



The Grapevine

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Peter Rawlins
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PRESIDENT'S REPORT

From all reports everyone enjoyed the Theme Tasting of Riesling and Tempranillo wines at the last function. Geoff Cowey gave a very informative presentation about the Australian Wine Research Institute and the wines we tasted. I am sure we all learned plenty from the day. As usual Adelaide Hills Caterers provided a hearty lunch.

Special thanks go to Geoff for giving up a Sunday to talk to us. He certainly "knows his stuff" and presented in a very easy-to-listen-to style. Thanks also go to Cameron who, at a very busy time in his work life, put together the day, and to Pete Rawlins for the venue. A full report is elsewhere in the Newsletter.

Our next function is a visit to Langmeil Winery in Tanunda and we are privileged that Chief Winemaker, Paul Lindner and Regional Sales Manager, Toby Yap are giving up their time to host us on the day. This is shaping up to be another great day for the Guild. We are also privileged to be offered a tasting of some barrel samples to compare against current vintage and back vintage wines. Lunch will be provided by Hand Made Catering who come recommended by Langmeil, so I am sure it will be a great meal. With a subsidy from the Guild we have been able to offer this function for \$30 per person. I can't wait!!! Details are elsewhere in the Newsletter

Don't forget we also expect to have our new bottling of Port available for purchase at Langmeil so make sure you bring your cheque books!!

See you on the 20th.

Roger King



RIESLING AND TEMPRANILLO 'VARIETAL TASTING' - SUNDAY 11TH APRIL 2010

Our April function was a detailed look at two varietal wines. One a well-known white varietal-Riesling and the other a less known, to most of us, red varietal-Tempranillo.

In keeping with our Guild desire to provide ongoing wine education, our aim with this function was to look at the history of the varietal, and then taste and evaluate four examples of each wine to gain a better understanding of what we should expect from these wines in terms of flavours and characteristics, and the impact regional influence can play in the finished wine.

Leading us through the tasting was Senior Oenologist, Geoff Cowley, from the Australian Wine Research Institute "AWRI". Geoff has had many years experience as a winemaker, working vintages around Australia (SA, Victoria & Tasmania) and



overseas in New Zealand, Spain and France. In his current role with the AWRI, Geoff's core role is providing winemaking and technical advice to the Australian wine industry, and applied research. This very diverse role combines equal parts of technical laboratory research with national and regional presentations to, and interaction with, winegrowers and producers.

Prior to the varietal tasting Geoff provided an overview of the AWRI. It appears that the beauty



AWRI

of this organisation, facilitated through roles such as Geoff's, is that they work for and in consultation with all parts of the wine industry for the ongoing betterment of the industry and consumers. One interesting fact that Geoff provided was that, despite our own inflated understanding of our world standing, Australian wine production only represents 3.5% of total global production.

We commenced our evaluation session with the white varietal Riesling. Riesling first originated in the Rhine region of Germany in the 15th Century and, whilst still synonymous with this region, is nowadays grown in countries all around the world such as France, Australia, NZ, South Africa, USA, Canada and China.



Riesling, with its common descriptors such as floral, citrus (lemon/lime), and green apple, is a versatile wine style that is crisp and refreshing as a young fresh fruit-driven wine, or can be aged and develop golden, toasty, honey characteristics after many years in bottle. Riesling also lends itself to sweet botrytis affected dessert wines, where sweeter flavours such as apricot and lychee prevail.

To highlight the effect of bottle age and regional terroir on a finished wine our Riesling tasting comprised the following four Australian wines:

2007 Howard Park - Margaret River, Western Australia, 13.5% Alc.

Pale in colour, fresh lime on the nose, and a richness of palate due to warm vintage.

2009 Skillogalee - Clare Valley, South Australia, 13% Alc.

Lime, lemon and green apple on the nose, a long palate with lingering minerality.

2009 Heggies - Eden Valley, South Australia, 12% Alc.

A zesty nose of citrus blossom, with great fruit weight on the palate.



2006 Delatite - Mt Buller, Victoria, 13% Alc.

A tight floral nose, intense mineral palate, with a lingering fruit and refreshing acid.



The Skillogalee proved to be the favourite for many in the room, but these wines, whilst different in their own ways, all exhibited classic Riesling qualities and regional definition, and in the case of the older vintages developed characters. All four bottles retail for \$25 or under. After a short break and palate cleanse at the conclusion of the Riesling tasting, we returned for the second tasting session, Tempranillo. Tempranillo originated in the northern Spanish regions of Rioja, and Ribera del Duero. Whilst still grown in the main in Spain and Portugal, this wine style is increasingly being grown in New World countries such as Australia.



The Spanish have developed a defined set of criteria for their wines, designed to clearly separate them into five categories, from

standard through to super premium. The classification system, which makes for consistency in understanding the quality of a wine, is as follows:

Vino de Mesa (no vintage):	table wine
Vino Joven:	some oak aging
Crianza:	2 years aging, 6 months in oak
Reserva:	3 years aging, 1 year in oak, 2 years in bottle
Grand Reserva	5 years aging, 2 years in oak, 3 years in bottle

Common flavour descriptors for Tempranillo include the sweetness of cherry, strawberry & raspberry through to spicy, smoked meat and savoury developed characters. Usually deep crimson in colour and with a rounded palate this generally medium bodied wine exhibits some oak influence. With a desire to compare the best local examples of this style with a Spanish favourite the four Tempranillo wines we then tasted in



order were:

2008 La Linea - Adelaide Hills, South Australia, 13.5% Alc.

Deep Crimson in colour, with great richness of flavour.

2008 Gemtree Luna Roja - McLaren Vale, South Australia, 14.5% Alc.

A wine showing great complexity, succulent yet savoury with great mouthfeel.

2007 Trinity Hill - Hawke's Bay, New Zealand, 14% Alc.

The lightest style of the four wines, more minerality and less depth of flavour.

2004 Sierra Cantabria Crianza - Rioja Alta, Spain, 15% Alc.

A great nose of dark berry led into a vibrant savoury meat character with long length.

Opinion as to which was the favoured Tempranillo varied, but there were good cases made for both the Gemtree and the Sierra Cantabria. Members were in agreement, however, that this is a wine



style that we will all pay more attention to in future as a viable red alternative to Shiraz or Cabernet.

At the conclusion of the tasting we enjoyed an abundantly provided gourmet lunch, freshly prepared and cooked on-site by Adelaide Hills Caterers. After lunch we were treated to sample tastings of the soon to be bottled Guild Port by self appointed "Port Custodian" Brian Longford. Brian was glowing when Geoff described both he and the Port as well developed but still exhibiting "youthful" character. The general consensus was that the port was very good with nearly all present signing up to purchase some bottles when released for sale to members-only later this year.

We express sincere Thanks to Geoff for a thoroughly prepared and informative presentation and for affording us his valuable time on a Sunday. Special Thanks also to Jan O'Donnell for fostering our association with the AWRI and to Pete Rawlins for hosting us in a lovely light and open room at his North Adelaide Primary School.



Knowing that most wineries are in the midst of vintage this time of year, and based on the success this year's function and that of our first

such function last year, this education function has now established itself as a worthy addition to our annual Guild calendar.

Cameron Best



NEXT FUNCTION

Having ventured South for our last two winery visits, for our next function we will head North to Langmeil Winery in Tanunda.

Langmeil has one of the oldest Shiraz vineyards in the country, planted by immigrant blacksmith Christian Auricht in 1843 (see picture left). It is this vineyard that provides the grapes for their iconic Freedom 1843 Shiraz. However, the first winery - Paradale - was not established on the site until 1932. In 1972 Bernkastel wines purchased the winery and it operated until it went into liquidation in 1988. In 1996 it was purchased by current owners, Richard Lindner, Carl Lindner and Chris Bitter and produced its first vintage in 1997.

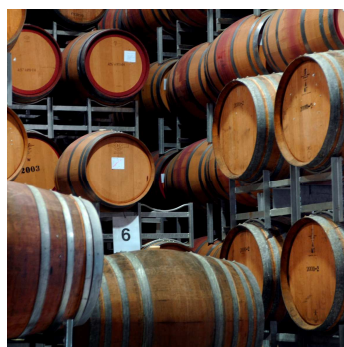


Today Langmeil uses open fermenters and basket



presses for over half its grape intake of approximately 1000 tonnes. Langmeil's award winning premium range is internationally recognized and has contributed to the winery being regarded as one of the top premium wine producers in Australia. Chief Winemaker Paul Lindner aims to produce world

class wines using Langmeil's own individual style while taking advantage of the distinctive hallmarks of the Barossa. The company ensures that all vineyard sources offer variety as well as the highest quality.



Although it is only fourteen vintages since the Bitter and Lindner

families established the winery, Langmeil has had considerable success and has been awarded 5 stars in the Halliday Wine Companion five years in succession, placing it in the top 5% of premium Australian producers. As Toby Yap says "without contradiction, Langmeil wines are 'cutting edge old school' quality Barossa wine".

Langmeil winery has a fantastic range of wines ranging upwards from \$15.



Wine Glasses with the Guild Motif.

We are considering having our guild emblem printed on wine glasses (the standard "tasting" style) which will be available for purchase at cost price to members. They would be printed in one colour (white) and would cost \$22.20/pack of six glasses. The company which will print the labels on the glasses have a minimum print run, and the cost would decrease marginally if we have a large order.

At this stage I would like to gauge interest only. If sufficient numbers are requested we will go ahead with this soon.

If you would like some, contact me with the number you require (in packs of six).

Paul

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Members may be interested to read of the success of Lake Breeze Winery which we visited in October 2009.

Article extract from a recent edition of The Daily Wine News

Wine winners announced in Langhorne Creek

It was party time at Langhorne Creek on April 30 when nearly 300 winemakers, grapegrowers, media, politicians and industry partners marked the end of vintage 2010 and unveiled 2010 Langhorne Creek Winemakers Showcase winners.

Family-owned boutique winery Lake Breeze came home the big winners, winning five of the seven awards. This year's judging panel was led by Mike Farmilo from Boars Rock Winery, with wine writer Nick Ryan and wine expert Jeremy Stockman as judges, and Peter Pollard from Project Wine as associate judge.

Awards were presented in seven categories:

- Best sparkling, white or Rosé
- Best red blend
- Best Cabernet Sauvignon
- Best Shiraz
- Best alternative or other wine
- Best pre-release
- Champion Trophy for best wine

Lake Breeze took out five of the seven awards including the top award, the Collotype Labels Champion Trophy, with their 2006 Arthur's Reserve - a blend of Cabernet Sauvignon, Petit Verdot and Malbec. This wine was awarded best red blend of the showcase.

Lake Breeze also won best Cabernet Sauvignon for their 2007 Cabernet Sauvignon and best pre-release for their 2008 Cabernet Sauvignon, while their 2009 Old Vine Grenache was awarded best alternative or other wine.

NEWSLETTER CONTRIBUTIONS

At last somebody has taken us up on the offer with the above article
Surely there are others who have a story to tell.

You may have tasted a really nice wine or visited a winery here or overseas. Or you may have trekked through Spain. As long as it interests members it doesn't have to be centred on wine.

Why not "put pen to paper" and send it to the Editor?

If there is space we will be happy to include it in the next Newsletter

Winery Visit

Langmeil Winery

Corner Langmeil and Para Roads, Tanunda

Sunday 20 June 2010

Commencing 11.00am

Lunch

Catered by Hand Made Catering

Entree.

*Shared Barossa platters of fine cured meats, pate,
dips, cheeses, pickles & wood oven breads*

Main course

Slow roasted fillet of beef with Langmeil red wine sauce & roasted vegetables

Or

Crisp skinned free range chicken with lemon & oregano

\$30 members

\$35 non members

No BYO – wine will be available for purchase from the Cellar Door

RSVP Friday 11 June 2010





FUNCTIONS FOR 2009-10

Date	Function
20 June 2010	Winery Technical Tour - Langmeil Winery, Barossa Valley
8 August 2010	Annual General Meeting - Cathedral Hotel
10 October 2010	Winery Visit - Region to be advised



ACCEPTANCE SLIP

Winery Visit, Langmeil Winery, Tanunda, Sunday 20 June 2010

First Name(s).....Surname(s).....

No. of Members attending @ \$30 Amount \$ _____

No. of Guests attending @ \$35 Amount \$ _____

Please forward to: Paul Rogers, PO Box 153 Summertown, 5141 by Friday 11 June 2010. Make cheques and Money Orders payable to "Wine Guild of SA". Details for EFT payments for non-CPS members are as follows: Financial Institution: Community CPS Credit Union, BSB: 805-022, Account No: 22498522, Account Name: Wine Guild of SA Inc. CPS Members should use Account Number 03317761. Please make sure to include your name(s) with EFT payments. As transfer can take a few days please also email Paul when making payment so we know you are attending by the RSVP date.

Phone and email registrations to Paul (progers52@yahoo.com.au; Ph: 8390 1526) are also accepted. Also please advise Paul if you require a vegetarian or other special meal.