



PRESIDENT'S REPORT

As is customary in our annual calendar, our April function once again had an “educational” focus with guidance from an industry expert. This time the subject matter was “Wine Judging” and our expert was Sue Bastian (Associate Professor, School of Agriculture, Food and Wine in the University of Adelaide). I think this is the third time Sue has worked with us and she commented on the day that it was always a pleasure because of our sincere interest.

Please see Carol Seely's report for a detailed write-up on the day, to which I can add the following:

- In 2017 there were nearly 100 wine shows across Australia and New Zealand, the combined totals for 60 shows from that year included 41,000 tastings of nearly 14,000 different wines.
- Of the wines included in the 60 shows mentioned above, the “Wolf Blass White Label Piccadilly Chardonnay 2015” was the 6th best Chardonnay aggregated across those 60 wine shows in Australia in 2017, and we ranked it second best Chardonnay in our tasting. (Beaten by the Xanadu 2015 from Margaret River.)
- The price of the 12 wines we tasted, not including the donated Shiraz, ranged from 18c to \$2.12 per 30ml serve.



Ian Maxfield has provided winemaker's notes for his wine, the “Coro Hands” 2015 McLaren Vale Shiraz (see page 6), which was kindly donated for us to use on the day and was rewarded by scoring higher than any other! Well done to Ian and his team, a great effort considering the other wines being sampled.



Canberra Update

The previous issue of The Grapevine contained a lot of information and all I can add at this stage is that the itinerary is pretty well set, with six of our seven guided tastings confirmed by the wineries and several meals have been booked with their respective venues.

At our last Committee Meeting we decided upon the following schedule:

June 17 – An invitation will be sent to members via email

June 28 – RSVP for all members intending to go to Canberra

August 30 – Full payment required

October 24 – Tour commences!

The email on June 17 will include a confirmed Itinerary and costs. The largest cost components are accommodation and transport, so in anticipation of your attendance, can I ask those of you who will be travelling alone and would be willing to share a room, or arriving by air and wanting to coordinate transfer to Murrumbateman, to please contact me in advance of the RSVP date.

Next Function

Our next function will be at Coates Wines in Kuitpo, with matched food and wine. It should be a great afternoon and I look forward to seeing you there.

Jeremy Begg



LAST FUNCTION REPORT - "Be a Wine Judge for a Day"

The April Wine Guild function was "Be a Wine Judge for a Day" organised primarily by Jeremy and Wendy Begg, ably assisted by Geoff and Jill Lawrie and very much disably assisted by yours truly (I think I'd been co-opted on the basis of being the expert on "cheap" wine). Anyway, in this novel concept, attendees were presented with six wines and were asked to "score" them on their quality.



The venue for our activity was the Lord Melbourne Hotel in Melbourne Street, North Adelaide. We've had a number of our "educational" functions of recent years at the North Adelaide Primary School; however, with this venue no longer available to us we had need of an alternative. The Lord Melbourne came up as a viable option and we decided to give it a go. My own view was that it worked well as a venue – we had a private space, a two-course meal with options and extremely handy access to some quite reasonable wines (if, that is, we hadn't

already drunk enough during the "judging"). All in all, then, a useful venue.

Our day started early ... too early (especially for a Sunday). Jeremy had asked a couple of us if we could arrive early in order to help set up and, importantly, pour the first group of wines. Accordingly, at a ridiculous hour, I found myself at the venue sceptically wondering if we needed all this time to pour a couple of wines. Well, dear reader, we did! It turned out to be a rather complex and time-consuming task to get six glasses of six different wines at each place setting. Still, we managed it (just) and roughly on time our members and guests sat down to begin the day's proceedings. A special thankyou, to Philip and Lyn Harris for their help with the wine pouring.



Leading the judging was our by now "old friend" Sue Bastian, Associate Professor in the School of Agriculture, Food and Wine at The University of Adelaide. Sue began the formal part of the day by describing the history of Wine Show Judging and the broad concepts behind making judgements. In doing so, she imparted some rather interesting facts and anecdotes. Myself, I was particularly interested to learn that there could be more gold medals at a Wine Show than just the one. Having grown up with the Olympic-style concept of Gold, Silver and Bronze I had always assumed that the best wine at a wine show was awarded Gold, the next best Silver and so on. How wrong that is! It turns out that if a wine is judged to receive a score in a specified rating then it gets a medal (gold, silver or bronze, as appropriate). That could be anywhere from no wines to many hundreds of wines – it is not limited to just one medal of each colour. The next time I see a medal over a wine's label I shall see it in a different light.



There are a number of different approaches to scoring wines but we followed the Holistic Approach. Using this method, we were invited to look at, smell and taste each of the six Chardonnays we had and allocate a score out of twenty based on "gut feeling". Of course, we were given some notes to help guide us in this. Once we'd scored each wine as individuals, each table compiled their results to produce an average. These were, in turn, averaged across all tables and so compiled into a final score. Phew! That was hard work. Once we'd finalised our score the wines were "revealed" (had I mentioned that they were served blind?) in the reverse order of their score, i.e. worst to best. There it was ... wines judged. Piece of cake!

With the six Chardonnays judged and marked we followed up with another six – Shiraz this time. Again we followed the same basic process of marking the wines individually, compiling a table score and then converting that to a final overall judgement. This was also followed by the reveal of the wines in reverse judged order. Easy peasy! More wines judged and more medals handed out. I should at this point briefly mention the Shiraz that we judged to be the winner because, as it turns out, it was a bit of a "ring in". The wine in question was made by Ian Maxfield (one of our members) with the assistance of, amongst others, Roger King and Pete Rawlins (two more of our members). Congratulations, Ian et al: I'll bet you're now sorry that you gave it to us for nothing. (See page 6 for further information from Ian Maxfield on "Creating Coro Hands 2015 Shiraz".)



For me, the process had proved to be a most interesting experience. It also seemed to have provoked much thought and lunchtime discussion. Even then, we only judged twelve wines where Sue had mentioned that shows often required the judgement of several hundred – all in one day! It's just as well that we briefly discussed the concept of palate fatigue.



With the wines safely judged we sat back and relaxed over lunch, which I personally thought was excellent. After lunch, we were given a brief presentation on current planning for our tour of Canberra later in the year. Oh, and of course, we had the formal vote of thanks (complete with bottle of Guild Tawny) to our presenter, Sue.

What another great day for the Guild. Keep an eye out for a wine proudly sporting a Medal from the SA Wine Guild Show 2019. By the way, as a final anecdote, I might just mention that Sue's final opinion was that we might have, collectively, been a bit harsh in general in all our judgements. Food for thought...

I normally follow up my reports with a listing of "Wines Tasted". On this occasion, though, I will make a subtle alteration.

Wines Tested:

Wines are listed in the order of the Guild's judgement of them on the day - from least favoured to most. The Place Mat No. shown against each wine is the place number it had on the test card. Scores shown are the average final score allocated to the wine (out of 20) and medals are those that would be associated with that score. Medals in the last column are 2017 Australian Wine Show achievements for the vintage shown.

Wine Guild Order	Place Mat No.	Name	Price paid	Wine Guild score	2017 Australian Wine Show medals
6	1	Yalumba Winesmiths Chardonnay 2018	\$11 for 2l cask	14.5	
5	3	Devil's Lair Margaret River Chardonnay 2017	\$25	14.8	Gold 2016
4	5	Mike Press Adelaide Hills Chardonnay 2017	\$14	14.8	
3	4	Penfolds Bin 311 Chardonnay 2017	\$37	14.8	Gold 2015, Bronze 2016
2	2	Wolf Blass White Label Piccadilly Chardonnay 2015	\$25	15.8 Bronze	Gold 2015
1	6	Xanadu Margaret River Chardonnay 2015	\$21	16.6 Bronze	Gold 2015

Wine Guild Order	Place Mat No.	Name	Price paid	Wine Guild score	2017 Australian Wine Show medals
6	6	Yalumba Winesmiths Shiraz 2018	\$11 for 2l cask	14.7	
5	2	Rosemount Little Berry McLaren Vale Shiraz 2016	\$13	14.8	Silver 2016
4	1	Blue Pyrenees Section One Shiraz 2016	\$34	15.4	Gold 2014, Silver 2015
3	3	Glaetzer Bishop Barossa Valley Shiraz 2016	\$33	15.8 Bronze	
2	4	Kaesler "The Bogan" Barossa Valley Shiraz 2016	\$53	15.9 Bronze	Silver 2014, Bronze 2015
1	5	Coro Hands McLaren Vale Shiraz 2015	Priceless!	16.6 Bronze	

Carol Seely



NEXT FUNCTION – COATES WINES –LUNCH WITH MATCHING WINES

Our next function is a visit to Coates Wines at Kuitpo (just next door to McLaren Flat). Coates is one of a number of wineries, known as the Kuitpo Collective, which includes K1, Fox Gordon, Lazy Ballerina and Top Note.



We will be hosted by Owner-winemaker, Duane Coates and partner, Chef and Marketing Manager, Rebecca Stubbs. They will lead us through a very interesting three-course meal, with each course accompanied by matching wines, including some from the museum. We will finish with a 2006 Vintage Fortified! There will be vegetarian options - vegetarian brodo instead of the seafood (also available for people that do not like seafood) and a local almond studded pumpkin with pine mushrooms on the same polenta. What more could we want? Guests are welcome. Please note the later-than-usual start time of 12 noon. Full details are on the Function Information page.



Duane has Bachelor of Science and Master of Oenology degrees from Adelaide University. He expanded his winemaking training with vintages in Burgundy, with Chateau Demessey, the Rhone Valley, with Domaine Francois Villard and the Douro Valley in Portugal, with the Fladgate Partnership (Taylor's). Exposure to European wines and winemaking has given him a broad perspective on techniques and wine styles.



Coates Wines was started in 2003, with 200 dozen produced. The business has been growing since and production now stands at about 2500 dozen across a number of styles. In 2013 a new winery was completed at Kuitpo, modelled along the lines of a small Rhone or Burgundy producer. Coates Wines has consistently rated 5 stars with Halliday for a number of years. Fruit is sourced predominantly from Adelaide Hills, Langhorne Creek and McLaren Vale.

The winemaking style of Coates is influenced heavily by Duane's time spent in Europe, as well as learning from good wines made in other locations around the world. Natural yeast fermentation, long maceration times, minimal handling, no tannin or enzyme additives, bottling un-fined and unfiltered are traditional Old World practices used by Coates.



Of course, the day is also about the food and this is where Rebecca expresses herself. She has spent nearly twenty years in hospitality, fifteen of them also in fine wine. She has worked in many high end-restaurants throughout South Australia, including Chianti, Chloe's, Chapel Hill Retreat and 2KW, as well as guest Chef on the Rockford P.S. Marion, launching SA produce in Shanghai with Ann Oliver for Sauchin and in Singapore at the Tower Club.



Rebecca has also travelled to Japan to work at Luke Mangan's Salt restaurant after placing runner up in the Electrolux Appetite for Excellence competition. Not a bad résumé! And if that's not enough Rebecca has represented Australia in archery as well!

More information can be found at www.coates-wines.com

Roger King

LUNCH WITH MATCHING WINES

Coates Wines

185 Tynan Rd, Kuitpo

[It is recommended you enter Tynan Road from Brookman Road.
Coates is a little way on the left, after K1 Winery. Look for the sign]

12:00 for 12:20pm, Sunday 16 June 2019

Hosted by Duane Coates and Rebecca Stubbs

First course

Boullabaisse brodo with crisp herby wafer

Semillon Sauvignon Blanc 2017

La Petite Blanc 2017

Second Course

*Ciabatta with lashings of salty butter
Foraged nettle and ricotta cannelloni simmered in a rich tomato sugo
with Reggiano Parmigiano and Romely Estate olive oil*

The Mourvèdre 2015

Touriga Nacional 2010 (Museum stock)

Third Course

*Slow cooked Angus beef shin with wild Kuitpo pine mushrooms
and soft creamy polenta*

The GSM 2016

Cabernet Merlot Malbec 2010 (Museum stock)

To finish

The VP 2006

\$45 Members \$55 Guests

RSVP to Brian Longford by 4pm, Friday 7 June 2019

Please advise Brian of any special dietary requirements

[See "Next Function" page for vegetarian options]

ACCEPTANCE SLIP

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

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

No. of Members attending @ \$45 pp Amount \$ _____

No. of Non-Members attending @ \$55 pp Amount \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 7 June**.

Make cheques and Money Orders payable to "Wine Guild of SA". Details for EFT payments are as follows: Financial Institution: **Beyond Bank, BSB: 325-185, Account No: 03317761, Account Name: Wine Guild of SA Inc.**

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.

Upcoming Functions

16 June 2019 - Winery visit - Coates Wines, Kuitpo

Wine with Matched Food Lunch – at Coates Wines, Kuitpo. Enjoy a 3-course meal, with matched wines hosted by Winemaker, Duane Coates. Finish with a Barrel Select Fortified!

11 August 2019 - AGM - The Vines Golf Club, Happy Valley

Guest speaker Dr Creina Stockley who will talk about the health effects of wine

CREATING CORO HANDS 2015 SHIRAZ



"Coro Hands" was a group of four people – Roger King, Pete Rawlins, David Tulloch (from the Blackwood Winemakers and Brewers Club) and Ian Maxfield. All processes of the winemaking were conducted at Ian's home.

520Kg Shiraz grapes that were picked from a southern McLaren Vale vineyard were collected on 21st February 2015. Grapes were crushed/destemmed resulting in 450 litres of must. Baumé was 14.6, pH 3.67, Specific Gravity 1.115 and must temperature 23.6 degrees. 112 grams of Clos Yeast¹ were added together with 180 grams of Nutrient to start the initial fermentation. To control the temperature sanitised containers of ice were added to the must and temperature monitored.

The juice was kept on skins for 11 days then basket pressed and transferred to a one-year old 225 litre French Oak barrique and 400 mls of malo culture VP41² was added. Following the initial fermentation the pH had increased to 4.05. On 2nd April 2015 750 grams of Tartaric Acid was added reducing the pH to 3.65. The Malo-lactic Fermentation had completed by 11th April 2015 and 11.7 grams of Potassium Metabisulphite preservative was added. On 1st June 2015 the wine was racked from the lees. Racking is the process of transferring the wine from one container to another so that the clear juice is drawn off and the deposits and sediments are left behind. On 17th November 2015 the wine was racked again. From April until bottling the wine was checked and tested about once a month to ensure that the level of free sulphur was adequate and that there were no adverse aromas or tastes. On 15th February 2016 the wine was bottled, resulting in just over 25 dozen bottles of wine.

¹ Clos yeast is a commercial yeast selected because it possesses a number of beneficial properties.

² VP41 is a commercial culture of malolactic bacteria routinely used in winemaking to convert tart-tasting malic acid that is present in must to softer tasting lactic acid.

Ian Maxfield



IN THE BEGINNING!

In this feature of "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

It's "1974" and the Wine industry had serious concerns that their vines needed to be "Certified" and "multiplication" schemes put in place.

Vine Certification By State Committee

By J. R. McCarthy, S.A. Viticultural Research Officer

Until recently there has been insufficient attention given to vine certification and multiplication.

Countries like Germany, U.S.A. and France have well organized and high regulated vine improvement, certification and multiplication schemes.

In S.A. growers have been frustrated in knowing that improved planting material is available, but being unable to obtain it in sufficient quantities. There has also been the concern that one cannot be certain that vines bought are true to label.

South Australia is now instituting a scheme for vine improvement which will be controlled by the State Vine Improvement Committee. This body will consist of representatives from the four regional vine improvement sub-committees (Riverland, Barossa Valley, Coonawarra, Langhorne Creek); Phylloxera Board and Department of Agriculture.

The functions of this State body will be:

- To co-ordinate the activities of the various regional sub-committees and thus ensure uniformity of operation.
- To determine the cost of cuttings from certified source areas.
- To administer the State Vine Improvement and Multiplication and Distribution Scheme.

The Phylloxera Board will have the responsibility for approving the introduction of new varieties, rootstocks and clones into the State, and will also sponsor the Vine Improvement Trust Fund which will fund the operation of the regional sub-committees and receive money from the sale of certified cuttings.

The Riverland Regional Vine Improvement group consists of growers, winemakers, nurserymen and Department of Agriculture officers.

The role of the Riverland group is as follows:

- (1) To select high yielding, virus free clones of needed grape varieties.

- (2) To select and approve sites for registered source areas.
- (3) Organise the collection, distribution and sale of cuttings from the registered source areas in collaboration with the Phylloxera Board.
- (4) Promote the use of improved planting material.
- (5) Assist in the evaluation of new varieties and clones.
- (6) Develop close liaison with nurserymen and encourage nursery registration.

BEST CLONES

Source areas will supply the vine industry with cuttings of the best available clone or clones of each variety.

The area needed for a source area will depend on the demand for the variety or clone in this will be determined by the regional vine improvement sub-committee.

The source areas will be on grower's properties and the choice of sites will be in the hands of the regional vine improvement sub-committee.

The vines to be planted in the source areas will be propagated by the Department of Agriculture and the planting supervised.

The growers who are selected to have these source areas must agree to the following:

- A proportion of cuttings from the vines are to be made available to the Riverland sub-committee for distribution and sale.
- They will be paid for at a rate determined by the State Vine Improvement Committee.
- The source area will be subject to periodic visual inspections for off-types.
- They will be responsible for the management of the vine plantings and will be entitled to the crop obtained from it.

Australian WINE, BREWING and SPIRIT REVIEW, March 27, 1974

SOUTH AUSTRALIAN WINE-RELATED EVENTS FOR 2019

If you are looking for something to do related to wine, the list below may help you. If you know of any other events please advise Alison Ager.

Date	Activity
8-10 June 2019	McLaren Vale Sea & Vines Festival
1-31 July 2019	Coonawarra Cellar Dwellers
26-28 July 2019	Adelaide Hills - Winter Reds
10-11 August 2019	Langhorne Creek Cellar Treasures
23 August 2019	Coonawarra in the City, National Wine Centre, Hackney Road, Adelaide
25 October 2019	Langhorne Creek on Leigh Street, Leigh Street, Adelaide

WINE GUILD FUNCTIONS FOR 2019

Date	Activity
16 June 2019	Winery Visit - Coates Wines, Kuitpo
11 August 2019	AGM - The Vines Golf Club, Happy Valley
24-29 October 2019	Wineries Regional Tour - Canberra Region
8 December 2019	Christmas Function

WINE GUILD OF SA COMMITTEE CONTACTS 2018-2019

Name	Position	Home phone	Mobile	Email address
Jeremy Begg	President	8221 5188	0414 422 947	jeremy@vsm.com.au
Roger King	Vice-President		0424 027 982	RogerKing@internode.on.net
Carol Seely	Secretary	8289 2409	0415 234 312	cseely@internode.on.net
Brian Longford	Treasurer	8264 5794	0406 305 749	bandplongford@bigpond.com
Philip Harris	Membership, guest liaison and archives	8387 2823	0407 132 789	Sunnyjim01@bigpond.com
Alison Ager	Newsletter Editor, Webmaster		0411 098 401	elal@iimetro.com.au
Gillian Trainor	Committee member		0429 212 011	gilliant49@bigpond.com