



PRESIDENT'S REPORT



I trust everyone had an enjoyable Christmas-New Year break. Our last function was of course our Christmas Lunch at the Royal Coach Motor Inn. It was promoted in the last Newsletter as very much a social day and I think it lived up to that description!!



Tom and Maureen Olthoff attended as guests, being invited along by Jim and Wendy Szpunar. Tom and Maureen are very interested in caravanning so have a common interest (other than wine of course!) with a number of our members. We trust Tom and Maureen enjoyed the day and we look forward to seeing them again in the near future. It was a pleasure to also

present badges to our two newest members - Chris and Ian Maxfield on the day. We trust you have a long, enjoyable and informative time with the Guild.

It was great to see so many members taking up the challenge of the Christmas hat competition. Congratulations to Rexona Calvert and Niall O'Donnell on their wins for best ladies and gents hat respectively.



The "describe your wine" segments were well received and I think we will need to consider running another of these in the future. Thanks go to Life Member Andrew Yap for suggesting the idea and to Pete Rawlins

who did a great job in "button-holing" various members to tell us why they had brought the wine that they had.

The Krap Kringles activity was a definite winner!! I'm pretty sure I even saw some horse trading of gifts after the activity was finished!! Thanks again to Pete Rawlins for guiding us through the intricate rules of the game!! It looks like it might be "on" again for next year!!



Our next function is our Theme Tasting at the North Adelaide Primary

School. Thanks go to Cameron Best who has taken the lead role in planning the day. We are indeed lucky to once again have Leigh Francis from the Australian Wine Research Institute to lead us through the tasting. Our theme tastings are towards the "more serious" end of the scale of our activities, but having said that, don't be put off; they are always enjoyable and it is a great opportunity to learn about wine among friends. **Please make sure you RSVP by the 4pm Friday 4 February deadline.** The day will be a slight variation on what has been a successful event over a number of years (see the full details elsewhere in the Newsletter).

Looking further ahead, unfortunately our planned visit to Irvine Wines will not now go ahead. We are looking

at alternatives and hopefully we will be able to give more information at our next function, Full details will be in the Next Newsletter.

Looking forward to seeing you at the Theme Tasting.

Roger King



creation which wowed the judges (staff from the Royal Coach) and took out the coveted Female Best Hat section.



FUNCTION REPORT CHRISTMAS LUNCH

The 2010 Christmas lunch was held at the Royal Coach Motor Inn again this year, and proved to be a lively and entertaining afternoon which has become the norm for our group. The Inn provided us with our own large room and the usual friendly service to accompany our meals.



As has become the custom, Grant Ward had selected a red and a white sparkling wine to enjoy as we arrived. Both interesting wines, a Morris Sparkling Shiraz Durif and a

Brown Brothers Pinot Noir/Chardonnay/Pinot Meurier (from KingValley) were very good examples of the medium-priced bubbles that become more readily available at this time of year.

Many of our members had made the effort to wear a Xmas hat. 'Haute couture' they may not have been, but some people were certainly paving the way in the fashion stakes with some of the one-off creations. None more so than the winning male entry from Niall O'Donnell with a combination pyramid of multicoloured tinsel and array of flashing lights (not surprising that Jan wasn't able to come along - sure Jan). Congratulations also to Rexona Calvert for her stunning



During the course of the meal, Pete Rawlins circulated among the tables to ask the probing question - "What are you drinking, and why?" Members had the opportunity to tell the rest of us which vintage Grange or Spumante or other treasure from their cellars, they had bought along to drink with their meal - what it was like and whether it had a special significance for them. I think everybody enjoyed this bit of the day - in fact I know that several people wanted to share this information with the others but did not have the chance - and I would like to see it happen more often at the appropriate functions.

Grant had also selected five wines to be offered as raffle prizes (along with one donated by Pete & Di). There was a lot of panic buying for a while, with each winner able to make a selection from the prize pool.



The final social activity, and the one which provided the most controversy was the Krap Kringle, in which 'ex-loved' items from home are wrapped to be distributed randomly between all participants. Each present is unwrapped, but can be then "stolen" by the next person to have their name selected. In these worrying times where energy use and food miles are of concern to us all, there was a fair bit of energy spent chasing a couple of boxes of chocolates around the room as they knocked up an enormous number of extra food miles. Neither tactic of presenting a forlorn, sad-

dog face, or threat of physical reprisal, succeeded in retaining some of the more desirable items. It was a lot of fun for us all, and I don't think too many friendships were jeopardised.

Overall the day was our usual great success, and thanks must go to Roger, Pete and Grant for the organisation.

Paul Rogers



 **NEXT FUNCTION**
'Aroma Compounds Presentation' -
Sunday 13th February 2011

Our next function will be a detailed look at aroma compounds in wine, and how we can identify and use these to increase our understanding and appreciation of the wine we consume and enjoy.

Our goal with this function is to identify some common aroma compounds (i.e. oak, kerosene, mint etc) utilising specially made perfume strips, and then tasting a specific selection of six premium quality varietal red and white wines to gain a better understanding of aroma compounds in finished wines.



Whilst the goal of the function is to increase our knowledge we aim to do this in our trademark structured but informal,

inclusive, and enjoyable manner. Based on the success of the two previous annual educational functions we

have held, the venue will again be the centrally located North Adelaide Primary School.



We are fortunate that leading us through the day will be Mr Leigh Francis, Research Manager - Sensory, from the Australian Wine Research Institute. This will be the

second time in three years that Leigh has kindly presented an educational session for us. Leigh has been with the AWRI since 1988 after completing a Bachelor of Science with Honours from Monash University and then completing two Graduate Diploma's of Wine sensory evaluation at the University of Adelaide Roseworthy campus.

Paul Rogers

Leigh's role at the AWRI in researching and presenting on wine flavour chemistry and sensory analysis, and the relationships between wine



composition and sensory properties, has seen him involved in preparing over 70 related publications.

Specific details of this event, including a gourmet catered lunch, are listed elsewhere in this newsletter. We look forward to seeing many members and guests for another enjoyable day of wine education.

Cameron Best



2011 WEEKEND AWAY -
THE GRAMPIANS

By the time you read this newsletter everyone should have received at least one email update on The Grampians Weekend and we are continuing to develop the plans. We will continue to keep you posted via email.

Grant Ward/Brian Longford/Roger King

Theme Tasting

Led by Leigh Francis, Research Manager, Sensory AWRI

at

North Adelaide Primary School

62-80 Tynte Street North Adelaide

(Parking available in the school grounds)

Sunday 13 February 2011

10.45am for an 11am start

BYO wine for lunch if you wish

Lunch Menu

Main course

Spit Roast Beef or Chicken

Selection of fresh salads

Bread rolls and butter

Dessert

Selection of desserts

Tea & Coffee

\$35 members

\$40 non members

RSVP to Paul Rogers by 4pm Friday 4 February 2011



WINE NEWS

This section of the newsletter contains snippets of recent news and other information relating to wine and the wine industry. Should you require more information about any story and/or its source, please contact Andrew Yap at <wineeducator@ozemail.com.au>



Australian wineries hit by record floods and wine scam

Record floods in Queensland, northern NSW and northern Victoria have caused considerable damage and losses to vineyards and wineries. This financial blow has come at a time when Australian vineyards are failing and some wineries going through tough times. Many Queensland growers have lost their entire 2011 crop already, and others are hanging on in hope that dry weather will hold until harvest. In northern Victoria, growers estimate that about 20 percent of the area's wine grape crop has been destroyed. The winegrowing regions of Grampians, Great Western and Pyrenees in the western part of Victoria were hardest hit. In Great Western, not considered to be a flood-prone region, Best's Wines' Concongella vineyard had one meter of floodwater around its vines. Fungal diseases such as downy and powdery mildew and botrytis will be of primary concern to the grapegrowers in areas with heavy rainfall and flooding. These diseases could cut the tonnage of healthy ripe fruit available to wineries quite severely.



Nationwide Scam

A nationwide scam involving several hundred pallets of bottled wines has devastated at least 60 Australian companies. Wines worth more than \$10 million have been delivered to the fraudsters, some of which have been recovered in five warehouses across Sydney and Melbourne. The quality of the wines ranged from clean skins to high-end wines. Wineries, many of which are boutique operations, from the Hunter Valley, Margaret River, Barossa Valley, Hastings River and Yarra Valley have been stung in the scam. John Cassegrain, who owns Cassegrain Winery in Port MacQuarie and who is good friend of mine, is reported as saying he lost hundreds of cases of wines. Losses from the scam were compounded when his vineyard in Tenterfield fell victim to the floods. World Wide Trading Pty Ltd, an international company, which

has been implicated in the scam received large quantities of wine from multiple suppliers on invoices that were not paid, or were paid with cheques that were dishonoured. When investigators visited the trading company's headquarters in Daniel St, Wetherill Park, the premises had been abandoned.



Oldest winery in the world

The earliest known winery has been uncovered in a cave in the mountains of Armenia. A vat to press the grapes, fermentation jars, a cup and drinking bowl dating to about 6,000 years ago were discovered in the cave complex by an international team of researchers. The finding was announced on 11 January by the National Geographic Society and published in the online edition of the Journal of Archaeological Science. Grape seeds, remains of pressed grapes and dozens of dried vines were also found. The seeds were from the same type of grapes - *Vitis vinifera* Vinifera, which is still used to make wine today. Because the wine-making facility was found surrounded by graves, the researchers suggest the wine may have been intended for ceremonial use.



The most expensive Riesling wine

The most expensive Riesling ever has been sold in Germany. A rare double magnum of G-Max 2009 dry Riesling made by Weingut Keller was sold for €3,998.40 to an anonymous Luxembourg collector in September 2010. Only six double magnums of G-Max 2009 exist. The 2009 can be compared to the Montrachet of Romanée Conti (one of the most famous Chardonnay wine from Burgundy). G-Max is made from old vines on predominantly limestone soils with ideal solar exposure in Dalsheim (Rheinhessen), from low yields of 25-30 hectolitres per hectare. In addition to the 6 double magnums, 30 magnums and 1,600 regular bottles were produced for the 2009 vintage.



Most expensive bottle of wine

An imperial-size bottle (6L) of **Cheval Blanc 1947**, a rare Bordeaux find discovered in the secret cellar of a great wine collector, sold for \$304,375, setting the new world record for the [most expensive bottle of wine](#). According to a wine expert at Christie's (auction house), who had the pleasure of tasting the much

coveted Saint-Emilion vintage, it was "without doubt one of greatest Bordeaux of all time, not only for its rare quality but also by its longevity, in the sense that it could be kept for another 50 years".



Prolonging the shelf life of Sauvignon Blanc

It has been widely accepted that New Zealand Sauvignon Blanc wines are best enjoyed young as the aromas are lost with age. My colleague at The University of Auckland, Associate Professor Paul Kilmartin and his group in the Wine Science Programme have been using chemical analysis equipment to survey the chemical and sensory profile of New Zealand Sauvignon blanc wines, identify new aroma compounds, and examine the stability of these compounds during winemaking and bottle aging. As you know, NZ Sauvignon Blanc wines are known and valued for their intense tropical fruit and herbaceous aromas. Paul's group has now shown that cold storage can triple the shelf-life of the wine by reducing the loss of characteristic tropical fruit aromas over time. Two aromatic compounds, called thiols, which impart passion-fruit, grapefruit, gooseberry, guava and herbaceous aromas, are present at particularly high levels in NZ Sauvignon Blanc. In commercial wines stored at room temperature, levels of the least stable thiol, called 3MHA (3-mercaptohexyl acetate), declined by around 40 percent in the three months after the wine was bottled and were almost undetectable after two years. Levels of the second thiol, 3MH (3-mercaptohexan-1-ol), increased briefly and then declined only slowly, while a number of fruity esters declined rapidly in the bottle. Commercial wines stored at a range of temperatures for 18 months, showed that the rate of loss of 3MHA and other fruity esters was three times lower at 5°C compared with 18°C, confirming that the change in aroma profile over time was highly dependent on temperature. They also found that wines older than 2-3 years had minimal 3MHA levels, and tended to be lower in tropical fruit characteristics but had more prominent capsicum and canned asparagus aromas. The findings suggest that consumers who purchase several bottles of their favourite Sauvignon Blanc wine should consider storing them in the refrigerator to ensure that they are still at its best after several months.



Australian Wine Exports

Australian wine exports grew from 53 million litres worth \$174M in 1990 to 417 million litres worth \$2 billion in 2002, peaking at 790 million litres in 2007. Vineyards also peaked at 174,00ha in 2007 but have fallen back to 157,000 ha and are still falling. Wine exports in 2010 totalled 781 million litres worth \$2.1 bn. Still red wine accounted

for 60% of the export volume with white wine at 38%, sparkling 2% and fortified 0.2%. The top 5 varietal label claims on bottles (by volume) exported were: Shiraz and shiraz blend (144 Million Litres), Chardonnay and Chardonnay blends (92 ML), Cabernet Sauvignon and CS blends (71 ML), Merlot and Merlot blends (33 ML) and Pinot Gris and Pinot Gris blends (12 ML).

Former Leasingham winery under new ownership

Members of the Guild will recall visiting the former Leasingham winery in the Clare Valley a few years ago. Owners of the winery, Constellation Wines Australia have completed a deal to sell the winery to Tim Adams, a prominent Clare Valley winemaker. The winery which has been standing idle for more than two years will be rebranded as Tim Adams Contract Processing, to service small producers and grape growers, commencing with the 2012 vintage. The former Leasingham Cellar Door will be transformed into a dual cellar door and tapas restaurant.



Winners of the Winestate Magazine 'Wine of the Year' 2010

Each year the Winestate magazine's evaluate (blind tastings by many panels) about 10,000 Australian and New Zealand wines. Their assessments are presented in 6 issues for the year. The best (400 in 2010) in the categories of sparkling, white varietal, red varietal, sweet white and fortified wines were then re-evaluated at the end of year to select the top 5 wines in each category. The winner in each category is given below.

- Sparkling: Margrain la Michelle Methode Traditionelle 2007
- Pinot Gris/Grigio Category Winner: Greystone Sand Dollar Wairarapa Valley Pinot Gris 2010 (NZ)
- Riesling Category Winner: Kettle Lane Tasmanian Riesling 2000
- Sauvignon Blanc Category Winner: Vavasour Awatere Valley Marlborough Sauvignon Blanc 2010 (NZ)
- Semillon Category Winner: Pokolbin Estate Hunter Valley Semillon 2005
- Chardonnay Category Winner: Rosemount Show Reserve Cool Climate Release Robe Chardonnay 2009
- Pinot Noir Category Winner: Craggy Range Te Muna Road Vineyard Martinborough Pinot Noir 2008 (NZ)
- Merlot Category Winner: Kim Crawford Small Parcels Corner 50 Merlot 2008 (NZ)
- Cabernet Sauvignon Category Winner: Lake Breeze Langhorne Creek Cabernet Sauvignon 2007

- Shiraz Category Winner: Saltram No. 1 Barossa Shiraz 2006
- Sweet White Category Winner: John Forrest Collection Brancott Valley Marlborough Noble Riesling 2006 (375 mL) (NZ)
- Fortified Category Winner: Morris of Rutherglen Old Premium Rutherglen Amontillado Sherry NV (500 mL)

- Wine of the Year 2010 (Gold): Lake Breeze Langhorne Creek Cabernet Sauvignon 2007

Descriptions of the wines and the 4 runners up in each category can be found in the Annual Issue (Vol. 34, Issue 1, 2011) of the Winestate Australian and NZ Wine Buying Guild .

Andrew Yap

FUNCTIONS FOR 2010-11

Date	Function
13 February 2011	Theme tasting - North Adelaide Primary School
4-7 March 2011	Weekend away - The Grampians
10 April 2011	Winery Technical Tour - Region to be advised
19 June 2011	Winery Technical Tour - Region to be advised
14 August 2011	Annual General Meeting
16 October 2011	Winery Technical Tour - Region to be advised

ACCEPTANCE SLIP

Theme Tasting, North Adelaide Primary School

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

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

No. of Guests attending @ \$40 Amount \$ _____

Please forward to: Paul Rogers, PO Box 153 Summertown, 5141 by 4pm Friday 4 February 2011. Make cheques and Money Orders payable to "Wine Guild of SA". Details for EFT payments by 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.



KNOW YOUR WINE TERMS

In last issue we covered "A to F" of wine terms. This issue we complete the series with "G-V". Why not test some of these at the Theme Tasting!!

- Grapey:** Characterized by simple flavors and aromas associated with fresh table grapes; distinct from the more complex fruit flavors (currant, black cherry, fig or apricot) found in fine wines.
- Grassy:** A signature descriptor for Sauvignon Blanc and a pleasant one unless overbearing and pungent.
- Green:** Tasting of unripe fruit. Wines made from unripe grapes will often possess this quality. Pleasant in Riesling and Gewürztraminer.
- Harmonious:** Well balanced, with no component obtrusive or lacking.
- Harsh:** Used to describe astringent wines that are tannic or high in alcohol.
- Heady:** Used to describe high-alcohol wines.
- Herbaceous:** Denotes the taste and smell of herbs in a wine. A plus in many wines such as Sauvignon Blanc, and to a lesser extent Merlot and Cabernet. Herbal is a synonym.
- Hot:** High alcohol, unbalanced wines that tend to burn with "heat" on the finish are called hot. Acceptable in Port-style wines.
- Late Harvest:** On labels, indicates that a wine was made from grapes picked later than normal and at a higher sugar (Brix) level than normal. Usually associated with botrytized and dessert-style wines.
- Lees:** Sediment remaining in a barrel or tank during and after fermentation. Often used as in sur lie aging, which indicates a wine is aged "on its lees."
- Legs:** The viscous droplets that form and ease down the sides of the glass when the wine is swirled.
- Length:** The amount of time the sensations of taste and aroma persist after swallowing. The longer the better.
- Lingering:** Used to describe the flavor and persistence of flavor in a wine after tasting. When the aftertaste remains on the palate for several seconds, it is said to be lingering.
- Lush:** Wines that are high in residual sugar and taste soft or viscous are called lush.
- Maceration:** During fermentation, the steeping of the grape skins and solids in the wine, where alcohol acts as a solvent to extract color, tannin and aroma from the skins.
- Malolactic Fermentation:** A secondary fermentation occurring in most wines, this natural process converts malic acid into softer lactic acid and carbon dioxide, thus reducing the wine's total acidity. Adds complexity to whites such as Chardonnay and softens reds such as Cabernet and Merlot.
- Meaty:** Describes red wines that show plenty of concentration and a chewy quality. They may even have an aroma of cooked meat.

Methodé Champenoise: The labor-intensive and costly process whereby wine undergoes a secondary fermentation inside the bottle, creating bubbles. All Champagne and most high-quality sparkling wine is made by this process..

- Must:** The unfermented juice of grapes extracted by crushing or pressing; grape juice in the cask or vat before it is converted into wine.
- Musty:** Having an off-putting moldy or mildewy smell. The result of a wine being made from moldy grapes, stored in improperly cleaned tanks and barrels, or contaminated by a poor cork.
- Nonvintage:** Blended from more than one vintage. This allows the vintner to keep a house style from year to year. Many Champagnes and sparkling wines are non-vintage. Also, Sherry and the nonvintage Ports, the tawnies and the rubies.
- Nose:** The character of a wine as determined by the olfactory sense. Also called aroma; includes bouquet.
- Nutty:** Used to describe oxidized wines. Often a flaw, but when it's close to an oaky flavor it can be a plus.
- Oaky:** Describes the aroma or taste quality imparted to a wine by the oak barrels or casks in which it was aged. Can be either positive or negative. The terms toasty, vanilla, dill, cedary and smoky indicate the desirable qualities of oak; charred, burnt, green cedar, lumber and plywood describe its unpleasant side. See also American oak, French oak.
- Oxidized:** Describes wine that has been exposed too long to air and taken on a brownish color, losing its freshness and perhaps beginning to smell and taste like Sherry or old apples. Oxidized wines are also called maderized or sherrified.
- Perfumed:** Describes the strong, usually sweet and floral aromas of some white wines.
- pH:** A chemical measurement of acidity or alkalinity; the higher the pH the weaker the acid. Used by some wineries as a measurement of ripeness in relation to acidity. Low pH wines taste tart and crisp; higher pH wines are more susceptible to bacterial growth. A range of 3.0 to 3.4 is desirable for white wines, while 3.3 to 3.6 is best for reds.
- Phylloxera:** Tiny aphids or root lice that attack Vitis vinifera roots. The disease was widespread in both Europe and California during the late 19th century, and returned to California in the 1980s.
- Pruney:** Having the flavor of overripe, dried-out grapes. Can add complexity in the right dose.
- Puckery:** Describes highly tannic and very dry wines.
- Pungent:** Having a powerful, assertive smell linked to a high level of volatile acidity.
- Racking:** The practice of moving wine by hose from one container to another, leaving sediment behind. For aeration or clarification.
- Raisiny:** Having the taste of raisins from ultra-ripe or overripe grapes. Can be pleasant in small doses in some wines.
- Raw:** Young and undeveloped. A good descriptor of barrel samples of red wine. Raw wines are often tannic and high in alcohol or acidity.

Residual Sugar: Unfermented grape sugar in a finished wine.

Rich: Wines with generous, full, pleasant flavors, usually sweet and round in nature, are described as rich. In dry wines, richness may be supplied by high alcohol and glycerin, by complex flavors and by an oaky vanilla character. Decidedly sweet wines are also described as rich when the sweetness is backed up by fruity, ripe flavors.

Robust: Means full-bodied, intense and vigorous, perhaps a bit overblown.

Round: Describes a texture that is smooth, not coarse or tannic.

Rustic: Describes wines made by old-fashioned methods or tasting like wines made in an earlier era. Can be a positive quality in distinctive wines that require aging. Can also be a negative quality when used to describe a young, earthy wine that should be fresh and fruity.

Smoky: Usually an oak barrel byproduct, a smoky quality can add flavor and aromatic complexity to wines.

Soft: Describes wines low in acid or tannin (sometimes both), making for easy drinking. Opposite of hard.

Spicy: A descriptor for many wines, indicating the presence of spice flavors such as anise, cinnamon, cloves, mint and pepper which are often present in complex wines.

Stale: Wines that have lost their fresh, youthful qualities are called stale. Opposite of fresh.

Stalky: Smells and tastes of grape stems or has leaf- or hay-like aromas.

Stemmy: Wines fermented too long with the grape stems may

Structure: The interaction of elements such as acid, tannin, glycerin, alcohol and body as it relates to a wine's texture and mouthfeel. Usually preceded by a modifier, as in "firm structure" or "lacking in structure."

Tannin: The mouth-puckering substance--found mostly in red wines--that is derived primarily from grape skins, seeds and stems, but also from oak barrels. Tannin acts as a natural preservative that helps wine age and develop.

Tart: Sharp-tasting because of acidity. Occasionally used as a synonym for acidic.

Terroir: The over all environment within which a given varietal grows. Derived from the French word for Earth, "Terre."

Thin: Lacking body and depth.

Tight: Describes a wine's structure, concentration and body, as in a "tightly wound" wine. Closed or compact are similar terms.

Tinny: Metallic tasting.

Toasty: Describes a flavor derived from the oak barrels in which wines are aged. Also, a character that sometimes develops in sparkling wines.

Vegetal: Some wines contain elements in their smell and taste which are reminiscent of plants and vegetables. In Cabernet Sauvignon a small amount of this vegetal quality is said to be part of varietal character. But when the vegetal element takes over, or when it shows up in

wines in which it does not belong, those wines are considered flawed. Wine scientists have been able to identify the chemical constituent that makes wines smell like asparagus and bell peppers.

Velvety: Having rich flavor and a silky, sumptuous texture.

Volatile: (or Volatile Acidity) Describes an excessive and undesirable amount of acidity, which gives a wine a slightly sour, vinegary edge. At very low levels (0.1 percent), it is largely undetectable; at higher levels it is considered a major defect.

