

## PRESIDENT'S WELCOME



Just in case you haven't already noticed the volume number ... this is **Volume 200** of The Grapevine – another amazing milestone for the Wine Guild of SA.

WOW! What a day the April Technical Visit was - in more ways than one. Perfect weather graced our visit to the Waite Campus, University of Adelaide in Urrbrae and the tour of the Hickenbotham Roseworthy Wine Science Laboratory, guided by Associate Professor Paul Grbin and assistant winemaker Jill Bauer was informative and fascinating.

This was the first time that I have visited this facility, it was an awe-inspiring insight into the education the next generation of wine makers are receiving to ensure they will be well versed in their craft. The ability to be able to learn the theory and then put that theory into practice and experiment with a real hands-on approach left me very impressed.

After the tour, there was a comprehensive tasting of wines in a seminar room, including a barrel sample of Touriga Nacional and liqueur wines. Wines are also produced for sale to the public and Paul Grbin says they are currently working to provide access to purchase wine online – once this is available, we will let members know the details.

Lunch was served at the nearby Beltana Café and included an ample supply of baguettes, salads, hot snacks, fruit, cakes etc. plus wine provided by our hosts and members own BYO wine.

Thank you to Andrew Yap for arranging the visit and thank you to Paul and Jill for giving up their Sunday morning to provide us with an in-depth insight into how the future generations of winemakers gain their knowledge.

A full and comprehensive report by Jeremy Begg of the visit can be found on the **Last Function** report on pages 2-4.

Our next event is a weekend escape in the Clare Valley and while Sunday is the main course, we have several appetisers spread over Friday evening and Saturday for those members who are interested. More details are available in the **Next Function** report on pages 5-7.

This weekend will be a self-drive (carpool), you do not have to attend all events, however we do need to know by the **RSVP Date of 31 May 2024** which functions members wish to attend and to pay for these in advance. Some functions on Saturday do have restricted numbers so it may be first come first served if the venue's capacity is exceeded.

Young Gun of Wine has just published its 18<sup>th</sup> annual edition of the Young Gun of Wine Awards - of the top 50 finalists nationwide, there are 17 South Australian young wine makers represented, including some familiar names such as Andrew Kenny of Kenny Wine who we are privileged to have as guest winemaker for a wine tasting on Sunday at Sevenhill Hotel.

Article Link - [Australia's Best Young Wine Labels & Winemakers in 2024 - Young Gun of Wine](#)

There is also an opportunity to vote for your favourite young wine maker and go in the running to win 52 bottles of wine, Voting closes 18<sup>th</sup> June 2024.

Voting Link - [People's Choice Voting Competition - Young Gun of Wine](#)



## LAST FUNCTION - TECHNICAL WINERY VISIT – WINE SCIENCE EDUCATION AND RESEARCH AT THE WAITE CAMPUS

It is customary for the Wine Guild to undertake an "educational" function in the first half of the year, and this time the tradition continued with a visit to one of Australia's pre-eminent educational facilities.

The Waite Campus of The University of Adelaide runs a four-year course in wine science, teaching students everything they need to begin a career in the wine industry. They learn about wine chemistry and microbiology, viticulture (growing grapes), harvesting and winemaking, and business skills. The course is unique in that students share in a plentiful supply of grapes, learning to make wine in a commercial-scale winery constructed for the purpose on campus.

Our visit began with an introduction by Dr Andrew Yap, Life Member, to our hosts Associate Professor Dr Paul Grbin and Jill Bauer. Both have been with Waite for many years and have overseen the education of many of Australia's practising winemakers.

After the introductions, Paul split the group in two, with his half heading directly to the end of the winemaking process (bottling) and Jill's half starting at the beginning (de-stemming and crushing). I was with Jill's group and she gave an excellent presentation of the winemaking equipment, beginning with an explanation of the relative merits of the various crushers and fermentation vats.



Jill told us the winery takes fruit from on-campus vineyards and commercial growers in all the winemaking regions from Clare in the north to Langhorne Creek in the south, and all points in between. Thus the students have the opportunity to make almost any variety of table wine they would like to attempt. (The winery lacks the equipment to make sparkling wine, and students are not generally enrolled for long enough to make fortified wine.) Interestingly, if a student's wine turns out to be of poor quality, the student can still get a high mark provided he or she demonstrates an understanding of what went wrong and how it could have been fixed.



The winery has several unique features including large coolrooms at various temperatures from 0 to 20 degrees Celsius. A major use of this low-temperature storage is to give greater flexibility for managing the grape batches and to help "tame" any nascent wild fermentation that may have begun on the road from the vineyard.

Another speciality of the winery is the large number and variety of fermentation tanks, generally designed for handling grapes in 1-tonne batches so that students have a decent amount of material to work with. (Jill explained that many winemaking schools work with much smaller batches - 50kg or so per student - which is cheaper to do but doesn't expose the student to real-life winemaking practical problems.)



After fermentation (primary and malolactic) the white wine heads for the bottling room and the red wine generally goes into barrels for further maturation. Jill was very pleased to show us their latest acquisition: a fully automated bottling machine. While it might be "romantic" to hand-fill and hand-cap each bottle, it gets pretty tedious after a couple of thousand!

Given that the practical winemaking exercise is about one year of the course, grapes picked in February or March will be bottled as red wine in November of the same year - so red wines get at most 6 months or so in barrel. (I note that, during Covid, Patritti Wines produced a very nice blend of Grenache & Pedro Ximenez which took just 40 days from picking to bottling. The 2023 version took a little longer - 50 days - but it shows that red wines don't have to be old to be good!)

Jill concluded with a short discussion about experiments in No/Lo-alcohol wine. The campus has a "spinning cone" machine to remove ethanol and is working with researchers to work out how to improve the process.

At the conclusion of the tour, we rejoined Paul's group and were led upstairs to a seminar room set out with glassware for us to taste the wines being produced. Paul did most of the talking, explaining the background to each wine and answering questions put by members. The wines presented were a mix of those produced by students and staff, with the staff-produced wines tending to be more sophisticated.



After the tasting (notes below), Paul Sumsion presented a bottle of the Guild Tawny and a Certificate of Appreciation to Paul Grbin, and we all expressed our thanks for a truly excellent experience. Bidding farewell to Paul and Jill we headed down the road to the Beltana Cafe (on campus) for lunch.

Lunch consisted of a selection of very tasty filled baguettes, salads, fruit and sweet treats, accompanied by a selection of the wines tasted (and some not tasted) provided by our hosts. Some members also brought wines from their own collections (for which a small corkage fee was charged).

### **Wines Tasted**

Opinions expressed below are those of the writer, who may or may not know anything!

#### **2023 Coome Vineyard White Field Blend.**

This wine, produced by the students, is a true "field blend", being made from all white-wine grape varieties grown on campus. Normally a field blend is made from a small number of varieties which have ripened more-or-less simultaneously, but in this blend all the grapes are picked on the same day and crushed together.

The wine was clear yellow/grey, showing stone fruit and floral aroma with a palate to match, albeit slightly chalky (in my opinion). Very drinkable.

#### **2023 Adelaide Hills Gruner Veltliner (White Label).**

With grapes from Longview Vineyard in Macclesfield, this wine has a short maturation and no oak treatment. Pale grey in colour, with a clean aroma and dry palate.

#### **2023 Adelaide Hills Gruner Veltliner (Black Label).**

Made from the same fruit as the White Label, this wine spends several months in oak barrels and the result shows the extra time and attention. Yellow/gold in colour, floral aromas and a complex stone fruit & floral, dry palate. I liked it a lot.

#### **2023 Pinot Noir / Shiraz.**

Made from 60% Adelaide Hills Pinot Nor and 40% McLaren Vale Shiraz, this wine was a deep cherry red with an aroma showing cherry, strawberry, dark red fruit and violets. The palate was similarly complex but I think it needs a little more time to settle down.

#### **2022 Langhorne Creek Sangiovese.**

Most of the grapes from this particular vineyard go to Ros wine but at Waite they make a standard red table wine. Brick red in colour with a pleasing aroma and fruit-forward palate. Very nice.

#### **2024 McLaren Vale Touriga Nacional (barrel sample).**

Bright purple/red, almost no discernible aroma, and the palate is rough and "unfinished". This wine will stay in the barrel until Christmas. (It's only been in the barrel for a few weeks and I am impressed at the winemaker's ability to taste it at this stage and predict how it will turn out!)

#### **2022 Coome Vineyard GSM.**

Red/purple, lifted fruit aroma with a mouth-filling mid-length palate. Very good. One of my favourites from the day.

The staff also make a selection of Fortified wines using spirit from Tarac in the Barossa Valley.

#### **Waite Muscat.**

Made from a blend of Gordo and Frontignac grapes, and fermented in the barrel, this wine was gold/bronze in colour with aromas of dried fruit. The palate showed rich fruit, some softness, sweet without being cloying. Very nice.

### **Waite Tawny.**

Aged 10+ years, this was a dark red/brown in colour with aroma of sweet dried fruit and a palate to match. The addition of high-quality brandy gives the wine a rather "hot" flavour.

### **Solera Sample Liqueur Sweet White.**

When the teaching activities moved from Roseworthy to Waite in the 1990s they rescued some ancient "solera" barrels which still had wine in them. Experiments showed that the wine was viable and they have continued the production of fortified wine using the solera method. The wine tasted today was a dark yellow/brown, the aroma somewhat "hot" but not unlike a sweet sherry. The palate was thick and mouth-coating, slightly nutty in character. This was a pre-release sample and is yet to undergo some "cleaning up" before final bottling.

### **Rare Liqueur Sweet White.**

Dark gold with an aroma of dried apricots and a clean, slightly sticky palate.

Wines not properly tasted - the wine list on our tasting included a further two wines which were left for us to try with our lunch.

### **2021 McLaren Vale Grenache Shiraz**

### **2022 McLaren Vale Shiraz**

Both were very typical of their respective styles, my preference was the blend - probably because it was a year older. I'd be happy drinking either.

### **In Conclusion**

A classic Wine Guild experience, full of unexpected information, two excellent speakers, interesting wines and a very pleasant lunch. Well done to Andrew Yap, Paul Sumsion and the Wine Guild Committee for making it happen.

**Jeremy Begg**

#### **THANK YOU LETTER SENT BY ANDREW YAP TO PAUL GRBIN**

Dear Paul,

On behalf of the Wine Guild, I would like to thank you for hosting the visit to your winery last Sunday. You obviously had dedicated yourself to ensuring that the program ran perfectly, and you succeeded. Our thanks also go to Jill Bauer.

The insights you provided, viz. technical information about winemaking processes; and information about winemaking *per se*, wine styles and current research undertaken at the winery, resonated with our members, and generated considerable enthusiasm. In terms of the quality of knowledge acquired by the attendees, the visit would rate as the Guild's most important function.

Members were highly impressed with the equipment and functions of the winery for teaching and research. The feedback was overwhelmingly positive, with many attendees commenting that the training programs augur well for the future of the Australian industry.

Our sincerest thanks for your time and your exceptional ability in making the visit such an interesting learning experience for us, and for going above and beyond your normal line of duty. Your engaging way of communicating made a significant impression on the attendees.

For me and my wife, Jan and Niall O'Donnell, and a few other members, the visit to the Waite Campus was a trip down memory lane, and we would like to thank you for the opportunity.

Finally, thank you for sharing your knowledge, wines and experience with us. Your insights were not only educational but truly inspiring. We are incredibly thankful for your contribution.

Best regards,

Andrew

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ANDREW YAP

Mobile: 01414953116

## NEXT FUNCTION – Clare Valley Weekend Away 14 - 16 June 2024

Our next function will be an extended weekend in Clare Valley – there are a number of events organised at various venues on Saturday and Sunday plus an additional event on Friday night for early arrivals. There is no requirement for members to attend all activities or to attend each day.

Some functions on Saturday do have restricted numbers so it may need to be ‘first come, first served’ if the venue’s capacity is exceeded.



**RSVPs are needed for all events by Friday 31 May including payment in advance for 4 visits (Wines by KT, UpSide Restaurant, Taylors Wines and Sevenhill Cellars), the other visits are either free or payable on the day.**

Accommodation is the member’s responsibility – some members have already booked at the **Discovery Holiday Parks - Clare** 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](http://www.clarevalley.com.au/stay)

### Friday

Friday evening’s event will be **Friday Night Drinks** from 4 to 7 pm at the **Clare Valley Wine, Food and Tourism Centre** (next door to the **Discovery Holiday Parks - Clare**) with guest winemaker **Bourke & Travers** – this will be a great opportunity to meet the wine maker and enjoy a free wine tasting as they do not have a cellar door.

**Bourke & Travers** say “Our approach (which is minimalist and sustainable) means not using herbicides, pesticides or insecticides in our vineyards. We use what is called integrated pest management (or IPM) where good bugs are encouraged to eat bad bugs. We occasionally use organic fungicides, but only when required.

We took this minimalist philosophy into the winery when we began making wine in 2010. This means hand picking, whole bunch, foot stomping, gentle de-stemming, natural yeast, small open top fermenters, hand plunging and basket pressing are among the tools and techniques we deploy.”

Featured wines will be available by the glass or bottle at happy hour prices. Cheese platters will be available for purchase for either \$25 (2 - 4 people) or \$40 (4 - 8 people) and can be ordered and paid for on the night from the bar.

Alternatively, if you prefer, there is a **Seahorse Session** from 5pm to 8 pm at **Taylors Wines** – these sessions are held monthly on the second Friday of the month – “live music, award winning wines and delicious pizzas and platters”. Members who wish to attend this instead of Friday Night Drinks need to pre-book with Taylors Wines.

### Saturday

Saturday will start with a visit to **Wines by KT** cellar door in Auburn - the winemaker, Kerri Thompson, is an ex-student of Andrew Yap.

Kerri says “I’ve been living and making wine in the Clare Valley district since 1998. It’s safe to say that I love the region! After eight years of managing the historic Leasingham Wines in the Clare Valley, I took what I had learned and loved about winemaking and established my very own label, Wines by KT. Specialising in my first-love, Riesling, and inspired by this uniquely beautiful part of the world, I’m working to create wines that express spirit of place and enjoyment.”



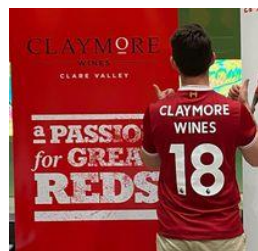
8 wines from Kerri’s portfolio will be available for tasting for \$10 per person redeemable on purchase. In addition to Riesling, Kerri also makes a number of other wines including pinot gris, vermentino, cabernet sauvignon, shiraz, cabernet franc, grenache, rose plus fortifieds.

Our cellar door host will be Auburn local **Petrie McCabe** who grows Cabernet in the Clare Valley and makes her own wine, so she has a wealth of hands-on knowledge of wines and winemaking in general and the wines produced by **Wines by KT**, in particular.

Lunch will be at The **UPPSide Restaurant** in Penwortham and will be a shared entrée of Italiano Antipasto, followed by a shared selection of main meals for \$40 per person.

Award-winning local chef Christian Uppill, aims to transport us to Europe and bring to the table some of the best cuisine that the continent has to offer. Christian has a passion for European food and a love for handmade, home-grown produce.

There will be a variety of mains (served to the table banquet style) -their winter menu has not been finalised yet but may consist of such dishes as paella, poulet ballontine, wiener schnitzel, old English fish and chips with mushy peas, carottes a la Vichy, Haricots Verts, Insalata Mixta etc. In addition, there will be vegetarian options available.



There will also be a free wine tasting provided for us at the restaurant by **Claymore Wines**. **Claymore Wines** 'enjoy bringing together life's passions – wine, music and football to create the ultimate experience.' Many of their labels are inspired by either football or 'some of the greatest music of modern times' – '**You'll Never Walk Alone**' Sparkling Blanc de Blanc being one example.

Claymore Wines will be available for purchase at discount prices.

We will then head to **Taylor's Wines** in Auburn for a hosted **Wine and Cheese Experience**. This will include a complimentary sample of the Estate Sparkling on arrival, an introduction to Taylor's Wines, an overview of the Taylor's ranges, followed by the Wine and Cheese Experience - "Wine and cheese are two of life's great culinary pleasures, and enjoying the perfect match can be a delicious endeavour. In this tasting experience, a selection of four of our award-winning wines are matched to different styles of locally sourced cheese."



This will then be followed by a complimentary sample of their Award-winning Masterstroke Shiraz.

Special offers will be available on wines purchased on the day.

Saturday evening will be a BYO BBQ at the BBQ area at the **Discovery Holiday Parks - Clare**.

## Sunday

Sunday morning starts with a wine tasting and heritage trail at **Sevenhill Cellars**.

Sevenhill is one of the region's earliest settlements and the Clare Valley's first ever winery, founded in 1851 by a young Jesuit priest, Fr Aloysius Kranewitter and named in honour of the seven hills of Rome. Our visit will include a hosted, seated 45-minute information session on the history of Sevenhill Cellars including a wine tasting consisting of 6-7 wines from their extensive range.



There will also be the opportunity to take a step back in history on Sevenhill Cellars' heritage trail, retracing the footsteps of the founding fathers and brothers. The trail takes in Sevenhill's significant wine and spiritual sites, including the underground vaulted cellar, old-vine vineyards, St Ignatius of Loyola Shrine and St Aloysius' Church with its crypt.



Lunch will be at **Sevenhill Hotel** and members can select and pay for their own meals from the normal menu.

The Sevenhill Hotel was opened in 1863 as the Black Eagle Hotel by Anton Kranewitter, the brother of Fr Kranewitter who founded Sevenhill Cellars, as mentioned above.

The Sevenhill Hotel's menu is varied and comprehensive including a number of vegetarian options. The hotel pride themselves on fresh seasonal produce from the surrounding Clare Valley and have been winners of the Australian Hotels Association's 'Best Country Dining in SA' award five years running.

Before and during the meal there will be a guided wine tasting by Andrew Kenny of **Kenny Wine**. As mentioned earlier, he is a finalist in the 2024 Young Gun of Wine Awards.



Andrew will present 6 wines, including **Honigsack Riesling** which is a special release made from grapes from the Pfalz region of Germany, in collaboration with close friends Oliver and Lena at Weingut Gabel. This wine retails at \$80.

Kenny Wine focuses on small batch wines from single vineyard sites making single site wines from multiple regions, using a biological farming approach with a focus on decreasing chemical input and rejuvenating the diversity of the vineyard and soil health. A light-handed winemaking approach is taken by the couple so that the wines can reflect their site and personality.'

**RSVPs are needed for all events by Friday 31 May 2024, including payment in advance for 4 visits only (Wines by KT, UppSide Restaurant, Taylors Wines and Sevenhill Cellars), the other visits are either free or payable on the day – see table below ...**

| Date        | Time    | Event Details   | Cost          | When to pay    | Pay in advance per person | Attending - Y/N | No attending | Total to be paid in advance |
|-------------|---------|---|---------------|----------------|---------------------------|-----------------|--------------|-----------------------------|
| Fri 14 June | 4-7pm   | Clare Valley Visitor Centre - Friday Night Drinks. Guest winemaker - Bourke and Travers | Free          | n/a            | \$0                       |                 |              |                             |
| Sat 15 June | 10am    | Wines by KT - Wine Tasting  | \$10          | Pay in advance | \$10                      |                 |              |                             |
|             | 12pm    | UppSide Restaurant - Lunch including Claymore Wines - wine tasting                      | \$40          | Pay in advance | \$40                      |                 |              |                             |
|             | 2.30pm  | Taylors Wines- Cheese and Wine Tasting  | \$25          | Pay in advance | \$25                      |                 |              |                             |
|             | evening | Discovery Parks - Clare BBQ Area - BYO BBQ  | BYO           | n/a            | \$0                       |                 |              |                             |
| Sun 16 June | 11am    | Sevenhill Cellars -Wine Tasting/ Heritage Trail   | \$25          | Pay in advance | \$25                      |                 |              |                             |
|             | 1pm     | Sevenhill Hotel - Lunch in heated, enclosed Beer Garden                                 | Member's cost | Pay on day     | \$0                       |                 |              |                             |
|             |         | Andrew Kenny of Kenny Wine - Wine tasting at Sevenhill Hotel                            | \$10          | Pay on day     | \$0                       |                 |              |                             |
|             |         |   |               |                |                           |                 |              | \$0                         |

There are some limitations on number of attendees on Saturday's visits so first come, first served may apply. Please note there is no requirement for members to attend all activities or to attend both days.

**Please let Brian know as soon as possible and by Friday 31 May at the latest, which activities you wish to attend and make the relevant payment to Brian via the usual payment methods:-**

**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**

**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](mailto: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.

### NIALL & JAN O'DONNELL

#### 1. *Where do you live?*

We moved into an ECH retirement village in Myrtle Bank mid 2012. Our plan was to devote lots of time to international travel so a secure, no maintenance lifestyle was our priority. Unfortunately, Covid reared its ugly head, but we do still love our inner eastern suburb with easy access to the city, coast and hills.

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

We both retired about 11 years ago but prior: -

Niall: Trained in hotels in England in the 60's, then P&O cruise lines. Since 1983, managed clubs, restaurants, motels in Australia and ended up as a croupier at Skycity casino.

Jan: Receptionist (0.5) at The Australian Wine Research Institute, Waite Campus, Urrbrae. My last 6 working years were an absolute joy, incorporating my favourite hobby with an educational twist. **3.**

#### 3. *What are your interests/hobbies?*

Niall: Golf, wine/dine, theatre, classical music

Jan: Travel, reading and ditto the rest (except these days I walk the golf course rather than try to hit a little white ball). Unfortunately, another brickbat to Covid; overseas travel curtailed but still plenty of Australia to investigate.

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

In 1984, we were cruising on SS Canberra (a sentimental journey on Niall's old ship) Adelaide – Perth. Matt and Pat Pickering (possibly founding Guild members?) were also on board. We shared a love of fine food / wine, so they told us about the Guild and introduced us on our return.

#### 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?*

Niall: The more I learn, the more I realise I do not know. Love the people.

Jan: Apart from the learning experiences, we always remember to have fun.

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

Niall: As a 15 yo, introduced to fortified wine, Bristol Cream sherry. Was so ill the next day missed my chance to attend an Ashes test at Lords, and have never been to a test to this day.





Jan: I managed to avoid the above although I spent my teenage years in Bristol, England and sampled many similar fine drops! About that time I recall enjoying the German whites, which seemed very exotic, and then the cheap Spanish reds (& Sangria) on cheap summer holidays.

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

Niall: Big shiraz/durif. Wooded chardonnay, Adelaide Hills sauvignon blanc.

Jan: I love a vintage French champagne, but I do really enjoy practically everything. It's interesting to note that my previous response "Not very keen on Hunter Semillon" is no longer the case so I can seriously claim to continue to be learning an appreciation.

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

Niall: Consider Australian wine to be the most versatile, enjoyable with or without food, no preferred region.

Jan: I try to always drink the wine of the country I'm visiting but then, returning home to Oz only reinforces my belief that we have the best value for money wines across the board in the world.

**9. What is your most memorable wine related experience?**

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

Niall: Too many to list. From tasting Chateau d'Yquem as a hotel trainee (which cost a week's wages and still does to this day) to drinking 5 peseta glasses of rotgut red wine on the steps of a bodega in Malaga, Spain for 'morning tea', then going back to the ship to serve lunch!

Jan: While working at Enzo's restaurant in the early 1980's, I shared a bottle of 1960's something Penfolds Grange (the label had been defaced so we were unable to retail). I recall saying it was so full bodied that it nearly had to be chewed! And two river cruises in France during 2016 provided many exceptional experiences. A champagne flight/tasting with a French sommelier in our final days in Paris was quite something.



I couldn't resist sending in this recent photo of Niall and I on Komodo Island earlier this year. Yes, that's a real Komodo Dragon in front of us!

**Philip Harris**

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## **IN THE BEGINNING! # 67 (4)**

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.).

That was started 10 years ago, (6 articles per year) and our archives are exhausted, so we decided that in the last 10 years we have had many "new members", and we thought they might like to go back and see how it was done. We are beginning the series again from the first article in 2013 from 1963.

**Philip & Lynette Harris**

## **IN THE BEGINNING! # 4**

### **IN THE BEGINNING!**

In this new regular feature to "The Grapevine", we will be sharing with you the "Beginnings" of the Wine Guild S.A. (which started as the Wine Service Guild of S.A.) In each issue we will bring to you some snippets from the Archives!

**Philip Harris**

## GUILD MEMBERS' EDUCATION COMMENCED

Extract from "Australian Women's Weekly" – October 16, 1963



**WRONG** Mr. Tony Nelson (left) and Mr. Bob Seppelt watch head steward Garfield Skewes fill glass in hand. Other deliberate mistakes: glass on table too full; white-wine glasses for claret.

**WRONG** Cutlery isn't in order of use; table napkin is wrongly placed; there's none in left place. Placing of dessertspoon and fork is optional—position in place at right is allowable.

# DINNER

## "DON'TS"

● At a most unusual dinner party in Adelaide recently the table was so badly set and the guests so shockingly served that onlookers were rocking with laughter.

**RIGHT** Cutlery is in order of use — from left side, fish, entree, dinner, dessert forks, napkin; from right, oyster fork cradled in soup spoon, fish, entree, dinner knives, dessertspoon.

It was a mock party staged for a contest between 25 waiters, members of the Wine Service Guild of South Australia, who scored points for naming all the mistakes. The Guild was formed in July for members of the Hotel & Catering Industry.

On the table the centre flower piece was a gladioli arrangement, 18 inches high, too high for the diners' comfort. Knives, forks, and spoons were neatly placed out of order.

In serving the wine, Garfield Skewes, Head Steward at the South Australian Hotel, quietly broke all the rules he could. At the table were four well known men, Mr. Tony Nelson, Mr. George Dicker, Mr. Bob Seppelt (acting as host), and the S.A. President of the Australasian Hotel and Catering Institute, Mr. Bob Michael.

With table napkin tucked under his arm instead of over his forearm, the waiter deliberately –

- Removed cork from wine bottle without first cutting the foil around the top.
- Produced a bottle with no label and tried to convince the host it was the wine ordered.
- Held glass in hand to pour wine. It should be left on the table.
- Drained a bottle of Vintage Claret observing as he did that "this Claret has a nice crust, sir" (when Claret has a nice "crust" it may be necessary to leave as much as an inch in the bottom.)
- Filled glasses to the brim instead of only two-thirds full.
- Served still Burgundy iced instead of at room temperature.

When the table was reset correctly a Head Waiter commented that the side plate with butter knife was optional, but these were normally placed on a formal setting nowadays, since many diners liked fairy bread with their meal and butter was usually requested.

According to the more rigid etiquette of earlier days, no butter was served at dinner and bread if used was torn with the fingers.

- RITA DUNSTAN

## FROM THE ARCHIVES -REMEMBER WHEN: APRIL 2015!

### FOR OUR NEWER MEMBERS, A SNIPPET FROM THE PAST!

#### A FUNCTION REPORT – “CHOCOLATE: WINE’S CONFECTIONERY FRIEND”

Chocolate!!!! I thought we were the Wine Guild, not the Chocolate Guild. I know we’ve recently had Easter and that we’re all filled up with chocolate eggs, but this is going a bit too far. Then I realized it was a wine/chocolate matching exercise. I’d always thought this straightforward: Question, “Does chocolate go with wine”? Answer, “No” – there, all done, let’s open another bottle.

Still, I’m willing to give most things a try so it was with a very open mind that I trundled down to North Adelaide Primary School to pursue the concept of “Chocolate: Wine’s Confectionery Friend”. To help guide us through this notion we had Dr Sue Bastian (Researcher and Lecturer in Oenology and Sensory Studies, as well as Manager of the Sensory Research Facility, at the University of Adelaide) and Steven ter Horst (Chocolatier, with an outlet in the East End of Rundle Street).

After a brief introduction from Roger, we got down to the serious business of tasting ... well, not quite straight



away. Sue firstly gave us a brief history of the matching of food with wine, something that was not as old as I thought it might have been. Sue also briefly detailed the concept of matching wine with chocolate and gave a brief summary of the health benefits of chocolate. Amazingly, she did all this without mentioning the word calorie once.

Okay, so now we’re into the tasting. Our first flight of four wines were to be matched with buttons of 72% Chocolate Couverture. By the way, couverture is a term used to describe the number of cocoa solids in a chocolate and Steven was quick to point out that most of our supermarket chocolate doesn’t even make the scale that allows it to be called chocolate. I’d brought some of those previously mentioned Easter eggs with me but quickly moved them out of sight based on this newfound

information. Anyway, on to the tasting – and I think it’s fair to say that most of our members were struggling with the chocolate/wine matching concept. There were those who ate all the chocolate then drank the wine and those who did vice-versa. Some even used up all their chocolate buttons with the first mouthful of wine!

Once we’d sorted this all out, however (and re-supplied where necessary) we got into the swing of things. I think that most of us settled into the routine of trying the wine alone first to form a base opinion. Next, we would hold the chocolate in the mouth for a moment or two before finally adding the wine to the mix. As we tried each of the combinations, Sue and Steven offered their own opinions and helped guide our discussion. At this stage, it became evident that our lower than usual numbers were a godsend as the discussion was spirited, to say the least.

What I personally found most surprising was the variety of opinion, and most of that highly polarized. It seemed that Members either loved a particular combination or hated it. If nothing else, such a thought highlighted the individuality of our palates.

For our second flight of four wines, Steven really upped the ante. Here, instead of the ubiquitous buttons, for each



wine he presented a totally different, handcrafted, chocolate for us to match. Leaving aside the wine matching for a moment, these four chocolates were each divine – I wondered if I might be able to trade-in my remaining Easter eggs for even just one of these.

Back at the matching, this second flight of wine and chocolate met with the same, spirited, discussion as the first flight. No wonder Roger had to try to reign in the proceedings so that we’d be ready for lunch.

It was Sue who led most of our proceedings on the day, with Steven stepping in with expert opinion where appropriate. Both presenters were knowledgeable and provided effective and entertaining information. The chocolates were great, and the wines were a mixture of reasonably common to highly unusual. Indeed, Members were particularly fortunate to be exposed to the highly aromatic and spiced Barolo Chinato – yet another first for me, personally.



I think that the presentation provided an unusual twist to the subject of “wine”. The combined enthusiasm of the presenters for the subject was excellent and offered a unique view of both chocolate and wine. I was particularly amazed to discover that a wine that I did not much care for became a very pleasant overall mouthfeel when mixed with the chocolate. Perhaps I’ll never think of either wine or chocolate in quite the same way again. Mind, when all’s said and done, although I’ll still love chocolate, I admit that it may not be my immediate “go to” with a glass of wine. Having said that, I certainly learned a lot and the presentation opened the thought processes.



Of course, there was still lunch to come. As I’ve taken up too much of your time already (assuming you’re reading this in the first place), I’ll be brief. Once again, our old favorites Adelaide Hills Caterers provided delicious spit roast meats with fresh salads and tasty desserts to follow– on this occasion prepared elsewhere and served to you by your committee to help keep the costs down. Whilst we may have skimmed on the fine china plates, I’m sure that those who were there would agree that we did not skimp on the

quality. Once again, an excellent meal. (Oh, did you notice the aprons being worn by the Committee during serving? You can possess your very own for the paltry sum of \$27. Quantities remaining are running low so see me quick!)



Lastly, whilst not really part of the day’s Report, I might mention that at one point I said that I would only drink a particular wine (it was a sticky) after the cask had run out. I don’t think that the haughty looks and comments of disdain could have been matched even if I’d said something like, “I normally bury the bodies under the shed in the back garden”. What was interesting, though, is that despite this public display of abhorrence, several Members came up to me, privately, afterward and admitted that they, too, had dabbled in the dark arts of cask drinking. It just goes to show ... In any case, what I’d said was a mistake. I’d forgotten the cooking sherry – in reality, I would have drunk that, too, before resorting to the sticky! Then, that’s just me.

#### **Wines (and Chocolates) tasted:**

1. NV Grant Burge Pinot Noir Chardonnay Méthode Traditionelle
2. 2010 Honeymoon Vineyard Adelaide Hills Shiraz
3. 2011 d’Arenberg Viognier, Marsanne, Pinot Gris
4. NV Stanton & Killeen Rutherglen Muscat

All those above were tasted with buttons of 72% Chocolate Couverture

1. 2012 Paringa Estate Peninsula Chardonnay with “Lady Jane” (local lemons infused in a milk chocolate ganache)
2. 2013 Locale Clyde Park Pinot Noir with “Jeanette” (powerful raspberry ganache made with fruit puree and a hint of Framboise liqueur)
3. 2008 Brothers in Arms Cabernet Sauvignon with “Niah Bean” (coffee confit with an espresso ganache and explosions of coffee grounds)
4. NV Marcarini Barolo Chinato with “Ardberg Whiskey” (creamy dark chocolate ganache with single malt Ardbeg whiskey)



**CAROL SEELY**

## 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 - 12 May 2024      | Tasting Australia                   |
| 17 - 26 May 2024     | Clare Valley SCA Gourmet Week       |
| 1 – 31 May 2024      | Chardonnay May – Adelaide Hills     |
| 28-30 July 2024      | Winter Reds – Adelaide Hills        |
| 18-22 September 2024 | Festival of the Lamb – Clare Valley |

## WINE GUILD FUNCTIONS FOR 2024

| Date              | Activity                              |
|-------------------|---------------------------------------|
| 15 - 16 June 2024 | Clare Valley Weekend – various venues |
| 11 August 2024    | AGM – Greenhill Wines, Summertown     |
| 13 October 2024   | Winery visit – Barossa Valley         |
| 8 December 2024   | Christmas lunch                       |

## WINE GUILD OF SA COMMITTEE 2023-2024

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