



The Grapevine

Newsletter of the Wine Guild of SA (Inc)

Volume 159 July 2017

Publisher: Peter Rawlins Editor: Roger King



PRESIDENT'S REPORT

From all reports our visit to Paulett Wines in the Clare Valley went very well. Joan and I are sorry we missed it. I understand Neil and Ali Paulett were great hosts. Thirty-three was a great attendance considering the distance involved. My thanks go to Brian Longford for looking after the details for the day.

Our next function is our Annual General Meeting. It was to be held at Langmeil Winery in Tanunda but due to the late vintage the Barrel Hall that we were to use is needed for barrels! It will now be held at the Flagstaff Hill Golf Club. Apart from the usual AGM business our guest speaker will be John Weeks, "The Wine Prospector". John is an experienced winemaker and entertaining speaker. Full details are on pages 5, 6 and 11.

The following function, on 15 October, will be a visit to Bent Creek Vineyards in McLaren Flat. Full details will be in the next newsletter.

I hope to see you at the AGM!

Roger King

CHANGE OF BANK BSB NUMBER

A reminder that, as notified by email to members on 14 July, the BSB number for the Guild's Bank, Beyond Bank has changed to 325-185. Account numbers are unchanged. See the Payment Slip section later in this newsletter for details.



PRESIDENT'S ANNUAL REPORT 2016-17

I trust everyone will agree 2016-17 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 again this year.

As of 30 June our membership stood at a healthy 75 compared to 78 in 2016. This year we welcomed Mark & Robyn Daniel and Dean & Wendy Huggins to the Guild. I trust you have a long and enjoyable involvement. Even though our membership is healthy we still have room for new members and I encourage members to bring guests with an interest in wine to our functions.

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 led the Yarra Valley Organising Team with Pete Rawlins and me and the Blind Tasting Team with Carol Seely and Jeremy Begg. Jeremy has also continued in his role of Webmaster and during the year developed and launched our Members-only webpage. 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 \$5,589 in our bank as at 30 June, compared to \$5,630 last year. Public Liability Insurance continues to be our biggest single cost at \$1,032. This year we subsidised a number of our functions at a total cost of \$942. Full details of our finances are in the audited financial statements that will be formally presented at the AGM



An important aim of the Guild is to provide opportunities for members to increase their knowledge about all aspects of wine and winemaking and to hone skills in talking about wine. Importantly, it has always been the goal of the committee to ensure this is done in a not-too-serious way and that we cover as many aspects of wine knowledge as possible. My view is that knowledge about viticultural practices is just as important as, for example, sensory skills. This year opportunities to increase wine knowledge have included the following, which I hope demonstrates we achieved our goal.

- newsletter articles
- information on our website
- heads and tails wine knowledge quiz
- pinot noir masterclass during our Yarra Valley tour
- our blind tasting
- the opportunity to test our knowledge and ask questions during winery visits

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. The passion, knowledge and generosity of these people never ceases to amaze me!



Reports of our functions have appeared in the Newsletter throughout the year but I would just like to briefly mention our activities for this year. Attendance at all functions has been good, averaging 43, compared to 44 last year and 46 for all functions since 2009. This year's attendance is particularly good considering this included our Yarra Valley Trip which understandably had a lower-than-average attendance. Also, to ensure those attending had the best possible experience, this year we limited numbers to 50 for our visit to Karrawatta Wines and our Blind Tasting and I think this worked well.

Our 2016-17 year began in August 2016 with our AGM at the Royal SA Yacht Squadron, with Robert Crabtree as speaker. The 2016-17 Committee was of course also elected on the day.

In October, 31 members visited the Yarra Valley. Considering the distance travelled, this was a great turn-out. On occasion the weather was terrible but the visit was a great success. Wineries visited were, Domaine Chandon, Seville Estate, Nillumbik Estate, Coldstream Hills, Dominique Portet and Balgownie Estate, with our Farewell Dinner at the Grand Hotel, Yarra Glen. All were great hosts but the standout for most members was the Pinot Noir Masterclass (and pizzas!) at Nillumbik Estate. The use of a coach for transport (the first time we have done this in recent years at least) was roundly supported. Thanks to Geoff Lawrie and Pete Rawlins for their contributions to organising the tour.

Our Christmas lunch was held at The Fox Restaurant, North Adelaide. Attendance was a record 65! Our wine knowledge was tested with a "Heads and Tails" game and the day was rounded off with the ever-popular Krap Kringle. This year our donation of food items went to The Foodbank.

Our February function was a visit to Karrawatta Wines near Meadows. The wines were impressive and the lunch of marinated barbecued lamb and dessert of cannoli and fresh fruit salad went down a treat!

In April we had our blind tasting at the North Adelaide Primary School. This was an outstanding success. Our thanks go to organisers, Geoff Lawrie, Carol Seely and Jeremy Begg. A plentiful lunch of finger food by Annie's Kitchen rounded off the day.

Our final activity for the year was a visit to Paulett Wines in the Clare Valley in June where we were able to hone our sensory skills with some aged Rieslings and Shiraz, as well as barrel samples, not to mention enjoying a delicious lunch and lovely views!

After ten years as President I have decided not to seek re-election for the coming year. I am very proud of what we have achieved during that time but I believe it is time for change.

Once again, thanks for your support during the last ten years. I wish the new President and committee a successful year.

Roger King



LAST FUNCTION REPORT– PAULETT WINES

What happened to the sunshine?

We had been having glorious sunny days prior to the Guild's June function at Paulett Wines in the Clare Valley. Then, on the day in question, I awoke to thick fog. It did not go away, either, and I spent the entire drive to Polish Hill River in conditions as alien to Adelaide as bubbles are to Shiraz. (I think my dislike of sparkling Shiraz is sufficiently well known to Members by now.) We had been promised stunning views of the vineyards and rolling hills from the veranda of Paulett's Bush DeVine Café – the way the weather had shaped up we would be lucky to even see the veranda!



Suddenly, though, as I arrived at the southern end of the Valley, the cloud lifted (I could almost even say disappeared) and the weather was bright and sunny once more. On arrival at Paulett's standing in the sunshine could even be described as warming. Okay, that's the weather sorted – now what could the winery come up with?

After some brief administration we were introduced to the Owner and Winemaker, and our host for the tasting, Neil Paulett, along with his two colleagues Ali Paulett and Linda Wells. Neil began by sharing some of the history of Paulett Wines, as well as that of his winemaking history prior to the winery's creation in 1982. He also gave us some information on the Clare Valley in general and the Polish Hill River area in particular. This all happened in that aforementioned warming sun and, so pleasant was it, I could have stood there and listened to Neil forever. However, though, there was wine to be drunk so, in due course, we moved into the Barrel Hall and took our places at one of the most interesting table settings I've experienced with the Guild – a long row of tables, three glasses to each place, notepaper and pens. Oh, and no chairs!

In our three glasses were the first of the wines we were to taste. Here, again, Neil had taken the interesting approach of serving a vertical tasting of Riesling. Although the Guild has, in the past, been shown various vintages of the same wine I can't recall ever having three vintages presented alongside each other. Having all three together gave us the excellent opportunity to compare and contrast the wines.



I feel the youngest Riesling, a barrel sample of the current vintage, was particularly worthy of note as an interesting sensory experience. As I recall, a number of Members within my earshot made comments along the lines of it looking, and smelling, more like a bottle of home made lemonade than a Riesling. Mind you, once one got over the initial sweetness shock, it proved to be drinking very pleasantly nonetheless. I rather think that this may have been a very unfamiliar experience to most Members.

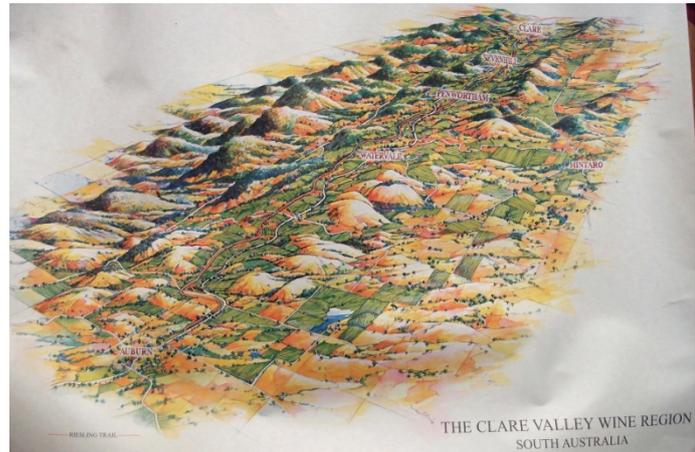


Anyway, as we tasted the Rieslings, Neil regaled us with more stories and, in doing so, clearly showed a keen, self deprecating, sense of humour. Of course, he also told us about his wine – something in which he takes justifiable pride.

At this point, though, it might be worth pointing out that Neil suggested that the Riesling was probably best held onto for 30 years before drinking and went on to

hazard a guess that most of the room would be precluded from doing that – age being the definite implication. Cheeky sod! I bought some current vintage just to spite him and resolved to ring him up in 2047 to give him my thoughts. (Mind you, maybe that’s why he said it – to goad us into buying it in the first place.)

With the Riesling sampled we relocated to what I would have to say is the most interesting map of the Clare Valley that I’ve ever seen. The map in question was somewhat of a cross between a relief map and an oblique aerial photo and clearly showed what Neil had wanted to illustrate in the first place – that the Clare Valley is not actually a valley after all and more a series of rises and falls – of rolling hills. Indeed, it was really quite difficult to identify a “valley” on any significance anywhere on the map.



With that new information in the bank we returned to our tasting positions for another vertical tasting threesome – this time of Shiraz. Again, Neil accompanied this with facts about the wines and interesting and humorous snippets of information. His relating of the history of cork in the Australian wine industry and the “dumping” of lesser quality corks onto us intrigued me. No wonder we became world leaders in the use of alternate closures. One story I wish he hadn’t related, though, was that of having flown a number of prominent industry persons from Adelaide into Clare for a museum tasting. Don’t get me wrong, it was a very interesting story – but the idea of being flown just about to the winery door did give a number of our Members some expectations that, quite frankly, are unlikely to be fulfilled.



I’m not sure if Neil ran out of stories or that Linda insisted that we needed to be elsewhere (specifically, seated at the café). Whichever it was, we decamped from the Barrel Hall and made our way to the veranda where, I can report, the promised stunning views were very much in evidence. Here we settled down to some excellent fare, washed down with a glass or two of Paulett’s wines – all available to buy by the glass or bottle. Over the course of lunch we also had the opportunity to taste some of the

other wines in the Paulett portfolio and, of course, to buy (at a generous discount).

It had been a great day. Admittedly, distance may have put some of our Members off and that seems a great pity to me. The drive was not onerous (even in the clouds) and the destination was certainly worth it. Of course, many of our Members took the opportunity to stay over and make a weekend of it, myself included. Presumably, these Members were to be seen checking out Paulett’s opposition on the following day.



Wines Tasted:

2017 Polish Hill River Riesling (barrel sample)

2016 Polish Hill River Riesling

1997 Polish Hill River Riesling

2017 Polish Hill River Shiraz (barrel sample)

2014 Polish Hill River Shiraz

2002 Polish Hill River Shiraz

By the way, I'd like to acknowledge the efforts of Tom Olthoff in taking the excellent photos that accompany and complement this Report. Tom has been our regular Guild Photographer for a while now and sets to the task with a will, producing some great photos in the process.

Carol Seely

Subscriptions for 2017-18 are now due!!!



At the last Committee meeting subs for 2017-18 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 in 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.

Did you know?

[Sourced from Daily Wine News]

- A £13 bottle of wine from Norfolk has been crowned one of the best in the world. The still Winbirri Vineyards Bacchus white wine won the platinum best in show medal for best value white wine made from a single grape variety at the Decanter World Wine Awards.
- The University of Adelaide has seen an almost three-fold increase in Chinese enrolments in the past five years in its winemaking courses, which are the most comprehensive university courses for viticulture and oenology in Australia.

NEXT FUNCTION – AGM AND LUNCH

Our next function is our Annual General Meeting and Lunch at the Flagstaff Hill Golf Club.

After the Business Session there will be an opportunity to socialise over a glass of sparkling wine before lunch. Our after-lunch speaker we will be "Wine Prospector" John Weeks. As you will see from his profile below, John is an experienced winemaker, author and speaker so I'm sure he will entertain us on the day. Guests are welcome! Function details are on page 11.



About our speaker



The Wine Prospector is a South Australian bloke called John Weeks who was cultivated in the Barossa Valley. After studying Oenology and making wine in Australia for five years, John decided to do a vintage in Southern France which ultimately became a twenty-five-year circuit of vintages, wine tastings and wine label development. This took him to over sixty countries and over 400 wine regions.

John is one of the world's most inexhaustible winemakers having worked extensively in the top 20 wine producing countries with his previous company Wine sans Frontieres. Having been awarded numerous medals and trophies in most countries, John was also involved with one of the first Chinese wine labels to be exported to the United States and awarded a medal.

During his extensive experience over the last 30 years, John has developed a unique tapestry of knowledge and experience as a winemaker, marketer and sales and has been exposed to a wide range of wine styles and winemaking practices. With a firm belief that many countries have not made their best wines yet he is on a mission to bring the best out of each style and make it accessible to the consumer. John has appeared on television, radio and been a wine judge in multiple countries as well as making a six-part documentary on wine in China and has recently released his own book.

THE WINE PROSPECTOR – Adventures of a flying winemaker, is an entertaining, behind-the-scenes wine inspired travelogue scouring five continents. The Wine Prospector looks at the lighter side of the wine industry, and profiles Weeks' peers, travel, and himself. The Wine Prospector is written with humour, but presented with an underlying passion for the people and experiences that make wine one of the few pursuits that cross the many borders from former Russia to northern Queensland.

John will talk to us about how The Wine Prospector was developed as well as stories selected from some of the twenty-one chapters. John has kindly donated a copy of his book as a door prize and copies of the book will be available for purchase on 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 2016-17 year.

Election of the Committee

The Committee consists of a President, a Vice-president, a Secretary, a Treasurer and three Committee members. All committee positions become vacant at the AGM and the Committee for 2017-2018 will be elected in accordance with the Constitution. 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. 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 Roger King receives them before 13 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. Note that the Constitution requires that a member can hold no more than one proxy.

Roger's contact details are: rogerking@internode.on.net or 8 Daveys Road, Flagstaff Hill.

Roger King

2017-18 Committee Nominations – we need you!



All committee positions become vacant at the AGM and after two busy years on the committee, Geoff Lawrie has decided to have a rest. This means we are looking for at least one member to take the plunge and nominate for next year's committee. 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 the President, Roger King, (8 Daveys Rd, Flagstaff Hill, 5159; rogerking@internode.on.net) 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.



THE VINOUS JEWELS OF DALMATIA

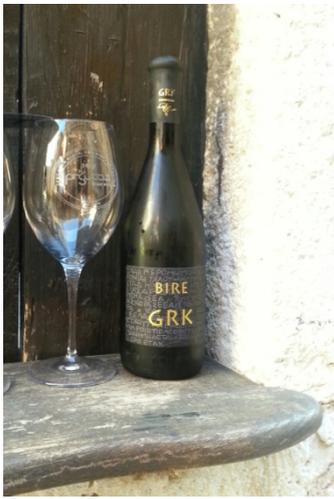
I had heard a little about the wines of Croatia, enough to whet my appetite. Then Jill showed interest in soaking up the Mediterranean sun to celebrate her ??th birthday. That was it! We're off to Croatia and the Dalmatian Coast.

I tried doing a bit of preparation by sifting through the wine atlas and encyclopaedia. Not a lot there. Then I found on-line, a very good 43 page reference published by the Croatian Chamber of Economy titled, "Wines of Croatia" (ref. 1). Enough to outline the regions and the grape varieties. More than enough to help me keep my eyes peeled and my mouth watering.

There are inland wine regions east of Zagreb and on the Istrian Peninsula to the west, but the vinous hyperbole is reserved for the Dalmatian Coast, around Dubrovnik. As our travels would take us from Zagreb down the coast to Dubrovnik, the anticipation grew as our holiday progressed. Words like Plavac Mali and Dingač (pronounced Dinyach) added to the expectation.

It soon became clear that the white varieties Malvasija and Pošip were ubiquitous in the cafés and restaurants. So too was the red variety Plavac Mali. We found ourselves exploring mostly these varieties to try to achieve some understanding of what they had to offer. We tried other varieties too like Grk, Babič and Rajnski Rizling but as they were less common we had less of an opportunity to develop much of an understanding of the varieties.





“The primary aromas of a mature Malvazija are a combination of fruity and flowery flavours such as apple, peach and nectarine with locust flower, supported by more or less prominent but always traceable mineral notes. The mineral note also stretches through the flavour in the form of a mild saltiness and slightly bitter finish” (ref. 1). My impression is that it is similar to Viognier with all of those fruit salad flavours. It had enough minerality to make it a great partner with grilled fish and fish stew which are specialties of the Dalmatian Coast.

The island of Hvar is a party island where lots of tourists arrive on a daily basis on lots of boats. The harbour is picture perfect Mediterranean with azure seas, limestone walls and terra cotta roofs. It was here that Prince Harry reportedly partied his pants off. It was here too that we had two of our best gastro-travel experiences. The first was at the cutest back alley wine bar with a Russian host. We asked him for a bottle of the best Croatian white wine. He emerged from his cave with a bottle of Grk (the Croatians like their vowel free words) by the producer Bire. Was it

the atmosphere, was it the mood or was this really so good? Whatever, we agreed with the Russian. How much better could Croatian white wine get than this mouth-coating, mouth-watering beauty? We learnt later that Bono from the rock band U2 had declared this the best white wine he had ever tasted and is there any doubt that he could afford the best the world has to offer?

So what do the experts have to say about Grk? Jancis Robinson in her seminal work “Wine Grapes” (ref. 2) declares Grk as a “high-quality and highly localised island white from Croatia...it is an old variety from the island of Korčula”. Also, the “wines are full-bodied, generous and well-structured but retain well balanced acidity – unusual in this area – and have an attractive bitterness on the finish.” As an aside, Korčula is the birthplace of Marco Polo.

We followed up the Grk at a nearby recommended restaurant, with the local fish stew called Hvaraska Gregarda. The pot is shaken and not stirred, so the fish pieces retain their integrity. We dug into the pot and fished out chunks of delicious fish cooked with potatoes, onions, white wine and fish stock. A bottle of Malvasija was a perfect match for this perfect dish.



We tasted Pošip a few times because it was readily available. At its best it was pleasant with herbal rather than fruity characters. At its worst it was so herbal that it was overpowering. The contents of one bottle went down the sink. Jancis Robinson says Pošip wines are, “full bodied, rich and yet fresh with gentle but ripe fruit aromas, depending on location.” (ref. 2) The Croatian Chamber of economy says Pošip has, “Fresh sauvignon tones of cut grass and gooseberry blend with an admixture of citrus and continental fruit, as well as mineral notes.” (ref. 1)



We drank our first bottle of Plavac Mali, declared the “king of Croatian wines” by the Croatian Chamber of Commerce, on the day we arrived in Zagreb. We paid 30 Kuna or \$7 for it and we were both pleasantly surprised. This one was clean, fresh, medium bodied and well balanced with flavours which we came to appreciate as typical of Plavac Mali. The

bottle had a picture of what appeared to be St Martin on the label, at least he had a bottle in his hand, who is the Patron Saint of Vintners and Alcoholics. I felt safe. I have since learnt that he is actually Saint Blaise, Protector of Dubrovnik and Patron Saint of Throat Illnesses. So that bottle is Dimetapp, not wine.

To me, Plavac Mali tastes like those wines which have a clear fruity core. Perhaps similar to Touriga but different flavours. Liquorice allsorts even. Again, Jancis Robinson says, “Ancient and leading Croatian variety making powerful reds, genetically close to but not identical to Tribidrag (Zinfandel)...a deeply coloured, powerful alcoholic wines that are notably – sometimes aggressively – tannic with flavours of dark cherry, plum and blackberry, well suited to bottle ageing despite the generally low acidity.” The Chamber of Commerce says, “The smell of Plavac Mali is easily recognisable, typically a combination of sweetish notes of dry or even baked fruit, with mild aromas of cherries, blueberries and prunes, and easily memorable mochas notes

(the smell of game). Aromas get much richer if wine is left to mature in barrique barrels, and in that case these aromas are supplemented with dark chocolate, coffee, vanilla, pepper and many others, which is all the more beneficial for the flavour than the fragrance...”



On our way into Dubrovnik, we were unexpectedly treated to a visit to a small village winery, whose cellar has survived for 500 years, and it looked like it. Dark, dusty and cob webby we savoured the cellar’s aromas while soaking up the ambience created by an old Turkish style hearth, a wine press still with its wooden screw and the little window through which sunbeams streamed onto the stone floor. The tastes and aromas of the proffered Rajnski Rizling and Plavac Mali were no match for the visuals on this occasion. However, our most educational Plavac Mali experience was in the old city of Dubrovnik, towards the end of our tour. We had



heard of this region called Dingač on the Pelješac Peninsula near Dubrovnik which is renowned for its Plavac wines. We were determined to get the Dingač experience and determined to find the wine bar called D’Vino in the old city of Dubrovnik. After wandering up and down the alleys and asking directions from people who told us to speak more slowly, we finally found it. Thanks be to St Martin and St Blaise, what they offered was a flight of three Plavac wines. One from the plains, one from the hillsides facing inland around Postup and one from Dingač which is on the steep hillsides facing the sea. The first was, well, I can’t remember much about it. It has been overshadowed in my memory by what followed. The second, from Postup, was medium bodied and complex on the nose and palate but also characteristically Plavac. There was a lot going on in my olfactory and gustatory glands. Mystical nuances of celestial dark sweet fruit compote. This might suggest that it was broad or cloying but it had vitality and was balanced with a clean finish. It was my pick but not by much. The third, the Dingač, was as full bodied as a silverback. Very rich, deep and long on the palate but with some of those beautiful Plavac aromas supplanted, possibly because of extra time in wood as explained by Jancis above. The words Postup and Dingač are now branded onto my brain.



We visited two other wineries on the tour, both on the island of Hvar. One called Tomič (no relation to our Tomich in the Adelaide Hills) which has a beautiful new tasting cellar made from limestone but otherwise similar to what we have come to expect in Australia from a medium sized winery and Vina Carić, which was small, family run and valiantly trying to export. Unfortunately, very little of Croatia’s wine is exported. It appeared that while vineyards were in practically every farmyard, Croatians must consume most of their wine themselves. I have not seen any Croatian wines in Australia. So if you see any, especially a Postup or a Dingač, please let me know so we can revisit the unique and memorable tastes of Dalmatia.

References:

1. “Wines of Croatia”, Croatian Chamber of Economy, Zagreb, May 2011.
2. “Wine Grapes”, Jancis Robinson et al, Harper Collins, 2012.

Geoff Lawrie



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

WINE SERVICE GUILD DAY AT KAISER STUHL November 2nd, 1969



President Henry Garrett presents Life Member John Nelson with tribute on behalf of the Wine Service Guild 2-11-69



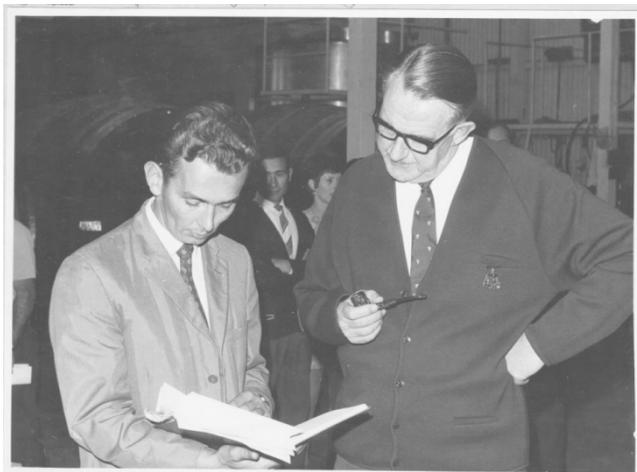
Enjoying the smorgasbord at Kaiser Stuhl 2-11-69



Band of stalwart workers



Kaiser Stuhl team – Penny James, David MacRow, Adam O'Halloran



Bureau Manager Don Rogers with John Nelson



Ted Tims (SA Manager - Kaiser Stuhl) explaining winemaking points to members

ANNUAL GENERAL MEETING, LUNCH AND AFTER-LUNCH SPEAKER

at

Flagstaff Hill Golf Club

Memford Way, Flagstaff Hill

10:50 am for 11:00 am prompt start

Sunday 20 August 2017

The AGM will be followed by

Sparkling wine and socialising

as well as

after-lunch speaker, John Weeks, winemaker and author of *The Wine Prospector*

LUNCH

Entrée

Chicken Tenderloin pieces marinated in lime, ginger & garlic, served on skewers with a mango & coriander sauce

OR

Master stock braised pork belly, with pickled green paw paw, cucumber & black pepper tamarind caramel

Main

Atlantic salmon with a dukkah crust

OR

Lamb rump, Chargrilled and finished in the oven. Served sliced on sweet potato mash with a red currant glaze

Served with potatoes & seasonal vegetables

To finish

Tea, coffee & after dinner chocolates

\$44 Members \$50 Non-members

Corkage \$12.50

RSVP to Brian Longford by 4pm Friday 11 August 2017

[Please notify Brian of vegetarian or other special dietary requirements]

SOUTH AUSTRALIAN WINE-RELATED EVENTS 2017

If you are looking for something to do related to wine, the list below may help you. If you know of any others please advise Roger King.

Every Friday & Saturday	360 Degree Barrel Tasting @ Rolf Binder, Barossa Valley
12 & 13 August 2017	Langhorne Creek Cellar Treasures Weekend
18 August 2017	Coonawarra Roadshow, The Sanctuary, Adelaide Zoo, 5-8pm
1 October 2017	38 th Australian National Wine & Beer Show 2017, Waite Campus
1-31 October 2017	Coonawarra Cabernet Celebrations
15 & 16 October 2017	Yarra Valley Shedfest
21 October 2017	Riverland Wine & Food Festival

WINE GUILD FUNCTIONS FOR 2017

Date	Function
20 August 2017	AGM – Flagstaff Hill Golf Club, Memford Way, Flagstaff Hill
15 October 2017	Winery visit – Bent Creek Vineyards, McLaren Flat
10 December 2017	Christmas lunch – venue TBA

WINE GUILD OF SA COMMITTEE CONTACTS 2016-17

	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 - NOTE CHANGED BSB NUMBER FOR BEYOND BANK

[Only required if you don't intend to respond by email or phone]

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

No. of Members attending @ \$44 pp Amount \$ _____

No. of Non-Members attending @ \$50 pp Amount \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 11 August**. 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: 325-185, 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.