

PRESIDENT'S WELCOME

It was not the warmest of days, however what would you expect in June. With members suitably rugged up we visited a wine shed at Mt. Bera Vineyards for a delightful trip through a variety of wines that many of us had not experienced before. It wasn't long before we forgot about the chill in the air due to the extraordinary presentation from the owner Greg Horner demonstrating his passion for his vineyard & what he & his family are achieving. With the assistance of his team we went on a very memorable journey (a full function report later in this Grapevine).



By the comments received from those who attended on the day it was well worth the trip, for me what was most interesting was the matching of the varietals to the microclimate that exists within the vineyard and how the area aligns with areas in Austria, hence their use of Austrian grape varieties. I would encourage you to bring some friends up into the hills for a day out and experience what the cellar door at Mt. Bera has to offer. Thank you to Greg, Larissa, Conor, Kyle &



Alessio for making us welcome and for a wonderful day.

Our next function is the AGM and lunch on Sunday 20 August at Mount Osmond Golf Club. Once the business part of the AGM has concluded we will have a guest speaker – **Kirsten Harvey of Paisley Wines** who will be bringing some of the **Paisley Wines** range with her for us to drink whilst she is speaking.

Wines will also be available for purchase at discounted prices, to drink with lunch (subject to \$12 corkage). There will also be the opportunity to purchase wines to take home and/or for delivery. EFTPOS will be available for purchases.

As an added incentive to come along to the AGM, there will be a door prize voucher for a wine tasting and platter experience at **Paisley Wines** cellar door. Having recently made use of a voucher I received as a birthday present I can thoroughly recommend this experience!



All committee places are open for election which means that any member can run for any position on the committee. Being on the committee is not onerous, however the committee is vital for the wellbeing of the guild and we encourage all interested members to put themselves forward for nomination. Nomination forms will be sent out to all members to complete and return as indicated. Nominations can also be made on the day.

Our next event following the AGM will be at **Uleybury Wines** on Sunday 15 October for wine tasting conducted by Chief Winemaker, Harry Mantzarapis, followed by lunch – more details in the next Grapevine.

Paul Sumsion

PRESIDENTS REPORT TO THE ANNUAL GENERAL MEETING - FOR 2022/23

Andrew Yap, President (Period: 22 August – 4 December 2022)

I am pleased to present my President's report to the 2023 AGM. My short tenure was pre-determined when I agreed to nominate for the position at the last AGM. Members who supported my nomination had wanted the status quo of the Guild to be maintained and for it to survive.

Committee

There was no lack of enthusiasm from the entire Committee who attended three Committee meetings and participated in the functions. I would like to thank Jeremy Begg (V. President), Christa Mano (Secretary), Brian Longford (Treasurer), Sue and Sandy MacGregor, and Dale Kenny for their efforts and valuable contributions. It makes the role of President a lot more pleasant when working with such a committed team. Many thanks also to Helen Glasson who served as Grapevine editor, and Jeremy who published the newsletters and made them available online for members. Paul Sumsion was voted in by the Committee at its meeting on 29 October to be the President-in-waiting. Paul attended all the committee meetings as an ex-officio member.

Functions

1. Wine sensory experience, Sunday 16 October 2022

The October function provided members with memorable experiences in relation to the tastes and flavours of super-premium Australian wines and Cooper Burns Wines. The tasting was conducted by Mark Cooper, Chief winemaker of Cooper Burns Wines. Long standing members who attended professed that the tasting reinforced their knowledge of the sensory properties of wine and boosted their sensory skill. It was proposed by some members that the Guild should hold an intensive wine tasting program every two years.

2. Christmas lunch, Sunday 4 December 2022

The traditional Christmas function was held at the Lemongrass Thai Bistro in Goodwood. Paul Sumsion was installed as President of the Guild immediately after I had relinquished the position at the end of the function. Jeremy resigned as Vice-President and stood down from the committee. Helen Glasson relinquished her position as Editor of the Grapevine after having served as editor for several years. Alison Ager volunteered to take over as editor of the Grapevine.

Thanks to members

I would like to acknowledge the dedication and contribution of members who helped make 2022/23 a very successful year. It has been an honour to be the President, albeit a short one. I hope members will continue to support the Guild and to ensure its survival.

Thoughts for the future

It is remarkable that the Guild is 60 years old. During its entire journey, the Guild has been served by many dedicated officer bearers and ordinary members. Going forward, the Guild needs to retain the spirit of camaraderie and mutual interest in wine. There must be inclusivity and opportunities for members to interact and enjoy their time at functions. Functions must appeal to current members and newcomers. The activities should help to encourage active participation by attendees and energize their interest in wine.

Implementing relevant and interesting programs is essential to improve membership retention. We need to open up channels for on-going feedback and dialogue to find what members' needs, wants and expectations are. Concomitant with the management and retention of members, the Guild needs to consider finding new members to boost current numbers, and to cope with the possibility of a mass exodus of retirees in the not too distant future. The Guild's *demographics* suggest that it is now an organisation for people of 40+ years of age. The Guild should turn its attention to finding new members from Generation X (born in the years 1965-1980). I believe that promoting it to a younger demographic would be futile for a variety of reasons.

Paul Sumsion, President (Period: 4 December 2022 – August 2023)

This has been an interesting year for the Guild - my term as an appointed President commenced after our Christmas celebration lunch with the committee largely remaining the same with the addition of Alison Ager being invited in as Grapevine editor and website manager (for a second stint) as Helen Glasson, who has done a sterling job as editor, handed over the reins. This slightly modified committee rolled up their collective sleeves and got on with the tasks at hand. Credit cannot sit solely with the committee as it is you, the members, that make it all work - your participation within the guild is what makes all the difference to the success of the Wine Guild.

A PART YEAR IN REVIEW.

Functions

1. Father vs Son - February 2023



We kicked off 2023 in McLaren Vale at the McLaren Vale Function Centre, where we had a 'Father vs Son' event between Kevin O'Brien of Kangarilla Road Wines and Charlie O'Brien of Silent Noise Wines. This resulted in a very entertaining afternoon as father and son presented a different take on their wines made from the same grapes but with different approaches to wine making processes. I am not sure who won the day but it showed how a winemaker's own perspective has an influence



over the end product - Oh yes, I do know who won - "We Did" with a superb range of wines and a great day. Thank You to Sue, Sandy, Helen, Glenn & Alison for all the research to identify potential wineries and come up with a such a great option.

2. 60th Anniversary Celebrations - April 2023



This event was held to commemorate the 60th Anniversary of the Wine Guild of SA, prior to the Riverland tour. It was decided that it was to be a low-key affair to replicate as much as possible the picnic-style of events held in the early years and was held in the rustic Coulthard Barn in Nuriootpa. We had some special guests from the Wine Guild of Victoria, in Graeme and Dianne Lofts (Vice President and Secretary).

The day was one of nostalgia with Past Presidents giving presentations on their terms of presidency. I did see a small tear in more than one person's eye while viewing the slide show remembering much-missed members and friends within the guild. There was much memorabilia on display - thank you to Phil and Lyn Harris for their hard work putting the displays together. Credit goes to Alison for organising and coordinating it all. Picnic-style catering was provided by Picnic Tribe, plus there was a 60th Anniversary cake and cookies. A unique raffle was organised by Phil with old guild badges being the tickets.

3. Riverland Trip - May 2023



Helen Glasson, Glenn Glasson, Sue MacGregor and Sandy MacGregor have been very busy in the first part of the year not only researching the McLaren Vale but putting together a very full, diverse and interesting Riverland 3-day visit, ably assisted by Brian and Pauline Longford handling the admin

side of things.



This trip exposed us to new and upcoming varietals which are better suited to our changing climate.

This was a tour with a difference and brought a whole new awareness of what is possible and what different varieties of grapes are available. A trip through Angove's St Agnes Distillery in Renmark, where a brandy and wine tasting was one of many highlights, which included a boat trip along the River Murray.

4. Mt Bera Vineyards - June 2023

On a chilly winter's morning we visited Mt Bera Vineyards in Gumeracha and enjoyed wine tasting and lunch in the newly completed Winery Shed. During the course of the day we were treated to a wonderful range of wines and a beautiful meal. Greg Horner and his team gave us a very informative presentation on how they have matched grape varieties to the microclimates that exist within the Mt. Bera Vineyards. We were lucky enough to be the first to enjoy a function in the wine shed which only had the finishing touches completed during the week leading up to our event. Next vintage will be the first time that all their wines will be processed on site. I was very impressed by their evident passion and enthusiasm for what they do. I know that I am scheduling a return visit.



Thanks to members

Responsibility does not sit solely with the committee for the ongoing success of the Wine Guild - it is you, the members that can make it all work - your participation within the guild is what makes all the difference. The committee needs your ideas and suggestions and your continued input to researching venues, organising events etc.

It has been an honour to be President and thanks goes to Andrew Yap for stepping up and steering us through the first part of the year.

Thoughts for the future

I can only reiterate Andrew Yap's sentiments regarding the future of the Guild, we have to be very mindful that the world we now live in is not the same as the one from 60 years ago ... or even 3 years ago. The way in which we operate needs to be modified to suit this new environment. We need to have open lines of communication and a balanced approach to events and to offer members a value for money experience that would not be afforded to the general public.

We need to have a proactive approach to encourage new and younger members into the fold by utilising various ways and means available to ensure we are communicating to the target demographic in THEIR preferred method, in order to increase our chances of success.



The Wine Guild Needs You! Yes, that's right ... You!

All committee positions become vacant at the AGM in August. This means we are looking for more new Committee Members. So, why not take the plunge and nominate for next year's Committee. Membership can be rewarding and it is not too onerous as the committee meets only six times a year.

Even if you feel unable to commit to the Committee (no pun intended) there are other ways that you can be more involved. Non-Committee members can do many roles. Those identified include Grapevine Editor, Function Reports, Function Photography, Website manager, archives – even if we have someone else in those roles there are always times when a stand in is needed.

So, if you feel you could get more involved with the Guild, even if you haven't been a member for long, why not nominate for a position on the Committee or get more involved in one of the other ways? Nomination forms for the Committee will be sent separately by email.

Contact any committee member if you require more information.

REMEMBER: The Guild is only as effective as the involvement of its Members allows it to be.

LAST FUNCTION – WINE TASTING AND LUNCH - MT BERA VINEYARDS, GUMERACHA



For our last function we were fortunate to have the opportunity to be the first group to have an event in the newly built Winery Shed at Mt Bera Vineyards in Gumeracha. We were seated at one long table surrounded by barrels, fermenters & pallets of wine boxes.

Greg Horner, vineyard owner and winemaker, guided the wine tasting assisted by Larissa, Restaurant Manager and Conor, Head Winemaker.

Greg explained that Mt Bera Vineyards is a family-owned producer of single-vineyard estate-grown wines. Mt Bera produce a large range of wines from the grape varieties grown there which includes a number of Austrian grape varieties suited to the varying temperatures resulting from the topography. Nighttime temperatures can vary dramatically and Blaufrankisch, for example, does well in the bottom one third of the slopes. Gruner Veltliner is a native Austrian white grape variety, best suited to climatic conditions with warm days and cool nights.

Because Mt Bera has a wide variety of micro-climates in the hills and valleys of the property they are able to have a large range of grape varieties in a small area. Pinot noir, cabernet sauvignon, merlot, shiraz, zweigelt, blaufrankisch and tempranillo make up the varieties for the reds and pinot gris, gruner veltliner and sauvignon blanc for the whites.

Mt Bera was affected by the Sampson Flat Bushfire in 2015, twenty-five thousand vines had to be cut back to ground level and kilometres of posts, wires and dripper lines replaced. But the 15ha of vineyards is now back in full production. The Cudlee Creek bushfire in 2019 burnt 30ha at the back of the property but did not affect any of the vineyards.

Since taking over the vineyard in 2009, they have committed to organic and biodynamic practices to repair years of commercial use of the land and are passionate about minimizing their footprint by maximizing biodiversity and assisting native plants, birds and animals through habitat support.

We tasted 12 wines altogether, grouped in pairs for comparison – 2 sparkling, 2 whites and 8 reds from a number of vintages and across a number of Mt Bera's wine ranges including:

- **Boundless Horizons** - top end range produced from the best barrels and vintages.
- **Wild and Free** - natural (wild) ferments using the naturally occurring yeast on the grape skins.
- **Amphitheatre** - from a massive natural amphitheatre.

The **Running with the Cows** tempranillo is named after the Jersey cows they have introduced to the property – they currently have 20 of them who have a tendency to come barrelling down the steepest hills to greet people in the paddock.

Following our extensive wine tasting, lunch was very welcome – whilst we were enjoying tasting the range of wines, Executive Chef Kyle Johns and his team had been working hard outside the Winery Shed producing the meal for us. Thanks to their hard work behind the scenes, we enjoyed an excellent meal of focaccia, cultured butter and giardiniera, followed by Abelsway chicken, potato salad, ancient grains broccoli, fetta salad, lettuce and radish salad, followed by dessert of South African Melk Tart and chocolate brownies.





During the afternoon new Wine Guild of SA members Peter and Laurice Pawlowsky and Elaine and Brian Curran, were welcomed to the Wine Guild and presented with their Wine Guild badges.

On the day of the event, the customary presentation bottle of Wine Guild of SA port was missing so Brian & Pauline Longford returned the day after the event to present the bottle of Wine Guild of SA port to Greg Horner and Alessio, Vineyard Manager.



Wines Tasted

Mt Bera Sparkling:

- Ebullient Gruvee cuvee
- Ebullient Pinot Noir cuvee

Mt Bera Whites:

- Gruvee Gruner Veltliner 2018
- Boundless Horizons Gruner Veltliner 2018

Mt Bera Reds:

- Wild and Free Pinot Noir 2019
- Boundless Horizons Pinot Noir 2012
- Amphitheatre Zweigelt 2020
- Amphitheatre shiraz Blaufrankisch 2019
- Running with the Cows Tempranillo 2018
- Boundless Horizons Syrah 2018
- Boundless Horizons Merlot 2013
- Boundless Horizons Cabernet Sauvignon 2018



Please see pages 10 and 11 of this Grapevine for an article on Wild Yeasts Fermentation (WYF) written by Andrew Yap, Past President and Life Member.

NEXT FUNCTION – AGM – MOUNT OSMOND GOLF CLUB

Our next function will be the Annual General Meeting to be held at Mount Osmond Golf Club on Sunday 20 August 2023.

Subscriptions Subscriptions for the 2023/2024 financial year are \$40 per member and due from the 1st July. Payment can be made with the AGM Function payment. If not attending the AGM, EFT payment is preferred using the payment details on the AGM Attendance Slip and letting Brian Longford know of the payment.

Note that in order to vote at the AGM you must be a financial member for the 2023-24 year.

The Business Part The main formalities for the AGM are the presentation of the accounts of the Guild for approval, election of the Committee for the coming year, election of the Auditor and the conduct of any other business for which due notice has been given.

Election of the Committee The Committee consists of a President, a Vice-president, a Secretary, a Treasurer and three Committee members. All committee positions become vacant at the AGM and the Committee for 2023-2024 will be elected in accordance with the Constitution.

Being on the committee is not onerous, however the committee is vital for the wellbeing of the guild and we encourage all interested members to put themselves forward for nomination. If you would like to nominate for a position please complete a Nomination Form (which will be sent to all members by separate email) and bring it to the AGM or send it as instructed. Forms will also be available on the day.



Presentation of accounts The Audited Financial Statements will be sent to members by separate email and any questions you may have can be answered at the AGM.

Other business The Constitution states that "...any other business of which notice has been given at least seven days prior shall be transacted". Therefore if you would like to raise any items please ensure they are received before 13 August.

Our Constitution can be downloaded at <http://www.wineguildsa.com/membership.php>

Proxies If you wish to nominate a proxy to vote on your behalf please complete a Proxy Nomination Form (which will be sent by separate email) and have it brought to the AGM, or send it as instructed in the email. Note that the Constitution requires that a member can hold no more than one proxy.

GUEST SPEAKER – KIRSTEN HARVEY OF PAISLEY WINES

Our guest speaker will be **Kirsten Harvey** of **Paisley Wines**. She will be bringing some of their range of wines for us to drink while she is speaking and also for purchase at discounted prices, to drink with lunch (*subject to \$12 corkage*).

Kirsten will also bring along some order forms to give us the opportunity to purchase wines to take home and/or for delivery. EFTPOS will be available for purchases.

PAISLEY WINES

Paisley Wines is the result of a love affair with Barossa wine by long-time winemaker Derek Fitzgerald and his wife Kirsten. With a passion for art, music and food friendly wines, they launched with their *Mixed by DJ Deadly* and *Fabric* series. With friends in the arts they came up with fun label designs to go with the wines that can be drunk now or hidden in the cellar for another day.



With 15 acres of established Shiraz and young vine Fiano and Mataro, their Eden Valley property forms the bedrock of the Paisley brand.

They source 70-year-old Grenache and 40-year-old Mataro from south Barossa and old vine Shiraz from the Barossa's North-Western ridge. Riesling comes from growers just down the road in Eden Valley, Fiano and Tempranillo fruit is sourced from growers in the Adelaide Hills with Chardonnay sourced from the cool climes of Padthaway.

The story behind the brand name is interwoven with history. Kirsten's great-grandfather came to Adelaide from Paisley, a town in the west central Lowlands of Scotland. The paisley pattern features on the contemporary Fabric Series labels.



Uniquely packaged, Mixed by DJ Deadly series show their passion for dance music whilst the Celtic Mythology range is a tribute to a shared Celtic background.

Kirsten will talk to us about the origins and history of Paisley Wines, their wines and Derek's hands-on approach to grape growing and wine making.

There will be a door prize voucher for a wine tasting and platter experience at Paisley Wines cellar door.

VINTAGE 2023

Wine Australia have reported in their National Vintage Report 2023, that the estimated Australian winegrape crush for 2023 is 1.32 million tonnes - 24% below the 2022 figure and the lowest since 2000, after a third La Niña event produced very challenging seasonal conditions in most regions.

South Australia was the largest contributor with 55 per cent of the national crush, followed by NSW (27 per cent) and Victoria (13 per cent).

The red variety crush was 711,777 tonnes, down by 26% year-on-year, while white varieties were down by 22% to 605,321 tonnes. Shiraz was the largest variety with a crush of 346,156 tonnes, a decrease of 20% compared with 2022. Chardonnay was the second largest variety overall and largest white variety with 253,887 tonnes, a decrease of 29% compared with 2022.

Of the top five varieties, Shiraz and Sauvignon Blanc increased their percentage of the total crush, while Cabernet Sauvignon, Chardonnay and Merlot lost share. Sauvignon Blanc became the fourth-largest variety, displacing Merlot.

The total estimated value of the 2023 crush at the weighbridge was \$983 million, a decrease of \$229 million (19%) compared with 2022. The average winegrape purchase price increased by 2 per cent to \$642 per tonne as a result of increases in the average value of red and white grapes from cool-temperate regions, together with the increased share of grapes from these regions in the overall mix, countering the reduction in average value of grapes from the warm inland regions.



Wine Australia, July 2023, *National Vintage Report 2023* [National Vintage Report](#) | [Wine Australia](#)

Alison Ager

Wine Guild of SA – AGM

Mount Osmond Golf Club

11.00 for 11.15, Sunday 20th August 2023

AGM:

Financial and Other Reports, Election of Office Bearers and Any Other Business

Followed by Guest Speaker - Kirsten Harvey of Paisley Wines – includes wine tasting

Followed by lunch

Entrée

Baked vegetable filo parcels – Rocket, pear and pinenut salad, salsa verde

Mains (Alternate drop)

Chermoula roasted chicken breast (GF) – Crushed baby potatoes, tomato, basil and bocconcini salad, verjuice butter sauce

200g Angus beef fillet (GF) – Paris mash, caramelised speck, heirloom baby carrots, red wine jus

Vegetarian options will be available on request

Paisley Wines will be available for purchase at discount to drink with lunch
(*subject to \$12 corkage*) and to take home or for delivery.

\$55 Members

\$65 Guests

RSVP with any dietary requirements to Brian Longford by 4pm Friday 11th August

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.

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

No. of Members attending

@ \$55 pp

Amount \$ _____

No. of Guests attending

@ \$65 pp

Amount \$ _____

Please email or phone Brian when making payment so we know by the RSVP date that you are attending. If you are paying subscriptions

Ph: 0406 305 749

email: bandplongford@bigpond.com

WILD YEASTS FERMENTATION (WYF)

The Guild's recent visit to Mt Bera winery will be remembered by Greg Horner's (proprietor and chief winemaker) enthusiastic discourse on the virtue of WYF. Members will also remember tasting WYF wines made by Anton Van Kloppe of Lucy M and Erinn Klein of Ngeringa, whose wineries are also in the Adelaide Hills wine region.

The purpose of this article is to provide some insight into WYF and compare it with pure culture fermentation (PCF).

What are wild yeast?

Wild yeasts are indigenous or native yeasts that inhabit the air, soil, water, plants, grape vine parts, insects and animals of the vineyard environment. The types and numbers of yeasts present in a specific vineyard may differ greatly from other vineyards, and from one year to another. Wild yeasts also occur on the surfaces of harvesters, grape bins, crushers, presses, hoses, and tanks. In terms of their role in winemaking, wild yeasts ferment grape juice, spoil juices and wines, and kill other yeasts. Naturally-occurring acetic and lactic bacteria are also members of the wild microflora.

What is wild yeasts fermentation?

Fermentation is the process by which grape juice is converted into wine by yeasts. In WYF, the non- to low-alcohol tolerant yeasts initiate and dominate the early to middle stages of fermentation. Following their death the alcohol tolerant yeasts dominate the middle and final stages of fermentation. Thus, during the entire fermentation process, there is a succession of different genera and species of yeasts in the fermenting juice or must. Sugars (fructose and glucose) in grape juice are converted by the yeasts into ethanol and carbon dioxide. Hundreds of by-products are also formed by the yeasts present, such as glycerol, volatile acids, non-volatile organic acids, higher alcohols, carbonyls and volatile esters. These by-products were responsible for the aroma, flavour, structure, texture and mouthfeel of the wine. While most of the aromas and flavours are attributable to the wild yeasts, some are produced by bacteria. In PCF, selected *Saccharomyces* yeasts that are added to the grape juice or must are responsible for the entire fermentation process.

WYF will only take place if no sulphur dioxide (SO₂) is added to the juice or must before the commencement of fermentation. However, in the absence of SO₂, physical and chemical enzymatic oxidation of the juice and wine occur which change the chemical and sensory profile of wines. In the production of "natural wines", no SO₂ is added pre- and post-fermentation. However, when WYF is employed as an adjunct in producing certain wine styles by larger producers, the wines are stabilized physically and chemically.

Sensory profile of WYF and PCF wines

A sensory attributes of Chardonnay and Riesling wines made in five different wine regions of Australia by WYF, as compared to wines made by PCF are shown in Table 1 below.

TRIAL	VARIETY & SOURCE	PURE CULTURE FERMENTATION (PCF)	WILD YEASTS FERMENTATION (WYF)
1	Chardonnay, Eden Valley	Higher concentrations of acetate esters (pleasant, sweet, fruity and fresh odours)	Higher concentration of hydrogen sulphide (bad egg smell) and higher alcohols (strong solvent odours)
2	Chardonnay, Hunter Valley	Good but not as interesting at WYF wine	Cloudy in appearance and quite stinky, but showing greater depth of flavour and richness
3	Chardonnay, Yarra Valley	Bright and clear in the glass; pristinely clean; intense and lively. A complex Chardonnay expressing white florals and stone fruit aromatic, oak spice and flint. The palate lingers with citrus and cream notes with sandalwood and spice.	Cloudy, smell of cashews, bread, smoky oak, sulphides and spices, but the real difference is in the mouth. Its texture is far richer and denser, fleshy and rounded, smooth and harmonious.

4	Riesling, Clare Valley	A perfectly good wine	Turbid and smells of apple, pear, yeast and a hint of nuttiness. It is more expressive, more textural and more layered wine than the conventional one.
5	Chardonnay, Margaret River	Lemon, lime flowers and kaffir lime, dried pear and fig nose. Vibrant mineral acidity keeps lively flavours lingering on. Dried pear, orange blossom, balance and poise. What a great symphony of flavours coming together all at once on the taste buds.	Slightly feral and very exciting. It's so complex and difficult to describe, although honey and oak and the smell of balsamic vinegar (without the vinegar or sweetness) aromas are all involved, welded to a razor-sharp, crisply tart, long and linear palate structure.

Table 1. Sensory attributes of wines made in comparative trials where the same juice was either inoculated with a pure culture yeast (PCF) or not inoculated (WYF). Descriptions of the wines have been provided by the winemakers (2-5) and a taste panel (1).

Final comments

There is a thriving “natural wine” movement in Australia. Small volume producers abound in the Adelaide Hills, Great Southern and Margaret River regions. Medium to large volume producers are capitalizing on WYF to modulate wine flavor and style.

WYF is a complex and risky process, and fraught with difficulties, where the style of the resultant wine may not be in accordance with expectations. Data from Table 1 illustrate the great diversity of aromas and flavours of WYF wines, some of which are highly undesirable in conventional wines. Other problems associated with the production of WYF wines include the delayed onset of fermentation, slow fermentation rates, presence of unused sugar in the wine and poor settling of dead yeast cells. Further, in the absence of SO₂, oxidation causes wines to lose their vibrancy in both colour and flavour. Oxidised phenolic compounds give the wine an amber hue. Oxidation results in the formation of acetic acid (vinegar) and loss of primary fruit characters. At lower levels, the aromas and flavours add complexity to the wine; however, over time, the wine completely loses its fruit character. “Natural wines” show great variation in appearance, with clarity ranging from clear, light to medium haze, to cloudy; and colours ranging from various shades or tints of straw, yellow, yellow orange, orange, red orange, purple, red purple to red, with pale to deep amber hues.

However, good winemaking outcomes and commercial success can occur with WYFs. Pure culture inoculations lead to more predictable end results and cleaner flavours. Commercial strains have been developed to produce wines with high or low ethanol content, different structures, and diverse aroma profiles.

Article written by Andrew Yap, Past President and Life Member. Mobile: 0414953116

The rise of NOLO and a new way to enjoy wine: Lara Pacillo, InDaily, 23 June 2023

South Australia will be the home of the world’s first no alcohol / low alcohol (NOLO) wine trial research facility. The Waite Campus at Urrbrae will utilize a spinning cone column to enable small scale trials using as little as 150 litres at a time. With onsite facilities to bottle the end product and conduct consumer testing to rate flavours and quality, winemakers will be able to de-alcoholise their wine samples using this low temperature method so that there is reduced damage to the wine and ascertain if they have a viable product without the expense of treating a large quantity at a time. Maybe the SA Wine Guild will need to revisit NOLO wines again in the future to see if the improvements tempt us to partake in these new beverages.

For more information, visit www.pir.sa.gov.au/nolo

Helen Glasson

IN THE BEGINNING! # 62

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

Remember Glenn Shorrock and Brian Cadd? They were the entertainers at one of the many Barossa's Food and Wine affairs on the Lyndoch oval, "Lyndoch Uncorked". Enjoy this fascinating article about the 2005 Barossa Vintage festival.

food & wine

The Adelaide Review, March 18, 2005

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Celebrating a blend from all Warks of life

The Barossa festival demonstrates to all that the region's fare is about more than wine and Germanic smallgoods.

David Sly

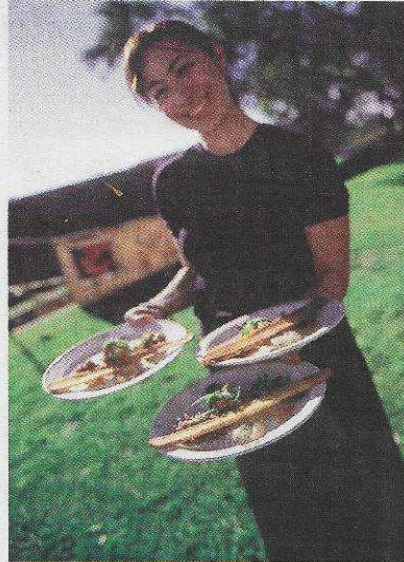
ALL WINE DISTRICTS in Australia have their wine festivals, but the biennial Barossa Vintage Festival strives to present a complete communion between the community and the district. They open their doors to visitors by inviting participation in a robust Barossan style of celebrating. And, yes, wine is intrinsic to the week-long festivities, but it's a component that works in harmony with many other parts: food, entertainment, music, laughter, grand occasion, camaraderie. It's therefore entirely appropriate for this year's festival to carry the slogan "Celebrate the Blend" across more than 100 events stretching from March 28 to April 3.

What the 2005 Barossa Vintage Festival aims to present is a reflection of what you will find in the valley all year round. Vintage Festival chairman Ray Bilske says promoting the authenticity of the Barossa experience is paramount in the organisation of the festival program. Efforts are being made to extend these unifying factors across different age groups, he says – young families and twenty-somethings in particular. It's a new accent to this festival; overall success probably will be judged on how this novel aspect is accepted.

Where there is wine in the Barossa, there is also food – damned good food, too, served with generosity, seasonal sensibility, and with reverence to traditions. As Angela Heuzenroeder's book *Barossa Food* (Wakefield Press) painstakingly demonstrates, the regional flavour is much more than Germanic clichés of sour pickles and smoky pork smallgoods. Barossa recipes derive from the abundant seasonal harvest, making autumn the perfect time for gourmants to visit.

So, as such a pivotal element in this festive season, what is Barossa food? Its edible history, with time-honoured pioneer recipes brought to fresh life by a canny current generation of Barossa cooks and farmers – as typified by goods on offer at the Yalumba Harvest Festival.

Yalumba's proprietors, the Hill Smith family, gave rise to this village fair in the winery grounds with a view to promote regional produce, preserves and condiments. It's now a Vintage Festival highlight (from 10am-4.30pm, March 29 and 30). Not surprisingly, stallholders at the core of this fair recognised a growing audience for specialised, authentic foods, and are now central to the weekly Barossa Farmers' Market, in the Vintners Sheds on the fringes of Angaston every Saturday morning.



The Legends lunch is on again.

They are also the energy behind the Barossa Food brand – a logo that identifies produce that is of specific quality and is authentic to the region.

Signature feasts of the Vintage Festival are also reflections of year-round Barossan fare. For instance, the legendary Legends of the Long Lunch, hosted by Bob McLean on the lawns at St Hallett winery on Friday, April 1, will have plates prepared by smart Barossa chef Sandor Palmai.

The sum of the best parts of Barossa hospitality will be exemplified by the Foundations Dinner, in the Angaston Town Hall on March 31 (tickets \$130; to book, phone 8563 0640). A team of chefs led by Mark McNamara will recreate recipes first published by Barossa stalwart Alf Wark (one of the instigators of Barossa's first food and wine events), in the company of historic Barossa winers.

Food remains a recurring riff through the festival. Tanunda Town Day on March 31 features the traditional Ziegenmarkt from 8am, where Goat Square is transformed into an old-style livestock and produce market. If you don't want to buy live piglets, settle for some sizzling bratwurst or the sweet grape delight of Rote Grutze. Food is plentiful at major township events, such as the Vintage Fair on Tanunda Oval (from noon, April 2), or a natural accompaniment to music from Glenn Shorrock and Brian Cadd for Lyndoch Uncorked, on Lyndoch Oval (from 10am, March 28). And if the pace is too hectic, languish over the Slow Country Lunch along the Para, along the lawns of Peter Lehmann Winery (\$76, April 2). Start building a healthy appetite; you'll need it to work through a hectic week. ☺

IN THE BEGINNING! # 62 (Cont.)

"In The Beginning", all members were to sit for an exam to enter the Guild and what level of membership they would attain depended on the result, along with their place of employment. As promised in the last Grapevine, here are questions 11 to 20 of an actual exam paper of one of our original former members.

WINE SERVICE GUILD OF AUSTRALIA ENTRANCE EXAM 1960s

QUESTION 11. What are the three processes of brandy production?

1. [1 mark]
2. [1 mark]
3. [1 mark]

QUESTION 12. Name one wine-producing district in each of the following states.

- Queensland [1 mark]
- Western Australia [1 mark]
- Tasmania [1 mark]

QUESTION 13. Name the three senses in wine tasting.

..... - [3marks]

QUESTION 14. What rules should be followed in the order of presenting wines at a tasting?

.....

.....

..... [5 marks]

QUESTION 15. Which of the following characteristics are undesirable in young, dry red table wines?

(Tick appropriate space).

- | | | | | |
|-----------------|-----|----------------------|-----|-----------|
| A. Tannin | [] | C. Acetic acid | [] | |
| B. Brown colour | [] | D. Crust or sediment | [] | [2 marks] |

QUESTION 16. What changes occur in a white table wine as it ages?

..... [5 marks]

QUESTION 17. What is the ideal temperature range for a storage cellar?°C [1 mark]

QUESTION 18. Describe two important conditions required for a storage cellar

..... - [2 marks]

QUESTION 19. At what temperature would the following wines be served?

- | | | | |
|-----------------------|-------|----|----------|
| A. Dry red table wine | | °C | [1 mark] |
| B. Riesling | | °C | [1 mark] |
| C. Champagne | | °C | [1 mark] |

QUESTION 20. Give a brief definition for

- | | | |
|------------|-------|-----------|
| A. Vintage | | [2 marks] |
| B. Ullage | | [2 marks] |
| C. Baume | | [2 marks] |
| D. Solera | | [2 marks] |
| E. Cuvée | | [2 marks] |

PLEASE NOTE: THESE ARE ANSWERS FROM BACK IN 60'S "IN THE BEGINNING" AND MAY DIFFER TO THE CURRENT DAY.

QUESTION 1.

- A. Skin [1]
- B. Liquid (must or juice)? [1]
- C. Saline (pips etc.) [1]

QUESTION 2.

Formation of Alcohol. (Process of converting sugar in ethyl alcohol by yeasts). [3]

QUESTION 3.

- B. Renders yeast cells inert.
- E. An antioxidant or preservative. [2]

QUESTION 4.

- A. Shortly after. (some time (as part of fermentation). [2]
- B. Straight after. (short period). [2]
- C. Long period. (when the wine has reached the desired state). [2]

QUESTION 5.

Devised trench system of production Champagne.

This requires that second fermentation is in the bottle.

Bottles are "disgorged" and recorked by freezing top of bottles. [20]

QUESTION 6.

- A. Tank/Charmat. [2]
- B. Carbonation [2]

QUESTION 7.

- 1. Riesling. 2. Chardonnay. 3. Silvaner 4. Pinot Blanc. 5. Crouchen [5]

QUESTION 8.

- C. Pedro Ximenez E. Crouchen [2]

QUESTION 9.

- 1. Flor – Flor method induced culture. [3]
- 2. Manzanilla [3]
- 3. Amontillado – Medium. [3]

QUESTION 10.

- 1. Vintage – rich with good fruit flavours. [3]
- 2. Tawny – sweet, soft berry flavours to rich. [3]
- 3. Ruby – younger, medium bodied & fresh. [3]

..... marks

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
28-30 July 2023	Winter Reds – Adelaide Hills
1-31 July 2023	Coonawarra Cellar Dwellers
5 August 2023	McLaren Vale Winter Wine Markets – The Market Shed on Holland
11-20 August 2023	Cellar Treasures – Langhorne Creek
1-31 August 2023	A Little More Barossa
October 2023	Coonawarra Cabernet Celebrations

WINE GUILD FUNCTIONS FOR 2023

Date	Activity
20 August 2023	AGM – Mount Osmond Golf Club
15 October 2023	Wine tasting and lunch - Uleybury Wines, Uleybury
17 December 2023	Christmas Function

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