

PRESIDENT'S WELCOME



A BIG thank you to Sue and Sandy for organising the first event of the year at Oxenberry Farm in McLaren Vale. Our hosts Matteo and Dom Scarpantoni not only guided us through a selection of six wines (five Oxenberry Farm & one Scarpantoni) but also gave us a comprehensive history of the evolution of Oxenberry Farm along with plans for the future - all of which I found very interesting. Something a little different was that the tasting was conducted in two halves, the first half before entrée and the second half



before the mains, which I thought was a great way to do the tasting and not suffer from an overload of information. A full report of the day can be read elsewhere in this Grapevine.

At the February function it was my great pleasure to be able to present Tina & Michael Geisler with their membership badges – I trust that they will both enjoy many more events with the Wine Guild of SA in the future.



Our next event looks like being a real cracker – it will be a technical winery visit and wine tasting at the Hickenbotham Roseworthy Wine Science Laboratory (Winery), Waite Campus, University of Adelaide, Urrbrae. The presentation will be by Associate Professor Paul Grbin, Head Winemaker and Associate Professor of Oenology, School of Agriculture, Food and Science and will be followed by lunch at Beltana Café which is located on site.

Guild members are encouraged to read the article on pages 3 and 4 ahead of the visit on 21 April. It provides background information about wine science education, teaching and research at the Waite Campus.

Following very positive feedback to the recent member survey on interest in extending the visit to the Clare Valley region, the June function has now evolved from being just a 1-day visit to become more of a mini wine and food experience over the weekend of 15 and 16 June. Planning is in progress to organise visits to a number of venues and provide the opportunity to taste wines with a number of winemakers - just what is needed on a winter weekend. More information about the plans for the weekend are on page 4 and there will be updates over the coming weeks as plans firm up.

The cellar door & winery landscape has changed over the past few years, in particular, there has been a big increase in penalty rates for providing a service on a Sunday. This has had a knock-on effect on the costs entailed and organisers are finding it hard to arrange functions within the cost parameters previously offered to members. With this in mind, maybe it's time to rethink how we as a Guild, plan future functions and possibly consider a more flexible approach to the days and times functions are held i.e. other days of the week/evenings instead of our traditional Sunday, in order to continue to provide functions at a cost members are happy to pay. The Wine Guild committee welcome your feedback on this matter and look forward to discussing it further.

Paul Sumsion

LAST FUNCTION - WINE TASTING AND LUNCH - OXENBERRY FARM, McLAREN VALE

On a glorious February day, 47 members and guests gathered in Oxenberry Farm's spacious Press Room for the first event of 2024.

Oxenberry Farm has a rich history, being settled in 1840, and is the oldest establishment in McLaren Vale. In 1998 the Scarpantoni brothers Michael and Filippo, who had been born in McLaren Vale and raised on part of the original Oxenberry Farm, purchased part of the farm site with the intention of developing a wine company that celebrated its historical significance.



The younger generation Matteo and Dom Scarpantoni guided us through a tasting of six wines, five from Oxenberry Farm and one from Scarpantoni.

During the tasting, delicious entrees were placed on our tables to share. These included bruschetta with local seasonal produce, and pumpkin and gorgonzola tartlets. For main course there was a choice of pork fillet or chicken ballantine. Vegetarians enjoyed a herbed gnocchi. Bowls of salad and roasted potato were on the table to share. The food was absolutely delicious, with no complaints!

Wines tasted :

1. **Oxenberry Farm 2020 Settler's Spring Sauvignon Blanc.** Made with grapes from the McLaren Flat vineyard, 1/3 fermented in old oak for 6 months, 11.5% alcohol.
Green/gold, aroma of passionfruit, cut grass. Palate to match, quite tart (citrus). Good.
2. **Oxenberry Farm 2017 Sermon Tree Chardonnay Nouveau** (named after a tree that had stood near the original farm building and where weddings had been performed). Also made with grapes from McLaren Flat, with 10% fermented in new French oak for 6 months, minimal malo ferment, 12.5%.
Gold/green made, aroma of chashew, light oak. Palate shows some complexity, acid finish. Nice. Peach/lychee. Cellar to 2027.
3. **Oxenberry Farm 2022 The Jack Of All Trades Tempranillo.** Made with grapes planted in 2012 near Gull Rock, and matured in 3-4 years old French oak, 14%.
Cloudy purple/red, anoma of ripe red berries, anise, bright fruity palate, light tannin, light acid. Good. Medium body and length. Suspect could be cellared to 2028, but good now.
4. **Scarpantoni Estate 2022 Nero D'Avola Shiraz,** around 15%.
Purple /red, aroma is rich dark fruit. Palate is big fruit, soft tannin, nice acid, good length. Good.
5. **Oxenberry Farm 2012 The Trailblazers Cabernet Sauvignon.** 18 months in barrels, 15%
Red/purple, looks slightly oxidized. Aroma shows oxidation, hints of mint and eucalypt, palate is aged-classic cabernet, hint of cassis. Cellar to 2032.
6. **Oxenberry Farm 2020 The Star Of Greece Shiraz.** Made with grapes from Maslins Beach vineyard (70-80%) and the remainder from Pedler Creek. Around half matured in both new American and French oak and the rest in mature barrels for 12 months.
Dark purple/red, aroma is peppery, oak, nice fruit, palate to match. Very nice, quite soft, not sure how long to cellar for...

A very big thank you to Jeremy Begg for the tasting notes (in *italics*)!

Another very good day, in a beautiful setting.



NEXT FUNCTION – TECHNICAL WINERY VISIT – WINE SCIENCE EDUCATION AND RESEARCH AT THE WAITE CAMPUS

The next Guild's function is a technical visit to The University of Adelaide's winery, located at the Waite Campus (WC), Urrbrae. Established in 1924, WC has 15 complementary organisations and Centres engaged in world-class research and development in plant, agricultural, food, wine and natural resources science. It has one of the highest concentration of wine education and teaching expertise, and oenological and viticultural researchers in the world.

Wine education and teaching

Oenology and viticultural science were taught at the Roseworthy Agricultural College (RAC) from 1936 to 1990. RAC has produced some of the greatest and innovative winemakers in Australia; and was also one of most revered educational institution for wine science education in the world. With the merger of RAC with UofA in 1990, all undergraduate and postgraduate courses were shifted to the Waite Campus.

The renowned winery at RAC which had one of the largest pot-stills in Australia was dismantled and various pieces of equipment were moved to the new winery at the Waite campus. Within four years of the merger, the Hickinbotham Roseworthy Wine Science Laboratory (aka the "Winery") at WC was established. This facility is also shared with the AWRI and other campus partners.

The winery enables undergraduate and postgraduate students to learn how to make wine by the most scientific methods; and researchers to conduct small and large-scale experiments under real-live conditions. 70% of Australia's wine research and development is conducted through small-scale and proof-of-concept winemaking trials at the Waite.

Built to standard commercial winery size and specification, the winery (*Fig. 1*) is equipped with modern processing equipment and winemaking tools, small-scale research fermenters (50kg), monitoring and temperature control system, cold room storage at 0, 10, 15, and 20 degrees Celsius, bottling and labelling line, and a 600L pot-still.

During vintage, up to 120 tonnes of fruit are processed annually from both WC vineyards and beyond. The winery undertakes contract pressing and fermenting for local growers, particularly from the Adelaide Hills wine region.

Several undergraduate and postgraduate degree and Graduate Diploma courses are taught at WC. The 4-year Bachelor of Viticulture and Oenology undergraduate degree course provides a knowledge and understanding of the science of winemaking and grapegrowing; and teaches best-practice techniques for growing wine grapes and making wine. Students learn from more than 150 researchers and partners in wine and grape science and have access to cutting-edge research at the Australian Research Council Training Centre for Innovative Wine Production. Students graduate as fully trained winemakers or viticulturists and are able to manage their own winery or vineyard. It is pleasing to note that Dale and Heather Kenny's son (Andrew) is a graduate of the course. He is a winemaker at Pikes Wines and also make wines under his own label.

Wine science research and development at the Waite campus

Wine science research is aimed at understanding the wine-making process and how it can be manipulated to improve the quality of wines. The research expertise spans the entire wine production chain, from viticulture to aroma and flavour chemistry to consumer behaviour and perception of wine quality. Researchers investigate the sugar: flavour nexus in grape berries during ripening; and analyse challenging compounds arising from grapes, fermentation and ageing. Researchers explore new wine styles and grape varieties; and



Figure 1. The Hickinbotham Roseworthy Science Laboratory (Winery) at the Waite Campus

collaborate with industry to provide recommendations on the viability and marketability of potential new products and packaging.

The Wine Innovation Cluster (WIC) is based on the Waite campus. It is a partnership of four leading Australian grape and wine research agencies; and strives to build collaboration and create synergies in research and development for the benefit of Australia's multi-billion dollar wine industry. The WIC partners are:

- [The University of Adelaide](#) (UofA)
- [The Australian Wine Research Institute](#) (AWRI)
- [CSIRO](#)
- [South Australian Research & Development Institute](#).

The AWRI is one of the country's leading grape and wine research and development organisations, supporting a sustainable and successful grape and wine sector through world-class research, practical solutions and knowledge transfer. The UofA has long been a leader in wine education and research related to viticulture and oenology. The AWRI and UofA have a long history of collaboration and cooperation. Since it was established in 2008, the WIC partners have worked on more than 35 collaborative projects that have attracted \$27m+ external funding.

Head Winemaker

Dr Paul Grbin is Head Winemaker of the Winery. Paul is also Associate Professor in Oenology in the School of Agriculture, Food and Wine and co-leader of the Wine Microbiology Group. His daily activities include supervision of Masters and PhD students, teaching, management of the winery, and conducting research. Specifically, his research is focused on developing a fundamental understanding of the microbiological treatment of winery wastewater; production of distinctive wines through an improved understanding of uninoculated fermentations; and studying the growth and physiology of the spoilage *Dekkera/Brettanomyces* yeast and its production of flavour impact compounds in wine.

Article written by Andrew Yap, Life Member

Clare Valley Weekend Away 15-16 June 2024

As there was plenty of interest amongst members in extending the planned 1-day visit to Clare Valley region to a weekend away, options for additional activities are being investigated and are looking very promising.



To date, the Saturday program includes a visit to **Wines by KT** cellar door in Auburn for a wine tasting guided by the winemaker Kerri Thompson (ex-student of Andrew Yap), lunch at The **UPPSide Restaurant** in Penwortham with a wine tasting from a local winemaker (to be confirmed), followed by a Cheese and Wine Tasting at **Taylors Wines** in Auburn.

The Sunday program currently includes a wine tasting and tour at **Sevenhill Cellars**, followed by lunch at **Sevenhill Hotel** during which there will be a guided wine tasting by Andrew Kenny of **Kenny Wines**.

Accommodation will be the member's responsibility – some members have already booked at the Clare Caravan Park but there is a wide range of other options available. The **Clare Valley Wine, Food and Tourism Centre** is a good source of information - www.clarevalley.com.au/stay

At this stage, there are no organised activities for the evenings however on Friday night there is the option to attend a **Seahorse Session** held on the second Friday of every month from 5pm to 8 pm at **Taylors Wines** – “live music, award winning wines and delicious pizzas and platters”. Members would need to pre-book with Taylors Wines.

Other potential activities for the weekend are still being researched and further updates to the program will be provided over the coming weeks – please note there will be no requirement for members to attend all activities or to attend both days. If you have any suggestions of wineries/activities you would like to see included, please let us know. Looking forward to a great weekend away with plenty of world-class wines and good food to enjoy!

Wine Guild of SA

Technical winery visit, tasting and lunch

at

Hickinbotham Roseworthy Wine Science Laboratory (Winery),

Waite Campus, University of Adelaide, Urrbrae, SA

(refer to the article on pages 3-4)

10.45 for 11.00 am,

Sunday, 21 April 2024

The winery visit and tasting will be hosted by Associate Professor Paul Grbin,
Head Winemaker and Associate Professor of Oenology,
School of Agriculture, Food and Science.

Directions to the winery: Refer to Campus map on page 6 or access a larger version at
<https://www.adelaide.edu.au/campuses/ua/media/45/waite.pdf>.

Turn in to Waite Rd from Cross Rd, then turn into Hartley Grove Road.

Go to Building WT78 (Wine Innovation East) where lines G & 6 intersect on the grid.

Meet at the carpark of Building WT78 (on upper level)

Lunch will be at Beltana Café in McLeod House (E2 on the map).

Menu

Assorted Baguettes with gourmet fillings

Gourmet Salad bowls

Hot food platters with assortment of cocktail size pies,
sausage rolls, samosas, spring rolls, Cornish pasties etc.

Fresh seasonal fruit salad

Selection of sweets such as donuts, Madeleine, Mini Muffins, etc.

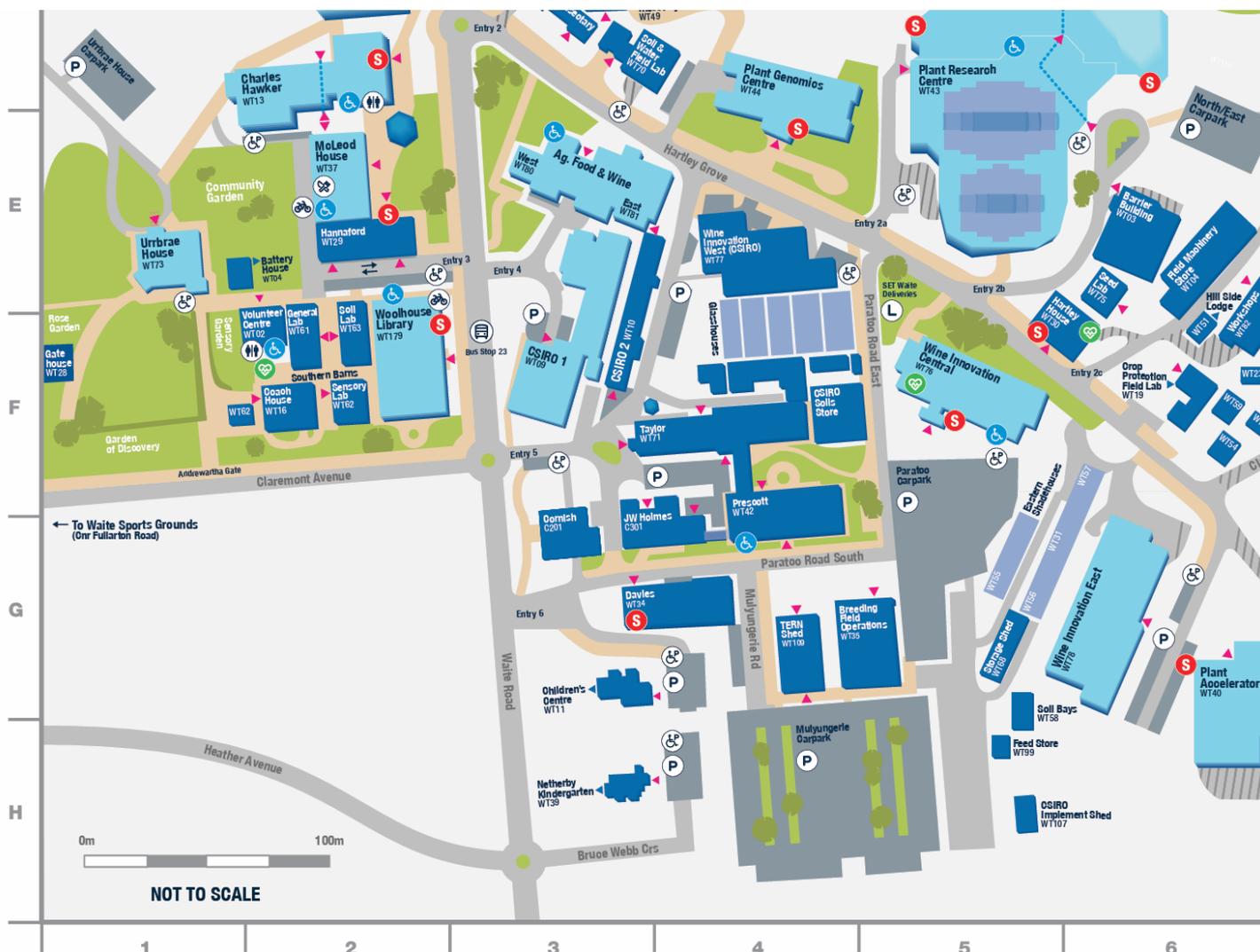
\$45 Members

\$45 First time Guests \$55 Repeat Guests

BYO Wine – Corkage \$10 per bottle

RSVP with any dietary requirements to Brian Longford by 4pm Friday 12 April

Guild members are encouraged to read the article on pages 3 and 4 ahead of the visit on 21 April. It provides background information about wine science education, teaching and research at the Waite Campus.



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	<input type="text"/>	@ \$45 pp	Amount \$ _____
No. of 1 st time Guests attending	<input type="text"/>	@ \$45 pp	Amount \$ _____
No. of Repeat Guests attending	<input type="text"/>	@ \$55 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

MEMBER PROFILES

As most members would know, in the past, we had an article in the Grapevine called "Member Profiles". We have had several new members to The Guild so we thought it might be worth publishing some profiles of members in The Grapevine again, "past and present" to help in "getting to know you". We all have a common interest in wine but there are no doubt other common interests that perhaps could be a topic of conversation when we meet.

Guest and Membership Committeeman Philip Harris will be coordinating collection of the profiles and over the next months I will email some of the new members to invite you to participate or re submit your old profile for all to enjoy. It is of course totally voluntary, but we hope you can find the time to respond.

Sue and Sandy McGregor

1. *Where do you live?*

Summertown on 7 acres so plenty of things to keep us busy...

2. *Where do you work, or where did you used to work?*

We're both sensibly retired. Sue worked as practice nurse at a busy GP clinic in Stirling and Sandy worked as a lawyer in Adelaide.

3. *What are your interests/hobbies?*

Sue - reading, gardening, knitting, travelling including walking, cycling when motivated and weather is satisfactory, volunteering and catching up with friends and family;

Sandy – as per Sue less knitting but plus table tennis, shed stuff and beer brewing.

4. *How did you come to join The Guild?*

Through Paul and Jill Rogers - no money changed hands

5. *If you are a newer member, what do you hope to gain from your membership of The Guild? If you have been in the Guild for some time what have you gained from your membership of The Guild?*

"Newer" is relative and there are some seriously old time (longstanding) members but assuming we fall into the latter venerated category:

Sue and Sandy – we have met and befriended some wonderful people while expanding our knowledge of wines. We have been on the Committee for about 4 years which has been really rewarding, being part of a team.

6. *How did you become interested in wine?*

Sue – moving to SA from Victoria helped, and not really liking beer or spirits, I soon embraced the local product.,

Sandy – I was about 15 and a Victorian cousin took me to Seaview winery where I tasted a 1955 tawny port. The "adult" but amazing fruit flavours ("yum" in Guild winespeak) had me hooked. I needed to try more and haven't strayed from that pursuit.

7. *What are your favourite wine styles, and why?*

Sue – shiraz and sauvignon blanc, While I still love great deep reds, I appreciate lighter red styles now with their complexity of flavour, as well as the new breed of whites.

Sandy – "I drink anything", some would (and not necessarily unfairly) say, but I have an open mind and either like, or could learn to like, most styles. I enjoy "newer" (to Australia) styles such as Tempranillo and



Montepulciano, and like Sue, the new breed of whites such as Fiano, vermentino and others as tasted at Bassham Wines on our Riverland trip.

8. Do you have a favourite wine region within SA, Australia or the world, and if so why?

Sue – Clare Valley and McLaren Vale – the wines, mainly red, and the great holidays in those regions.

Sandy – as per Sue, as I think I was with her on those holidays and, as regards McLaren Vale, I used to visit the few wineries there in the 60's (Seaview (pre multinational takeover), Piramimma and D'Arenberg) with my parents who had a beach house at Christies. Like woolsheds, the smell of wineries draws you in. And it's good to go to the Riverland too...

9. What is your most memorable wine related experience?

(ie enjoying a 25y/o Grange at 50th Birthday, quaffing Champagne on Sydney Harbour etc)

Sue – I have enjoyed the wine tours to different regions. Last year Helen Glasson and I organised the Riverland tour. This involved a trip with the Glassons to visit wineries, gin distilleries, restaurants, the Woolshed Brewery and the Riverland Wine Centre... We also organised accommodation and transport. This gave me a lot of insight into how much is involved. Every place the Guild visited on that trip was enjoyed by members and it gave me a new appreciation of the area. We have been back and revisited some of the wineries, even taking family members.

Sandy – I could agree with Sue but to be different I would say that a pretty special experience was discovering after a blind (wine was masked, not our senses) tasting/drinking of a selection of wines brought by some team members at a table tennis premiership dinner, that one was a well-aged Grange (my first I think); but I still preferred the wines that Paul Rogers and I had brought.

Philip Harris

Barossa Valley Wineries Without W I N E S

Here are the answers to the quiz set by Carol Seely at the Christmas function and featured in the previous Grapevine where all the letters in the word "WINES" were removed and replaced with an underscore.

The underscores have now been replaced with the actual letters in red.

1	L I E B I C H W E I N	16	M A S S E N A V I N E Y A R D S
2	T W O W A Y R A N G E	17	P A I S L E Y W I N E S
3	J E N K E V I N E Y A R D S	18	H E R I T A G E W I N E S
4	D O R R I E N E S T A T E	19	R U S D E N W I N E S
5	M E N G L E R V I E W W I N E S	20	S E P P E L T S F I E L D
6	R O S E N V A L E V I N E Y A R D S	21	K A L L E S K E
7	P I N D A R I E	22	K A E S L E R W I N E S
8	S P I N I F E X	23	S H I R A L E E W I N E S
9	S O N S O F E D E N	24	T W O H A N D S W I N E S
10	E P E R O S A	25	K E L L E R M E I S T E R
11	T H E G R A P E S O F R O S S	26	S T O N E W E L L V I N E Y A R D S
12	E L D E R T O N	27	G A R D E N & F I E L D
13	B A S E D O W W I N E S	28	S E I Z E T H E D A Y
14	W H I S T L E R W I N E S	29	L I N F I E L D R O A D W I N E S
15	L O S T P E N N Y	30	T E U S N E R

IN THE BEGINNING!

In this feature to "The Grapevine", we share with you the "Beginnings" of the Wine Guild S.A. (which started as the Wine Service Guild of S.A.).

This feature was started 10 years ago (6 articles per year) and our archives are exhausted, so we decided that as we have had many "new members" in the last 10 years, they might like to revisit some of these articles and see how the Wine Guild began. We are beginning the series again from the first article published in 2013 which dates from 1963.

Philip & Lynette Harris

Can you believe this function was held in February 2013?!

"From the Archives", the Guild held a Wine and Cheese Pairing at the North Adelaide Primary School. Gina Graham, from the Artisan Cheese Making Academy Australia, hosted the cheese and Richard Gawel hosted the wines to pair.



CHEESE 1 - EDITH



Edith is a traditional French style goat's milk cheese which is rolled in ash. The cheese is covered by a white bloomy mould, this takes about 2 weeks to develop. It is then rolled in ash and more of the delicate white bloom grows through the ash. This develops into a savoury finish on the rind. A young Edith is mild in flavour, higher in acid with slight hint of blue flavour. As it ages the paste becomes stronger and the goat milk notes become stronger.

CHEESE 2 - TASMANIAN HERITAGE RED SQUARE

Characteristically made in a square with a brushed orange and white rind. This washed rind style of cheese has a rich dense and creamy interior with a powerful and pungent earthy aroma that carries through and lingers on the palate.



CHEESE 3 - HEIDI FARM RACLETTE



This cheese stands up as the best Australian example of this originally Swiss but also French variety. Produced in spring and summer and matured for 8 months it has a hint of sweetness but an overriding taste of savoury, meaty, yeasty notes. The flavour intensifies if used in cooking.

CHEESE 4 - VACHE / BREBIS

This traditionally hard crusted cheese is made with a combination of sheep and cow milks from the Western Pyrénées. The warm moist climate of these green hills produces excellent grazing land where cows and sheep have been tended for centuries. This cheese has a natural rind. The paste is butter-coloured with some small eyes. The texture is semi firm, but is quite creamy in the mouth. Fleuron Vache Brebis has wonderful nutty aromas. There is a perfect balance between salty and sweet in this cheese.



CHEESE 5 - BELLA VITANO EXPRESSO



Wisconsin made Italian style cheese. Made by rubbing roasted Espresso beans into wheels of creamy Bella Vitano Cheese. It packs two distinct but complimentary flavour profiles: the cheddar meets parmesan flavour of the cheese and the roasty depth of the coffee.

CHEESE 6 - ADEL BLUE

Adele blue is made from cow's milk. It is coated in a dark blue wax to ensure that the moisture of the interior is not lost. It has a wonderful creamy texture and a tangy fruity flavour, which is courtesy of the Roqueforti mould used. This blue vein is very user friendly as it is rather mellow, a favourite amongst blue and non blue eaters alike.



Not only were we blessed with South Australian wines, but also international wines too. A great day

Wine 1 – Divici Prosecco DOC 11% Alc	Cheese 1 - Edith
Impressions of wine and cheese pairing 1	
Wine 2 – 2011 Salomon Undhof Kogl Riesling (Austria) 13% alc; Dry, lightly aromatic, minerally	Cheese 2 - Tasmanian Heritage Red Square
Impressions of wine and cheese pairing 2	
Wine 3 – 2011 Aztigianco Grillo (Sicily) Aromatic and spicy nose with some yeasty characters. Viscous but with an acidic and lightly bitter finish	Cheese 3 – Heidi Farm Raclette
Impressions of wine and cheese pairing 3	
Wine 4 – 2011 Massolino Dolcetto d’ Alba (Piedmonte, Italy) Classic cherry flavours; medium bodied with a bit more tannin than expected	Cheese 4 – Vache / Brebis
Impressions of wine and cheese pairing 4	
Wine 5 – 2011 Pirathon Barossa Valley Shiraz 14.5% alc Medium to full bodied with a load of vanillin oak.	Cheese 5 – Bella Vitano Espresso
Impressions of wine and cheese pairing 5	
Wine 6 – Seppeltsfield Rare DP3 Oloroso Sherry Lots of barrel-aged rancio character; rich in sweetness and alcohol	Cheese 6 – Adel Blue
Impressions of wine and cheese pairing 6	

It was one of many memorable sensory functions held at the North Adelaide Primary School, thanks to Pete Rawlins who was the School Principal at the time.



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
7 April 2024	Norwood Food & Wine Festival
12 - 13 April 2024	Coonawarra After Dark Weekend
3 - 12 May 2024	Tasting Australia
11 May 2024	Urban Wine Walk Adelaide
17 - 26 May 2024	Clare Valley SCA Gourmet Week

WINE GUILD FUNCTIONS FOR 2024

Date	Activity
21 April 2024	Technical visit - University of Adelaide's Winery, Waite Campus, Glen Osmond
15 - 16 June 2024	Clare Valley Weekend
11 August 2024	AGM
13 October 2024	Winery visit – Barossa Valley
8 December 2024	Christmas lunch

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, Grapevine Editor, Website Manager		elal@iimetro.com.au
Philip Harris	Committee member, member and guest liaison, archives		sunnyjim01@bigpond.com