

President's Welcome to 2020

The New Year has rolled over and it's January 2020. Some would say this is the start of a new decade, and others say we're still a year away from that occasion, but either way a new year always starts with the promise of new things.

For many winemakers in the Adelaide Hills the "new things" will be in the form of new vines and new buildings, following the very destructive bushfires which started a week before Christmas and were not brought fully under control until the end of the year. I have prepared a detailed summary which is included in this edition of The Grapevine.

Function Report – Christmas at The Public Schools Club

The Wine Guild calendar for 2019 concluded with our Christmas Lunch, once again at The Public Schools Club on East Terrace.

A strong turnout of 56 members and 4 guests enjoyed a lively afternoon beginning with the traditional sparkling wine on arrival, this time being a choice of three: Seppelt Salinger Cuvée 2013, Seppelt Original Sparkling Shiraz (NV), or a Zonin Prosecco (from Italy). Unfortunately for me I arrived too late to try the Prosecco but a glass of the Sparkling Shiraz always goes down well and I was not disappointed.



This being the Christmas Lunch there were very few formalities to be dealt with. Aside from outlining the proceedings for the afternoon, welcoming guests and listing the apologies (thank you, Brian) I had the important and enjoyable task of presenting a Wine Guild Badge to new member, Geoff Fussell. Geoff was a guest of Katherine MacDonald at Coates Wines in June and applied for membership shortly thereafter. I am sure he will enjoy his time with us for many years.

While all this was going on the Club's staff took our food orders, so that before long the first course arrived, being a choice of either an antipasto plate or salt-and-pepper squid. Our table chose to match these with Peter Seppelt Riesling 2008 and Peter Seppelt Chardonnay 2012 (both purchased during a Wine Guild visit to his winery in 2013), or for those who believe too much sparkling is never enough, Maison Mumm Petit Cordon (a very good Pinot Noir/Chardonnay "méthode traditionnelle" from New Zealand, and worth trying if you can find it).



Once the first course had been consumed and cleared away, the serious business began: the Heads and Tails game, run by Roger. For the first time in several years, yours truly was knocked out early, owing to my not attending the Yarra Valley Regional Tour a few years ago. (Doubly surprising, as I was toward the back of the room and should have noticed how many people were going "heads" or "tails"!).

Congratulations go to eventual winner, Julie Denman.

A little more socialising before the second course was served, this time consisting of roast turkey or grilled sirloin, with vegetables. Once again some fine wines were offered up by the members on my table (plus some sharing from other tables) so that we had a choice of three Shiraz (John Glaetzer 2007, Greg Cooley Reserve 2009 or Ralph Fowler 2010), a Cabernet Sauvignon (Pyrenees Ridge 2010), and a Rieslingfreak No.3 (2018).



Simultaneously with eating our main course we were working as a table on completing the second of the two games for the day: a test of our recollection of wineries visited by the Wine Guild in recent years. This turned out to be more fun than expected and we ended up with two winning tables, those of the President and the Vice-President. (I deny any and all prior knowledge of the questions!)



With the winners declared it was time to draw the door prizes, which consisted of four bottles of wines that were otherwise “surplus to requirements” (purchased for previous Guild functions). The winners were Sue Stephenson, Roger Halliday, Denny Hutton and Jeremy Begg.

All in all, it was a fine afternoon and our thanks to The Public Schools Club who provided excellent service.

Christmas Food Collection



At the Christmas lunch there was a Food Collection for Secondbite - all donated items, totalling 80kg, were very gratefully received by Secondbite and given to Salvation Army - Playford who used it all to contribute to 300 Christmas hampers which were then given out to people in need.

Secondbite send their thanks to Wine Guild members for their generous contributions which made a difference to many people over the festive season.

Next Function – The Islander Estate Vineyards

The Islander Estate Vineyards is a winery on Kangaroo Island but instead of going there, the winery is coming to us. I look forward to seeing you at the Cumberland Park Community Centre on 9th February; full details are in the “Next Function” article elsewhere in this issue of The Grapevine.

Jeremy Begg

A Note on Etiquette at Wine Guild Functions

One of the benefits of being a member of the Wine Guild is gaining access to wineries and cellar doors for the express purpose of meeting the winemaker and getting some in-depth information about the wines being served.

Unfortunately, sometimes members appear to forget that benefit, and start private conversations while the winemaker is speaking to us. Whilst the content of those conversations might not be discernible across the room, the fact that they are occurring is definitely noticed and greatly distracts other members’ attention from the speaker.

Even general discussion about the wine, unless it’s been invited by the speaker or organiser, can be disruptive. Of course, questions about the wine are usually welcomed and we would not want to discourage you from asking them of the winemaker at appropriate moments.

Your Wine Guild Committee

Adelaide Hills Bushfires, December 2019

The year of 2019 was marked by extensive bushfires in the eastern states, especially in NSW where the fire season began in August. With continuing hot and dry weather, the fires continue unabated at this writing, spreading even to the Victorian high country.

South Australia largely escaped the hot weather that afflicted the rest of the country – right up until the week before Christmas, when the temperature soared to 40C. On Friday 20th December, fire broke out near Cudlee Creek and quickly spread south and east through the Lobethal area toward Woodside. The fires affected many wineries and grapegrowers, with approximately 1100 hectares destroyed (about 1/3 of the Adelaide Hills wine region total production).

Both Tilbrook Estate and Vinteloper have lost everything - vines, wineries, cellar door and stock. (The fire at Tillbrook was hot enough to melt the wine bottles – see the photographs on their facebook page). Adam Loveys Wines near Woodside has lost the vineyard and all equipment, but still has wine for sale.

Several other wineries including Barrister's Block, Beal & Co, Emmeline Wines, Golding Wines, New Era Vineyards and Simon Tolley Wines have lost more than half their vines but their buildings and cellar doors are largely intact. Check the wineries' web sites or facebook pages to see if their cellar doors are open for business.

The following wineries have lost up to half of their vines but are otherwise operating as usual: Anderson Hill, Artwine, Bird in Hand, Geoff Weaver, Henschke, Howard Vineyard, Nova Vita Wines, Petaluma, Riposte Wines, Tomich Wines and Turon Wines.

The best way to help these businesses is to buy their product direct from the source. Failing that, there are a number of GoFundMe pages set up to offer assistance, including one created by The Adelaide Hills Wine Region who is collecting donations to be distributed amongst member wineries and grape growers who don't have their own pages. For more information, go to <https://www.adelaidehillswine.com.au/fireappeal>. The Adelaide Hills Crush Festival, 24th – 26th January, is going ahead as planned, with many of the wineries listed above taking part and expecting to welcome you.

Jeremy Begg

The Kangaroo Island Bushfires and their impact on The Islander Estate Vineyards

As we know, Kangaroo Island has been devastated by bushfires since late last year, with terrible consequences. The Islander Estate Vineyards situated at Cygnet River has been seriously affected. The article elsewhere in this newsletter about their visit to present their wines at our next function was written before the fires had started.

Most recently I spoke to Yale Norris from The Islander Estate Vineyards on 13 January. His ability to turn a terrible negative into a positive was truly amazing. When we spoke the fires were only about 800 metres from him. Despite the terrible events, Yale said he was determined to proceed with the presentation of his wines to our members. Below is some of what he told me about the impact on The Islander Estate Vineyards.

Yale and his family and all staff are all OK. However sadly, 60,000 vines (all of their "much treasured" 11 Hectares Bark Hut Road Estate) and associated irrigation infrastructure were very badly damaged. An expert on vine recovery is being brought in and Yale is hopeful that a lot can be salvaged.

Their winery building was not destroyed but some infrastructure, such as power cables, drainpipes etc will need replacing. Their Cellar Door is located at a different site and was unaffected. They had moved all the wine in cartons to the relative safety of Kingscote before the fires struck, so they have significant stock. Unfortunately most, if not all, wine in barrel was lost. As at 14 January the Cellar Door was open.

I understand other wineries/cellar doors on the Island, including Dudley, False Cape, Springs Road, Amadio and Bay of Shoals - are all OK at this stage. Yale has offered when he visits to talk to us about the fires and their effect on Islander Estate, with some slides. I am sure members will be very keen to hear Yale's story, as sad as it is.

Yale asked that we support Kangaroo Island in any way we can. I am sure, if we follow Yale's positivity, we will do that and one of the first things we can do is to attend the next function and to purchase his wines on the day. Another is to visit the Kangaroo Island Stall 17 in the Central Market. They have a large range of KI products for purchase.

Roger King

NEXT FUNCTION-TASTING OF THE ISLANDER ESTATE VINEYARDS WINES & LUNCH



Joan and I first tasted The Islander Estate Vineyards wines when we visited Kangaroo Island in 2018 and we were very impressed. When we returned home we wanted to purchase more wines so we contacted Yale Norris and during our chat he very generously offered to bring their wines to the mainland for a tasting for our members. Hence our next function came about! At \$35 for members, it is outstanding value!

The story of The Islander Estate Vineyards is indeed interesting. It brings together two vastly different worlds - the history, heritage and finesse of Bordeaux, and the remote, rugged, unassuming and unsophisticated Kangaroo Island.



Jacques Lurton (*left*) and Yale Norris (*below right*) are partners in the business. Jacques is a fifth generation winemaker. He learned his craft in Bordeaux at his family's Château La Louvière, before branching out making wine throughout the regions of France, Italy, Spain, Portugal, Moldova, California as well as in Uruguay, Argentina and Chile and Australia. Today the Lurton flag flies over more than 30 vineyards worldwide. The Lurton family's passion for viticulture and production of fine Bordeaux wine dates back to the 17th century. Today, they are one of Bordeaux's largest wine families.

Jacques visited Kangaroo Island with his wife in 1997 and fell in love with the pristine natural environment and pioneering culture. Seeing similarities with regions of Languedoc-Rousillon, Southern France, he recognised Kangaroo Island had enormous untapped viticultural potential.

He established a 11-hectare vineyard with varieties he enjoyed working with around the world - Cabernet Franc, Cabernet Sauvignon, Malbec, Sangiovese, Shiraz, Grenache, Viognier, Sauvignon Blanc and Semillon. Close spacing (5,000 vines per hectare) with vertical canopy was chosen for all the varieties except Grenache and Shiraz, which were planted as bush vines. This close spacing limits the yield per vine to achieve greater concentration of flavour and phenolic compounds. The aim for production is one kilogram of grapes per vine, per vintage. All grapes are hand-picked and sorted, with wild fermentation being used across the entire range of red wines, and ageing exclusively in French oak.

Jacques now divides his time mainly between vintages in France and Kangaroo Island.



Hailing from the US, Yale Norris came to the wine industry relatively recently. In 2011 Yale and his wife Maren sold the travel business they owned and moved to Kangaroo Island to raise their family. Yale and Jacques quickly connected and realised that their complementary areas of expertise and acumen were exactly what The Islander Estate Vineyards needed to take the business into the future on both the international and domestic stage.



Yale took over general management of The Islander Estate Vineyards in 2012 and invested in the business a few years later. After eight vintages, Yale’s ability to quickly gain expertise in almost any area has helped him to gain all he needs to know to cover his multiple roles as General Manager, Vineyard Manager, Viticulturist, Mechanic, Winemaker and Sales Director.

A modern 70-tonne winery was erected in 2003, not far from Kingscote. Equipment was imported from France including concrete open fermenters and a combination of large wooden vats and smaller barriques for ageing, settling and blending.

The vineyard receives Southern Ocean breezes which play an important role in the ripening process. Combined with sunshine, the cooling maritime breezes protect the grapes from over-ripening on the vine and lead to much cooler night-time temperatures, giving the vines a much-needed break from the heat in the warmer months. The slower, even ripening period facilitates excellent acid retention.



Islander Estate produces an impressive portfolio of white and red wines at a number of price points. A number have scored 95+ points from James Halliday. In 2019 their Tasting Room was awarded Best Small Cellar Door by the Australian Gourmet Traveller Wine magazine. Production is about 7,000 dozen with exports to the UK, the US, Canada, Europe and Asia

Our venue for the Tasting and Lunch is the Cumberland Park Community Centre which is easy to get to and is air-conditioned if the weather is hot!

The day will start with a tasting led by Yale Norris and wine will be available to purchase on the day, either to have with lunch or to take away. Yale is offering a generous 10% discount on all purchases, plus free shipping if required.

Our two-course roast lunch will be provided by George Fieldhouse Catering who comes highly recommended. The detailed menu is elsewhere in this newsletter.

Roger King

ACCEPTANCE SLIP [Only required if you don’t intend to respond by email or phone]

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

No. of Members attending	@ \$35 pp	<input type="text"/>	Amount \$ _____
No. of Non-Members attending	@ \$45 pp	<input type="text"/>	Amount \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 31 January**.

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.

A TASTING OF THE ISLANDER ESTATE VINEYARDS WINES

Hosted by Yale Norris

at

The Cumberland Park Community Centre

388-390 Goodwood Road

Cumberland Park

[Off-street parking available at the Community Centre]

Sunday 9 February 2020

Commencing 11:00am sharp

Followed by

LUNCH

Main Course

*Oven roasted beef & chicken - Served buffet style
with roasted potatoes and gravy and sauces
and a Selection of Salads*

**** Bread Rolls ****

Dessert

*A selection of fine cakes and gateaux
Tea and Coffee*

No BYO

Wine available for purchase to have with lunch and to take away

10% discount. Free shipping

\$35 Members \$45 Non-members

RSVP to Brian Longford by 4pm Friday 31 January 2020

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

A Wine Pilgrimage to Switzerland, Alsace and Luxembourg by Geoff Lawrie

Episode 2: Alsace and Luxembourg

Introduction by Jeremy Begg

Episode 1 saw Geoff & Jill sipping Chasselas whilst circling Switzerland by train. In this second episode they jump tracks to slurp Schlumberger in Strasbourg and sample Auxerois in Luxembourg.

Geoff resumes his narrative in a region of France with a strong German heritage ...

Alsace

Alsace was a mystery to me for a long time. Was it in France or Germany? What wines are grown there? What's the region like? Slowly interest began to build with snippets of information penetrating my wine consciousness. Home of Gewurztraminer, pretty villages and Germanic architecture. Venice of the North. Vague interest turned to yearning and the yearning lingered for what seemed ages. Then opportunity knocked and we dived through the door like Alice in Wonderland.

Since we were heading from Zurich to Luxembourg to see our niece and her fiancé, we'd stop a while in Alsace along the way. After twenty five trains around Switzerland we were seasoned train travellers. All too easy.



It helps to know the geography of Alsace. The wine region occupies the slopes of the Vosges Mountains in France. It looks east towards the ranges of the Black Forest in Germany. The Rhine flows between the two ranges. The mystery that was Alsace quickly fades when you see this wonderful view laid out for you from the tower of Château du Haut-Koenigsbourg on the top of the Vosges. Strasbourg, the capital of the region, is to the north and Colmar is to the south. Surrounding these two very beautiful larger towns are a multitude of smaller and even prettier villages which are nestled on and

between the slopes of the Vosges. It is in these villages where the magic happens. In the village of Eguisheim, for example, there are at least thirty vigneron, most of whom have their wineries and cellars under their wooden framed Germanic style houses. Storks are regular visitors. There is a symbiotic relationship between the storks and the vigneron. The storks make their nests on the shingle roofs and chimneys from vine cuttings. The storks bring the tourists. The tourists buy the wine. The vines grow the cuttings. The circle of life.



So here's the next mystery. Why are there Germanic style houses in France? Is Alsace French or German? The answer is complicated. The region has been heavily contested for most of history. There's the Thirty Years War and the Second World War to name a couple of contests. There are a couple of natural borders too. The Rhine and the Vosges. The current border is the Rhine, so now it is well and truly French with most of the



population speaking French. There are German legacies, two of which are the grape varieties and the architecture. The obvious legacy is the architecture which is as ubiquitous as it is striking. When you add canals and window boxes full of red geraniums to the timber framed medieval houses the results can sometimes look like a set from a Disney Fantasyland movie. The canals and the nickname "Venice of the North" for Colmar, come from the fact that both Strasbourg and Colmar are built on and around rivers which flow into the Rhine. Our hotel in Strasbourg straddled a canal. At night the sound of running water was as soothing as a lullaby sung by Nanna Jill.

Hugh Johnson in his "World Atlas of Wine" says that Riesling, Pinot Gris, Gewurztraminer and Muscat are Alsatian grape nobility. Sylvaner, Pinots Blanc and Noir, Chasselas and Auxerois rate a mention. The softer Auxerois is often used as a base for the sparkling Crémant d'Alsace.

We took a day trip into the heart of Alsace, along the Route des Vins which took us to Colmar and the villages of Eguisheim and Riquewihr. There were wine tasting opportunities but the beautiful surroundings were a distraction. Lunch at L'Écurie (The Stable) in Riquewihr was a true Alsatian experience. A perfectly cooked fish fillet with crispy skin in a delicate saffron sauce was accompanied by a wonderfully fresh and fruity Pinot Gris. Très délicieux!

Alsace has a Grand Cru appellation which Hugh Johnson calls “controversial”. It appears that the system is evolving but there is nothing like a Grand Cru label to catch the tourist eye. We were told by our guide that there are quite different styles of dry Riesling grown in Alsace and this is supported by Hugh Johnson who says that winemakers have the challenge of matching grape varieties to the mosaic of soil types. The Domaines Schlumberger Grand Cru Kitterlé Riesling 2017, we drank, was of the more full flavoured “luscious” and less mineral style. The Boeckel Grand Cru, Wiebelsberg, 2015, on the other hand, was more mineral and to us more attractive. The last wine was drunk at a restaurant by a canal in Strasbourg called the Corde à Linge (The Washing Line). In its past life it was the local wash house. We counted five dogs under the tables inside the restaurant. The French love their dogs as much as their wine.



Luxembourg

A short train journey north and we're in The Grand Duchy of Luxembourg, another mysterious place where wine is grown. Of course they grow wine in Luxembourg. Its border with Germany is the Mosel River. It is also bordered by Belgium and France. Given its strategic location it too has had a colourful past. But it has resisted against all odds and so it is no surprise that its motto is, “Nous voulons rester ce que nous sommes” (We want to stay what we are).



This is what Hugh Johnson has to say about Luxembourg's wines. “Luxembourg's growers, routine chaptalizers (sugar adders) are even more reliant on Rivaner (Müller-Thurgau) and are increasingly planting such inherently low-acid grapes as Auxerois. Sparkling wine is their forte.” Nevertheless we were determined to sample the local produce. We were taken by our niece and her fiancé to what was a wine tourist's delight. Domaine St Martin faces the Mosel which is about 100 metres away and occupies old underground cellars dug into the cliffs. After an underground tour we tasted a large range of wines but I have to say that Hugh Johnson is right. The sparklings were the highlight and the above-mentioned Auxerois, as a still wine, was soft and fruity.



Next was a modern winery, Domaine Henri Ruppert, on the side of a hill with panoramic views of the Mosel and the German vineyards beyond. Very good Pinot Gris and Riesling with my pick of the day, “Les Terraces” Pinot Noir, 2016. I would like to have bought some of it to bring home but I've learnt that it is not really a practical proposition. The proprietor came and had a chat in French. I could not keep up but I did hear him say “Hill of Grace”.



Our best Luxembourgish wine tasting experience was at dinner at our niece's place where she served the traditional dish called Raclette. It is a winter dish which uses a tabletop cooker to melt Raclette cheese which is then eaten with a range of other foods, also heated on the cooker, such as ham, mushrooms, onions and capsicum. The first wine of the night was also the first wine of the 2019 vintage in Europe. It is a style of wine called Fiederwäissen in Luxembourg. It is a low alcohol wine which is bottled early to give a taste of what is to come for the current vintage. The word's derivation is from “feather” and “white” which is a reference to the cloudy colour of the wine due to suspended yeast. As you might imagine it was very fresh and fruity and easy drinking. The second wine was a Riesling, a Domaine Alice Hartman, Wormeldange Koeppchen, 2016, “La Chapelle”. It was bought at a tourist shop in front of the Hôtel de Ville in central Luxembourg where we asked for the best example of Luxembourgish Riesling. Hugh Johnson eat your words, this was a beauty. Much more like a very good Eden Valley Riesling.



All good things come to an end, so one final (our thirtieth) train ride back to Zurich in a TGV at speeds of up to 319 km/hr and then home. We were not in so much of a hurry as the train, since we'd had one of the trips of our lives exploring the world of wine.

Communicating about the taste of wine ...



It is a necessity for winemakers to taste wine critically in order to make wines successfully. To appreciate and enjoy the fruits of their labour, it is desirable for consumers to have a basic knowledge about wines and the ability to evaluate them objectively. The Wine Guild has excelled in providing members with the opportunity to learn about wine and its properties and attributes, through its educational programs and technical visits to wineries. However, there is still a great disparity among members in their abilities to communicate about wine at tastings. Guild meetings are an ideal forum for members to practise their skills in describing wines.

Describing a wine...

Wine is assessed by using our senses of sight, smell and taste. Assessing a wine can be one of the most pleasurable activities when you know how to do it, but it can be quite daunting and challenging when you are uncertain about what to say. Even experienced tasters can feel this pressure.

The approaches that are used in describing a wine appear to be related to demographics. Wine consumers in general tend to describe a wine in terms of its physical and chemical properties, whereas winemakers usually describe wines in terms of their intrinsic qualities. On the other hand, people who make their living by describing wines for the print media and social media tend to use a combination of both approaches, as do wine judges who use the 20-point or 100-point scoring systems.

The physical and chemical properties of a wine are responsible for its appearance, nose (smell/aromas) and palate/taste (e.g. sweetness, acidity, bitterness, mouthfeel, body). These organoleptic properties are attributed to the grape itself and those created during the winemaking, maturation and ageing processes. By attending technical visits to wineries one learns from the winemakers about the origins of the sensory properties in their wines. Differences in styles and composition of the same type of wine from individual wineries are related to the viticultural and winemaking practices employed by the winemakers.

The frame of reference in using this approach are the words “**eyes, nose and mouth**”.

Of the many intrinsic qualities of a wine, seven that have been rated as essential for a good or fine quality wine by the winemaking fraternity are:

- **Balance:** harmonious combination of sensory elements, viz. flavours, tastes and mouthfeel components present in correct amounts relative to each other.
- **Complexity:** totality of aroma and flavour substances giving rise to many intriguing and pleasing aromas and flavours. Complexity is derived from the various combinations of primary and secondary fruit characters, and characters derived from winemaking practices. A complex wine is described as having layers of flavours. A highly desirable attribute.
- **Concentration:** the strength or power of flavours
- **Delicacy:** showing fineness or intricacy of texture or structure
- **Freshness:** Quality derived from the grape and preserved throughout winemaking. Wine is crisp and have stimulating and fresh fruit aromas and flavours.
- **Length and persistence:** degree to which sensations stretch across the palate and remain in the aftertaste
- **Mouthfeel:** the tactile sensations in the mouth such as astringency (caused by tannins), warmth and hotness (alcohol), creaminess (Malolactic fermentation, yeast lees contact), tingling (carbon dioxide), prickly (acetic acid in faulty wines, or carbon dioxide in sparkling wines)

Remember the acronym “**BCCDFLM**” which is formed from the initial letter of the seven quality attributes and you will have a good frame of reference for describing a wine.

Tasting a wine ...

1. Pour the wine in the glass and give it a swirl to get the air into it (if it requires aerating).
2. Hold your glass against a white background to check the colour, hue, clarity, viscosity, spritz and legs of the wine and remove any cork particles.
3. Swirl the glass again before smelling it. The volatile compounds (aromas / aromatics) leap out of the wine during swirling. Assess the following attributes:
 - Intensity: the strength of volatile aromas or aromatics released from the wine into the space above the wine. A “lifted” nose is generally attributed to the presence of VA in the wine.
 - Expression: distinctiveness of fruit (varietal) character
 - Complexity: many layers of aromas
 - Cleanliness: absence of wine faults and off-odours
4. Pour 10-15 mL wine into your mouth. Mouthing the wine is the most important process in tasting. Swirl the wine in the mouth to break up the wine. Draw air into the mouth. In addition to the attributes (BCCDFLM) given above, assess those given below:
 - Body: the weight of the wine displayed in the mouth, hence light-, medium-, and full-bodied wines. Body is the result of the combined effect of many of the wine’s components, in particular the amount of flavour, tannins, sugar, glycerol and alcohol present. Wine lacking in body can tend to be watery (thin).
 - Structure: In a well-structured wine the flavour properties (type, intensity, persistency) fit well with the taste (e.g. acidity, sweetness) and tactile (e.g. tannin, alcohol) qualities of the wine. A good structure indicates a propensity to age (longevity).
 - Finish: the final experience of the wine immediately after it is swallowed. Lingering taste, aroma and tactile sensations that remain after the wine is swallowed. Also called “aftertaste”.
 - Finesse and elegance: terms used to describe well-structured wines exhibiting delicate characters with all the desired features of the style present in perfect balance.
 - Richness: an enhanced intensity of sumptuous aroma and flavour tones, coupled with enjoyable fullness on the palate. Rich wines do not have to be sweet wines, or full-bodied wines. Richness is associated with grapes that become really ripe, i.e. both sugar and flavour ripe: grapes from good vineyards and good years. It is associated with both primary and developed fruit characters.

Final remarks ...

Two very important reasons for tasting a wine are to determine if the wine is clean (i.e. has no faults or off-odours) and to ensure that it is the style you would like to drink. Needless to say, there are many benefits in developing a good palate. Everyone is capable of becoming a good taster. This argument is based on my experience in teaching wine sensory evaluation to hundreds of wine science and wine marketing students over 35 years at three tertiary institutions. Over time you will gradually pick up and develop certain skills and vocabulary to master the art of tasting.

The more you taste (objectively), the more you will find out about wine, and their styles and quality, and the better your understanding of wine as a drink, and its beneficial effects on human health, interaction with food, ageing potential, economic value, etc.

One should always buy wine based on an "organoleptic" assessment of sight, smell and taste, and to taste a wine blind. Blind tasting removes opportunities for bias and levels the playing field for all wines to receive the same analysis without any pre-existing expectations.

(<https://www.theguardian.com/lifeandstyle/2013/jun/23/wine-tasting-junk-science-analysis>).

Author: Andrew Yap, Life Member of the Wine Guild.

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

It's "JUNE 1978"

The first Wine Guild of S.A. 2 day weekend trip to the Riverland. A party of 42 members led by Mr Ray Bower, Guild President, was bussed to Renmano to begin a weekend of insightful learnings.

Amongst the detailed information, was to learn the use of a "Miller Inclined Drainer". Mechanisation was an integral part of the grape crushing process of the time, indeed also today. They were able to even fit in a morning cruise on the M.V. Barrangal. Read on below to get the whole story. F Miller & Co still exists today!



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Australian WINE, SPRING and SPRIT REVIEW, August 26, 1978

WINE SERVICE GUILD VISIT RIVERLAND

Led by president **Ray Bower**, a Wine Service Guild of S.A. party of 42 people made a weekend trip from Adelaide to the Riverland—first two-day trip in the guild's history. At Renmano after the 160 miles journey by bus, the party was met by **Mr & Mrs Graham Kraeche**, **Mr and Mrs Des Mutton**, and **Mr Tony Sheehan**, supported by two Adelaide office identities, **Malcolm Giles** and **Ron Marlin** and their wives. People from Riverland clubs, motels and hotels joined the visitors for luncheon at Renmano. Then at Angove's, escorted by **John Angove**, the 'guilders' had the operation of Miller inclined drainers (among other things) explained and the famous St. Agnes brandy stillhouse

was inspected. For a dinner dance at Berri Hotel, **Mr and Mrs Jack Hill** and **Mr and Mrs Mike Johnson** from the Berri Co-operative Winery joined in the fun. After an excursion next morning on M.V. Barrangal (licensed floating restaurant), the Berri winery was toured and its immense array of processing plant and equipment seen, followed by a barbecue lunch. Ray Bower's usual expertly drafted report includes references to Tony Sheehan's laboratory demonstration of stages of wine and brandy making; 5 and 10 gal. stainless steel kegs of wine at Angoves that go to Queensland to be dispensed with gas; and Berri's Coq grape press and dejuicer, Australia's largest.



Ray Bower

SOUTH AUSTRALIAN WINE-RELATED EVENTS

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
24-26 January 2020	Crush Festival, Adelaide Hills
7-9 February 2020	Cellar Door Fest, Adelaide Convention Centre
7 March 2020	Barossa. Be Consumed Wonderwalls Festival Port Adelaide
27 March-5 April 2020	Tasting Australia
April 2020	Barossa Vintage Festival
15-17 May 2020	Clare Valley Gourmet Weekend
July 2020	Winter Reds Weekend, Adelaide Hills
October 2020	Coonawarra Cabernet Celebrations, Limestone Coast

WINE GUILD FUNCTIONS FOR 2020

Date	Activity
9 February 2020	Tasting of wines from The Islander Estate Vineyards, Kangaroo Island at Cumberland Park Community Centre, followed by lunch
19 April 2020	Winery visit, McLaren Vale (venue TBC)
14 June 2020	Educational Function: "Winemaker's Masterclass" with Rebecca Wilson at Bremerton Wines, Langhorne Creek
16 August 2020	AGM
11 October 2020	To be confirmed
13 December 2020	Christmas Lunch

WINE GUILD OF SA COMMITTEE CONTACTS 2019-2020

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