

PRESIDENT'S WELCOME

I trust everyone had a Happy & Safe Festive Period and you are looking forward to another year of Guild activities!



What a year 2022 was with Covid 19 not the only uncertainty for the club, let me acknowledge up front the challenging time Jeremy & his committee had in their term - a big thank you to all concerned for all your effort in ensuring that the members had functions to attend. Then at the AGM we were in danger of ceasing to exist, Andrew Yap stepped in as caretaker president, along with Jeremy as caretaker vice president for 3 months to buy some time. Thankfully members are very passionate about the club and here we are with a new president and committee to hopefully steer the club upward.

A big thanks goes to Andrew, his knowledge of wine and the industry is second to none and as a club we are privileged to have such an esteemed person to be able to consult with, his effort to ensure that the club has a future cannot be underestimated.

I would like to publicly recognise the effort, dedication, professionalism of our retiring secretary Carol Seely. Carol served on the committee from 2012 and as secretary from 2015. Carol has gone above & beyond what an organisation should expect from their secretary, I along with all of the other members say **"THANK YOU"** hope that you can now enjoy the events and the club without all the extra duties of the secretary, I look forward to seeing you at future functions.

Also retiring from the committee is Phil Harris, Phil has been a committee member since 2008, Phil & Lyn have decided they wish to travel some more now that the country has opened up again, however we have not lost Phil altogether and he has expressed his willingness to continue with the Archives. **"THANK YOU"**, Phil, for your dedication to the committee and all the assistance that you and Lyn have provided, Happy Travels.

We are now in 2023 and I am looking forward to a positive year with some great events and the stabilisation of the club. So what does your current committee look like as it is now a bit different to the one that was elected as the AGM?

Secretary, Christa Mano (No Change)

Treasurer, Brian Longford (No Change)

Committee member, Sandy McGregor (No Change)

Committee member, Sue McGregor (No Change)

President as appointed by the committee as per the constitution, Paul Sumsion (new member appointed by the previous committee)

Vice President as appointed by the committee as per the constitution, Dale Kenny (Moved up from committee member)

Committee member, Grapevine editor, website manager, new member appointed by the committee as per the constitution, Alison Ager

The pressure is on the revised committee to deliver, and plans are well underway for future events. With only \$1 membership it will mean that the club are unable to subsidise events to the level we have in the past, so please bear with us while we endeavour to provide exciting events at a sustainable price. We are looking at filling the calendar with events as soon as possible to allow members to plan.

Our first event is on **Sunday 19th February** in McLaren Vale at the **McLaren Vale Function Centre**. A wine tasting with a difference - **Silent Noise's Young Gun, Charlie O'Brien** and **Kangarilla Road's Master, Kevin O'Brien** will highlight the winemakers' father son rivalry – whose wine will make the biggest splash and who will land the most scorching sledge. More details on pages 4 and 5.

Planning for the **Riverland Tour** in May is well advanced and looking very interesting and varied – more details on pages 6 & 7. Many thanks to Helen & Glenn Glasson and Sue & Sandy MacGregor for all their hard work researching and organising.

To assist the committee with planning on a tight budget, RSVPs earlier rather than later for events and the Riverland Tour would be very much appreciated.

In closing I would like to thank the members who wished me well in the role of president, I am excited to be given the honour and opportunity in this role, but the committee is more than one person and it is the contribution of all of the committee members that will ensure the success of the club.

**PAUL SUMSION
PRESIDENT.**

60TH ANNIVERSARY OF WINE GUILD OF SA

Phil Harris noted in this issue of 'In the Beginning' that it is the Wine Guild's 60th Anniversary this year - the inaugural committee meeting was held on April 26th, 1963 and the first function was held on May 26th, 1963.

The first President of what was then called the Wine Services Guild of SA was Alfred Wark, Company Secretary at Yalumba and the first function was held at Yalumba Winery in Angaston.



The Wine Guild was strongly associated with Yalumba Winery for many years afterwards with birthday parties (including alfresco picnics) held there including their 3rd birthday at which there was a cake in the shape of the Yalumba Winery building including the clockhouse.

In 1968, a barrel of "Constitution Port" was laid down at Yalumba with the intention of bottling the contents for S.A. members of the Guild at the 1973 AGM which was held at Yalumba on 5 August 1973. The bottling did not happen and during the subsequent years, the cask was lost – presumed consumed – as a Wine Guild committee enquiry to Yalumba revealed.



Robert Hill-Smith, Managing Director of Yalumba, kindly offered the Wine Guild a replica octave F055 cask containing exceptional Tawny Port averaging 25 years of age.

On 28 May 2004, Robert presented the cask to Andrew Yap, President of the Wine Guild and members of the committee, including Pete Rawlins and Brian Longford.



Thanks to Phil and Lyn Harris for trawling the archives for this fascinating back history.

We are very keen to organise a function to commemorate the 60th Anniversary – options are currently being investigated but it will hopefully be in April and members will be notified as soon as possible as-and-when details are finalised.

LAST FUNCTION – CHRISTMAS LUNCH AT LEMONGRASS THAI BISTRO

It was great to see such a large turnout for the last function of the year, it was a fantastic day from the welcoming bubbles to the delicious meal that was provided by our hosts at Lemongrass Thai Bistro. Mix this with some fun, frivolity plus some education on how to discern what a good bottle of bubbly should be like, it was a very good day.



2 sparkling wines were offered for tasting - **Bleasdale NV Sparkling Shiraz** and **Saint-Hilaire Limoux Blanc de Blanc Brut**. Using criteria provided by Andrew Yap for determining the quality of sparkling wines, members evaluated the quality of the wines. See page 9 for further details in an article on **Sparkling wine quality – what to look for** from Andrew Yap.

Once we were seated it was straight into business with presentation of a Wine Guild badge to our latest member, Graham Nelson.



With this done and dusted the delicious entrees came out and they just kept on coming, contributing to a relaxed atmosphere and the ability to socialise.



After entrees, we were graced with a visit from Mrs Santa, and her work experience assistant, the Naughty Elf, with some extremely hard quiz questions but with some equally sweet prizes, but we were all wary of The Naughty Elf living up to his reputation.



This was followed by a quiz of a different kind relating to 4 wines tasted at previous events to determine Producers name, Brand name, Variety and Vintage of each wine. Clues were provided for each question which could only be decoded through discussion with other members to discover the answers to the questions. A great way to get members mingling with each other.

After all that exhaustive work we had all built up an appetite & we were not let down with the scrumptious mains that were on offer.

To conclude the days event there was some final business to be addressed with completion of the caretaking term of the President Andrew Yap & Vice President Jeremy Begg (a more detail report in the president's report), and a welcoming of the incoming President Paul Sumsion.



Thank you to everyone at the Lemongrass Bistro for such a lovely day with the year ending with a bang after such an interesting beginning.

Members again showed how generous they can be donating foodstuffs to our charity this year which was Foodbank. They were very appreciative of the donations to help-out those less fortunate at Christmas.

PAUL SUMSION

THANKS FROM FOODBANK

Thank you so much to **Wine Guild** for all of your support and conducting a Food Drive for Foodbank.

I'm pleased to tell you that your Food Drive weighed **42kg** which equates to **84 meals** for those in need within your community, amazing!

We really look forward to future initiatives with **Wine Guild**!

DYLAN DUCAINE, MARKETING AND FUNDRAISING ASSISTANT, Foodbank SA & Central Australia

NEXT FUNCTION – KANGARILLA ROAD/SILENT NOISE “FATHER VS SON” WINE TASTING AND LUNCH AT MCLAREN VALE FUNCTION CENTRE

A wine tasting with a difference - **Silent Noise’s Young Gun, Charlie O’Brien** and **Kangarilla Road’s Master, Kevin O’Brien** will highlight the winemakers’ father son rivalry – whose wine will make the biggest splash and who will land the most scorching sledge?

Kevin and Charlie will present a selection of wines from both **Kangarilla Road & Silent Noise**, created in their own unique styles, including Sparkling, Fiano, Chardonnay, Primitivo, Shiraz plus others. This event should be a very interesting and unique experience.



Kangarilla Road - Kevin and Helen O’Brien made McLaren Vale their home on Kevin’s birthday in March 1997 when they decided to purchase a site once known as the old Cambrai Vineyard. This was the beginning of their journey to Kangarilla Road.

“We work with a number of grape growers across many different sites and ancient geologies, giving our wines another level of interest and complexity.

For us, we produce fruit in the most sustainable way appropriate to each vineyard. We favour small batch, hands-on techniques to make wine true to its natural fruit expression, reflective of each site and each season.

The temperate Mediterranean-style climate of McLaren Vale and the moderating influence of the sea on its western boundary enable us to bring a beautiful balance to our wines.

Our portfolio includes Italian varieties such as Fiano, Vermentino, Sangiovese, and Primitivo, and we enjoy regularly experimenting with different varieties and techniques.”

Silent Noise – Charlie O’Brien is Kevin and Helen’s son and the Winemaker (*and Noisemaker*) at Silent Noise Wine.

“The name Silent Noise was inspired by my upbringing. An upbringing that included a winery as a family home as well as a vineyard management business as neighbours. As you can imagine, this meant tractors, trucks, people, not to mention a lot of machinery constantly coming and going—particularly during vintage. All things that I adored as a young boy.



But my upbringing and love of all things ‘noise’, also taught me to appreciate silence. In particular, the silence created once a wine is in bottle and patiently awaiting being cracked open. A point at which it will again explode into its own noise, on the nose and palate.

Though my love of wine started at a very young age—I was literally topping barrels and had my own ‘toddler’ sized hand plunger at age three—it’s really since graduating school that I’ve had the opportunity to work with producers outside the family business; developing and expanding my skills.

Locally, I’ve spent time with Gemtree Wines and Yangarra Estate, whilst my most recent vintages have been with Pikes at Clare Valley (producers of the best selling Australian Riesling two years running) and Chateaux Haut Bailly in Bordeaux, France. An experience which expanded my knowledge of new and old world wines.

But my overarching approach to winemaking is pretty simple. I like to treat the vineyard with the utmost respect. From the soil to the grape (including the vine). And, I firmly believe that excellent winemaking starts with outstanding fruit.”

Order forms will be available on the day to purchase wine with 20% discount and no freight charge.

Wine Guild of SA - 'Father vs Son' Wine Tasting

McLaren Vale Function Centre, Corner Main Road and Caffrey Street, McLaren Vale

Onsite Parking will be signposted (opposite Information Centre)

11.45 for 12, Sunday 19th February 2023

Kangarilla Road/Silent Noise

'Father vs Son' Wine Tasting presented by Kevin and Charlie O'Brien

Followed by Lunch

ENTRÉE: *Two Choices* (select one)

Individual Antipasto Selection

or

Coconut and dill panko crusted prawns with chunky mango salsa

MAIN: Syrian Chicken - aromatic flavours of tomato, cinnamon, cumin, saffron, currants (gf, df)

Beef Hot Pot - slow cooked in red wine, mushroom, carrots, potatoes,
celery and Worcestershire Sauce

Potato Gratin - Traditional bake with cream and cheese (v)

Garden Salad - (v, gf, df)

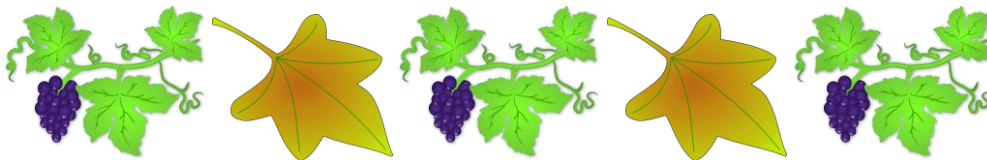
Vegetarian entrée and main options will be available

Kangarilla Road and Silent Noise wine will be available for purchase with lunch.

\$60 Members

\$70 Guests

RSVP with entrée selection and any dietary requirements to Brian Longford
by 4pm Friday 10th February



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

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

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

No. of Members attending

@ \$60 pp

Amount \$ _____

No. of Guests attending

@ \$70 pp

Amount \$ _____

RIVERLAND TOUR, MAY 2023

We are looking forward to a three day tour of the Riverland in May with a varied but hopefully relaxed itinerary.

We have chosen the **Barmera Comfort Inn** as our base. They have good sized rooms with a small kitchenette in each with electric jug, toaster, microwave, fridge and basic cutlery/ crockery. Some have two bedrooms so friends may even like to share. Devon and Angelique are the managers and they can help you with the best room for your stay; they are holding rooms for us at approximately \$120 per night for the 9th to 12th of May. As notified to members in an email on 9/1/2023, in order to guarantee these rooms, the Comfort Inn would like \$50 deposit per room by the end of February, so if you have not already done so, we **strongly recommend that you contact them ASAP to book** your room and pay your deposit to avoid missing out. Contact details - Devon Suckling, devon@comfortinnriverland.com.au, Ph: 8588 2888 - Quote Wine Guild when booking. Please let us know once you have booked your room.



We also liked the fact that the rooms are arranged in groups of four with an outside dining area complete with BBQ in each group. There is also a communal area with BBQs and seating that they will make available to us. Did I mention the rooms also overlook the golf course, so quite a lovely setting. There is a restaurant area which may be able to be used to provide breakfasts; we will need to find out if members would like to organize this or if most people are happy to have their own breakfast in their room or in the communal BBQ areas. It will be cool in May but these BBQ areas are covered and fairly protected.

We have only set aside rooms for 9th to 13th at the Comfort Inn and this is a very busy time for them, so if anyone wants to extend their stay, they will need to organise this sooner rather than later.

ITINERARY:

This is our proposed Itinerary so far; there may be changes due to flooding plus subject to confirmations.

TUESDAY 9TH MAY

Arrive in the Riverland. Accommodation at Barmera Comfort Inn or for caravans there is the Discovery Park. We suggest a BBQ dinner for the first night.

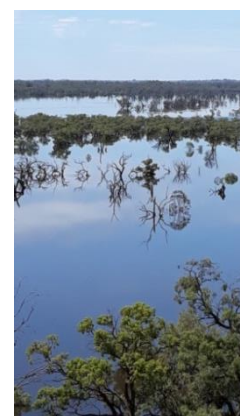
WEDNESDAY 10TH MAY

10:00 - 10.30am: **Salena Winery** where we will have a tasting and talk from the wine maker followed by lunch. The chef has some really delicious suggestions for us with a choice of 3 mains at \$35 per head. \$12 tasting charge which will include a non-wine surprise!

2.30pm: In the afternoon, we will visit the **Riverland Wine Centre** with a very extensive selection of local wines. We will have a talk and tasting of 6 wines for \$12.

We also plan a short trip to **Ruston's Gin Distillery**, worth it for the garden even if you don't want to try the Gin.

Dinner: The **Bluebird Café** is very close to the Comfort Inn so may be a good option.



THURSDAY 11TH

10.00am: **Banrock Station** for a talk with the ranger and a tasting, cost about \$10 depending on numbers. It will be very interesting to find out how the flood has affected the local wetlands.

12.00: Lunch will be at **Bassham Winery** which is organic and biodynamic. They have 12 white wines and 16 reds.

Lunch will be shared platters, approximately \$15 per head, with plenty for the vegetarians amongst us. This is a small family owned winery, with many varieties that are not so well known so we will allow plenty of time for tasting and discussion with the winemaker.

Thursday evening we have booked dinner at the very interesting **Mallee Fowl Restaurant** for 6pm. The bus will take us there and back.

Indicative prices; Entrees \$ 12 to \$15, mains \$25 -\$35, \$13.50 for dessert

FRIDAY 12TH

10.00am: **Angoves Winery and Distillery** is our first stop where there will be a 45 minute barrel room tour and a 45 minute tasting. \$25 per head.

12.00: **Mallee Estate Winery** with a tasting led by the winemaker, cost \$10 per person. Lunch will be a selection of Greek cuisine, prices ~ \$20 - \$35 per head.

We will also visit the **Woolshed Brewery** for tastings of beer, cider and hard lemonade.

From the Woolshed Brewery, there is an **optional 1 hour boat trip to the Headings Cliff** at a discounted price of \$25 per person. Seats are limited so please indicate early if you'd like to take this trip, it will be great to see the river post flood.



TRANSPORT:

We have organised a local tour company to collect and deliver us each day. Matt will provide two buses so he can possibly collect from more than one venue. He will also run the boat trip – multi talented is our Matt!

We will need to know if some members will not use this service. The cost is likely to be around \$30 per person per day.

Summary of costs: Accommodation ~ \$120 per night
Costs to pay in advance: 6 tastings, 2 lunches ~ \$120.00 per person
Bus ~ \$90.00 per person, depending on number of attendees.
Other costs: 1 A La Carte lunch and evening meals.

Please indicate if you intend to join us in the Riverland by emailing Brian Longford by 17th February at the latest. We will need to pay a deposit to secure the bus and some of the venues and this will depend on the number of attendees. An email detailing the deposit required to be paid to secure our bookings, will be sent to you after February 17th once we know the number of attendees for the bus, boat trip and individual venues.

Please advise

- 1. Where you will be staying**
- 2. If you intend to use the bus**
- 3. If you will be attending all venues (if not, which ones you will be attending)**
- 4, If you would like to take the boat trip.**

Sue and Sandy Macgregor
Helen and Glenn Glasson

DIARY OF A VINEYARD:

Our diary was cut short last year by a fast approaching AGM and all the sequelae which eventuated. So this is a condensed Spring / Summer edition

SPRING:

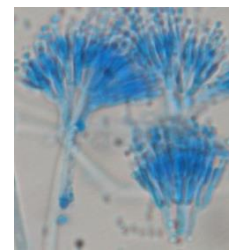
Well, what a wet Spring it was too, with the un-welcome arrival of our favourite fungus, Powdery Mildew. The solution for this is to spray with wettable sulphur or a milk spray. Those grey patches you can see on the grapes are some residual mildew that we didn't quite eradicate. If the infection is too severe it will stunt the growth of the berries – we have some that have been affected but most will be alright.



At the same time, we were “invaded” by blister mites. These tiny pests inhabit the underside of the leaf and cause blistering on the upper side. Again, a severe infection will stunt the growth of the leaf and therefore reduce the available nutrients to the vine. Thankfully wettable sulphur is the answer to this problem as well so we “killed two birds with one stone” as they say.



In the larger vineyards, many needed to apply Copper sprays to avoid Downy Mildew. There is a formula for the risk of Downy, the 10:10:24 rule – you may hear this referred to on weather forecasts. They will often report “Grape growers are advised there is an increased risk of Downy Mildew”. This relates to 10mm rain (or irrigation) with temperatures over 10 deg Celsius over a 24 hour period, which provides the perfect conditions for this particular organism. Other nasties include fungi such as Botrytis and Aspergillus – anyone who has studied a bit of microbiology might have had the chance to look at Aspergillus under a microscope, they are very pretty, one of my favourite bugs – but not on my grapes!



In the winery. This is often the time of year that white wines are filtered and bottled. Look out for your favourite drop from about September onwards. Most red wine is still snoozing; some lighter reds may need attention.

SUMMER:

With Summer comes the warmer days and less rain so irrigation needs to be commenced, depending on how wet the soil is after Spring. Many vineyards in the Southern regions won't need to water their vines until well into Summer, but those of us in the Northern regions have to start a bit earlier. The vines also need some fertilising and it's important not to overfeed the hungry vines at the expense of the grape bunches. As the weather gets hotter, we add some foliar sprays of seasol to help “toughen up” the vines and make them more resilient to spikes in temperature. As the berries swell, it's quite important to keep a steady supply of water to them. Too little water and the skin cells don't grow sufficiently to allow the juice and seeds to develop inside the berry. This can cause serious problems if there is heavy rain later in the season – without enough cellular development of the skins, they can't expand quickly enough and the skins split, allowing disease into the berries. Many people may have noticed this when growing tomatoes.

Towards the end of Summer, many vineyards will start to pick and process white grapes – but that's a storey for another day.

In the winery, the red wines need to wake up by now. They should have completed their lazy malolactic fermentation which converts the harsh Malic acid into the softer, more creamy lactic acid. Racking the wine off the lees and stabilising with the addition of sulphur will help to clear it ready for storage.

HELEN GLASSON.

Sparkling wine quality – what to look for

Many of you would have consumed many bottles of sparkling wines over the recent festive period. The popularity of sparkling wine in Australia has gone from strength to strength in the past decade. This class of wine represents a small but significant proportion (6.9%) of Australia's total sales volume of 1064 million litres in 2021–2022. In 2018, sparkling wine accounted for eight percent of total wine consumption worldwide, with Germany, USA, France and Russia in the forefront. Australia is the sixth largest Champagne export market by volume for France (*Champagne Bureau Australia*)

Structure and flavour of sparkling wine

Australia produces a diverse range of sparkling wine. Methods employed in the treatment of the base wine influence the structure and flavour of the final wine in the bottle. Thus, the world's finest sparkling wines are produced by the *Methode Champenoise* (MC method), whereas cheap and low quality wines are generally the product of the carbonation method. The largest volumes of sparkling wines in the world are made by the Transfer and Charmat (tank) methods.

Cool climate and high-altitude regions such as [Tasmania](#), [Adelaide Hills](#) and [Yarra Valley](#) are producing many of Australia's greatest sparkling wines. Several wine regions not traditionally known for sparkling wine are on the rise in SA, WA and NSW.

Wine quality

The consumption of sparkling wines is generally associated with situations where people are in a state of excitement and happiness. The euphoria generally leads the drinker to believe that the wine that is being consumed is extraordinary in quality. Stelzer (2018) tasted several hundreds of Australian sparkling wines in 2018, only 120 made the cut (see *Tyson Stelzer's Australian Sparkling Report 2018*; www.tysonstelzer.com).

The simple rule in buying top quality sparkling wines is to stick to wines made from Pinot Noir, Pinot Meunier and Chardonnay grapes harvested in a single excellent year from the coolest regions, using the MC method, where the wines have been aged on yeast lees for two or more years. Such information is generally provided in the back label on the bottle. The most outstanding sparkling wines combine freshness with complexity.

Good quality sparkling wines exhibit a rich palate with finely balanced chemical and structural components which contribute to tart (lively) acidity, creamy and persistent mousse, fresh and lively aromas and flavours, complex to very complex yeasty and or toasty flavours, and a finish that is soft, dry or nearly dry and with long linger flavours.

Some of the negative elements of sparkling wines include low acidity, aggressive bubbles (big and fast moving), harsh finish, excessive oxidation, excessive fruitiness, and out-of-balance sweetness.

Sparkling wines tasted at the 2022 Christmas function

The Bleasdale NV Sparkling Shiraz (Wine 1) and **Saint-Hilaire Limoux Blanc de Blanc Brut (Wine 2)** were offered for tasting. Using the criteria for determining the quality of sparkling wines (see above), the wines were adjudged by members present to be below par. Descriptions of the wines from various sources can be found in several websites on the internet. The writer's assessment of the organoleptic properties of the wines are given below.



WINE 1: Slightly sweet, medium-bodied wine with some complexity but finished dry. No astringency in the finish. Initial perception of wine was good. However, the wine was unable to maintain its interest due to low acidity and the presence of oxidative characters. The jammy and plummy flavours and other flavours fell away very quickly in the aftertaste, making the wine to finish short. Overall, the wine lacked freshness.

WINE 2: The wine had pleasant aromas and flavours but lacked complexity. The fruit aromas and flavours were reminiscent of those found in young Riesling and Pinot Gris wines. Light-bodied, dry, with hints of toast. Pleasant creamy mouthfeel but lacking lively acidity. The finish was short.

Written by Andrew Yap, Life Member and Past President

IN THE BEGINNING #59!

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



"A lot of "WINE" has gone from the barrels!"



**CONGRATULATIONS and
CELEBRATIONS**



**HAPPY 60TH
ANNIVERSARY!**

**The Wine Guild of South Australia
1963 – 2023**



THEN



NOW

2023 - 60 Years On!

The inaugural committee meeting was held on April 26th, 1963,
and the first function was held on May 26th, 1963.

"TIME FLIES WHEN YOU'RE HAVING WINE!"

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 the Grapevine editor.

Date	Activity
3-5 February 2023	Cellar Door Fest, Adelaide Convention Centre
19-23 April 2023	Barossa Vintage Festival
28 April – 7 May 2023	Tasting Australia
6 May 2023	A Taste of Streaky Bay
19 – 28 May 2023	Clare Valley Gourmet Week

WINE GUILD FUNCTIONS FOR 2023

Date	Activity
19 February 2023	Kangarilla Road/Silent Noise. Venue: McLaren Vale Function Centre
April 2023	Wine Guild's 60th Anniversary celebrations - work in progress – further details will be sent out as-and-when plans are finalised.
9-12 May 2023	Riverland Tour
June 2023	To be confirmed
August 2023	AGM

WINE GUILD OF SA COMMITTEE 2022-2023

Name	Position
Paul Sumsion	President
Dale Kenny	Vice President
Christa Mano	Secretary
Brian Longford	Treasurer
Sue MacGregor	Committee member
Sandy MacGregor	Committee member
Alison Ager	Committee member, Grapevine Editor, Website Manager