

PRESIDENT'S WELCOME

Thank you to all Wine Guild members who attended the AGM at Mount Osmond Golf Club on 20th August.

Before acknowledging the newly elected committee, I would like to express my gratitude to the previous committee in its various forms (Andrew Yap, Jeremy Begg, Christa Mano, Brian Longford, Dale Kenny, Sue and Sandy MacGregor, Alison Ager) for all their hard work in maintaining the existence of the Wine Guild and driving it forward. All the effort everyone put in to ensure the survival of the Wine Guild is very much appreciated as without the hard work of these dedicated members, the Wine Guild might not have survived.

2023/24 COMMITTEE

I would like to express my appreciation to the members who nominated for the Committee. The new committee has a slightly familiar feel with a mixture of long serving committee members coming back into the fold to assist the not so long serving members. The committee now comprises -

President:	Paul Sumsion
Vice President:	Sandy MacGregor
Secretary:	Carol Seely
Treasurer:	Brian Longford
Committee Member:	Sue MacGregor
Committee Member:	Phil Harris
Committee Member:	Alison Ager.

The first committee meeting was held on 28th August and there was certainly no lack of enthusiasm from the entire Committee. All roles that are essential in the smooth operation and functioning of the Wine Guild were eagerly taken up by various members and we are looking forward to the coming year with the planning of future events well under way.

At this year's AGM I had the immense pleasure of inducting two long serving members of the Guild as Life Members - Pete Rawlins and Pauline Longford.

PETE RAWLINS – LIFE MEMBERSHIP AWARD

Life Membership of the Wine Guild of SA is awarded for outstanding and meritorious service to the Wine Guild with a membership of at least 15 years.

Pete Rawlins was nominated for Life Membership by Roger King.

Pete joined the Wine Guild in 2001 and became a member of the committee in 2002. In 2007 he was elected Vice President - just six years after joining the guild. Pete served on the committee for a total of 16 years, becoming President of the Guild in 2017 before handing over to Jeremy Begg in 2018.

Throughout the 22 years that Pete has been a member, he has been actively involved in the planning, management and administration of many events, including interstate trips including the Yarra Valley trip – an extremely well organised event visiting interesting



and varied wineries in the area. This trip was the first time the Guild used a bus to take members around - prior to that members drove themselves between wineries.

During his involvement with the committee, Pete was frequently called upon to give thanks and to present bottles of Wine Guild Port as gifts to our many hosts and presenters and he made this role his own in his unique and professional style.

Pete produced and printed the Grapevine in hard copy from 2005 to 2013 when the Grapevine started to be emailed to members, revamping the layout to a format which is still in use today. Pete was instrumental in the setup of the website and was website manager for many years.



PAULINE LONGFORD – LIFE MEMBERSHIP AWARD

Life Membership of the Wine Guild of SA is awarded for outstanding and meritorious service to the Wine Guild with a membership of at least 15 years.

Pauline Longford was nominated for Life Membership by Christa Mano.



Pauline became a full member of the Wine Guild in 1982 after a rule change allowed spouses of existing members to join. Prior to that though, Pauline and Brian had been associated with the Guild for 50 years with Brian becoming a member on 1st August 1973 and Pauline accompanying him to events as a guest.

Pauline has always been the power behind the throne as far as Brian is concerned. Brian credits Pauline with bringing him into the 21st Century by converting his paper records into spreadsheets for each event, recording the number of attendees, menu choices, payments made, apologies etc. Pauline continues to have a hand in creating and maintaining spreadsheets for him to this day - most notably for the recent Riverland tour.



Over the years, Pauline has quietly and diligently worked in the background contributing to the efficient running of events, including producing menu choice placemats when required - such as at the Hewett Centre. Pauline has also been a highly valued contributor of event photos over the years for use in the Grapevine and on the website. Pauline has never sought recognition or accolades for any of the work she does behind the scenes.

Pauline designed the Wine Guild logo that is in use today, winning a logo design competition organised in December 2001 by Dorothy Heller, the then secretary. However, it was not until some seven years later (can't rush into these things) that it was reported in the Grapevine of March 2008, that Pauline's logo design was to be adopted and has been in use ever since then.



Next Event

Our next event is at **Uleybury Wines** in Uleybury - further details can be found elsewhere in the Grapevine. I look forward to seeing as many members as possible there at what should be a very enjoyable Spring event.

Paul Sumsion, President

LAST FUNCTION - AGM AND WINE TASTING AND LUNCH - MT OSMOND GOLF CLUB

A typical winter's day for the drive up to Mt Osmond Golf Club for our Annual General Meeting. Fog set in as we neared the club but on arrival the skies cleared to a sunny day with spectacular views from the clubhouse. Much excitement for the day's events with the Business side of the day set in motion.



All committee member's positions were declared vacant, and the process began. Most positions had already been nominated by members and the new committee was duly formed, probably in the quickest time ever.

Next up was the presentations of two Life Member Nominations of Pete Rawlins and Pauline Longford.

The vote was unanimous for both members and the PowerPoint presentations that followed were fitting to both as the group applauded them both for their service. I think it's fair to say both were very proud of their awards. It was clear that both were very much supported by their spouses over the many years as members of the Guild.



The wine tasting was next on the agenda from Paisley Wines. Kirsten and hubby Derek operate their estate on the hilltops of Angaston.



Derek the winemaker was busy at the estate today, but Kirsten grabbed our attention from the pouring of the first wine, telling us of the story of Paisley Wines and its history and origins and about a mythical little character called a "Clurichaun". Different to a Leprechaun, said to live in your cellar and if you treat him right, he will look after your wine, but if you don't, he will drink you out of house and wine! Oh dear!



Paisley has four series of wines, Mixed by DJ Deadly, Paisley Fabric, Celtic Mythology and Texture series. Steeped in history, the Paisley name came from a little town in the Western Lowlands of Scotland.

Our first taste for the day was the 2022 LINEN a Fiano (Adelaide Hills) from the Fabric series.



On the nose you were engulfed with apricot and nectarine florals. The palate enjoyed a fresh, crisp, and rich mouth-filling experience. Ideal with your favorite seafood pasta or maybe a spinach quiche! Mmm!

Next came the 2020 TURNTABLE GSM (Barossa Valley) from the Mixed by DJ Deadly series.

The classic Barossa blend is a rich and savory delight, recommended and blended to enjoy with your favorite music to set the mood of the moment.



Paired with your gathered Charcuterie Board, this is ensured to delight any palate.

It was time for lunch and Kirsten provided us with a further selection of their wines to taste during lunch.

2022 Cashmere Reisling (Eden Valley)

2022 Amplifier Chardonnay (Padthaway)

2022 Six Strings Tempranillo (Adelaide Hills)

2019 Denim Mataro (Barossa Valley)

2020 Silk Shiraz (Barossa Valley)

2018 Maeve Shiraz (Barossa Valley Single Vineyard)



These wines were far from traditional and reflected the regions of the grape's origins. Kirsten's and Derek's approach to life is like the way they make their wines. Kirsten remarked that when Derek made the Chardonnay, she suggested to make it the way she liked it, as it was around covid time and if it didn't sell, then they would drink it. It was not going to waste!

A successful AGM, a great lunch, great wines, and plenty of good company made another fabulous experience for the Guild members.

Philip Harris

Wine News

International Wine Challenge 2023

Riddoch Coonawarra's The Pastoralist cabernet sauvignon won the International Wine Challenge's International Cabernet Sauvignon Trophy, defeating entries from 20 countries. Receiving a score of 96 out of 100, the wine was described by judges as having "classic style", with tastes of blackcurrant and mint.

Riddoch Coonawarra chief winemaker Tim Heath said the win would hopefully put Coonawarra on the world stage. "Coonawarra is, to my mind, one of the most important wine regions in Australia," he said.

Overall, Australia won 62 gold, 250 silver and 199 bronze medals in this year's International Wine Challenge, coming second only to France, which continued its winning streak as the most awarded country in each medal category.

Two rare bottles of Penfolds wine sold at auction for \$16,500 each.

Two rare bottles of Penfolds wine that many critics say outrank the iconic Penfolds Grange shiraz have been sold at auction for \$16,500 each.

The Penfolds Bin 60A 1962 Cabernet Shiraz bottles are among 5,500 collected by former Sydney stockbroker Danny Younis and offered for sale by Langton's premium wine auction house. The bottles were snapped up by an overseas buyer believed to be from Hong Kong.

Bin 60A was a grand, experimental cuvée made by the Grange creator Max Schubert. He did so by blending two-thirds Coonawarra cabernet sauvignon from the vineyards known as Sharam's Block and Block 20, and one-third Barossa Shiraz from the celebrated Kalimna Vineyard.

The grapes were reportedly crushed by human feet in the ancient tradition.

Bin 60A was the only Australian wine to make it to Decanter magazine's top 10 wines of all time published in August 2004.

NEXT FUNCTION – WINERY VISIT – ULEYBURY WINES

Our next visit on 15 October 2023 is to Uleybury Wines at 719 Uley Road, Uleybury.

Uleybury Wines is a winery steeped in tradition and estate grown fruit. Uleybury is a family owned and operated boutique winery that produces only premium quality wines that have distinguishing varietal characteristics and flavours that are inviting to the palate.

The family at Uleybury welcomes guests into the cellar door like they welcome family into their homes. Friends, wine, and food come together with great hospitality.



Uleybury Wines is owned and operated by highly experienced wine maker Harry Mantzarapis and his family.



Harry has vast experience in creating Barossa Valley wine from using primarily estate-grown fruit, combined with traditional viticulture and winemaking techniques, to produce a range of highly acclaimed premium wines.

Harry has been winemaking for 18 years both locally and internationally and has had the privilege of being mentored by industry greats Rolf Binder and Christa Deans.

At Uleybury every vine is hand pruned to control yield level to maximise quality. It is the continuing commitment to excellence in the vineyard that is the first step in making our award-winning wines.

Uleybury Wines are made to reflect soil, climate, variety, and season, which is a rare occurrence in an industry which is becoming dominated by large corporations that produce wines according to specifications.



Our visit to Uleybury Wines will begin with a comprehensive wine tasting with Harry Mantzarapis and an introduction to the background and history of Uleybury Wines and Harry's winemaking philosophy.



Wines will be available for purchase to consume at lunch at 10% discount off normal restaurant price and there will be a cellar door discount on the day of 20% for any box of a dozen wines purchased.

Lunch will be mediterannean themed and consist of antipasto boards and a plentiful assortment of traditional wood oven pizzas.

Wine Guild of SA Inc.

Uleybury Wines

11.30, Sunday 15 October 2023

Guided wine tasting with Harry Mantzapis

followed by lunch

**Antipasto Boards with local cheese, sliced cured meat,
hummus dip, crackers and pickled vegetables**

Chef's selection of traditional wood oven pizzas

Vegetarian options will be available on request

Uleybury Wines will be available for purchase to consume at lunch at 10% discount off normal restaurant price and there will be a cellar door discount on the day of 20% for any box of a dozen wines purchased.

\$55 Members

\$65 Guests

RSVP with any dietary requirements to Brian Longford by 4pm Friday 6th October

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.**

Ph: 0406 305 749

email: bandplongford@bigpond.com

IN THE BEGINNING! # 63

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

Mr Ludbrook was the man behind the promoting of the Wine Service Guilds across Australia. He reserved space for articles of the Guild's activities each month in the "Australian, Wine, Brewing & Spirit Review" Magazine. As below he offered the same to all states. We have shown many articles of his for our "In The Beginning" segment of our own "The Grapevine" Newsletter.

A. J. LUDBROOK
S.A. Representative
"Aust. Wine, Brewing & Spirit Review"
PHONE: 31 6245 12 SPROD AVENUE
TOORAK GARDENS
SOUTH AUSTRALIA. 5065

5th February, 1974

Mr. John Edwards,
Hon. Sec., W.S.G. of S.A.

Copy of letter sent to W.S.G. presidents
in other States:

As shown by the attached pages from our December and January issues, we are maintaining a page in "Aust. Wine, Brewing & Spirit Review" each month for news items and articles of interest to members of Wine Service Guilds.

In November issue we ran a report of the annual meeting of the Wine Service Guild of Australia held at Regal Park Motel during Wine Week in Adelaide, plus items on the Wine Waiter of the Year contest and the Waiters' Race and relevant pictures.

In January there was inevitably a lull, so we filled in with some material I picked up during a brief visit to U.S.A.

Material for each month's issue closes with the publishers in Melbourne on the 10th of the month at latest; copy is preferably received earlier and if possible, much earlier.

There is little time for your Guild to have had much happen yet in February, so for February issue I'm proposing to the Editor that we run one of the very useful wine service articles written by Ian Stewart (N.S.W.).

Then we can gather our forces for a good page of news from all States, to be lodged by, say, March 3.

If your State usually submits your meeting reports or other items direct to the Lawrence Publishing Co. in Sydney or Melbourne, by all means continue to do so. If I can help other States by adapting a para from perhaps your Minutes or a lengthy formal report, or from simply a notice of a meeting, send them to me and I'll take the necessary action.

(A.J. LUDBROOK)
P.R. Officer, Wine Service Guild of S.A.
and S.A. Representative, "Aust. Wine,
Brewing & Spirit Review"

IN THE BEGINNING! # 63 (cont.)

WINE SERVICE GUILD OF AUSTRALIA ENTRANCE EXAM 1960's

ANSWERS TO QUESTIONS 11 – 20, FROM ***IN THE BEGINNING #62***

PLEASE NOTE:

THESE ARE ANSWERS FROM BACK IN 60'S AND PROBABLY DIFFER TO THE CURRENT DAY.

QUESTION 11.

- A. Fermentation [1]
- B. Distillation [1]
- C. Maturation [1]

QUESTION 12.

- Roma [1]
- Swan Valley [1]
- Tamar Valley [1]

QUESTION 13.

- Nose - Taste - Visual [3]

QUESTION 14.

- Aperitif Wines. White Wines. Red Wines. Dessert Wines.
- Clean Glasses. No Smoking. [5]

QUESTION 15.

- A. Tannin [] C. Acetic acid [v]
- B. Brown Colour [v] D. Crust or sediment [v] [2]

QUESTION 16.

- Discolors - Oxidizes - Sour Taste [5]

QUESTION 17.

- 12 - 18°C [1]

QUESTION 18.

- Constant Temperature - Ventilation - Draught free [2]

QUESTION 19.

- 1. 20°C [1]
- 2. 7 – 8°C or higher [1]
- 3. 5 - 6°C [1]

QUESTION 20.

- A. Year grapes picked [2]
- B. The gap between the cork of the bottle and the wine itself [2]
- C. Sugar Content [2]
- D. Spanish Sherry Method, process of aging wine [2]
- E. Champagne Blend [2]

..... 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
15 September to 2 nd October 2023	Grenache and Gourmet
8 October 2023	Spring into Riesling – Plant 4 Bowden
13-15 October 2023	The Wine Community – wines of the World tasting – Norwood Hotel
20-22 October 2023	Sparkling Spring Festival – Adelaide Hills
22 October 2023	Grapevine Gathering 2023, McLaren Vale
29 September to 31 October 2023	Coonawarra Cabernet Celebrations
11 November 2023	Urban Wine Walk, Adelaide East End

WINE GUILD FUNCTIONS FOR 2023/2024

Date	Activity
15 October 2023	Wine tasting and lunch - Uleybury Wines, Uleybury
10 December 2023	Christmas Function – Adelaide Royal Coach, Kent Town
11 February 2024	Winery Visit – Oxenberry Farm Wines, McLaren Vale
14 April 2024	Education Function – Sensory Event – Urrbrae

WINE GUILD OF SA COMMITTEE 2023-2024

Name	Position	Phone	Email
Paul Sumsion	President	0411 128 235	Presidentwgsa1963@gmail.com
Sandy MacGregor	Vice President		macgregor@adam.com.au
Brian Longford	Treasurer	0406 305 749	bandplongford@bigpond.com
Carol Seely	Secretary	0415 234 312	cseely@internode.on.net
Sue MacGregor	Committee member		macgregor@adam.com.au
Alison Ager	Committee member		elal@iimetro.com.au
Philip Harris	Committee member		sunnyjim01@bigpond.com