



PRESIDENT'S REPORT



I trust everyone enjoyed the tasting of Koppamurra wines at our last function hosted by Dean and Di Christie. This was perhaps a little more casual than we are used to but I received many positive comments afterwards. There was certainly plenty of opportunity to socialise and compare notes on the large array of wines that were available for tasting. The home-cooked lunch was plentiful and appreciated by all. Dean indicated afterwards they were more than happy with the day from their point of view. I understand there are quite a few members thinking of taking friends and relatives to one of the regular Sunday tastings run by the company. Their Annual Tasting on 26 August also sounds like it could be interesting. A full report is elsewhere in the Newsletter.



On the day it was good to see some members who have not been able to attend for some time - Peter & Helena Runge and Roger Halliday together with his partner Pauline McPharlin. We also trust Marilyn Bruce (who was a

late "substitute" for Tom Olthoff) enjoyed the day and may want to come to a future function.

It was sad on the day to learn that Barb Russo had passed away. Barb was a member for many years and spent some time on the Committee. I have passed on our condolences to Barb's family.

Our next function is the AGM at the Adelaide Sailing Club, West Beach. As I say every year, don't be scared away because it is the AGM! What could be better than the day commencing with a tasting of some French champagnes and Australian sparkling wine led by Jane Bromley co-owner with Hylton McLean of

Honey Moon Vineyards at Echunga!! Jane and Hylton have impressive credentials in winemaking and wine education. I can assure you there will also be plenty of opportunity to socialise and to take in ocean views!! In order to keep the cost to \$35 the Guild is significantly subsidising the day.



The more serious side of the AGM is of course the election of the Committee for the coming year and the presentation of the Financial Statement. My Annual Report is elsewhere in the Newsletter. If you feel you may be interested in joining the Committee give me a call and I'll be happy to explain what is involved.

Looking further ahead the following function will be a visit to Langhorne Creek on 16 October, so put it in your diary now! The last visit we made to the region was to Lake Breeze in October 2009 so we are certainly due to visit Langhorne Creek again.

We have commenced plans for our Christmas lunch and



this will be held on 11 December at Barton's Restaurant at the Caledonian Hotel, North Adelaide so make sure you mark it in your diary now!

See you at the Sailing Club.

Roger King





FUNCTION REPORT - KOPPAMURRA WINES

On Sunday 19th June the Guild was hosted by Dean and Di Christie for an informal lunch and unstructured tasting of the Koppamurra range of wines at their unique Wine Gallery located at 32 Unley Road, Unley.

Starting at the winter-friendly time of 12noon, we received a brief introduction from Dean on the lack of formality for the afternoon ahead and then proceeded to commence, as all good lunches do, with a hearty redsoup!

There was to be no formal assessment of the wines on offer but Dean did address us between courses providing a background on Koppamurra - the brand, the philosophies, the range of wines, and the regional plantings.



Dean explained that Koppamurra, as one of 800 wineries this size in Australia, needed to do something different to gain their own foothold in the wine marketplace. The format for this concept of informal wine tasting at Koppamurra originated 10 years earlier in a Greek Church a few kilometres further along Unley Road as an annual wine sales day. The success of this event (now 350-450 attendees annually) then spawned this more intimate monthly event (30-40 attendees) three years ago.



Producing 4000 - 5000 cases per annum, Koppamurra is what the French call "Négociants" - a wine merchant who assembles the produce of smaller growers and winemakers and sells the result under its own name. They are in a strong position today having learnt over

time that the best result for their business model was not to own vineyards, but rather to source the best varietal fruit from the best region for each varietal.



Comprising the best varietal styles from a number of premium South Australian regions, the Koppamurra stable of wines is extensive and diverse. Examples of regional expression include crisp Adelaide Hills Sauvignon Blanc and Riesling, youthful fruit driven Rosé & Grenache from McLaren Vale, and full bodied Shiraz and Cabernet Sauvignon from Wrattenbully - the birthplace and ongoing spiritual home of Koppamurra.

The regional diversity was clearly apparent as we worked our way through from a 2006 Riesling from Eden Valley to a 2010 Adelaide Hills Riesling. Also on offer for us to taste was a number of quite differently produced Shiraz; from a mellow 2004 Eden Valley Shiraz through to a premium release 2008 Wrattenbully Shiraz that drinks well now but will peak in about 4 years time.

In addition to these flagship varietals, Koppamurra have also released two lesser known varietals; a 2009 Mourvèdre (red) and a 2010 Roussanne (white). Both premium release wines utilise McLaren Vale fruit and are rich and aromatic wines worthy of investigation now or after cellaring.

Koppamurra's greatest attribute is the regional flexibility they have through sourcing fruit but not owning vineyards. A case in point is that the current release 2010 Rosé is a 90/10 McLaren Vale Shiraz/Grenache, but the 2011 Rosé will be a 100% McLaren Vale Grenache Rosé because the 2011 Grenache quality will be such that it be bottled as a single varietal wine. In the bountiful wine growing region that is South Australia this must be a utopian delight for the winemaker to have such a great selection of premium regional fruit to select from and then craft wine with each year.

In summation Dean outlined that he felt the 2011 South Australian vintage will be generally low yielding

due to the excess rain which for Koppamurra will mean no Shiraz or Cabernet from the South East or Riesling from the Adelaide Hills. Across the board though, he feels that whites will be less prevalent but the quality will be very good for those that do produce. Red wine volumes will be about normal with Grenache and Shiraz the pick of the red varieties.

Dean is excited by the recently bottled 2011 Sauvignon Blanc and Grenache Rosé and the prospect of 4000 litres of premium McLaren Vale Shiraz that has been sourced and is currently fermenting in French and American oak until mid 2012.

Not having been stocked in bottle shops for seven years Koppamurra have just agreed to commence supply to Semaphore Cellars - a business they see as like minded and located within an area that they feel is well suited to their product.

Whilst Dean was the face of Koppamurra for our visit, his wife Di's culinary work behind the scenes in the kitchen provided the solid platform for the day. A wide range of well prepared hot and cold dishes enabled us to mix and match a selection of food and wine styles at our own pace - as we would in our own homes.

In essence what Dean and Di offer, at no cost or obligation, is a comfortable all weather tasting room, ample fresh prepared and flavoursome self serve food and an extensive regional and varietal range of wines (currently 17 in bottle comprising 8 red & white varieties and 2 blends). They compliment this with personality, confident yet unassuming professionalism, and the desire to simply provide an environment to



taste and explore wine as they like to do themselves when opportunity presents.

The premise for the day is simple, and mirrors the mantra of our Guild, - enjoying and appreciating wine,

with good food and good friends - but it is well done, and ultimately very effective.

Koppamurra will continue to hold these free informal Sunday tastings for the general public monthly until Sunday December 4th but they book out fast so visit the Koppamurra website: www.koppamurra.com to view the dates available, or to read the full and entertaining Koppamurra story.

Cameron Best



**NEXT FUNCTION - ANNUAL
GENERAL MEETING ADELAIDE
SAILING CLUB**



This year our Annual General Meeting will be



held at the Adelaide Sailing Club, West Beach. They have offered a very attractive package to The Guild.

Before formalities get under way we are privileged to have Jane Bromley and Hylton McLean from Honey Moon Vineyards at Echunga to lead us through a tasting of vintage and non-vintage French Champagne and Australian Sparkling wines. In taking us through the tasting Jane will also tell us about the various aspects of making these wines.

Honey Moon Vineyard is a small, vibrant, vineyard situated in the high ridges of Echunga. The moon is a striking feature in the landscape, particularly at harvest time, when, as a full moon it appears as a dollop of rich honey in the night sky. Hence the name. The vineyard was established in 2004 in fulfilment of a long

held dream of Jane and Hylton to have a small vineyard at their doorstep from which to make small parcels of wine.



Jane Bromley has been making wine since 2001 and has won awards for her expertise in Champagne (Vin de Champagne Award Winner 2002, Ordre des Coteaux de Champagne 2003 and, in 2009, the Diploma d'Honneur Corporation des Vignerons de Champagne (also known as the St Vincent's Award)). She is often a speaker at Champagne dinners and is a regular guest lecturer at the University of Adelaide conducting Champagne and sparkling wine sensory classes for oenology students.

Hylton McLean is a winemaker, wine science researcher and wine educator of over 20 years experience. He has held senior wine-making roles in a large global wine company and, before that, was a lecturer in Oenology at the University of Adelaide and Roseworthy Agricultural College for over 10 years.

The (Short) Business Part

The main formalities for the AGM are the presentation of the accounts of the Guild for approval, election of the Committee for the coming year, election of the Auditor and the conduct of any other business for which due notice has been given.

Note that in order to vote at the AGM you must be a financial member for the 2010-11 year.

Election of the Committee

All committee positions become vacant at the AGM and the Committee for 2011-2012 will be elected in accordance with the Constitution. The Committee consists of a President, a Vice-president, a Secretary, a Treasurer and three Committee members. Nominations forms will be sent by separate email.

Presentation of accounts

The Financial Statements will be sent to members by separate email and any questions you may have can be answered at the AGM.

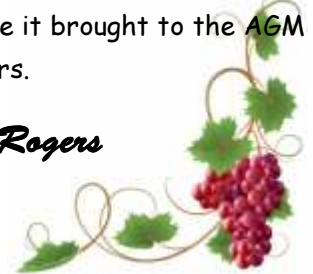
Other business

The Constitution states that "...any other business of which notice has been given at least seven days prior shall be transacted". Therefore if you would like to raise any items please ensure that Secretary Paul Rogers receives them before 7th August. Our Constitution can be downloaded at www.wineguildsa.comnews.php

Proxies

If you wish to nominate a proxy to vote on your behalf please complete a Proxy Nomination Form which will be sent by separate email and have it brought to the AGM or post to Secretary Paul Rogers.

Paul Rogers



Are you interested in being a member of the 2011-2012 Committee?

As required by the Constitution, the Committee consists of a President, a Vice-president, a Secretary, a Treasurer and three Committee members. Membership of the Committee can be very rewarding and it is not too onerous - it meets only six times a year - so, if you feel you would like to get more involved with the Guild, why not nominate for a position? Nomination forms will be sent separately by email. It would assist if nominations are forwarded to Secretary Paul Rogers (PO Box 153 Summertown 5141) before the AGM, but nominations can also be made at the AGM.



PRESIDENT'S ANNUAL REPORT 2010-11

It has indeed been a pleasure and a privilege to lead The Guild as your President once again this year. Thank you to everyone for your support.

I think it's fair to say the Guild has had another very successful year. Membership has continued to grow and now stands at 69. This year Henry & Elizabeth Hammick, Ian & Chris Maxfield and Tom & Maureen Olthoff joined our ranks. We trust you have a long and enjoyable time with The Guild. This brings the total who have joined in the last three years to 29.



Attendance at all functions has been excellent with a record 56 at the Glen Ewin function in April.

Increased numbers has brought with it one (nice) problem - whilst most wineries are able to host 25-30 there are much fewer who can accommodate 50 or so. Still, I guess this is better than having so few members that functions are not enjoyable socially!

Our functions would not be possible without the support of many people in the wine industry and related organisations such as the Australian Wine Research Institute. There are too many to name but I'd like to place on record our sincere appreciation for their collective assistance this year. The dedication, passion and enthusiasm of these people never ceases to amaze me!

I would like to thank my fellow Committee members for their contributions to the running of The Guild this year. Pete



Rawlins has continued as Vice-President and has continued to produce a high quality Newsletter for each function. Towards the end of this Guild year we changed to emailing of the Newsletter and to date this has worked well. Pete also has responsibility for

keeping our website up-to-date. Paul Rogers has again done a tremendous job as Secretary which has a wide range of responsibilities. This year Paul has also taken on the responsibility of Port Custodian from Brian Longford. Brian has continued as Treasurer



(it wouldn't seem right if Brian wasn't Treasurer!!) and has shepherded us to a small profit this year. Brian also worked with me to organise the very successful weekend in The Grampians. Cameron Best again took on the responsibility of writing function reports which requires copious note taking and I am sure detracts to some degree from his enjoyment of the day. He also took the lead in organise another very successful Theme Tasting in February. Phil Harris has had the important role of liaison person for our guests, making sure they are welcomed and looked after. Grant Ward is our Sommelier, sourcing the best value wines for functions when required. Grant also did the ground work that led to the choice of The Grampians for our weekend away.



The Guild continues to be in a good financial position. Although our aim each year is to break even, this year we made a

small profit and this has enabled us to subsidise the AGM and to retain subscriptions for the coming year at \$25 a single and \$40 a couple.

This year the Committee has continued to strive for (and I think achieved) functions that are informative and interesting but most importantly enjoyable and in line with The Guild's ideals. These have been reported in The Grapevine during the year but it is perhaps worth briefly reminiscing here.....

The year began with the 2009-10 AGM at the Cathedral Hotel, North Adelaide. The "Main Event" was the bestowing of Life Membership upon two very worthy recipients - Andrew Yap and Brian Longford. Their contributions to The Guild over more than 30 years have been (and continue to be) outstanding. It

was indeed a pleasure to see them honoured with Life Membership.



A perfect sunny Spring day in October saw us venture South to Paxton Winery at McLaren Vale where we were hosted by Ben & Michael Paxton and Daniel Lavrencic. This was an outstanding day with an opportunity to learn about how biodynamic practices can be employed in

grape growing as well, of course, to taste some impressive wines!! My most prominent memory of the day was Daniel depositing in my hand a lump of a biodynamic preparation that began its "life" some time previously predominantly as cow dung!! Lunch by Adelaide Hills Caterers was, as usual, enjoyed by all.

Our Christmas Lunch was again held at the Royal Coach Motor Inn, Kent Town. These are always planned as very social functions and this was no exception!! The highlights were the Christmas hat competition and the "Krap Kringle" game. There were many impressive hats but the winners were judged (independently by Motor Inn staff) to be those worn by Niall O'Donnell and Rexona Calvert. Guided by Pete Rawlins Krap Kringles had us in fits of laughter and there were some reports that there was even some horse trading of prizes after the end of "play". Our ideal of wine education wasn't forgotten with a number of people being "put on the spot" to talk about the wine they had brought on the day.



February saw our annual Theme Tasting at the North Adelaide Primary School. Special thanks go to Cameron Best for taking the lead role in organising the day and to Leigh Francis from the Australian Wine Research Institute and his wife Melissa for taking time from a very busy schedule to lead us through the tasting AND

"smelling". We smelled a series of chemical solutions that Leigh brought and that are known to be responsible for various characters in the aroma of white and red wines (eg sweat, capsicum, grass, pepper, cigar box etc). We then smelled and tasted a number of wines that exhibited the various aromas most strongly. All agreed it was a great day thanks to Leigh's outstanding ability to impart knowledge in a very relaxed and enjoyable manner.

In March 25 members travelled to Halls Gap for an "extra-curricular" weekend in the Grampians. The weather was great and there was plenty of wildlife and



lots of hiking opportunities for those keen enough! The wineries we visited were Seppelt, Grampians Estate and

Bests in the Great Western area and Montara and Mt Langi Ghiran near Ararat. The experiences at all wineries were very enjoyable and informative but Bests and Montara were outstanding. Plenty of wine was brought back to SA to enjoy and to remind us of the great time we had. Tom and Sarah Guthrie from Grampians Estate deserve special mention for their assistance with local knowledge when planning the event. There was plenty of support for a visit to another country or interstate region in a year or two.

Our April function was a tasting of wines from the Pawn Wine Company led by Tom Keelan at Glen Ewin Estate, Houghton. In spite of rain that forced an 11th hour move inside from the picturesque Deck overlooking the Lake it was a very enjoyable day. Tom had a great style of presentation that ensured we were entertained as well as learning in the process. Steve Garie won the boxed bottle of wine and chess set very kindly donated by Tom. Lunch of cheese platters, gourmet pizzas and dessert was enjoyed by all. It was noteworthy that a pallet and tractor were required to move the ordered wine from storage for collection!!

Our final function for the year was a visit to Koppamurra Wines on Unley Road hosted by co-owner Dean Christie and his wife Di. This was a casual day with a large array of wines available for tasting and



plenty of opportunity to compare notes on the wines and to socialise. A plentiful home-cooked lunch prepared by Di was enjoyed by all. On a sad note, on the day we were informed of the passing of past member and past Committee member Barb Russo.

In conclusion, thanks again to everyone for your support. I look forward to another enjoyable and informative year for The Guild in 2011-12.

Roger King



Subscriptions

At the last Committee meeting it was decided to keep subscriptions for 2011-12 at \$25 single and \$40 a couple.

Subs became due on 1 July, so please either EFT your payment to The Guild Account (see Attendance acceptance Slip for details), post your cheque (made to Wine Guild of SA) to Brian Longford at 32 Cottenham St., Banksia Park, 5091 or pay at the AGM.



FUNCTIONS FOR 2011-12

Date	Function
14 August 2011	Annual General Meeting
16 October 2011	"The Winehouse" - Langhorne Creek
11 December 2011	Christmas Lunch - Caledonian Hotel
19 February 2012	"Selecting Wines"



Wine Tasting, Annual General Meeting and Lunch

Sunday 14 August 2011

11:45 am for a prompt 12 noon start

Featuring a tasting of French Champagnes and Australian Sparkling Wine

led by Jane Bromley & Hylton McLean, Honey Moon Vineyards

at

Adelaide Sailing Club

9 Barcoo Road, West Beach

(Gregory's Map 196 G10)



BYO wine for lunch if you wish (no corkage charge)

Lunch Menu

Entrée

Pumpkin Soup served with crusty bread

Smoked salmon served with Russian salad with lime infused dressing and toasted sour dough

Main course

Marinated Char-grilled Lamb Skewers served with Greek salad

Char-grilled Chicken Breast served on galette potatoes topped with a semi-dried tomato cream sauce

Tea & Coffee

\$35 members

\$40 non members

RSVP to Paul Rogers by 4pm Friday 5 August 2011



ACCEPTANCE SLIP

Annual General Meeting, Wine Tasting and Lunch - Adelaide Sailing Club

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 5 August 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 by the RSVP date that you are attending.

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.