



the *Grapevine*

Volume 110

May
2009

Publishing Mgr:
Peter Rawlins
Editor: Roger King

Newsletter of the Wine Guild of SA (Inc)
www.wineguildsa.com



THE PRESIDENT'S MESSAGE

One of the main aims of our Guild is to assist members to increase their knowledge of wine and winemaking, and our last function - the tasting of selected Sauvignon Blanc and Cabernet Sauvignon wines - certainly did that!!



A big thank you goes to Paul Rogers who spent many hours organising the day in collaboration with Leigh Francis from the Australian Wine Research Institute. Our sincere thanks go to Leigh who did a fantastic job of leading us through the tasting. It was great to see so many members and guests feel comfortable enough to voice their opinions and to ask questions

about the wines and I am sure this was due, in no small part, to Leigh's easy-going yet informative style. Thank you also to everyone who helped with the set-up and clean-up on the day. A full report is elsewhere in the Newsletter.

It was a pleasure to again entertain a number of guests on the day. Peter and Dawn Rogers came along for the second time, as did Norm Trueman, whilst it was the first time for Sue and Sandy MacGregor. We trust you all enjoyed the day and that you consider coming to the next function or even consider joining the Guild! As well it was also good to maintain our connection with the Blackwood Winemakers and Brewers Club by hosting some of their members.

Our next function, on 14 June, will be a visit to Fox Creek Winery at McLaren Vale. Winery visits are always popular with members and I am confident this will be no exception!! Winemaker Scott Zrna has certainly lined up an excellent day for us and full details are elsewhere in the Newsletter.

Looking further ahead, our final function for this Guild Year will be the Annual General Meeting on 9 August. Full details will of course be in the next Newsletter but we can assure you that the day will be worth attending even if we do need to conduct a small amount of business on the day!!

Finally can I ask members to make every effort to abide by our RSVP dates, or even better, advise the Secretary as soon as you decide you intend to come to the function. It is always reassuring to get an early indication of numbers and changes can always be made up to the RSVP date if necessary!!!

Roger King





LAST FUNCTION REPORT

Our last get together on 5th April 2009, was held at the North Adelaide Primary School to try some interesting wines from all over Australia and New Zealand.

We also welcomed seven members from the Blackwood Winemakers and Brewers Club and five guests - Norm Trueman, Peter & Dawn Rogers and Sandy and Sue MacGregor.

Our wine expert this time was Leigh Francis, Research Manager - Sensory from the Australian Wine Research Institute. Wine producers use his services to analyse their wines both before and after bottling. By identifying the characters of their wines he can offer ways to adjust their processes to get the desired qualities. It was interesting to find out for example that the "asparagus" character of Sauvignon Blanc can be traced to a particular chemical substance found in asparagus.

Leigh selected the wines for us to sample - five 2008 Sauvignon Blancs and five 2006 Cabernet Sauvignons. All wines were masked so we were not influenced by conscious or sub-conscious prejudices and this really put our tasting skills to the test!

Leigh gave us lists of "general descriptors" for the red and white wines to look for while we tasted and these are summarised below.



Sauvignon Blanc Descriptors,

On the nose

Asparagus, Green bean, Capsicum, Tomato leaf, Lantana, Grassy, Citrus, Lemon, Melon, Pineapple, Passion fruit, Tropical fruit, Cat pee, Sweaty, Yeasty. Leesy, Nutty, Caramel, Butterscotch.

On the palate

Oak- vanilla, smoky
Honey, Toasty, Struck flint

The wines

All Sauvignon Blancs 2008

- Cloudy Bay, Marlborough New Zealand
- Ferngrove, Frankland River WA
- Dalrymple, Pipers River, Tasmania
- Shaw & Smith, Adelaide Hills
- Terre a Terre, Wrattenbully, SA (New Oak, Lees contact)



Cabernet Sauvignon Descriptors

On the Nose

Blackcurrent, Mint, Plum, Jammy/cooked, Raspberry, Berry, Violets, Cherry Capsicum, Dusty, Vegetal, Leafy, Black olive, Chocolate, Coffee, Coconut, Smoky, Spicy, Vanilla, Leather

On the palate

Astringency-drying, powdery, dusty; Fruit concentration and persistence; Acidity; Alcohol:warmth

The wines

All Cabernet Sauvignon 2006

- Longview Devil's Elbow, Macclesfield, Adelaide Hills (Bronze 2008 Adelaide Wine Show)
- Mildara, Coonawarra
- Sevenhill Inigo, Clare
- Wolf Blass, Langhorne Creek (Silver 2008 Adelaide Wine Show)
- Brown Brothers Milawa, Victoria (Silver 2008 Adelaide Wine Show)

After tasting the wines we all gave Leigh our assessment and he collated these using a spreadsheet. First we awarded a Bronze, Silver or Gold Medal (or no medal) then those who wished gave their impressions of the wines. The medal awards and some general comments are summarised in the tables below.

2008 Sauvignon Blanc

| WINE | | No Medal <15.5 points | Bronze Medal (15.5-16.9 points) | Silver Medal (17-18.4 points) | Gold Medal (18.5+ points) |
|----------------------------------|------|-----------------------------|--|--|---------------------------------|
| Cloudy Bay (NZ) | \$38 | 6 | 6 | 3 | 19 |
| Ferngrove (WA) | \$20 | 12 | 11 | 10 | 1 |
| Dalrymple (Tas) | \$26 | 16 | 9 | 9 | 0 |
| Shaw & Smith (Adel Hills) | \$25 | 9 | 13 | 11 | 1 |
| Terre a Terre (Wrattonbully, SA) | \$26 | 16 | 7 | 10 | 1 |



The standout Sauvignon Blanc was the New Zealand Cloudy Bay with a massive 19 gold medals. Was this because it was the first of the masked wines we tasted and was most like what we were expecting as a sauvignon blanc, or were the others really a little different?

2006 Cabernet Sauvignon

| WINE | | No Medal <15.5 points | Bronze Medal (15.5-16.9 points) | Silver Medal (17-18.4 points) | Gold Medal (18.5+ points) |
|--|------|-----------------------------|--|--|---------------------------------|
| Longview <i>Devil's Elbow</i> (Adel Hills) | \$28 | 12 | 16 | 1 | 5 |
| Mildara (Coonawarra) | \$28 | 16 | 12 | 5 | 1 |
| Sevenhill <i>Inigo</i> (Clare Valley) | \$18 | 7 | 10 | 12 | 5 |
| Wolf Blass <i>Grey</i> (Langhorne Creek) | \$33 | 6 | 17 | 7 | 4 |
| Brown Bros Milawa (Vic) | \$17 | 10 | 12 | 8 | 4 |

The general feeling with the reds was that although all the wines were of good quality it was hard to pick any one wine as markedly distinct from the others. Having said that, the *Sevenhill Inigo* at a very reasonable \$18, was perhaps the favourite.

Leigh went to a lot of trouble to provide us with an enjoyable learning experience and this was greatly appreciated by all present.

As we know, the Guild is all about trying, observing and learning and testing one's own senses to observe

the characters on the nose and palate. I find myself now being aware of the smell and taste of the wines I drink and venturing further to trying new wines and sifting out their characters.

Philip Harris

NEXT FUNCTION



Our next function will be a visit to Fox Creek Winery at McLaren Vale hosted by winemaker Scott Zrna. Fox Creek is a well recognised winery and they have won a number of accolades, most recently the Hyatt Advertiser Wine of the Year Award in 2006 for their 2004 Reserve Shiraz and their 2005 vintage was awarded 94 points by James Halliday. Their Red Baron Shiraz is now served on QANTAS international flights and the company is Official Wine Sponsor of the WOMADelaide music festival.

Scott has organised an exciting and informative tour. The visit will begin with a look at the

vineyards (weather permitting) then on to the winery and finally to the Barrel Hall where Scott has arranged a very privileged tasting for us. This will include a barrel tasting and a vertical tasting of a number of back-vintages of the winery's premium Reserve and Short Row McLaren Vale Shiraz.

Lunch in the Barrel Hall will be a spit roast supplied by Adelaide Hills Caterers. We used Adelaide Hills Caterers when we tasted wines from the Blackwood Winemakers and Brewers Club last Year and the food was plentiful and very well received by everyone.

Flat-soled shoes are advised.

As on-site seating is limited, please bring a picnic table and chairs if you have them to ensure we have enough.

Please note that, as Secretary Paul Rogers is away, RSVPs should be to Brian Longford (see details in the Return Slip later in the Newsletter).

2009 FUNCTIONS

| Date | Function |
|-----------------|--------------------------------------|
| 14 June 2009 | Winery Technical Tour - McLaren Vale |
| 9 August 2009 | Annual General Meeting |
| 11 October 2009 | To be advised |

WINE GUILD OF SA COMMITTEE CONTACTS 2008-09

| | Position | Home phone | Mobile | email |
|----------------|----------------|------------|--------------|------------------------------|
| Roger King | President | 8370 6903 | 0424 027 982 | kingrog@senet.com.au |
| Pete Rawlins | Vice-President | 8367 9405 | 0400 115 249 | rawlinsp@internode.on.net |
| Paul Rogers | Secretary | 8390 1526 | 0419 8243 25 | progers52@yahoo.com.au |
| Brian Longford | Treasurer | 8264 5794 | 0406 305 749 | bandplongford@bigpond.com |
| Grant Ward | Committee | | 0414 727 747 | grant.ward@internode.on.net |
| Cameron Best | Committee | 83367116 | 0403 047 145 | cameron.best@spotless.com.au |
| Phil Harris | Committee | 8387 2823 | 0407 132 789 | sunnyjim@adam.com.au |



NEXT FUNCTION

Commencing 11 am sharp Sunday 14 June 2009

Visit to Fox Creek Winery
Malpas Road, McLaren Vale
hosted by
Winemaker, Scott Zrna

NOTE: Take the Entrance to the Winery and Administration, NOT the Cellar Door

No BYO – Wine available for purchase at special prices from the Cellar Door

Please bring a picnic table and chairs if you have them

Flat-soled shoes are advised

Lunch menu

Spit roast chicken and beef

Selection of hot vegetables

Bread basket

Selection of sweets

Tea & Coffee

\$30 members

\$35 non members



ACCEPTANCE SLIP

Fox Creek Winery Visit and Lunch

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

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

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

Please forward to: Brian Longford, 32 Cottenham Road, Banksia Park, 5091 by Sunday 31st May 2009. 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.

Phone and email registrations to Brian (bandplongford@bigpond.com, 8264 5794) are also accepted. Also please advise Brian if you require a vegetarian or other special meal.