



## PRESIDENT'S REPORT



From the comments I received everyone enjoyed themselves at the AGM. The tasting of French Champagne and Honey Moon Vineyard's sparkling Brut Rosé and Pinot Noir table wine led by Hylton McLean was of course the highlight. Hylton had a great presentation style with lots of information interspersed with plenty of humour. Once again I reflect on how privileged we are that people such as Hylton are prepared to sacrifice a beautiful Sunday to spend time helping our members to learn more about wine. I'd also like to record our thanks to Jane Bromley who arranged the donation of the French Champagnes but was unfortunately unable to attend due to sickness.



The business session was, I think, relatively painless! Thanks to members who have put their trust in me to lead The Guild for another year. I look forward to working with fellow Committee members Pete Rawlins, Paul Roger, Brian Longford, Phil Harris, Cameron Best and Chris Taylor to produce an informative and interesting program for the coming year. I would also like to place on record both my personal and members' thanks to Grant Ward who has served on the Committee for a number of years but has decided to take a break this year. Be assured Grant's skills will

not be lost to the Guild as he is more than happy to assist the Committee on an *ad hoc* basis. A full report of the day is elsewhere in this newsletter.



Our next function will be on 16 October - a visit to The Winehouse at Langhorne Creek where Ben Potts from Ben Potts Wines and John Glaetzer from John's Blend will lead us through a tasting of regional wines. Both Ben and John have impressive credentials so I am sure it will be another great day for the Guild. Our thanks go to Belinda Heinrich and Kate Fletcher for their assistance in organising the day. More information is elsewhere in the Newsletter.

At our last Committee meeting we finalised plans for our Christmas lunch on 11 December at Barton's Restaurant. As usual we can assure you of an enjoyable day, and full details will be in the next Newsletter.

The Committee also sketched out the program for the remainder of the 2011-12 year. See "Functions 2011-12" later in this Newsletter for dates.

See you at The Winehouse.

*Roger King*



### Have you visited our website lately?

Why not visit our website at [www.wineguildsa.com](http://www.wineguildsa.com) and have a look at the photos from recent functions in the "Album" section.

Pete Rawlins will continue as Webmaster this year, with Chris Taylor learning the ropes as his Deputy.

## BOTTLE SIZES

The chart below expresses the sizes of various wine bottles in multiples relating to a standard bottle of wine, which is 0.75 litres. There are some other sizes but these are the most commonly used/known champagne bottle sizes.



Volume (in litres)	Ratio	Name	Notes
0.750	1	Standard	
1.5	2	Magnum	
3.0	4	Jeroboam (a.k.a. Double Magnum)	<a href="#">Biblical, First king of Northern Kingdom.</a>
6.0	8	Methuselah	<a href="#">Biblical, Oldest Man</a>
9.0	12	Salmanazar	<a href="#">Biblical, Assyrian King</a>
12.0	16	Balthazar	<a href="#">Early Christian folklore, one of the Wise Men</a>
15.0	20	Nebuchadnezzar	<a href="#">Biblical, King of Babylon</a>
18.0	24	Melchior	<a href="#">Early Christian folklore, one of the Wise Men</a>
30.0	40	Melchizedek	<a href="#">Biblical and other Middle East religions</a>

(If you want to find out more about the names move the cursor over the blue writing and you can link to further information in Wikipedia.)



## FUNCTION REPORT

### - 2011 Annual General Meeting & Lunch

The 2011 Annual General Meeting was held on Sunday 14<sup>th</sup> August in the spacious dining room of the Adelaide Sailing Club at West Beach.

After some casual pre-lunch chatter and an enjoyable entree we were treated to an enlightening presentation on Champagne, Sparkling wine & Pinot Noir by Adelaide Hills winemaker Hylton McLean.



Hylton, a winemaker, wine science researcher and Adelaide University Oenology lecturer with Andrew Yap at Roseworthy campus, gave a learned, witty and candid account of his and partner Jane Bromley's journey to honour the Méthode

Traditionnelle Classique Sparkling wine production since establishing their Honey Moon Vineyard in Echunga in 2004.



Prior to the tasting, Hylton provided a page of notes and then also discussed some of the rich history of French Champagne production and some key elements in making good Champagne, the wonderful celebrated wine that it is. Only Sparkling wine from the Champagne Appellation in France can be referred to as Champagne, where the quality and nature of Champagne is safeguarded by the strict appellation laws, including:

- Champagne can comprise only Chardonnay, Pinot Noir & Pinot Meunier grape varieties
- NV Champagne spends 15 months on lees and ages for 3 years, Vintage Champagne spends 3 years on lees and ages for 6 years

- If a vintage has been a particularly good one the Champagne House will "declare a vintage". This wine will then be released 7 years later.
- Méthode Champenois evolved over 200 years



Good Champagne is released when it is ready for drinking which, unlike a good red wine, means on release. With a quality bottle of Champagne physically handled up to 200 times before release the higher price point of such wine is well and truly justified!



Hylton commenced the tasting by providing two wonderful and different examples of French Champagne for us to evaluate; a Champagne Ruinart Blanc de Blancs and a Champagne Moët & Chandon Rosé Imperial. In addition to this he provided two fine examples of their own Honey Moon Vineyards products; a 2009 sparkling Brut Rosé and a 2008 Adelaide Hills Pinot Noir.

First we tasted the Ruinart Blanc de Blancs. This 100% Chardonnay Champagne produced by the oldest Champagne House - established in 1729 - was light and refreshing with a creamy texture and good length. Next we tasted the Moët & Chandon Rosé Imperial Champagne. This was made with equal portions of Chardonnay, Pinot Noir & Pinot Meunier with 10% dry red Pinot added which provided a coppery colour and added red fruit flavours to this Champagne.

With our taste buds still dancing after two fine examples of French Champagne Hylton provided two examples of his & Jane's Honey Moon Vineyard wines for us to taste. Firstly we enjoyed a 2009 Brut Rosé, a Sparkling wine made essentially from Pinot Noir and a small amount of Chardonnay. This wine was aged in old barrels adding a creamy texture and more aromatics.

We finished our tasting with a still red wine, the 2008 Adelaide Hills Pinot Noir. Made in the Burgundian style (hand pruned & open fermented for 11-13 days on skins with whole bunches thrown on top) this wine was then aged in French oak barriques for 18 months to produce a pale coloured wine with intense flavour and savoury tannins.



Hylton outlined some of the principles that he and Jane use when making their wines;

- Hand harvest high acid grapes with delicate flavours
- Gently press the grapes to get 500 litres per tonne to produce a soft wine with no tannins and allow the wine to age gracefully over time (as an example this compares to 650 litres per tonne for normal red wine production)
- They generally work on adding 8 grams per litre sugar to their Sparkling wine for the market they are selling to. As a comparison; if

producing Sparkling wine to compete directly with the sweet pre-mixed beverages this would increase to 30 grams per litre!!



We were very fortunate to have Hylton present such a comprehensive overview on

Champagne production and to lead us through a tasting of such select quality wines. A very big thank you to Hylton for his time and to Jane for sourcing the two

examples of premium French Champagne (both of which retail at \$80-90 per bottle) for us to enjoy as part of the presentation. More information on Champagne can be found at [www.champagne-cic.com.au/](http://www.champagne-cic.com.au/).

The AGM formalities were conducted efficiently after lunch with five incumbents returned; Roger King (President), Pete Rawlins (Vice President), Brian Longford (Treasurer) with Phil Harris & Cameron Best as general committee. Grant Ward did not stand for re-election this year due to increased commitments outside of the Guild but Chris Taylor was nominated and elected as the third general committee position. In welcoming Chris to the committee, we also say thanks to Grant for his many years of Committee service and look forward to his extensive wine knowledge continuing to enhance Guild activities.

A lovely afternoon; off-setting the formality of the AGM with an informative and entertaining presentation by Hylton McLean, with good food, wine, company and a beautiful sunny afternoon to enjoy panoramic views of the marina and foreshore.

*Cameron Best*



### Subscriptions Reminder

Just a reminder to the few members who still owe subs please either EFT your payment to The Guild Account (see Attendance Acceptance Slip for details) or post your cheque (made to Wine Guild of SA) to Brian Longford at 32 Cottenham St., Banksia Park, 5091.



## NEXT FUNCTION – The Winehouse Langhorne Creek



The Winehouse tasting room is home to five award winning Langhorne Creek brands - Ben Potts Wines, John's Blend by

John Glaetzer, Gipsie Jack (a partnership between John, Ben Potts and Ben's father Bill) Kimbolton, and Heartland by Ben Glaetzer. At this year's Langhorne Creek Showcase Tasting Ben Potts 2006 Fiddle's Block Shiraz was judged Best Shiraz, Gipsie Jack 2006 Malbec Best alternative/other red and Kimbolton 2009 Fig Tree Cabernet Sauvignon Best Cabernet Sauvignon.



We are indeed privileged to have John Glaetzer and Ben Potts lead us in tasting some of the region's best wines.

The Potts family Langhorne Creek growing grapes wine and Ben the 6th



has resided in since 1850 and producing represents Generation to

be involved in the Wine Industry. The family vineyards were an integral part of Ben's childhood. He grew up in and around them, and some of his favourite memories involve them. As a young child Ben can clearly remember helping his Father, viticulturalist Bill Potts, in the vineyard or jumping in the mud puddles left by the floodwaters between the rows of old cabernet and shiraz. He even made a little pocket money grape picking, joining the hand gangs after school and earning 20 cents a bucket for his efforts!

A passion for Langhorne Creek, grapes and wine were a natural progression for Ben. He completed an oenology degree from Charles Sturt University and has worked in the wine industry in California as well as Australia. Working alongside his Grandfather Lenny and Father Bill, Ben's first vintage was in 2002. Ben believes it's his family's knowledge and passion for the vineyard



over the past century that is the core ingredient of Ben Potts Wines.



John Glaetzer started work with Wolf Blass after graduating

from an Oenology course in 1970 and by 1977 had already worked with some of the greats of Australian wine. John and wife Margarete had a vision of creating their own unique premium wine label - John's Blend was the result. First vintaged in 1974, the Cabernet Sauvignon was created under this new label. John's Blend was an instant success when it was released in 1977. In 1995 a rich and intense Margarete's Shiraz was added to the label, a perfect companion to the Cabernet Sauvignon.



John's Blend developed side-by-side with numerous Wine Show honours and John's own

prominent role as the senior red winemaker with Wolf Blass Wines. These honours include no less than four Jimmy Watson Trophies - in 1974, 1975, 1976 and 1999 and eleven Montgomery Trophies for the best red wine at the Royal Adelaide Wine Show.



With over thirty years experience it would be fair to say that there are few others who share with John Glaetzer the extent and depth of contribution to super premium red

wine.

*Roger King*



### Members' Privacy

At our AGM the issue of the protection of members' privacy was raised, particularly as it relates to emails. At our last Committee meeting we discussed this question and we are looking into all aspects of protecting members' privacy as it relates to the Guild. As an interim measure all emails to members from any Committee member will be sent as a "Blind Carbon Copy" (BCC). We are also looking at other aspects and we will keep you informed of progress.



### WINE SELECTION

The benefits of being a Wine Guild member include the opportunity to taste lots of wine under the guidance of wine experts and to participate in technical visits to numerous wineries. The latter opportunities would otherwise be almost impossible unless you are a

wine industry insider. During winery visits the winemaker imparts valuable knowledge about winemaking and the



sensory properties of their wines. The information provided generally aids in the selection of suitable wines from the Cellar Door for immediate consumption or for cellaring at

home. The added bonus of a winery visit with the Guild is the ability to purchase wines at discounted prices.



The selection of wines from the myriad of brands, wine types and styles can be quite challenging and time-consuming. Media releases and wine reviews in magazines and newspapers can be helpful. In general, decisions that are based on a foundation of knowledge can lead to the optimal enjoyment of the wine; conversely, decisions that are made on the basis of emotionalism, incomplete information, or ignorance can lead to disappointment and quickly discourage a wine drinker.



The ability to assess a wine objectively is an important step in wine selection. The sensory skills required to assess a wine can be acquired and over the years the Wine Guild has provided members with the opportunity to train their noses and palates and will, no doubt, continue to do so in the future. Drinkers who have a good sensory knowledge of wine, that is, knowing about taste and mouthfeel sensations, structure, balance, aromas and flavours (and their intensity and concentration), complexity and faults, and what constitutes quality, will become more selective in what they drink and gain more enjoyment from the wine. A trained palate would, among other things, enhance a person's ability to determine if he/she is getting good value for money or buying a quality wine, whether the wine is suitable to be consumed with certain foods, or whether the wine will develop or age well.

### ***The structure and properties of wine***

I am sure we all know that alcohol in wine is derived from the fermentation of grape juice. What distinguishes wine from other alcoholic drinks, and make it enjoyable to share with others and consume with food are the presence of a vast array of tastes, aromas and flavours it contains. Thousands of



Brian Longford recently visited Past President and Life Member Ray Bower to help celebrate his 90<sup>th</sup> Birthday. Ray lives at the North Eastern Community Nursing Home, Campbelltown and is generally in good health, although he has limited mobility.

To help Ray celebrate Brian took with him a bottle of Normans Barossa Shiraz kindly donated by Pete & Di Rawlins. Brian says Ray was quick to announce that he was the first registered licensee for retail sales of Norman wines at Underdale and recalls selling flagons of white wine for \$1.99!!

different chemical compounds present in wine make up the wine's structure. The types of individual chemicals present affect the taste, aroma, flavour, texture and quality of the wine. The quantity present affects the intensity and concentration of aromas and flavours, and taste sensations. Many compounds are in an active state, and hence the chemical composition of wine changes with time during storage in an oak barrel or a bottle. Changes in wine composition alter the properties of a wine. The acids, sugars, tannins, alcohols, various mineral salts and wine extracts are the "bricks and mortar" which make up the backbone of the wine. Most of



these chemical components are derived from the grape. The winemaker ensures the components are balanced to produce harmony.

The personality or distinctiveness of a wine is due to the perceived aroma and flavour produced by chemical compounds, such as alcohols, volatile acids, esters of fruit and wine, fruit aromas and flavours. These compounds are derived from



the grape itself; and during winemaking processes, such as, primary fermentation, secondary fermentation, malolactic fermentation, barrel fermentation, yeast lees contact, oak maturation, bottle ageing and storage. Each variety has its own distinctive set of characters. The type and intensity of these characters depend on factors such as the maturity of the grape berries, climate and soil and viticultural management practices. This spectrum of fruit aromas/flavours is also influenced by location of the vineyards.

In the next issue of the newsletter I will present information relating to the sensory properties of white table wine types and styles.

*Andrew Yap*



Ray Joined The Guild in 1966. He reads each Grapevine avidly and keeps all copies received on file in his room. He also said he was impressed with the way he sees the Guild heading. He recalled many functions from the past and incidents revolving around them. Brian says he is sure Ray would have been happy for him to have spent the day there. "It was so enlightening to see the sparkle in his eyes and a big broad smile as he spoke, continually expressing his gratitude for the visit".

# Happy Birthday

Congratulations to Past President and Life Member Ray Bower

Ray achieved a great Milestone of 90 Years on 10<sup>th</sup> September



## 2012 WEEKEND AWAY

Following the great success of our visit to the Grampians in March the Committee has started looking at options for a similar expedition in 2012. Things we are considering include:

- When should it be? At this stage May or September are the frontrunners
- Should it be just a weekend or longer?
- Where should we go? There are plenty of options and at the moment we are gathering information about Clare, the Limestone Coast/Mt Benson, the Riverland/Sunraysia and Coonawarra

We realise it is a long way off but it would assist in planning if you would give an early indication of whether or not you are interested "in principle". By now Roger has sent you a web-based survey to complete and we will follow this up at The Winehouse so please give it some thought.

In the meantime if you have any thoughts please talk to or email any Committee member.

*Pete Rawlins*



# Wine Tasting and Lunch

Sunday 16 October 2011

11:15 am for a prompt 11:30am start

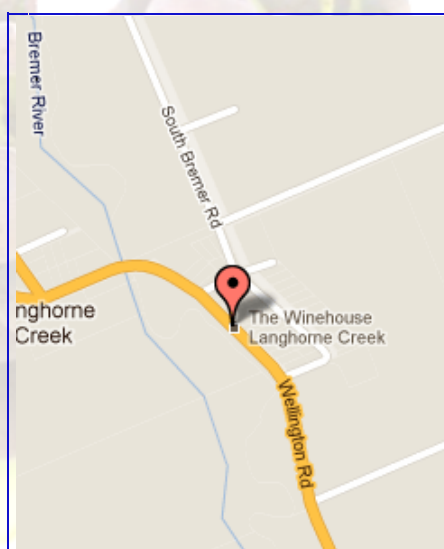
Featuring a tasting of regional Langhorne Creek wines

led by John Glaetzer and Ben Potts

at

## The Winehouse

Wellington Rd., Langhorne Creek



**No BYO please**

### Lunch Menu

*Hot Potato and Leek Soup with crusty rolls*

*Prosciutto & Parmesan Chicken Breasts with Creamy herb sauce*

*Marinated Red Wine Beef and Rosemary skewers with Caramelised onion*

*Warm Potato & Sweet potato salad with grain mustard & thyme*

*Warm green bean & cauliflower salad with toasted walnuts*

*Ultra Chocolate Brownie with vanilla cream*

*Tea & Coffee*

**\$35 members**

**\$40 non members**

**RSVP to Paul Rogers by 4pm Friday 7 October 2011**



## FUNCTIONS FOR 2011-12

Date	Function
16 October 2011	"The Winehouse" - Langhorne Creek
11 December 2011	Christmas Lunch - Caledonian Hotel
19 February 2012	"Selecting White Wines - A Sensory Experience"
22 April 2012	Winery Technical Tour - Hentley Farm Wines, Barossa Valley
17 June 2012	Winery Technical Tour McLaren Vale
19 August 2012	Annual General Meeting



## ACCEPTANCE SLIP

### Wine Tasting and Lunch - The Winehouse, Langhorne Creek

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 7 October 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.