



The Grapevine

Newsletter of the Wine Guild of SA (Inc)

www.wineguildsa.com

Volume 153 July 2016

Publisher: Peter Rawlins Editor: Roger King

PRESIDENT'S REPORT

Our last function – a tour, tasting and lunch at Tscharke's Place at Marananga – was an outstanding success, considered by many "The Function of the Year". Thanks go to Carol Seely and Brian Longford for their efforts in organising the day. Thanks also of course go to Damien Tscharke and his team, as well as the caterers, "Deliciously Devious". Damien was an outstanding host giving us an insight into his philosophy and business model and a personal touch with many anecdotes about his family. The wines were of high quality and very reasonably priced. I lost count of the number of cases that were wheeled out of the Cellar Door on the day!!



It was great to have five guests attend – Mark & Robyn Daniel, Dean & Wendy Huggins and Scott Rawlins. We trust you enjoyed the day and hope to see you again at a future function. A full report on our visit to Tscharke is elsewhere in the newsletter.

Our next function is our Annual General Meeting and Lunch at the Royal SA Yacht Squadron, Outer Harbour. As I say every year, please don't be put off by the fact it is our AGM. Business is always kept to a minimum and there is plenty of opportunity to socialise during the day, including our traditional pre-lunch sparkling wine. And to top it off we will have an after-lunch talk by Robert Crabtree, wine industry identity and founder of Watervale Cellars and Crabtree Wines in the Clare Valley. We will of course also elect our Committee for the coming year. All members of the 2015-16 Committee have indicated they are happy to stand again, but don't let that put you off if you would like to nominate this year. Full details are elsewhere in the newsletter. Guests are welcome!

Looking further ahead, the following function will be our visit to the Yarra Valley from 4th to 7th October. An update is elsewhere in the newsletter. **Registrations close on 14 August.** Everyone who has registered will receive an email on 15 August regarding payment.

Our final function for the Calendar year is our Christmas Lunch on 11 December at the Fox Restaurant, North Adelaide. More details in due course.

I hope to see you at the Yacht Squadron.



Roger King

Subscriptions are now due!!!



At the last Committee meeting subs for 2016-17 were set at \$30 per person.

This is the same as last year

Please either EFT your payment to the Guild Account (see Attendance Slip on page 11 of this Newsletter for details), post your cheque or money order (made to Wine Guild of SA) to Brian Longford at 32 Cottenham Rd., Banksia Park, 5091 or pay at the AGM.



LAST FUNCTION- TSCHARKE'S PLACE

Sunny, crisp and biting cold! These were the conditions that greeted us as we arrived at Tscharke's Place at Marananga in the Barossa Valley. Still, for the time of year and given some of the weather we'd had recently, that wasn't too bad. After a brief bit of Guild administration, we were introduced to our host for the day, winemaker and proprietor Damien Tscharke, and without much further ado we found ourselves amongst the vines. As Damien began to tell the Tscharke story two things became immediately obvious – experience born of generations of grape growing and, even more importantly, a passion for sustainable practices. Indeed, this latter point was borne out over and over during our time at the winery.



Armed with information about the grapes, we moved on to the cellar – well, actually, what seemed to be a giant shed. Newly built and without barrels it looked more like a storage facility for boxes of wine. After a brief discussion about temperature control and its importance to wine making, Damien led us to a corner of the wine store where, to my surprise at least, we were led down a narrow staircase where, it has to be said, I was gob smacked!

I've been in cathedrals that are less impressive than that cellar!



With its vaulted ceiling, together with pillars creating a nave and side aisles, the cathedral analogy was valid. This was made even more so as Damien mounted the altar of wine barrels and delivered the wine-maturation sermon to the assembled Wine Guild congregation. Even a cathedral's ubiquitous stained glass windows were (almost) replicated as various nooks and crannies contained wine bottles apparently artfully lit.



I know that all this might sound a bit silly but, well, you just had to be there.

The word awesome has become poorly used of late – to the point, actually, that it is no longer a superlative. However, on this occasion, awesome was exactly the right word. Once we'd recovered our jaws from the floor, Damien explained the creation and operation of this homage to wine. As he did so, once again the concept of sustainability was well to the fore.



Armed with more information, this time on the elevage of wine (see footnote), we ended our pilgrimage and retreated to the winery building in which we would taste the fruits of Damien's labour and take our lunch. In this area I would have been struck by the tastefully prepared and decorated surroundings but, sadly, the cathedral-cellar had already taken away all my breath. Damien's team had obviously put in a lot of effort. At this point, it might also be worth mentioning the water pitchers, tumblers and spittoons – all of which had been crafted (along with the dinnerware seen subsequently) by Damien's wife, Eva, who is a gifted potter. Did

anyone else manage to fit in a browse of the pottery on the mezzanine floor of the Cellar Door? (If not, perhaps another trip to the Barossa is in order.)

So, on to the tasting – where we worked our way through a lot of wines, with very generous servings of each. As we did so, Damien regaled us with tasting notes on the wines, interspersed with snippets about his winemaking philosophy and history and other stories that provided a background to the wines. During this time it was obvious to me that Tscharke's not only had a great land management philosophy and a great cellar but they also have a lot of great wines! As we worked our way through the wines I found myself running out of superlatives as each fought with the last to be my favourite so far. It would be difficult for me to limit the number that I would be taking home with me today ... made even harder by the fantastic prices at which we were being offered the wines. I'm still not sure which wine was my favourite and looking back on my notes is not too helpful as I seem to have written "wow" an awful lot. I'd been looking forward to the Montepulciano, and it did not disappoint, but it went home with quite a lot of companions. I was also greatly amused by Damien's comment that we should be seated before tasting the Gnadefrei Vineyard Grenache as it had been known to "bowl people over". He was right, too – in fact, I recorded "wow" twice against that wine. In only one area did he confuse me, though. He stated that the Gnadefrei Vineyard Shiraz was better on the second day after it's opened but that's where the problem is – on the second day after it's opened, surely it's empty!



It was the tasting where I would record the only (and very slight) negative of the day and that was that the portfolio of wines to taste was so extensive that it was necessarily a little rushed in order for us to get through. I would have enjoyed a little more opportunity to talk with my neighbours about the wines we tasted. I noticed one or two members having to pour

wine into the spittoons to make way for the next tasting – not something to be done lightly given the quality of the wine. Still, far be it for me to complain about having too much wine!

Throughout the day, Damien proved himself an entertaining and amusing orator who captured and held the attention of his audience. His knowledge of wine and



winemaking, as well as viticulture, was extensive and he was able to pitch this at precisely the right level. In the background his team, led by Diane Thompson (Tasting Room and Direct Sales Manager), beetled away at the fine detail that made the day the success it was. I had to mention Diane specifically as it was she who took up our initial inquiry and ran with it to such an extent as to organise everything for us, including the meal.

And what a meal it was! Liam and Jo from Deliciously Devious did an absolutely fantastic job in the “kitchen” (for that read, “corner of the winery”) producing a two-course meal of delicious and hearty Barossa fare. I hope that we might be able to use them again, so impressive were they. Whilst I’m speaking of the meal, the Guild moved into uncharted territory for this function in asking Members to pre-order their main course during the RSVP process. This, I thought, seemed to go well and, as far as I’m aware, everyone received what he or she ordered.

During the meal Members’ order forms were collected and filled so, after lunch, all that remained was to collect our order. So extensive was the amount of wine ready to go out the door that this was perhaps a little easier said than done.



A great day, I think, and a sentiment borne out by a number of comments made by other Members. Our thanks go out to Damien, Diane and the rest of the Tschärke’s Place team for showcasing their operation so well. The Order Form has a quote on it, “producers of estate grown & crafted wines from one of the most unique viticulture sites of the world”. No argument from me!

Wines Tasted:

- | | | |
|--|---------------------------------|-------------------------------------|
| 2016 Girl Talk Savagnin | 2015 Matching Socks Touriga | 2014 Only Son Tempranillo |
| 2015 Bed Hair Graciano | 2015 The Master Montepulciano | 2014 Estate Grenache/Mataro |
| 2015 Gnadenfrei Vineyard Grenache | 2015 Stonewell Vineyard Mataro | 2014 Shiraz Shiraz Shiraz |
| 2014 Estate Shiraz | 2014 Gnadenfrei Vineyard Shiraz | 2012 Distinction Shiraz |
| 2015 Stonewell Vineyard Cabernet Sauvignon | | 2006 Lumberjack Touriga (Fortified) |
| 2016 Eva Savagnin (Frizzante) | | |



For your information, the following emails were received:

From Damien: “The amount of wine purchased on the day blew us away and was a great way to show the gratitude! You were so great to work with and incredibly organised which made for a very smooth event. Keep warm and kind regards.”

From Diane: “Just reiterating Damien’s comments, you were a dream to work with and accommodating, we all had fun on the day.”

Footnote: “Elevage” (pronounced el e varj): A French term, which literally translates as “raising”. It refers to all of the procedures and processes in wine-making after the original primary alcoholic fermentation up through to the time of bottling. It commonly refers to the time the wine spends in the barrel.

(I’ve included this definition from wines.com because this term was new to me in a wine context. Of course, you’re probably not as dense as I am so feel free to ignore this footnote.)



Carol Seely



PRESIDENT'S ANNUAL REPORT 2015-16

I think everyone will agree 2015-16 has been another successful year for The Guild and my thanks go to members for their support of our functions. A special thank you goes to Joan for her support during the last 12 months.

Our membership stands at a healthy 78 although we still have room for a few new members. This year we welcomed Tom & Angela Whittle and Ian Sumsion & Alison Ager. Welcome again and I trust you have a long and enjoyable involvement with the Guild.

This year Pete Rawlins has continued in his roles of Vice-President and Newsletter Publisher, while Carol Seely has continued as Secretary and Function Reporter. Brian Longford continued as Treasurer. Phil Harris continued in his roles of Guest Liaison and archivist (with help from Lyn). Geoff Lawrie and Jeremy Begg joined the Committee this year, replacing Tom Olthoff and Chris Taylor. Jeremy took on the role of Webmaster and Geoff leader of the Yarra Valley Organising Team. Tom Olthoff has continued the non-committee role of function photographer. My sincere thanks go to all involved for their support and contributions this year.



The Guild continues to be in a strong financial position with approximately \$5,600 in our bank account as of 30th June. This year we made a small loss of \$260 on a turnover of about \$12,000. Public liability insurance continues to be our biggest single cost at \$1,030. This year we subsidised a number of our functions at a cost of about \$1,300. 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 generosity 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. Attendance at all functions has been good, averaging 44, compared to 48 last year.

Our 2015-16 year began in August 2015 with our AGM at the Rob Roy Hotel, with after-lunch speaker Trina Smith from Treasury Estates giving us an insight into making sparkling wine accompanied by a generous tasting. The 2015-16 Committee was of course also elected on the day.

In October we visited Beach Road Wines at McLaren Vale where we were hosted by Owner and Winemaker Briony Hoare. The focus of the tasting was "emerging varieties" with wines tasted including Fiano, Greco, Aglianico and Nero d'Avola. The knowledge and passion demonstrated in her presentation of the wines was outstanding. The story of her daughter failing through the crust in a fermenting vat had everyone in fits of laughter. She clearly demonstrated you don't have to be deadly serious to impart knowledge. The day finished with a "bottomless" supply of wood-oven pizzas.



Our Christmas lunch was held at the Feathers Hotel, Burnside where we were entertained by Carol Seely's Wine Label Game. Attendance was a year-high 53. The carvery lunch was enjoyed by all.

Our February function was a visit to Tapanappa Wines owned by Brian Croser at Piccadilly in the Adelaide Hills. Brian's son-in-law, Sam Barlow, was our host for the day. He did an outstanding job and we were privileged to taste an impressive range of premium wines. Lunch was a spit roast by the ever-popular Adelaide Hills Caterers.

In April we had our Wine and Food Matching Function at the North Adelaide Primary School with wines generously provided by 919 Wines in Glossop in the Riverland. Owner and Winemaker Eric Semmler gave us a great introduction to the concept of food and wine matching. In the process he demonstrated that it is well-and-truly possible to produce high quality wines in that region. The 2012 Durif was outstanding. A plentiful lunch of finger food by Annie's Kitchen rounded off the day.



Our final activity for the year in June saw us travel to Tscharke's Place at Marananga in the Barossa Valley where we were hosted by Damien Tscharke. The focus was on emerging varieties including Savagnin, Touriga, Graciano and Montepulciano but Grenache, Shiraz and Cabernet were by no means forgotten. This was an outstanding success and was considered by many members to be up with the best winery visits the Guild has organised. A delicious lunch was by Deliciously Devious.

Once again, thanks for your support.

Roger King



NEXT FUNCTION – AGM and LUNCH



**ROYAL SOUTH AUSTRALIAN
YACHT SQUADRON**

Our next function is our Annual General Meeting and Lunch at the Royal SA Yacht Squadron. As usual, the day will commence with the Business Session which will be as brief as possible (usually no more than 30 minutes). This will be followed by an opportunity to socialise over a glass of sparkling wine. Lunch will follow and after-lunch we will have a talk from wine industry identity Robert Crabtree. Guests are very welcome!

About our speaker

English born, Robert graduated with a degree in Laws but quickly decided that life as either a solicitor or lawyer was definitely not for him. He gravitated toward the wine industry, working vintages in France then New Zealand and, finally, Australia; specifically in the Clare Valley where he founded both Watervale Cellars and Crabtree Wines.

In regard to Crabtree Wines, Robert purchased the property in 1984 and built a small modern winery. He restored the historic listed homestead and upgraded much of the vineyard. Robert's vision was to develop a wine business



modelled on the famous French Burgundy estates that are renowned for home grown wines that truly reflect the site upon which the vines are grown.

Robert is both an amusing and interesting public speaker. At the AGM, he will talk about some of the challenges faced by small privately owned wineries in the current industry landscape.

Below is some information about the various formalities of the day.

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 2015-16 year.



Election of the Committee

All committee positions become vacant at the AGM and the Committee for 2016-2017 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. All members of the 2015-16 Committee are happy to stand again but if you would like to nominate for a position please complete a Nomination Form (which will be sent to all members 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 Audited 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 Carol Seely receives them before 7th August. Our Constitution can be downloaded at <http://www.wineguildsa.com/membership.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, 8 Daveys Road, Flagstaff Hill 5159. Note that the Constitution requires that a member can hold no more than one proxy.

Roger King

GUILD FUNCTIONS FOR 2016

Date	Function
14 August 2016	Annual General Meeting; Royal SA Yacht Squadron, Outer Harbour
4-7 October 2016	Yarra Valley Wineries Tour
11 December 2016	Christmas lunch; Fox Restaurant, North Adelaide





Yarra Valley Tour, It's Not Too Late!

Tue 4th to Fri 7th October 2016

Tue 4th **BYO BBQ Big 4 Tourist Park, Healesville**

Wed 5th **Domaine Chandon and Coldstream Hills**

Thu 6th **Seville Estate and Dominique Portet**

Fri 7th **Nillumbik Estate and Balgownie Estate**

Farewell Dinner **Yarra Valley Grand Hotel**

Yarra Valley transport included and provided by McKenzie's Tourist Services

Accommodation available at Yarra Valley Big 4 Tourist Park

Cost is dependent on numbers attending but at this stage 31 are going. For that number **the cost is \$135 pp.**

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.

It is not too late to register. The deadline is 14th August (AGM)

For more details refer to The Grapevine vol. 152, May 2016

Or contact Geoff Lawrie, Roger King or Pete Rawlins

A detailed schedule and final cost will be circulated to those attending after 14 August



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

- 1968 -

History jumps 18 months from December 1966 to July 1968. Annual Summary. Minimal records kept for 1968.



Laying down the Constitution Port. Yalumba July 1968.
Bill Bock, J. Gillespie, Bill Meirers, Sam Cushway, Alf Wark, John Nelson (President)



"What a good waiter doesn't do", demonstration, 1-9-68.
Strathmore Hotel.
H. Lomp, J. Gillespie, John Nelson (President), Barry King, Clive Errington (Secretary)



Presentation of Wine Service Course Certificates at Wine Industry House, 2-10-68



At the Luncheon that followed the talk by Cinzano Chief in Australia,
Dr. A Marsh (left centre above), at the Hotel Australia, 27-10-68



**Annual General Meeting and Lunch
at
The Royal SA Yacht Squadron**

161 Oliver Rogers Road, Outer Harbor

[Follow the signs for parking]

Featuring after-lunch speaker Robert Crabtree

10:50am for 11:00am, Sunday 14 August 2016

Lunch

Main course

Atlantic Salmon with crispy skin served with a warm chorizo potato salad

or

Chicken Breast wrapped in prosciutto with creamy pesto sauce, kipfler potatoes and salad

A shared table salad will also be provided with the Main Course

Dessert

Nana Crumble with apple, grated pears, black berries, pine nuts and single cream

or

Orange and Almond Cake with Tokay syrup and scorched almond ice-cream

Tea or Coffee

Corkage \$12 per bottle

\$40 (Members) \$50 (Guests)

[Includes pre-lunch sparkling wine]

RSVP to Brian Longford by 4pm, Friday 5 August 2016

Please notify Brian of vegetarian or other special dietary requirements

SOUTH AUSTRALIAN WINE-RELATED EVENTS 2016

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

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
21 October	Langhorne Creek in Leigh Street
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	8221 5188	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 @ \$40pp Amount \$ _____

No. of Guests attending @\$50pp Amount \$ _____

2016-17 Subscriptions @\$30pp Amount \$ _____

TOTAL \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 5 August 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 if you require a vegetarian or other special meal.