



Wine Guild
of S.A. Inc.

The Grapevine

Newsletter of the Wine Guild of SA (Inc)

www.wineguildsa.com

Volume 152 May 2016

Publisher: Peter Rawlins Editor: Roger King



PRESIDENT'S REPORT

Our last function – Wine and Food Matching – was another success for the Guild. The aim of the day wasn't to delve too deeply into the theory of matching food and wine but rather to give members an introduction to the concept and I think we achieved that.



Our sincere thanks go to Jenny and Eric Semmler from 919 Wines for their very significant contributions to that success. Eric travelling almost 3 hours each way from the Riverland is certainly in the “above and beyond the call of duty” category, especially when vintage is happening!! Many members told me how much they enjoyed his presentation. I'd also like to thank our Committee members and especially the partners of our Committee members who did a great job dealing with the food items. Finally, thank you to Tom Olthoff who again was our photographer on the day. As the saying goes, “A picture is worth a thousand words”!

An important aim of the Guild is to educate our members so it was good to see so many willing to make comments and to ask questions about the wines and their matching with foods. And even in some cases, to challenge the consensus! A full report is elsewhere in the newsletter.



It was great to have three guests attend – Alison Ager & Paul Sumsion, and Ian Dorman. Alison and Paul's application for membership was approved at the last Committee meeting so I look forward to presenting member badges soon. Alison and Paul have also booked for our Yarra Valley Tour as well!!! We still have a few membership vacancies, so keep bringing guests!!

Our next function, on 19 June, is a visit to “Tscarke's Place” winery at Marananga in the Barossa Valley. Thanks to Carol Seely and Brian Longford for organising the visit. It sounds like it will be an outstanding day! With a subsidy from Guild funds the cost for members is \$35 which I believe is outstanding value, considering this includes a tasting, lunch (with wine) and hosting by Damien Tscarke. Guests are welcome. Please note the requirement to pre-order your main course when you register with Brian Longford. Full details are elsewhere in the newsletter.

Looking further ahead, the following function will be our Annual General Meeting and lunch on 14 August at the Royal SA Yacht Squadron. This will feature a well-known wine industry person as our after-lunch speaker. Full details will be in the next newsletter, of course.

I hope to see you at Tscarke's Place.

Roger King



LAST FUNCTION- Wine and Food Matching with 919 Wines



I admit that I was a little late to arrive – well, I prefer to think of it as being on time, seasonally adjusted. After all, we’d only just changed out of daylight saving and I’ve always been of the opinion that it’s best removed slowly – over the course of several weeks.

However it occurred, I was a little late to arrive (at least for Committee members) and it was, accordingly, that I was met with absolute frantic activity. There were people setting up tables and chairs, people cutting up and otherwise proportioning food, people making audio-visual equipment audiolize and/or visualize. In fact, there were people doing so many things that there seemed very little that I could contribute and so that’s exactly what I did contribute – very little.



Eventually, the hubbub settled down to a manageable roar and the function proper was able to get underway. After the usual preliminary welcome and list of apologies Roger got the day down to business by introducing our host, Eric Semmler Winemaker (and a Director) of 919 Wines. 919 Wines is a small family company, based in Glossop in the Riverland and Eric



began by giving us a brief history of the winery and some background information on their winemaking philosophy. Recognizing, as they do, that the Riverland has a hot and dry climate, 919 Wines have sourced grape varieties that do well in similar climates in the “old world”. Accordingly, many of their varietals are less common in Australian wineries.

In outlining his vineyard management practices Eric, amongst other things, made evident his opinion that “weeds are good”. Apparently, they have a number of beneficial effects, like keeping the ground cooler and providing havens for insects useful to the vines. I, for one, was impressed with this information and already it’s having an effect on reducing my gardening commitment.

The pictures of the “straw bale” extension being added to the winery buildings also particularly interested me. Apparently, straw bales are a useful building material and especially helpful in maintaining lower temperatures than would be found in buildings made out of “traditional” materials. I made a mental note that next time I’m passing the winery I should not just pass but call in and see it for myself. As it became evident during the course of the day, re-tasting the wines would certainly be no hardship.



With history and background out of the way we settled down to the main activity of the function, which was to taste 919 Wines and, more specifically, to see how they matched with various types of food. Eric led us on this adventure where we were given a series of 919 Wines to taste and a portion of a food item that was designed to either match the wine or not, as the case may be. For each pairing, a spokesperson from a specified table was asked to collate and present the table’s opinion of

both the wine and the match. Eric seemed to me the perfect host for this type of activity as he has a particular passion for matching wine and food.

Notwithstanding the intention, some opinions were varied as to how well, or not, the pairings worked. I, for one, felt I'd put my "head above the parapet" in claiming that the dark chocolate matched well with the white wine. As it turned out, two or three other Members told me, after, that they'd agreed. Once again, this seems to be the perfect illustration of the fact that wine will always mean different things to different people. It really is a very individual thing.



Throughout the session, Eric proved to be an excellent presenter. He spoke with knowledge, interest and humour and, in particular, made excellent use of our name badges – replying by name to Members comments gave the sort of personal touch that makes one feel just that little bit special.



Despite their being quite a few pairings to get through, the time just flew by. As it was, I think we were a little late for lunch – which was provided by Annie's Kitchen, by the way. Here there was a generous selection of really quite diverse and interesting "finger food". If you went home hungry on the day then you really weren't trying! The food, naturally, was washed down with some more of that excellent 919 Wines wine (not an easy phrase to say, that one).

As my 919 wine label turned into a 616 (think carefully about that one) I started to see coloured elephants and was it just me or did the hand basins in the loo appear to have become terribly small? Thank goodness it wasn't my turn to drive today.

Then again, maybe that's just part of holding a function at North Adelaide Primary School. I have to say that today's function was, in my humble opinion, much better than the normal goings on at these premises.

I know that, in general, your hard-working Committee (other than me, that is) put in a lot of work to bring you these functions. It would still be remiss of me not to acknowledge the huge effort that Roger, in particular, put into getting this one together. On behalf of us all, well done and thanks. A big "Thank you" also goes to Jenny Semmler who, in the middle of vintage, found time to give guidance and assistance to Roger in planning the day.

(Oh, and the 616 label is how it reads as you drain the last of the precious liquid from the bottle!)



Wines Tasted (and Foods Matched):

- 2015 Reserve Vermentino (South Cape Spring Onion and Chives Cream Cheese)
- 2015 Reserve Petit Manseng (Jagger Foods Hommus Dip and Lindt 70% Cocoa Dark Chocolate)
- NV Pale Dry Apera (Charlesworth Dry Roasted Almonds and Coriole Kalamata Olives)
- 2012 Touriga (Plain Salami)
- 2014 Reserve Shiraz (Plain Twiggy Stick)
- 2012 Reserve Durif (Ashgrove Tasmanian Vintage Cheddar and Lindt 70% Cocoa Dark Chocolate)
- 2012 Reserve Tempranillo (Chilli Twiggy Stick)
- 2009 Vintage (Lindt 70% Cocoa Dark Chocolate)
- NV Classic Muscat (Australian Sultanas)

Carol Seely



UPDATE ON OUR YARRA VALLEY INTERSTATE TRIP FOR 2016

In the last newsletter we gave you some “big picture” information about our trip to the Yarra Valley in October. Since then we have been working hard to select transport, wineries and a venue for our Friday evening Farewell Dinner. In this issue we give you information about these components of the tour.

At this stage we have 31 members who are attending and have booked accommodation. A good number! If you haven't already registered the closing date for registration is 14 August. Pre-payment for the coach, tastings and some of the lunches will be required by 31 August. Per-head lunch and tasting costs (where applicable) are of course the same irrespective of numbers, but the coach cost is a fixed amount, so the per-head cost will depend on how many members finally attend. To give you some idea, with 31 members attending, the per-head cost is \$135. This covers all tastings, two of the three winery lunches and coach transport to and from the wineries on the three days of our visit AND transport to and from Yarra Glen for our Farewell Dinner. The remaining winery lunch will be à la carte and can be paid on the day. Main course prices range from about \$15. Once registration closes and final numbers are known (and we therefore know the final per-person cost for the coach) everyone attending will be contacted and payment will be required by 31 August.

Transport



Our “official transport provider” is McKenzie’s Tourist Services, Healesville. We will have a modern, air-conditioned coach with seatbelts to take us to the wineries each day and to the Grand Hotel for our Farewell Dinner! And there will be plenty of room for our wine purchases. What more could we want!

Welcome BBQ

Our Welcome BBQ will be at the Big 4 Park Lane Tourist Park from 4pm on the Tuesday of our stay. BYO everything.

Wineries

Our aim has been to select some that are large and well-known as well as some smaller boutique wineries. We have also tried to include different parts of the Yarra Valley, from Smith’s Gully in the Northwest to Steels Creek in the North and from Coldstream to Seville in the South. Some information about each of the wineries is summarised below.



Established by Möet & Chandon in 1986 and situated at Coldstream, Domiane Chandon is one of the two most important wine facilities in the Yarra Valley. The tasting room has a national and international reputation, having won a number of major tourism awards in recent years. With vineyards in the Yarra Valley, the Strathbogie Ranges and the King Valley, it has about 140 hectares of vines and produces around 120,000 dozen bottles a year.

While probably most renowned for sparkling wines, since the 1990’s Chandon has been producing a range of still wines. Their sparkling wines are aged in bottles for a minimum of 18 months, a process that adds layers of complexity and texture to the wine. Chandon’s méthode traditionnelle wines are fashioned solely from Chardonnay, Pinot Noir and Pinot Meunier varieties.



Dr Peter McMahon and wife Margaret commenced planting Seville Estate in 1972, part of the resurgence of the Yarra Valley. Peter and Margaret retired in 1997, selling to Brokenwood. Current owners, Graham and Margaret Van Der Meulen, acquired the property in 2005, bringing it back into family ownership. Graham and Margaret are hands-on in the vineyard and winery, working closely with winemaker Dylan McMahon, who is the grandson of Peter and Margaret. Their philosophy is to capture the fruit expression of the vineyard in styles that reflect the cool climate. Situated in Seville it is rated 5-stars by James Halliday. Production is around 6,000 dozen with exports to US, Fiji, Taiwan and China.

Recent competition successes include Trophies for Best Chardonnay and Best White Wine at the 2015 Victorian Wine Show and for Best Medium Bodied Dry White Table Wine at the 2016 Sydney International Wine Competition for their 2014 Estate Chardonnay.



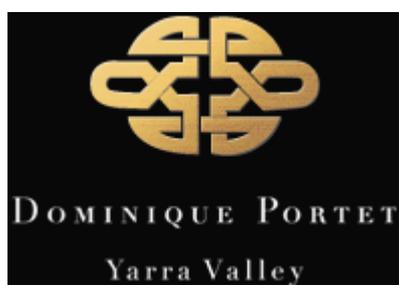
Balgownie Estate Wines has two sites – Bendigo and Yarra Glen, producing about 15,000 dozen bottles annually. Theirs was the first vineyard planted in the Bendigo district in 1969, and it began the re-emergence of Bendigo as a significant area for wine production. Balgownie Estate's Yarra Valley vineyards were planted in 2003 to Chardonnay and Pinot Noir, the two varieties they believe are best suited to the region. Winemaking is at Bendigo while the Cellar Door and an impressive Health Resort is at Yarra Valley. Other wines include, Pinot Gris, Sauvignon Blanc, Shiraz, Sangiovese, Cabernet Sauvignon and Merlot.



Founded by James Halliday in 1985, Coldstream Hills, now a part of Treasury Estates, has built an enviable reputation for producing outstanding and distinctive wines from the Yarra Valley; in particular the hero varieties of the region, Chardonnay and Pinot Noir. The overriding winemaking philosophy at Coldstream Hills is, and always has been, to express the individuality and nuance of each vineyard and to craft wines that demonstrate the uniqueness and pedigree of the Yarra Valley. It has three ranges of wines in its portfolio, the Reserve Range, the Single Vineyard Range and the Yarra Valley Range.



It has 100 hectares of estate-owned vines in the lower and upper Yarra Valley and for the past decade, Andrew Fleming, along with fellow winemaker Greg Jarratt, has led the Coldstream Hills winemaking. James Halliday continues to consult for the winery.



The Portet family boasts ten consecutive generations of winemaking that began in Bordeaux in the 18th century. Today, the father and son team of Dominique and Ben Portet, are ninth and tenth generation winemakers.

Dominique Portet's French lineage dates back to 1720 and the family's sale of eaux de vie to the Martell family. His father André Portet became régisseur (vineyard and winery manager) of Chateau Lafite-Rothschild in Pauillac. Dominique qualified at the Montpellier University in oenology and spent vintages in the Médoc, the Rhône Valley, Provence and with world Champagne giant, Moët Chandon.

Subsequently, Dominique joined his brother Bernard at Clos du Val in California's Napa Valley, where he spent three vintages, a period that coincided with his New World search for vineyards to equal his native Bordeaux. That quest ultimately led to the establishment of two distinguished labels – Taltarni in 1976 in the Victorian Pyrenees, and later Clover Hill in northeast Tasmania.



One of the smaller wineries of the trip, Nillumbik Estate could be regarded as our wildcard. However, it does come highly recommended. It is located in the picturesque hills of the Nillumbik region of the Yarra Valley, one the closest wine regions to Melbourne.

The Tregambe family have been making wine for generations in Italy and it is their age-old wine making techniques that head winemaker John Tregambe employs at Nillumbik Estate. Throughout the year, John readily delights visitors with barrel tastings of new vintages or a tour of the pristine vineyard. The large deck at the cellar door offers breathtaking views of the Kinglake Ranges; ready to be soaked up with a glass of fine wine and a rustic meal.

The range of wines is eclectic, including Petit Verdot, Nebbiolo and Pinot Grigio as well as the more traditional Yarra Valley varieties of Chardonnay, Pinot Noir and Shiraz. Some of the grapes are supplied from Sunbury, Heathcote and the King Valley.

Farewell Dinner



To finish off our visit to the Yarra Valley our Farewell Dinner on the Friday night will be at the Yarra Valley Grand Hotel, Yarra Glen. The menu will be à la carte, with a good selection at reasonable prices from which to choose. BYO drinks.

Finally.....

Finally, as indicated above, the closing date for registrations is 14 August, so if you haven't already, there is still time to book!! If you have already registered there is no need to do anything until we inform you of the pre-payment amount on 15 August.

Also for those who have already booked, a number of members are breaking the journey to and from Healesville with an overnight stopover at Wimmera Lakes Caravan Resort, Horsham. If you are interested in joining the group contact Brian Longford (Mob: 0406 305 749).

We will keep you updated in the next newsletter.

Geoff Lawrie, Pete Rawlins and Roger King



NEXT FUNCTION - WINERY VISIT TO TSCHARKE'S PLACE



Our next function is a tour and tasting at Tscharke's Place in the Barossa Valley where we will be hosted by owner and winemaker, Damien Tscharke. Set in Marananga and with a focal point of a purpose-built Cellar Door that would, on face value, be more at home in the mountains of Bavaria than in Australia the Tscharke operation is impressive.

Damien, a graduate from Adelaide University with a degree in Viticulture, began making wine around a truck servicing pit on a tiny piece of concrete in an old farm implement shed on a property at Stonewell. Originally trading



as Glaymond Wines, the first "serious" 'Vintage occurred in 2001 with a 20 tonne crush. The Tscharke brand came to fruition in 2004 with the first release of wines under the Tscharke label. The wines released included Zinfandel, Tempranillo, Montepulciano and Albarino. From this it seems clear that Damien has a particular interest in varieties that, even now, are seen as

"alternative" or "emerging". Presently, among the more usual varieties of Shiraz, Cabernet Sauvignon, Grenache and Mataro Damien's portfolio of wines includes Savagnin, Touriga, Tempranillo, Graciano and Montepulciano. Indeed, the winery's basic philosophy is to grow the right grape in the right terroir, something that Damien is keen to discuss with us further during our visit.

Voted Best Small Cellar Door in the Barossa in 2015, Tscharke's Place has something to offer everyone – even the non-drinker. Damien's wife, Eva, is a potter and there is a small gallery located on the mezzanine level of the Cellar Door.

Our day at Tscharke's will include a tour of the vineyard, an underground tour and a barrel tasting. This will be followed by a seated structured tasting of some of the Tscharke range followed by a two-course lunch of delicious Barossa fare. Tscharke's Place have even very generously included wine to enjoy with lunch and, furthermore, offered us wines to take home at Tscharke Members' prices. Believe me, that represents remarkable value.

This function should be an absolute gem and I commend it to you. Guests are welcome.



Just one thing that requires your attention, though! Tscharke's have kindly organised the catering for our lunch; however, they are not a restaurant and need to plan early. Accordingly, it will be necessary for all attendees to choose their main course and advise us of that choice along with their RSVP. If you are coming along but neglect to tell us your choice then we will make the chicken dish the default option (if we're unable to clarify your choice, that is). A vegetarian option is also available.

So, in summary, when you RSVP to Brian Longford by the 10 June deadline, please notify him of any dietary requirements **and your main course choice**.

Carol Seely

Yet another use for old wine barrels!!



I don't know if the cyclists (or keen walkers) among you are aware of the Jack Bobridge Bike Path. This path allows one to ride (or walk) from just outside Gawler to Tanunda – all on sealed paths (some bits are severely steep, mind you). From Tanunda, you can cycle by bike path to Nuriootpa and then on to Angaston along the sealed rail-trail. So, don't hesitate – get into the Barossa by bike. Just be careful not to drink and bicycle – you could lose your driver's licence! I found this bicycle rack at St Hallet winery. It's yet another excellent use for old wine barrels. Each barrel holds four bicycles.

Carol Seely



IN THE BEGINNING!

In this feature 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

Extract from *The Australian WINE BREWING and SPIRIT REVIEW*, December 30, 1966

On his return to Adelaide recently from a business trip taking him as far north as Brisbane before going across to Perth,

Mr. J.D.C. Nelson, Adelaide manager of H.Buring & Sobels Pty. Ltd. and president of the Wine Service Guild of S.A. made the following comments about the Guilds in Queensland and Western Australia. "In the West, the Guild President **Mr. Harry Stone**, has been doing all the lecturing to the 1966 foundation members who were studying the

theoretical side of the Wine Waiters' Course. Seven waiters have gained their W.S.G. badges which also involved a practical test at a luncheon I had the pleasure of attending there. One of the points on which they were judged was 'handling a situation,' and in this instance it was a broken corkscrew. In 1967, it is hoped ten or fifteen waiters will do the course. In Queensland", Mr. Nelson continued, "the Guild has 35 members who all attended the lectures in 1966, the first year of the Guild's existence. Their hard-working and very enthusiastic President, **Mr. George Bishop** (McWilliams Wines Pty. Ltd.) has done so much to foster the Guild and liven the interest in that State. While in Sydney I attended an official luncheon at Menzies Hotel of the Aviation Medical Society of Australia – an international meeting of aero-space medicine. About 270 people from all countries of the world attended, and the Australian Quelltaler wines served got a very favourable mention by an Englishman, **Dr. Roberts**, who responded on behalf of the guests. He said the wines he had seen at this luncheon were some of the best he had ever tasted, and that included Continental wines." Wines served at the luncheon were all from the House of Quelltaler – 1965 Riesling, 1961 White Burgundy, 1959 San Carlo Claret, Moselle, and Old Port Special Bin.

Extracts from *THE HOTEL GAZETTE OF S.A.*

DECEMBER 1966

RECORD ATTENDANCE OF 350 AT W.S.G. (S.A.) CHRISTMAS PARTY by JACK LUDBROOK (A report delayed by Christmas and New Year euphoria!)

The Christmas party of the Wine Service Guild of S.A. has become one of the firm traditions of the Guild. Not only members' wives and children (who are all included in the event) look forward to it keenly as each year end approaches; the dads find it a very pleasurable relaxation from the December rush. The function also has a worthy place in the pattern of the Guild's activities, which are deliberately aimed to provide for the social as well as the educational side. And one of the factors in the popular appeal of the Christmas party has been the splendid welcome accorded by the Hardy family and management to the throng which has descended upon Tintara winery, McLaren Vale, each year. Skilled handling of the catering setup resulted in everyone having an excellent meal, including a delicious hot meat serve, with no fuss and bother.

All contributed, along with the cool weather, to making it a delightful Sunday outing and another milestone in the Guild's history.

W.S.G.'s Part in Food Trade Display

The Wine Service Guild of S.A. will take part in a Food and Allied Trades Display proposed to be conducted by the Hotel and Catering Institute and its constituent bodies on Sunday, March 5. (The venue has yet to be fixed.) This is envisaged in planning outlined by Mr. Gordon James, an enthusiastic Institute member.

A letter received by Mr. James from the S.A. Premier (Mr. Frank Walsh) outlines the plans as follows:

"Dear Mr. James,

I refer to our discussion this morning concerning your proposal for a Food and Allied Trades Display to be presented by the Hotel and Catering Institute, the Wine Service Guild, the Hospital Caterer's Guild and the Commercial Caterers' Guild, which was most enlightening.

This display would give great satisfaction to many thousands of people. I would be pleased to offer my support to make this the success which I consider it fully deserves.

May I further suggest that in the event of such a display taking place, it be held on Sunday, March 5.

In the discussion you certainly made very valuable points concerning the provision of a completely free display from the point of view of the public seeing at first hand all the equipment that is used by the organisations. To see the way in which food is prepared and served would undoubtedly prove most beneficial to all sections of the community, more especially after they have had the opportunity of sampling same.

I hasten to assure you that in the event of this display taking place, I will do my utmost to assist in making it the successful event which it deserves to be.

With kind regards,

Yours sincerely,

(Sgd.) FRANK WALSH,

Premier"



MEMBER PROFILE - Jeremy & Wendy Begg



1. *Where do you live?*
Gilberton
2. *Where do you work, or where did you used to work?*
Jeremy has been self employed in IT for 25 years and is currently working at “Suntrix”, a solar energy company. Wendy does finance & admin for a number of small local businesses.
3. *What are your interests/hobbies?*
**Jeremy – collecting & drinking wine, and cycling. But rarely in combination!
Wendy – gardening & cooking. And drinking wine.**
4. *How did you come to join The Guild?*
Grant Ward thought we might find it interesting and invited us to a function at Langhorne Creek in 2011(?) and we joined up shortly afterwards.
5. *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?*
We have a much greater understanding of wine production and have enjoyed the close cooperation of winemakers when we visit them. The regional multi-day trips have been especially enjoyable, entertaining and educational.
6. *How did you become interested in wine?*
**Jeremy – it’s all Wendy’s fault.
Wendy – eating out while studying at Uni.**
7. *What are your favourite wine styles, and why?*
**Jeremy – no particular favourites, happy to try anything. But don’t mind Pinot Noir, Zinfandel and aged Whites.
Wendy – happy to try anything except aged Whites!**
8. *Do you have a favourite wine region within SA, Australia or the world, and if so why?*
**Jeremy – Langhorne Creek, Rutherglen and Wairapara.
Wendy – not particularly, I just enjoy the variety.**
9. *What is your most memorable wine related experience?*
(ie enjoying a 25y/o Grange at 50th Birthday, quaffing Champagne on Sydney Harbour etc)

Wendy thinks she has had the perfect wine – a 2007 Waipara Hills Pinot Noir which I happened to pick up somewhere on a trip to New Zealand. The most memorable *experience* was a trip to the Hunter Valley on a small bus with an Air China crew and a very smelly cheese purchased earlier in the day by Jeremy. (The wines however were not that memorable!)

Jeremy is struggling to think of one which was most memorable, but a three-day guided tour of Champagne has to be up there. Also a visit with a wine-loving friend to Napa Valley was fun and interesting.

Winery Visit – Tscharke's Place

376 Seppeltsfield Road, Marananga

10:50am for 11am, Sunday 19 June 2016

Hosted by

Damien Tscharke

Lunch

To Start

Linkes smoked pork hock, lentil and vegetable soup served with bread and butter

Main Course

Cassoulet of Barossa chicken, sausage and white beans in a rich tomato sauce served with toasted garlic breadcrumbs

OR

Sauerbraten of beef with slow roasted onions, Weich's egg noodles and gremolata

Tea or Coffee

Wines with lunch

2016 Girl Talk Savagnin

2015 The Master Montepulciano

2014 Gnadenfrei Shiraz

\$35 (Members) \$45 (Non-Members)

RSVP to Brian Longford by 4pm, Friday 10 June 2016

Please also notify Brian of your Main Course choice
and vegetarian or other special dietary requirements

GUILD FUNCTIONS FOR 2016

Date	Function
19 June 2016	Winery visit, Tscharke's Place, Marananga, Barossa Valley
14 August 2016	Annual General Meeting; Royal SA Yacht Squadron, North Haven
3-8 October 2016	Yarra Valley Wineries Tour
11 December 2016	Christmas lunch; Venue to be advised

SOUTH AUSTRALIAN WINE-RELATED EVENTS 2016

If you are looking for something to do related to wine, the list below may help you.

10-13 June	McLaren Vale Sea and Vines
1-31 July	Coonawarra Cellar Dwellers
24-26 July	Adelaide Hills Winter Reds Cellar Door Weekend - various wineries
13-14 August	Langhorne Creek Cellar Treasures Weekend
1-31 October	Coonawarra Cabernet Celebrations
2 October	Australian National Wine & Beer Show Public Tasting, Waite Campus
30 October	Lake Breeze Picnic, Langhorne Creek
2-5 November	Australian Alternative Varieties Wine Show, Mildura

WINE GUILD OF SA COMMITTEE CONTACTS 2015-16

	Position	Home phone	Mobile	email
Roger King	President	8370 6903	0424 027 982	RogerKing@internode.on.net
Pete Rawlins	Vice-President		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
Phil Harris	Membership, guest liaison and archives	8387 2823	0407 132 789	Sunnyjim01@bigpond.com
Jeremy Begg	Webmaster	82215188	0414 422 947	jeremy@vsm.com.au
Geoff Lawrie	Committee member	8390 1212	0448 390 330	lawrie4@adam.com.au

ACCEPTANCE SLIP

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

No. of Members attending @ \$35 Amount \$ _____

No. of Guests attending @\$45 Amount \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday, 10 June 2016**. 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 of your Main Course choice and if you require a vegetarian or other special meal.**