly, the photographs accompanying this report were not taken on the day but lifted from the internet (and that's not really me in the fire suit!).

**Carol Seely**



### **Subscriptions are now due!!!**



At the last Committee meeting subs for 2015-16 were set at \$30 per person, an increase of \$5 from 2014-15.

This was necessary to cover increased insurance costs.

Please either EFT your payment to The Guild Account (see Attendance Slip for details), post your cheque or money order (made to Wine Guild of SA) to Brian Longford at 32 Cottenham St., Banksia Park, 5091 or pay at the AGM.

### **Also Did You Know**

- Fraser Gallop has become one of the first Australian wine producers in Margaret River to use 'cigar' shaped oak barrels, in an effort to make the winery's Sauvignon Blanc more distinctive. Fraser Gallop has begun trialling the barrels to try to create a more complex style of Australian Sauvignon Blanc. Winemaker Clive Otto said the cigar barrels were intended to maximise lees contact and enhance thiol characteristics in the wine. These 265-litre barrels are longer and narrower than traditional barrels.
- New research from the UniSA Business School's Ehrenberg-Bass Institute could help transform the export market for Australian wine, enabling producers and distributors to describe their product more effectively using terms more easily understood by Chinese wine consumers. The Chinese Lexicon Project - a two year long research initiative funded by the Australian Grape and Wine Authority (AGWA) and led by Dr Armando Corsi, Dr Justin Cohen and Prof Larry Lockshin, has revealed what terms Chinese consumers use more often when describing a wine, and what Asian fruit and vegetable flavours are equivalent to the typical Western ones used for wines in China.
- Champagne's historic vineyards and wine cellars where the world's most famous sparkling wines are produced have been listed as a world heritage site by UNESCO.





## MEMBER PROFILE - Maureen & Tom Orthoff



- Where do you live?*  
Both at Hove, South Australia
- Where do you work, or where did you used to work?*  
Maureen: Junior Primary Teacher at various schools.  
Tom: Automotive Industry; Lecturer in Automotive Engineering; Automotive and Caravanning consultancy.
- What are your interests/hobbies?*  
Maureen: Member of an Inner Wheel Club (linked to Rotary), reading, travel  
Tom: Travel, gardening, reading, caravanning  
Both: Enjoying good food and wine and sharing this with friends
- How did you come to join The Guild?*  
Thought that there must be more to wine than just drinking it. Invited by Jim and Wendy Szpunar.
- If you are a newer member, what do you hope to gain from your membership of The Guild? If you have been in the Guild for some time what have you gained from your membership of The Guild? When does one cease to be a 'new member'?*  
Discovered some previously unknown wineries, sampled a large variety of wine and got to know some very nice people.  
We seem to learn something new at every Wine Guild activity or event.
- How did you become interested in wine?*  
Maureen: Moving to Australia in the 60's when it was part of social life.  
Tom: Thought that there must be more to it than drinking a liquid from a cask.
- What are your favourite wine styles, and why?*  
Both: Chardonnays, Sauvignon Blanc and most white wine styles. Why? They are simply YUM!
- Do you have a favourite wine region within SA, Australia or the world, and if so why?*  
We enjoy most regions. They all have something different to offer. The weekends away with the Wine Guild have certainly shown that.
- What is your most memorable wine related experience?*  
Maureen: Being introduced to Chardonnay by the son-in-law which began a journey away from Spatlese Lexia.  
Tom: That wine and chocolate can be enjoyed together. Unfortunately have not had enough practice but hope to rectify that in the future.

I JUST RESCUED  
SOME WINE, IT  
WAS TRAPPED  
IN A BOTTLE.

www.bobo-wedding.com



## Committee Vacancies

Are you interested in being a member of the 2015-2016 Committee?



As you may know, all Committee positions become vacant at the AGM. Whilst Roger King, Pete Rawlins, Brian Longford, Carol Seely, Phil Harris are happy to continue for the coming year, both Chris Taylor, and Tom Olthoff are stepping down. That means that we will be looking for at least two new faces on the Committee, although of course any number are welcome to nominate for any of the Committee positions. Membership of the Committee can be very rewarding and it is not too onerous - it meets only six times a year - so, if you feel you would like to get more involved with the Guild, even if you haven't been a member for long, why not nominate for a position? Nomination forms will be sent separately by email. It would assist if nominations are forwarded to Roger King (8 Daveys Rd., Flagstaff Hill, 5159) before the AGM, but nominations can also be made on the day. Contact any committee member if you require more information - their contact details are elsewhere in this newsletter.

## 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*

32 Australian WINE, BREWING and SPIRIT REVIEW January 28, 1966

### Advantages of Wine Service Course Stressed at Presentation Of S.A. Certificates

Group at Presentation of Wine Service Certificates



At extreme left is Mr. Henry Martin, president of the Wine and Brandy Producers' Association of S.A., who presented certificates to successful students in the 1965 wine service training course at the Institute of Technology. From left, after Mr. Martin are: Mrs. D. Starr, of St. Georges; Messrs. D. H. A. Rogers, assistant advisory officer of the Association; J. D. C. Nelson, president of the Wine Service Guild; Kurt Koppe, of the New Gresham (Carioca Room); T. W. Hardy, president Federal Wine and Brandy Producers' Council; Brian J. Morgan, caterer at Fernilee Lodge; Miss Claire Elder, receptionist at Yalumba Wines city office; Ian Swan, porter at Earl of Zetland Hotel; K. B. Moulden, wine advisory officer of the Association and lecturer in the course at the Institute of Technology.

### WINE SERVICE CERTIFICATES PRESENTED AFTER 1965 COURSE AT INSTITUTE OF TECHNOLOGY

Extract from "THE HOTEL GAZETTE OF S.A. DECEMBER 1965"

Several members from hotel staffs were among the fourteen persons who successfully completed the 1965 Wine Service Course at the S.A. Institute of Technology, but some were prevented by the Christmas rush from attending the presentation of certificates on December 16 at the offices of the Wine and Brandy Producers Association, East Terrace. The

Association President, Mr. Henry Martin, stressed that the course is a big advantage to anyone in the hotel and catering businesses. "People in this field who take an interest in wine and its sale and service will find themselves amply recompensed," Mr. Martin said. "This section of the catering field has in some places been virtually untapped. Throughout Australia we are hoping to have more advanced courses and more comprehensive courses at all levels in wine service and knowledge."

When a point arose about what wines go with what dishes, Mr. Martin humorously recounted that on shooting holidays with friends on Kangaroo Island or elsewhere they often ate breakfast at 10.30am. "If we have eggs and bacon, we have a white wine; if we have bacon and eggs we have a red wine," Mr. Martin declared. "Sometimes it just depends on the relative quantities on white and red wine in our stock at any given time."

Mr. J.D.C. Nelson, President of the Wine Service Guild, supported Mr. Martin's remark. Mr. Martin then presented certificates to those of the students able to attend the function.

A woman gained top pass distinction and 3 other women were successful in the 1965 wine service training course at the South Australian Institute of Technology.

### Syllabus Announced for 1966 Course

The W. & B.P. Association has announced details of the 1966 course of lectures and training in Wine Service. Enrolment forms are to be completed at the Institute and the fee for the course is £7/10/- (\$15.00), and this is to be paid by the students interested in studying this subject at the Institute.

The co-operation of the hoteliers is sort in enrolling members of their staff whom they could recommend as being suitable. On completion of the training given, the W. & B. P. A. are of the opinion that successful candidates would then be of great value in the hotel, and licensees may desire to utilise their assistance in any staff training given to other employees. Also, it is wished to emphasise that the foregoing is not meant to exclude the licensee himself, the manager or other senior hotel personnel from undertaking the course, and, in some cases, depending on the various circumstances involved, this may be the most suitable arrangement.

Full details of the course are as follows;

Lecture.

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| <ol style="list-style-type: none"> <li>1. Introduction to Course. (No lecture notes will be issued.)</li> <li>2. *History and geography of wine (not including Australia).</li> <li>3. History and geography of Australian wine and viticulture.</li> <li>4. *Winemaking (including wine terms and definitions).</li> <li>5. *Winemaking (including wine terms and definitions).</li> <li>6. *Winemaking (including wine terms and definitions).</li> <li>7. Cellar visit (vintage).</li> <li>8. Champagne manufacture and presentation.</li> <li>9. Cellar visit (champagne).</li> </ol> | <ol style="list-style-type: none"> <li>10. Handling of wine storage, etc. (use of wine, good and faulty wine).</li> <li>11. Public relations between the wine waiter and customer.</li> <li>12. Cellar visit (general).</li> <li>13. *Sale of wine with meals (practical demonstrations).</li> <li>14. *Sale of wine with meals (practical demonstrations).</li> <li>15. *Sale of wine with meals (practical demonstrations).</li> <li>16. *Brandy manufacture.</li> <li>17. Cellar visit (distillery).</li> <li>18. Cooking with wine and medicinal uses of same.</li> </ol> | <ol style="list-style-type: none"> <li>19. Managing the hotel cellar – wine lists – table setting.</li> <li>20. Spirits, liqueurs, cocktails and how to mix them.</li> <li>21. The customer outlook.</li> <li>22. Hotel cellar visit.</li> <li>23. *Cellar visit.</li> <li>24. Revision.</li> <li>25. Examination (written).</li> <li>26. Presentation of certificates to successful students by Association at 230 East Terrace, Adelaide.</li> </ol> |
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\*Denotes that wine and brandy tastings will be conducted at the end of lectures to familiarise students.



## ***SOUTH AUSTRALIAN WINE-RELATED EVENTS 2015***

8 & 9 August	Langhorne Creek Cellar Treasures Weekend
14-16 August	Barossa Gourmet Weekend
16 August	Coonawarra Road Show, National Wine Centre, 3-6pm
28 August	Mega Tasting, Koppamurra Wines, Ikaros Hall, Unley
29 August	Marananga Wine Show Public Tasting, Barossa Valley
15 October	Australian Cabernet Symposium, Rymill Hall, Penola
15-18 October	Coonawarra Cabernet Celebrations, Coonawarra
25 October	Lake Breeze Picnic, Langhorne Creek
14 November	Lake Breeze Handpicked Festival

## ***FUNCTIONS FOR 2015***

<b>Date</b>	<b>Function</b>
16 August 2015	AGM; Rob Roy Hotel
11 October 2015	Winery, Beach Road Wines, McLaren Vale
13 December 2015	Christmas Lunch; Feathers Hotel

## ***Wine Guild of SA Committee Contacts 2014-15***

	<b>Position</b>	<b>Home phone</b>	<b>Mobile</b>	<b>email</b>
Roger King	President	8370 6903	0424 027 982	RogerKing@internode.on.net
Pete Rawlins	Vice-President	8367 9405	0400 115 249	rawlinsp@adam.com.au
Carol Seely	Secretary	8289 2409	0415 234 312	cseely@internode.on.net
Brian Longford	Treasurer	8264 5794	0406 305 749	bandplongford@bigpond.com
Chris Taylor	Committee Member	8336 4308	0409 987 500	citliz.chris@gmail.com
Phil Harris	Member & guest liaison and archives	8387 2823	0407 132 789	sunnyjim@adam.com.au
Tom Olthoff	Committee Member	8377 2650	0419 828 963	caratech@bigpond.com

## ACCEPTANCE SLIP

First Name(s).....Surname(s).....

No. of Members attending @ \$40  Amount \$ \_\_\_\_\_

2015-16 Subscriptions @ \$30  Amount \$ \_\_\_\_\_

No. of Guests attending @ \$50  Amount \$ \_\_\_\_\_

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 7 August 2015**. Make cheques and Money Orders payable to "Wine Guild of SA". Details for EFT payments by non-Beyond Bank members are as follows: Financial Institution: Beyond Bank, BSB: 805-022, Account No: 22498522, Account Name: Wine Guild of SA Inc. Beyond Bank Members should use Account Number 03317761. Please make sure to include your name(s) with EFT payments. **As funds transfer can take a few days please also email or phone Brian when making payment so we know by the RSVP date that you are attending.**

Phone and email registrations to Brian Longford are also accepted. Also please advise him if you require a vegetarian or other special meal.