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PRESIDENT'S MESSAGE

I hope this Newsletter finds all members in good health and disposition.

Thank you to all Guild members who attended the AGM on 14th August. Members deliberated about the future of the Guild and other issues during the AGM. I am pleased to advise that the viability of the Guild is now assured.

Our sincere thanks to Kathy and Paul Drogemuller, proprietors of Paracombe Premium Wines, for allowing the Guild to use their magnificent facility. (*Report on page 10 by Helen Glasson*).

I agreed to nominate for the President's position in order to prolong the Guild's existence. I am honoured to be your incoming President and would like to acknowledge the effective leadership provided by Jeremy Begg over the past four years and magnificent efforts of the past Committees.

As was my intention, my stint as President will terminate at the end of this year. After my departure, Paul Sumsion will be appointed by the Committee to take over the role of President for 2023, unless another member wishes to be considered for the position. Without doubt, Paul and the Committee will bring a new lease of life to the Guild and ensure its continuation into the distant future.

2022/23 COMMITTEE

I would like to express my appreciation to the members who nominated for the Committee. The first committee meeting was held on 21st August and there was certainly no lack of enthusiasm from the entire Committee. All minor roles that are essential in ensuring the smooth operation and functioning of the Guild were enthusiastically taken up by various members. Helen Glasson has agreed to continue in her roles as editor and publisher of the Grapevine. Editing someone else's work requires a fresh set of eyes and an outside perspective that can help identify errors in manuscripts. Helen has been doing a brilliant job for the past two years and we are extremely thankful for her continued involvement.

The concerns of members about various matters were addressed at the meeting. With the future of the Guild assured, the activities of the Guild will be normalized. At the first function on 16th October, several high quality Australian red wines and wines from the Cooper Burns winery in the Barossa Valley will be tasted in a formal setting. Our guest winemaker, Mark Cooper, will provide expert commentary on all the wines. The December function will revert to the traditional Christmas format.

The Guild has a new Secretary in Christa Mano. Another member to undertake committee duties for the first time for the Guild is Dale Kenny. Together with other members (Jeremy, Brian, Sue and Sandy) who have served in previous committees, the 2022/23 committee will ensure that the quality of the Guild's operations and activities are maintained.



PRESIDENT-IN-WAITING

Paul Sumsion has been a member of the Guild for several years. He is well qualified to lead the Guild as he has considerable leadership experience with other wine clubs and community groups. Paul and his partner, Alison Ager, have been instrumental in organising functions for the Guild in the past. I wish Paul well in his role as the future President of the Guild.

THANK YOU TO CAROL, PHIL AND LYNETTE

After some 10 years of remarkable service to the Guild as Secretary, Carol Seeley had decided to take a break. I am sure members appreciated the efficient and empathetic manner in which she went about communicating with members.

Phil Harris devoted several years to the management and maintenance of the Guild's website, archives and physical property. New members and guests were made to feel very welcome by Phil's warm and authoritative enlightenment about the Guild's activities. Lynette Harris has been a very capable assistant to Phil, as well as ensuring that the physical properties of the Guild were secured at the end of functions.

The Guild is indebted to Carol, Phil and Lynette for the smooth running of the Guild's activities, and we are thankful for their time.

Finally thank you, members, for your continued participation and enthusiasm. All of the Committee's work is focused on enriching your experience with wines and the wine industry, so we are open to feedback on how we can enhance our activities. I look forward to seeing a greater spirit of friendly good-fellowship at functions through greater interaction between members.

ANDREW YAP, PRESIDENT, 2022/23

NEXT FUNCTION:

SUNDAY, 16TH OCTOBER, 2022, A WINE SENSORY EXPERIENCE

There is no doubt that members enjoy wine very much. The Guild has always strived to provide members with memorable experiences in relation to the tastes and flavours of wine. However, there have been very few occasions in the past where wines of exceptional quality have been tasted at Guild functions. To commence the 2022/23 year, the Committee had decided to give members the opportunity to enhance their sensory experience with a tasting of super-premium wines from various wineries. As an added bonus we will be tasting the superb wines from Cooper Burns winery (<https://www.cooperburns.com.au/>), which is located in the Barossa Valley.

Mark Cooper, our guest winemaker, will discuss the sensory attributes of all the wines. Mark has more than 22 years' experience as a winemaker, after obtaining a Post Graduate Diploma in Viticulture and Oenology from Lincoln University in New Zealand. He was Senior Winemaker for Treasury Wine Estate for almost 10 years prior to establishing his own winery.

The tasting and lunch will be held at the Hewett Centre, 28-30 Kingfisher Drive, Hewett SA 5118. The suburb of Hewett adjoins the township of Gawler. The Brolga room which we have hired opens onto the outdoor terrace with views of the native landscape.



PROGRAM

- 10.45 am: Members arrive for 11.00am start
- 11.00 am: Function commences; Tasting of Cooper Burns wines
- 12.00 pm: Tasting of super-premium red wines (details below)
- 1.00 pm: Lunch

This function will be for members only as the cost of the super-premium wines is subsidised by the Guild. Members are asked to bring their own wines to consume with their meal. **There will be no corkage charge.** Members are required to specify their entrée, main course and dessert dishes when informing Brian Longford of their attendance. Vegetarian food will be provided to those who request it.

SUPER-PREMIUM RED WINES

The sensory attributes of wines are markedly influenced by climatic and environmental conditions, grape variety, viticultural practices, harvesting methods and winemaking processes. In some Australian and overseas wine regions where grapevines develop and bear fruit under a unique combination of soil, climate and terrain conditions, winemakers have been able to produce hand-crafted wines of exceptional quality, distinctive attributes and cellaring potential. These so-called “super-premium” wines emanate from producers of all sizes. We have selected five varietal super-premium Australian red wines, ranging in prices (RRP) from \$35 to \$200 per bottle (750ml) for our tasting.

The tasting will be conducted in a formal manner. Following the tasting of each wine, tasters will be invited to comment about the wine. It is hoped that members will relish the opportunity of tasting some of Australia’s best red wines and plan to attend.

COOPER BURNS WINES

Cooper Burns Wines was established in 2004 when Mark Cooper and Russell Burns were still undertaking their winemaking day jobs at Treasury Wine Estates and Torbreck respectively. In 2017 they established their winery at Nuriootpa and Russell left Torbreck to work full-time at Cooper Burns. The winemaking partnership of Mark Cooper & Russell Burns is dedicated to producing tiny amounts of handcrafted, small batch, artisan wines from the Barossa Valley. Their aim is to make wines with soul, individuality and personality that express the qualities of the vineyard, vintage and passion that go into making the wines. Their specialities are Riesling, Chardonnay, Grenache, Shiraz and Mataro. The quality of their wines have been highly rated by Australia’s wine sensory expert, Huon Hooke, and the James Halliday Wine Companion and Winestate Magazine.



The entire range of Cooper Burns wines will be available for sale at the function. Wines purchased or ordered on the day will receive a 20% discount. Please fill in the Order Form if you want the wines to be delivered. Dozen orders will be delivered free of charge. Orders in lots other than dozens will have a \$10 delivery fee to Metro Adelaide.

The normal prices of the Cooper Burns wines, and after a 20% discount when purchased on the day are shown below:

2021 Eden Valley Riesling	\$25,	\$20 on the day
2021 Grenache Rose	\$25,	\$20 on the day
2021 GSM Blend	\$30,	\$24 on the day
2020 Cabernet	\$40,	\$32 on the day
2019 Sterling Shiraz	\$30,	\$24 on the day
2020 Shiraz	\$50,	\$40 on the day

DECEMBER FUNCTION

This will be our traditional Christmas function and is scheduled to be held on 4th December at a venue to be confirmed. (It is possible the date may have to change to the 11th.) If any member has good ideas for the program, please contact the President (by email) and/or Christa Mano (Secretary).

ANDREW YAP, PRESIDENT, 2022/23

SENSORY ASSESSMENT OF WINE QUALITY (Note to members: Please print this article and the descriptors of aromas and flavours of wine (see Page 8), and bring them along to all functions!)

The proper assessment of wine quality is enhanced by a set of protocols. The below information is provided for your guidance. One will find it easier and more enjoyable to assess a wine by using the terms that are used to describe the attributes of a wine. The criteria for describing the appearance, nose and palate of a wine are also given below. On page 8, you will find the descriptors for the aromas and flavours found in common red and white varietal wines.

Definition of quality

Quality may be defined as the “degree or grade of excellence or worth”. It is the fundamental aspect or attribute of sensory experience of the wine, which is distinguishable in non-quantitative terms from others which makes it acceptable or desirable.

In the wine trade, the quality of wines is categorized in accordance to the typicality and other attributes of the wines. Terms such as *bulk quality*, *entry-level*, *sub-premium*, *popular premium*, *premium*, *super-premium*, *ultra-premium*, *luxury* and *iconic* are used to denote the various quality segments of wines. Each segment generally, but not always, reflects the quality of the wines. The aroma and flavour of bulk, entry-level, sub-premium and popular premium wines border on being vinous (reminiscent of the smell and odour of wine), fruity and one-dimensional. Typicality (a term in wine tasting used to describe the degree to which a wine reflects its varietal origins, and thus demonstrate the signature characteristics of the grape from which it was produced) is generally associated with wines in the premium category and above (wines closer to \$25 and above).

The basic quality requirement for a wine is that it must be free from microbial and non-microbial faults, i.e. a ‘clean’ wine.

Higher quality wines generally exhibit superior freshness, balance, concentration (of fruit aroma and flavour), length, delicacy and subtlety, complexity, mouth feel (suppleness, fineness of texture) and finish.

Proper wine assessment requires patience and should be as thorough as possible. One should take time in examining the wine and recording one’s observations and perceptions using the language that can be recognized by other wine tasters.

Practical steps for assessing a wine

1. **Look:** Tilt the glass at an angle of 45 degrees and observe the appearance of the wine against a white background. It can tell you a great deal about what is likely to come.
2. **Swirl:** This assists in releasing volatiles.
3. **Sniff:** Sniff hard and confidently.
4. **Taste:** Take about 10 ml or whatever feels comfortable.
5. **Aerate:** Hold the wine in your mouth for 10-15 seconds, and suck air through it to draw out the volatile compounds.
6. **Distribute:** Moving the wine in the mouth warms it, so more flavour is presented. Different flavours and mouth-feel characters can evolve in the mouth with time.
7. **Spit** the wine out of your mouth.

Sensory attributes of wine (perceived by sight, smelling and mouthing the wine)

1. **Appearance** – observe and describe the clarity, brightness, depth or intensity, hue (shade of colour), viscosity and effervescence
2. **Nose** – detects all aromas regardless of where they emanate from, viz. the fruit, winemaking process, maturation and aging. Describe the following:
 - Intensity: the amount of lift (activity) from the glass
 - Concentration: strength of aroma
 - Expression: distinctiveness of character
 - Complexity: measured by how long a wine will hold your interest
 - Cleanliness: absence of winemaking faults

3. **Palate** – describe and rate the type, intensity, complexity and harmony of flavours (mouth aromas) and other sensory characters; texture; overall structure; balance between sweetness and acid tastes; balance of flavour and other wine components; weight/body of the wine; and the finish, length and aftertaste of the wine.
- Intensity: the amount of flavour activity in the mouth
 - Concentration: the strength of flavour
 - Body: the weight displayed in the mouth. An amalgam of viscosity, flavour, concentration and astringency
 - Astringency: the tactile sensation in the mouth caused by tannin (phenolics)
 - Other mouth-feel: includes alcoholic warmth, creaminess, tingling (carbon dioxide), prickly (acetic acid)
 - Complexity: totality of flavour substances
 - Balance: a wine is in balance when no one character dominates your psyche
 - Structure: an amalgam of balance and timing of the appearance of sensory characters to produce a wine that is seamless
 - Persistence: the overall time that a wine impacts on the senses after swallowing or spitting.

ANDREW YAP, PRESIDENT, 2022/23

THE WORLD'S AND AUSTRALIA'S TOP WINES

The world's 10 most expensive wines

The world's 10 most expensive wines (www.wine-searcher.com/) as at August 2, 2022 are given below. Wines for consideration were not from individual vintages and had to be available globally. The global average price per wine was based on the actual prices being charged in the thousands of retail wine lists that were monitored globally.

Wine Name	Score	Ave Price (USD)
Domaine Leroy Musigny Grand Cru	98	\$37,700
Leroy Domaine d'Auvenay Chevalier-Montrachet Grand Cru	98	\$31,220
Leroy Domaine d'Auvenay Criots-Bâtard-Montrachet Grand Cru	97	\$29,731
Leroy Domaine d'Auvenay Bâtard-Montrachet Grand Cru	97	\$27,241
Domaine de la Romanée-Conti Romanée-Conti Grand Cru	98	\$25,330
Domaine Georges & Christophe Roumier Musigny Grand Cru	96	\$19,946
Domaine Leflaive Montrachet Grand Cru	95	\$18,296
Domaine Roumier Echezeaux Grand Cru	92	\$16,653
Egon Müller Scharzhofberger Riesling Trockenbeerenauslese	98	\$16,165
Domaine Leroy Chambertin Grand Cru	98	\$14,749

The maximum price paid for the first wine (Domaine Leroy Musigny Grand Cru) was \$96,393 USD. Nine of 10 wines were Chardonnay wines made in the Burgundy wine region of France, with the exception of Egon Müller's Scharzhofberger TBA from the Mosel region of Germany. The latter is a sweet luscious white table wine made from Riesling grapes heavily infected with the *Botrytis* fungus. Wines from Domaine Leroy dominated the list.

Source: https://www.wine-searcher.com/m/2022/08/the-most-expensive-wines-in-the-world?rss=Y&utm_source=AfternoonBrief&utm_medium=newsletter

The world's top 50 most expensive wines

The list of the world's most expensive wines, based on average prices of a standard bottle (750ml) gleaned over several vintages was last updated on 2nd August 2022. To be included in the list, a wine must have at least 5 offers spanning at least four vintages (two of which must have been in the last 10 years). Wine styles that were not typically released on a year-by-year basis were excluded from this rule - this included Champagne, Madeira, Port, Vin Santo, Beerenauslese, Trockenbeerenauslese and Eiswein. Special bottlings - such as the Penfolds Ampoule - were also excluded from the list.

The list is dominated by wines from the Burgundy region of France (44), followed by Portugal (3), Rhone (1), USA (1) and Germany (1).

Source: <https://www.wine-searcher.com/most-expensive-wines>

The Top 12 Australian Wines of 2020

This list consists of the pinnacle of Tyson Stelzer's top-scoring wines of 2020 (James Halliday Wine Companion).

Henschke Hill of Grace 2015

\$865 | Eden Valley | 14.5% alcohol | Screw Cap

Tyson's Australian Wine of the Year 2020. A medium, perfectly penetrable red more akin to pinot noir than Barossa shiraz unashamedly declares its restraint. It is the signature of Hill of Grace, brimming bountifully with Chinese five spice, pot pourri, rose hip, sage, white pepper, blueberries and dark chocolate. Every detail is laced together eloquently with velvet fine tannins of a suppleness only possible from vines of such commanding maturity, yet with an endurance that will propel it for decades. 2015 sits confidently and resolutely alongside 2010 and 2012 as the greatest expressions of the modern era of this fabled and spiritual vineyard. 99 points. Drink 2020-2045.

Yarra Yering Dry Red Wine No1 Yarra Valley 2018

\$120 | Yarra Valley | 13.5% alcohol | Screw Cap

Blend of cabernet, merlot, malbec and petit Verdot. Rank among the greats, a seamless and thrilling union of fragrance, energy, polish and poise, sealed with the ultimate line and length. Breathtaking. 98 points. Drink 2033-2058.

Penfolds Yattarna Bin 144 Chardonnay 2018

\$175 | South-Eastern Australia | 13% alcohol | Screw Cap. 98 points. Drink 2023-2033.

Vasse Felix Tom Cullity Cabernet Sauvignon Malbec 2016

\$180 | Margaret River | 14.2% alcohol | Screw Cap

The fragrance of cabernet and the savoury detail of malbec unite, giving birth to one of the greatest blends in the lauded history this legendary estate. Intricately scaffolded, with ethereal fruit, enduring, powder-fine tannins and sensitive oak interlocking seamlessly, this is a masterfully crafted creation. 98 points. Drink 2026-2046.

Yarra Yering Carrodus Cabernet Sauvignon Yarra Valley 2018

\$275|Yarra Valley|13%alcohol |Screw Cap

The finest parcel of the Yarra Yering vineyard carries profound grace and medium-bodied brilliance. Fragrant lift. 98 points. Drink 2028-2058.

Penfolds Grange Bin 95 2016

\$950|South Australia|14.5%alcohol |Cork

2016 represents another standout in the fabled lineage of Grange. The depth of fruit showcased here is profound, with spicy, glossy black fruits of all kinds rightfully holding prime position. Dark chocolate and coffee American oak is as confident as ever, yet holds its place impeccably at every moment, always just behind the fruit. All the complexity that we expect of Grange is bundled into its folds in coal dust, black olives and crushed ants – though these, too, sit eloquently under the surface. Exquisite tannins of fine-grained, mouth-consuming presence are never assertive, promising longevity of true Grange proportions. A monumental and worthy benchmark of South Australian shiraz. 98points. Drink 2036-2056.

Seppelt St Peters Exceptional Vineyard Grampians Shiraz 2018

\$80|Grampians|14%alcohol |Screw Cap

Seductive, fragrant, five spice and pepper-laden personality, supple, silky tannins. World class. 97points. Drink 2028-2043.

Grosset Gaia Cabernet Sauvignon Cabernet Franc 2017

\$89|Clare Valley|13.7%alcohol |Screw Cap| 9000 bottles. 97points. Drink 2027-2047.

Oakridge 864 Single Block Release Yarra Valley Chardonnay Aqueduct Block Henk Vineyard 2018

\$90|Yarra Valley|13.5%alcohol |Screw Cap

A pale straw hue announces a bench mark vintage. Crunchy citrus and white peach fruit with magnificent struck flint reduction. Length and line are profound, riding on crystalline acidity. 97 points. Drink 2023-2038.

Seppelt Show Sparkling Limited Release Shiraz 2008

\$100|Great Western|13.6%alcohol |Crown seal

Medium-bodied black cherry and black plum fruit. Super fine black pepper, and subtly accented by the dark chocolate and game complexity of 14 months in large oak vats and a further seven years on lees in bottle. As it opens in the glass, its fruit lifts. 97 points. Drink 2020-2058.

Peter Lehmann Wines Stonewell Shiraz Barossa 2013

\$100|Barossa Valley|14.5%alcohol |Screw Cap

It's dark yet vibrant, packed with black fruits, yet never blowy, framed unashamedly in French oak (hogsheads for 15 months), yet in no way woody. In fruit integrity, engineering, line and length, this is Barossa shiraz of the highest order, and all it asks for is another two decades to show its true potential. 97points. Drink 2033-2053.

Grosset G 110 Clare Valley Riesling 2019

\$105|Clare Valley|12.8%alcohol |Screw Cap

Its fragrant, spice-laden generosity spans the full expanse of fruit spectrum from apple and pear to stone fruits and citrus with crystalline acidity and salty minerality. 97 points. Drink 2020-2029.

[Source: https://www.tysonstelzer.com/the-top-12-australian-wines-of-2020/](https://www.tysonstelzer.com/the-top-12-australian-wines-of-2020/)

Author: Andrew Yap

DESCRIPTORS FOR THE AROMA AND FLAVOUR OF COMMON WHITE AND RED VARIETAL WINES

PINOT NOIR	CABERNET SAUVIGNON	SHIRAZ	CHARDONNAY
strawberry	capsicum	herbs	tobacco
red cherry	herbaceous	mint	apple
raspberry	cinnamon	spice (c)	grapefruit
black cherry	menthol	pepper (c)	lemon
violet	eucalyptus	menthol	lime
plum	leafy	eucalypt	pineapple
stewed plum	minty	raspberry	melon
rhubarb	violet	dark cherry	rock melon
beetroot	perfumed	mulberry	fig
blackcurrant	dusty	blackberry	peach
prune	berry	plum	tropical fruit
earthy (d)	stewed rhubarb	blackcurrant	fruit salad
cow yard (d)	cooked beetroot	black olives	toasty (d)
barnyard (d)	blackcurrant (cassis)	aniseed	honey (d)
gamey (d)	black olive	licorice	figgy (d)
bacon fat (d)	licorice	stewed plum	nutty (d)
mushroom (d)	inky	chocolate	cashews (d)
truffle (d)	earthy (d)	jammy	creamy (bf/l, mlf)
spicy (bf/bs, cm)	dusty (d)	raisin	yeasty (bf/l)
coconut (bf/bs)	cigar-box (d)	chocolate (d)	vegemite (bf/l)
smoky (bf/bs)	licorice (d)	earthy (d)	bonox (bf/l)
chocolate (bf/bs)	chocolate (d)	barnyard (d)	marmite (bf/l)
mocha (bf/bs)	tobacco (d)	coward (d)	cheesy (bf/l)
cinnamon (cm)	coffee (d)	cigar-box (d)	bready (bf/l)
fruity (cm)	mocha (d)	coffee (d)	leesy (bf/l)
stemmy (wb/s)	spice (bf/bs)	gamey (d)	buttery (mlf)
hay like (wb/s)	coconut (bf/bs)	meaty (d)	butterscotch (mlf)
stalky (wb/s)	smoky (bf/bs)	salami (d)	yogurt (mlf)
RIESLING	vanilla (bf/bs)	savory (d)	caramel (mlf)
floral	pencil shavings (bf/bs)	leather (d)	vanilla (bf/bs)
fragrant	sawdust (bf/bs)		sawdust (bf/bs)
perfumed	toast (bf/bs)	GRENACHE	cedar (bf/bs)
rose-petal	cedar (bf/bs)	spice	olives (bf/bs)
cold tea	black olives (bf/bs)	cherry	spicy (bf/bs)
pear	bacon (bf/bs)	raspberry	bacon (bf/bs)
lemon	dusty (bf/bs)	blackberry	coconut (bf/bs)
citrus	nuts (bf/bs)	plum	pencil shavings (bf/bs)
lime	cashew (bf/bs)	violets	dusty (bf/bs)
grapefruit	burnt (bf/bs)	floral	smoky (bf/bs)
pineapple	toffee (bf/bs)	plum	burnt (bf/bs)
green apple		stewed plum	caramel (bf/bs)
passion fruit	<i>(bf) barrel fermentation</i>	prune	charred (bf/bs)
tropical fruit	<i>(bs) barrel storage</i>	earthy (d)	
lavender	<i>(cm) carbonic maceration</i>	barnyard (d)	
mineral	<i>(wb) whole bunches</i>	gamey (d)	
blossom	<i>(c) cool climate character</i>	savory (d)	
steely	<i>(d) developed character</i>		
toasty (d)	<i>(s) stalks</i>		
honey-like (d)			

WINE GUILD OF SA:

A SENSORY EXPERIENCE OF WINES

SUNDAY 16TH OCTOBER; 10.45 FOR 11.00AM START



Hewett Centre, 28 Kingfisher Drive, Hewett (Gawler)

Flight 1 Tasting: Cooper Burns wines

Flight 2 Tasting: Australian super-premium red wines



ENTREE: TWO CHOICES (select one)

Warm Chicken Salad.

Salt and Pepper Squid with citrus salad.

MAIN: Two choices (select one)

Chicken Breast creamy mustard sauce served on mash.

Fillet of Beef with Potato scallop and Mushroom jus.

DESSERT: Two choices (select one)

Apple pie with Custard and fresh cream.

Brandy Snap Basket with Salted Caramel Mousse and whipped chocolate cream.

Vegetarian options are available.

Price: \$65 per Member – sorry no guests

BYO Wine for lunch, no corkage charge.

RSVP with pre ordered meal selections to Brian Longford by 4pm, Friday 7th October.

Please include your name in the description panel of EFT payments.



EFT PAYMENTS: Account Name: **Wine Guild of SA Inc.** Beyond Bank, BSB: **325-185**, Account No: **03317761**

Ph: 0406 305 749

email: bandplongford@bigpond.com

CHEQUES: Payable to “**Wine Guild of SA**”. Send to: **Brian Longford, 32 Cottenham Rd, Banksia Park 5091**

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

No. of Members attending @ \$65 pp Amount \$ _____

LAST FUNCTION:

I'd like to say it was a lovely day for a drive up to Paracombe Wines for our AGM in August but it wasn't. As the rain set in, we were scrambling to find umbrellas and make a mad dash for the door without getting too soaked. However, once inside with welcoming smiles, blessed warmth and a gorgeous view, the rain was quickly dismissed. Our first task for the day was the AGM and then we were free to enjoy the function.

You may remember from the previous Grapevine that Paul and Kathy Drogemuller took over a burnt-out dairy farm in 1983 after the Ash Wednesday fires to begin this winemaking venture at Paracombe. Paul was not available on the day of our visit but we received a very warm welcome from Kathy who explained that we were to be divided into two groups to tour the winery and taste the wines. Yours truly was quite happy to be in the group assigned to the wine tasting and fairly quickly found a glass of sparkling in my hand. Kathy gave us some history and information about the winery, introducing the rest of the crew, in particular Ben and Sarah, the second generation who take a very active role in the winery and Ryan who appeared to be "Jack of all trades" describing how they made various wines while cooking our lunch – a very gifted man indeed.

We tried a number of lovely wines, each accompanied by a description and suggestions of food pairing plus some information about the processes involved in producing the final products. Members were keen to ask questions and Kathy was very happy to answer them.

As the tour group returned, looking rather thirsty and jealously eying our wine glasses, we slightly reluctantly handed the aforementioned back and moved on to tour the winery.



Kathy and Paul's son Ben was our guide, along with his "retired helper" Andy. The winery was very interesting to say the least and we were treated to a tour past large vats, crushing equipment, presses, filters, other equipment and more equipment (!), barrels and finally a very impressive bottling plant - on the back of a truck, no less. Ben was very enthusiastic and explained everything (I should have been recording to remember it all). Not only is he very involved in the family business but also has some vines of his own which he clearly dotes over and loves the challenge of bringing the best qualities out of them in his wines.

LUNCH:

The dining area was laid out with long tables and plenty of room, allowing members to mix and talk about the experience so far and soon Sarah and her team served a delicious pumpkin soup. Our choices of Lasagne, Beef or Chicken soon followed with beautiful presentation and from comments on our table, all three dishes were delicious. We were treated to some extra tastings of premium wines with our meal, Paracombe Cellar Reserve Cabernet Merlot and Ben's Caretaker Cabernet Sauvignon, so all in all we were very spoilt.

Finally we retired to the tasting area to find some platters of cheese, dried fruits and nuts, a chance to compare notes with other members, and of course to make our purchases. A very enjoyable day indeed.



WINES TASTED OR AVAILABLE INCLUDE:

2018 Sparkling Pinot Noir Chardonnay

A trio of Pinot (NV)

2021 Riesling

2021 Pinot Blanc

2022 Sauvignon Blanc

2022 Pinot Gris

2019 Reserve Chardonnay

2019 Gruner V5

2022 Pecorino

2021 Red Ruby Rosé

2021 Pinot Noir

2018 Tempranillo

2016 "The Reuben" (a blend of cabernet Sauvignon, Malbec, Cabernet Franc and Merlot)

2019 Nebbiolo

2018 Montepulciano

2016 Shiraz

2012 Cellar Reserve Cabernet Sauvignon Merlot



HELEN GLASSON.

DIARY OF A WINERY:

Andrew Yap rang me the other day while we were working in our own little patch of vineyard and asked what we were doing at this time of year. So I thought maybe I'd put a little note in each Newsletter so people know the sort of work going on in the vineyards and wineries throughout the year. I must emphasise that we call our little patch a "vineyard" but it only has about 250 vines in it and most don't produce a lot since they're in the Mallee near Swan Reach in a rather hot, dry part of South Australia! Still it provides us with a small variety of wines.

End of Winter:

At this time of year, the vines have been pruned and are just thinking about waking up from their Winter sleep... and so are the bugs! In our vines this means we have to spray pest oil for any emerging scale insects. We have a nice population of lady bugs most years and they certainly help eat the bugs, but they haven't quite woken up yet so we need to help them out. At the same time we check the ant population – they "farm" the scale by moving them from plant to plant and dine on the sugary exudation the scale produce, while the scale happily dine on our vines.

As our white varieties and lighter reds (Grenache, Tempranillo) start to burst out of their buds we need to start fertilising, usually some Seasol and organic fertiliser. The more robust reds (Shiraz and Cabernet Sauvignon) will follow suit in a few weeks.

As the shoots grow, we need to watch for light brown apple moth as these voracious little sausages will destroy a newly forming flower very quickly and hey presto, a magical disappearing act for a potential bunch of grapes. Since we often don't get up to our vineyard for a week or more, these little darlings can do massive damage if unchecked. At the same time we need to keep on top of the emerging Spring weeds and since these pop out at the same time as bud burst, much of this is done by hand or hoe.



In the winery, we are racking the reds and that's about all at this time of year.

Stay tuned for the next exciting "Spring" edition when we watch the new grape bunches forming and start to count our bottles before they "hatch".

HELEN GLASSON.

SOUTH AUSTRALIAN WINE-RELATED EVENTS



16 Sept – 3 Oct 2022	Grenache and Gourmet, McLaren Vale
October 2022 (all month)	Coonawarra Cabernet Celebrations
23 October 2022	Fancy Champagne, National Wine Centre
14 November 2022	Handpicked Festival, Langhorne Creek

WINE GUILD FUNCTIONS FOR 2022



October 16th, 2022	Wine Sensory Experience - A Tasting of Super-premium Australian Red Wine and Cooper Burns Wines, Hewett Centre, Hewett
December 4th or 11th, 2022	Christmas Function, venue and date TBC. 4th December is our preference.

Watch this space for more functions in 2023 !



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