



PRESIDENT'S REPORT

I trust everyone had an enjoyable Christmas and you are looking forward to what the Guild has in store for 2014! I think everyone will agree our Christmas Lunch at the British Hotel, North Adelaide was a great way to finish 2013. The food was good, there was plenty of opportunity to socialise and the Wine Game rounded the day off nicely. It was amazing how quiet the room was when it was in progress compared to the previous hubbub!! A big thank you to Carol Seely for the considerable time and effort she put into preparing and presenting the Wine Game for our enjoyment and for coordinating the food collection for the Salvos. Thanks also to the other committee members who helped in various ways in the lead up or on the day.



Our next function will be a winery tour and tasting at the Brothers in Arms winery at Langhorne Creek where they are teaming up with Lake Breeze wines to showcase their wines to us. This is shaping up to be a great day and full details are elsewhere in this newsletter.



The date for our second function for 2014 is now set as 30 March and this will be a visit to Yangarra Estate, Kangarilla. Note this is change of date from the original of 6 April. Thanks go to Carol Seely and Chris Taylor who did the groundwork to select this winery. Full details will be in the next newsletter.

I hope to see you at Brothers in Arms.



Roger King



Did You Know?

- Fake wines now account for 20 per cent of global wine sales according to unofficial industry estimates. The claim was published in November in regional French newspaper Sud Ouest.
- The Eyre Peninsula and Adelaide Plains have been added to the list of regions for the 2014 Cellar Door Wine Festival Adelaide. More than 150 South Australian wineries will offer tastings at the festival
- Wynns Coonawarra Estate's Luke Skeer has received the Wine Society 2013 Young Winemaker of the Year award.



LAST FUNCTION REPORT - Christmas Dinner

On a warm and humid Sunday in December 46 Members of the Guild descended on North Adelaide, along with 33,754 cricket fans. This latter caused your Committee a certain degree of angst prior to our Christmas Function at the British Hotel. Given that the venue was within easy walking distance of Adelaide Oval we anticipated that car parking might be at a premium on the day. We had even sent warning emails to attendees suggesting options to avoid parking difficulties.

So concerned was I that I briefly considered chartering a helicopter. This option was only discarded when I realised that a helicopter sufficiently large to carry my party (Brian and Pauline Longford included) along with introductory wine for all members, raffle prizes and Salvation Army donation tubs would need to be a military Black Hawk. I didn't fancy that – after all, we were *visiting* North Adelaide, not invading it.



In the end, we decided that I would drive past the British and drop off Brian, Pauline and all the “stuff” and then I would drive off in search of a park. I wore good walking shoes! Imagine my surprise, then, to find a parking spot within a stone's throw of the venue. Great! Apart from the obvious advantage of being able to offload the cargo, if the lunch got boring then we could always pass the time throwing stones at the car.



The day proper got underway at Noon(ish) with the pouring of the bubbles, Members being given the choice of either a 2008 Wolf Blass Gold Label Adelaide Hills Pinot Noir Chardonnay or an NV Stone Bridge Two Sisters Sparkling Shiraz. Given my strong dislike for even the concept of putting bubbles in Shiraz (what a terrible thing to do



to a good Shiraz) I naturally selected the Wolf Blass. What a lovely way to start the day. Prior to lunch, we had a brief presentation on those wines led by Chris Taylor, who'd done a bit of research. Both wines seemed to have been well received.



As we socialized among the bubbles I began to realise that some Members had gone to extraordinary lengths to avoid the, as it turned out, non-existent car parking problems. I resolved not to mention how close my car was parked. Fortunately, our President, Roger, who, it turned out, had parked immediately outside the front door, removed this pressure from me! Well-done Roger – all the flak is yours now.

Having consumed the bubbles, we took our places in the main room for what turned out to be a really pleasant lunch. I have a reputation for voicing my dislike for all things Christmassy (“Bah, Humbug!” I hear you say) particularly Christmas lunches, which often seem to be poorly cooked and shoddily executed but this one was certainly an exception. The food was great (and that's not just my opinion, as others echoed this thought) and the staff attentive. The wine was good too, but then we brought that ourselves.

After lunch came the game whose name you dare not speak. That might be a little cryptic to you but comes from the fact the President was reluctant to



describe it as a quiz because he thought that might turn some people off. In the end, it was described as the Christmas Lateral Thinking Game (although it really was a quiz – just don't tell Roger).



The game turned out to be stupendously brilliant! Excellently conceived, adroitly designed and gloriously executed. Indeed, I lack sufficient superlatives to do it justice. At least, that's what I wanted to say but, given that your correspondent was also the architect of the game, the Editor, after some negotiation, allowed that I could describe it as faintly entertaining and moderately well received. (*That's a lie!!! – Ed*)

However it is described, though, I think it fair to say that the game offered a unique approach to question and answer games (avoiding the word 'quiz'). Although basically wine based, the game did not require any particular wine knowledge and allowed the playing field to be levelled. Indeed, I think it was well enough received for you to watch out for a similar game at some future event!



After the game, there remained only the drawing of the raffle – on offer were several bottles of wine and a number of souvenirs donated by Balgownie Estate after their visit to the Guild last March. The raffle proved to be a lot of fun and a great fund-raiser (recouping some of the money used to subsidise the day) and the prizes were well received. It is probably fair to say, though, that there were one or two more baseball caps than were needed.

And so the day drew to its inexorable close with a bit more socializing whilst Members drifted slowly off – some for home but some to join the throng of cricket supporters downstairs in the main bar. All that remained was to load up the car with the donations for the Salvation Army – not an easy task thanks to your extreme generosity and head for home happy and satiated. Another fabulous Guild Event had come to its end.



To The Wine Guild of SA Inc,

I would like to thank all of your members for their wonderful donation of food and gifts given to us to use at this special time of the year. We would not be able to do the work we do, if we did not have wonderful people like you who so generously give.

We will be helping over 600 families and 2000 children with Christmas Cheer this year. Your donation will be going towards helping people who would otherwise not have a Christmas meal to place on their table or unable to give their children a gift at this Christmas time.

Thank you so much for your generosity.

Yours sincerely

Lin

Lin Goed

Manager | Fundraising & Community Support Services

The Salvation Army | Ingle Farm

Did You Also Know?

- While the battle against wine fraud is fiercely fought, counterfeiting has thus far proved impossible to stamp out. Now, an Italian cork producer has developed and patented an invention designed to guarantee the authenticity of a wine. Using corks imprinted with individual codes, Brentapack has created the "IDCORK" system which allows users to access details of a wine's history via a smart-phone application.
- Experts from the London Wine Academy have found Britons prefer cheaper wines. In a series of blind taste tests eight out of 10 people preferred a bottle of wine costing £4.99 over one made from the same grape which would set them back £19.99. The study also found six out of 10 believed the cheaper bottle was more expensive out of the two.
- In November Wolf Blass was named the international winemaker of the year at the 2013 International Wine and Spirit Competition held in London. This marks the third time Wolf Blass has taken home the top honours.
- World-leading soil testing systems developed in South Australia are poised to play a key role in keeping the state's grapevines free of phylloxera - the destructive pest which feeds on vine roots.
- Winemakers in the US are luring health-conscious, weight-watching consumers to shops with low-calorie wines which are 100 calories or less per glass.



NEXT FUNCTION - WINERY TOUR AND TASTING, BROTHERS IN



ARMS WINERY, LANGHORNE CREEK, 9 FEBRUARY 2014

For our next function Brothers in Arms Wines and Lake Breeze Wines are teaming up to showcase some of their wines to us - Lake Breeze, their whites and Brothers in Arms, their reds. Owned by Guy and Liz Adams, Brothers in Arms is perhaps a little less well known than some of the other wineries at Langhorne Creek but they have a long history in the region and an interesting story to tell. Although their winery wasn't built until 1998 the family has grown grapes on the Metala property since the



late 1800s (Guy being the fifth generation family owner). In fact it is home to the oldest accredited Cabernet Sauvignon vines in the world, planted in 1891, along with the region's oldest Shiraz. The grapes used to make the wine that won the first Jimmy Watson trophy in 1962 were grown in

the Metala vineyards. Currently they have about 210 Ha under vine, producing about 2,000-2,200 tonnes of fruit each year. About 700 tonnes are used for their own wines (shiraz, cabernet sauvignon, malbec and petit verdot) and the remainder sold to other wineries. In fact they still supply fruit for Treasury Wine Estates' Metala label. They also have another 1,000 Ha of land that is used for sheep and cropping. Brothers in Arms distribute nationally and internationally under a number of labels with China an export focus. In 2013 Brothers in Arms won 26 medals from 26 entries in the China Wine and Spirit Awards.





The modern winery is impressive with some innovative design features that I am sure will interest members. Current production is approximately 50,000 cases. Jim Urlwin is their winemaker with Dylan Lomax Assistant Winemaker.

The plan is to meet at the family homestead "Metala", which was settled in the 1850s and has been in the family since 1882. If it is not too hot from there we will take a short walk to the 1891 vineyard where Liz will give us some background on

how the property runs, including the ways flood waters are controlled for vineyard irrigation. We will then move on to tour the winery where Liz and Guy assure us the temperature will be comfortable even on a hot day. This will be followed by a sit-down tasting of selected white wines from Lake Breeze and reds from Brothers in Arms. The tasting will be led by Jim Urlwin.



We finish the day with a delicious lunch prepared by Peechabella Catering who provided a delicious lunch when we visited The Winehouse in 2011. Details are elsewhere in the newsletter.

The Brothers in Arms website is a goldmine of interesting information and I encourage you to have a look at <https://www.brothersinarms.com.au/>. Personally I find the history at <https://www.brothersinarms.com.au/public/docs/metala-history.pdf> especially interesting.

We thank everyone concerned at Brothers in Arms and at Lake Breeze for inviting The Guild to taste their wines and we look forward to an enjoyable and informative day.

HOW TO GET TO BROTHERS IN ARMS

Travel to Langhorne Creek, continue through the town and onto the Langhorne Creek-Wellington Road (B45). Turn right onto Lake Plains Road and continue past Rusticana Wines on the right until, a few kilometres further on, you come to the Brothers in Arms sign (flag) on the right. A map is on the main Function Information Page later in this newsletter.



Wine News

- Australia's 2014 vintage is likely to be significantly affected by severe black frost which has caused devastating damages to a number of south eastern regions. Black frost, which arises because humidity is too low for white crystals to form, leads to internal freezing of vines which blacken and can die.
- An additive may help curb a chemical reaction which causes wine to look, smell and taste funky according to food scientists. The researchers at Pennsylvania State University added chelation compounds which bind with metals to inhibit oxidation or oxygen's ability to react with some of the trace metals found in the wine.
- Archaeologists have uncovered a 3,700-year-old wine cellar in the ruins of a Canaanite palace in Israel and chemical analysis has revealed the sophistication of the period's wine-making techniques.
- Paracombe Vineyard and Winery did well at the 2013 Adelaide Hills Wine Show held in November winning the wine show committee award of recognition. The committee award recognises not just wine show success but also service to the region, community spirit, drive and dedication.
- In India a wine culture has almost been non-existent but the Nashik region, located two-and-a-half hours from Mumbai, is finally changing that perception. More than half a dozen wineries with tasting rooms, restaurants and accommodation have opened in the past few years and are turning this fertile valley into a popular destination for trendsetting Indians.

IN THE BEGINNING!

In this regular feature of "The Grapevine", we share with you the "Beginnings" of the Wine Guild S.A., (which started as Wine Service Guild of S.A.). In each issue we will bring to you some snippets from the Archives! **Philip Harris**



NOT JUST KNOWLEDGE OF WINES!



Extract from "Hotel and Catering Institute Journal" – May 1964

S.A. WINE SERVICE GUILD HOLD COCKTAIL COMPETITION

On Sunday morning April 26, 1964 at the Citizen Air Force Centre, North Adelaide, lively interest was shown by members of the Wine Service Guild of S.A., when a mixed drinks competition and demonstration was held. The Guild is associated with the Australian Hotel and Catering Institute.

Twelve competitors mixed their cocktails to submit to the panel of judges, which comprised Messrs. J.W.C. Stevens, president of the Wine and Spirit Merchants' Association of S.A., Alec Hammill (Gibbs Bright & Co. Pty. Ltd.), and G. Ormsby (Hotel Australia). Secretary of the Guild and of the Wine & Spirit Merchants' Association, Mr. F.C. Humphreys, was also present.

Guild present, Mr. Alf Wark, thanked the R.A.A.F. for the use of their premises for the competition and welcomed those present. He thought the rather small attendance may have been due to the fact that the day before had been Anzac Day! Mr. Wark spoke of several historic derivations of the name "Cocktail" which dated back 250 years, and thought the more likely explanation was that the word came from "concoct". The first record of mixed drinks dates back to the early Roman times when Claudius, a Physician, invented a mixture consisting of vini gallici – lemon juice with a few pinches of dried adders! He prepared it for his Imperial Master Commodus who considered it to be the very finest of aperitifs, and a solace to his jaded pallet. Another meaning of "Cocktail" is given in an early 18th Century dictionary as appertaining to horses of mixed breeding.

Mr. Wark referred to the words of the famous gourmet and wine lover, M. Andre Simon, who said that a cocktail differs from an aperitif in that it is a complete and perfect blend of a number of ingredients. It should not be sweet, nor warm, nor long, nor soft; it should be flavoursome, spicity, and cold, and served in small glasses – one sip or two, and no more, and should act as a stimulant to the appetite.

Announcing the winner of the competition as Mr. Jim O'Loughlin, of the Stock Exchange Club, Mr. Stevens presented him with a silver cocktail shaker-jug on behalf of the Wine and Spirit Merchants' Association. He said he was very pleased that Guild Members were spending some time learning about the correct method of mixing and serving beverages. Thousands of pounds were being spent in distilleries and wineries, but the final service to the customer was highly important; drinks not properly served can be ruined, he said. The judges had a difficult time selecting a winner, but were unanimous in their choice. A lot of time and thought had been given to the preparation of the cocktails submitted. Mr. O'Loughlin said that the news of the recent gold strike at Norseman in Western Australia had prompted him to name his cocktail "The Gold Strike" – and it had been a lucky choice for him. His winning recipe was two parts Gin, one part Sweet Vermouth, and one part Dry Vermouth, a dash of White Curacao and a dash of Bitters.

Mr. M.A.S. Pickering a Vice President of the guild (and public relations officer in S.A. for the Australasian Hotel and Catering Institute), said that American barmen lead the world in cocktail mixing. Some rules which could be followed when mixing cocktails are:-

1. When in doubt measure. Measure with a jigger not with the eye.
2. Use the best liquor you can afford.
3. An essential ingredient of any Cocktail is ice. Be sure it is clean and clear.
4. When mixing drinks containing fruit juices or sweetening pour in the spirits last.
5. Use only fresh fruit juices as a mixer – never canned juice, and when lemon is mentioned include the skin to get the full lemon oil flavour.
6. Use powdered sugar not confectionery sugar where sugar is called for.
7. If shaking is called for *shake!* Don't stir. Stirring makes a clear drink and shaking a cloudy one.
8. Don't let cocktails stand – drink as soon as possible after mixing.

Mr. Pickering said a cocktail barman must have a pleasant personality and make polite conversation without being familiar. Mr. Peter Meier (Hotel Australia) then gave a demonstration of mixing a Brandy Cruster and a Gin Fizz and answered general questions on mixing. He says that the Australian taste is more towards the sweeter cocktails.

MEMBER PROFILE - Meryl & John Brown

1. *Where do you live?*

Alberton

2. *Where do you work, or where did you used to work?*

Meryl-Bank SA Port Adelaide now retired

John-Retired from the Printing Trade and now work 1 day a week in a friend's hobby shop

3. *What are your interests/hobbies?*

Meryl-Crochet, collect salt and pepper shakers, pandas and reading

John-Model railways – have a good shed lay-out, music – play the drums, and a general bit of photography

4. *How did you come to join The Guild?*

Invited by Jim and Wendy Szpunar

5. *If you are a newer member, what do you hope to gain from your membership of The Guild? If you have been in the Guild for some time what have you gained from your membership of The Guild?*

Meryl-I have more appreciation of wine-makers and the various complexities of wine making

John-A broader understanding of the diversity of wines and wine-making

6. *How did you become interested in wine?*

Meryl-I had a flat-mate whose sister drank wine and she would bring a bottle over. Also went to wine bars and as that was all that was available had a glass.

John- Beer got too expensive and a friend was living in the Barossa. Still like my good scotch

7. *What are your favourite wine styles, and why?*

Meryl-Sparkling Wine but do enjoy most styles

John- Most reds but partial to a good merlot and port

8. *Do you have a favourite wine region within SA, Australia or the world, and if so why?*

Meryl- Adelaide Hills – the flavour is usually a crisp, softer style

John- Clare Valley because a variety of wineries and wine selection within a small area and comfortable distance to drive in a day and back.

9. *What is your most memorable wine related experience?*

(ie enjoying a 25y/o Grange at 50th Birthday, quaffing Champagne on Sydney Harbour etc)

Meryl- My most memorable wine experience is being given a couple of Moet and Chandon and celebrating the year 2000.

John- Sampling a 60 year old port in the Clare Valley. It was a very smooth, full bodied port from Jim Barry Wineries. (It was special because his wife actually allowed me a tasting.)



Wine Guild Aprons

Yes, that's right, the Guild now has some black aprons. About twelve months ago Phil Harris suggested we needed some aprons for the committee and helpers to use when setting up and running some of our functions. To cut a long story short some aprons have been purchased for Guild use and for sale to members (limited stock is available). They are very good quality and would make a good gift. Those who have seen



them want to purchase one for themselves.

The aprons are black with a front pocket and our logo is embroidered in the centre of the bib.

What is important to note is that the aprons are made of high quality easy-care fabric (65% polyester for durability and 35% drill cotton for comfort) They are 195 gsm plain dyed (black) fabric, with an adjustable neck strap with slider. They have a herringbone waist strap. They will be available at the next function at the Brothers in Arms Winery.

Extra-curricular function - Degustation Lunch "Our Place", Willunga

Following the excellent indication of support at our Christmas Lunch and a visit with President Roger King we have now made a tentative booking for our EXTRA CURRICULAR degustation lunch at 'Our Place', near Willunga, for Sunday May 25th. (Put it in your diary now!)

Our Place is run by Andrew Clappis, son of Enzo of the renowned Enzo's restaurant, Kent Town, as well as the Maylands Hotel and other establishments. Information can be found at <http://www.willungahill.com/>.

Jan and I went there recently and we were very impressed. The following quote from the website gives a feel for "Our Place"

Lamb, beef and goat are grown on our properties. Local produce and seasonal happenings are on the menu purchased fresh from places like the weekly Willunga Farmers Market.

In our kitchen we make our breads, pasta, sauces and sweet treats.

Menus for events at 'Our Place' are planned in true Italian style, according to what is best and in season. Lucky diners may feast on steaming plates of handmade gnocchi with 'Willungian' pesto made using locally grown almonds or delicately folded Tortellini Mantovana, stuffed with pumpkin and amaretto with a hint of nutmeg. Main courses often feature tender beef from the property or capretto, goat meat from the South African Boers raised by Andy and the family. A freshly filled Sicilian cannolo is the perfect finale with an espresso before guests roll out the door.

Cost is \$55 for a multi course degustation lunch. Special dietary requirements such as vegetarian and gluten-free are catered for. Corkage is \$15 per bottle but the wine list, although limited, is not expensive; low \$20's. Excellent barista coffee is available. Andrew guarantees no one goes home hungry!

We need a minimum of 40 to guarantee sole use and you are welcome (encouraged even) to bring guests.

More details at next function and in next newsletter.

Niall J O'Donnell



What do you know about cork?



Even though the wine industry now uses alternatives to cork stoppers have you ever wondered where that cork in your bottle of wine comes from? The answer is most likely to be Spain or Portugal, where over half of the world's cork is harvested. In fact it is the "National Tree" of Portugal.

However, unlike other forms of forestry, the production of cork never involves the death of a tree. Instead, they are gently stripped, leaving a strange but fascinating landscape of denuded trunks. All of this takes some time. Cork trees can live to over 200 hundred years but are not considered ready for their cork to be removed until they are at least 25 years old. Even then, the first two harvests do not produce cork of the highest quality.

It isn't until the trees are in their forties that they produce premium cork. Once the trees have reached the maturity necessary to produce high quality cork then they will be harvested only every nine years. A tree, in its lifetime, can be harvested (the process is known as extraction) about fifteen times. Little wonder then, that in Portugal and Spain the propagation of the trees and the production of cork has become an inter-generational industry, with farmers still producing a crop from trees planted by their great-great grandfathers.

The cork must, however, be extracted from the trees without causing any lasting harm to them – otherwise, 9 years later they will be useless. Extraction takes place in the summer when the tree is least susceptible to damage. The poor cork which is produced as a result of the first two harvests is known as male cork: later extractions provide what is known as gentle cork which is what you will screw out of a wine bottle, the contents of which it helps to flavour.



The extractors must be skilled at their job. They make two cuts to the tree. The first is horizontal and is cut around the tree. This is known as the necklace and the incision is made at a height around three times the circumference of the tree. Then a series of vertical cuts are made which are called openings or rulers. This is the point at which the extractors must use the most strength but at the same time be at their most gentle.

They push the handle of the axe in to the rulers and pry the cork away. If the cuts are too deep or impatiently done then there is a risk that the phellogen of the tree will be damaged. This is the cell layer which is responsible for the development and growth of the periderm of the tree – its bark in other words. Damage this and the tree will produce poor or no cork in the future: it may even die. So strength and gentleness must be used in equal measure during the extraction.



Once the cork is extracted it is stacked in layers and left to dry out. Once that has taken place it is taken to be processed. The technique used leaves the trees alive and the environment intact – cork production is said to be one of the most eco-friendly and recyclable harvests on the planet.

The trees prevent the local environment from becoming arid and so actively help to maintain rare ecosystems. Not only that, but the cork forests of the Iberian Peninsula are home to a number of endangered species which would find it much harder to thrive without the presence of the cork oak forests.

Although 60% of the cork extracted is still used for bottle stoppers (despite the recent predilection for using alternatives) cork is an essential component of a number of other things too. If you are a fan of badminton, then without cork you would no longer be able to play – it is a vital component in the manufacture of shuttlecocks.



More sports rely on it too – the centres of baseball and cricket bats are made of cork.



Cork is also a great material to use for insulation. It is non-allergenic and easy-to-handle and if it does catch fire, its fumes are not toxic like man-made insulation materials.

The different segments of woodwind instruments are fastened together by pieces made from cork and not only that – the baton of your concert conductor will most likely also be made out of this versatile material.

Cork has many other uses, too, including components of the fairings and heat shields of spacecraft.

Yet ultimately, the fascination is in its production, which leaves so many trees stripped and bared to the elements and which gives the landscapes of parts of Spain and Portugal such a unique appearance.

This article extracted from: <http://www.kuriositas.com/2013/11/cork-harvest-for-patient-farmer.html>

Winery Tour and Tasting of Wines

from

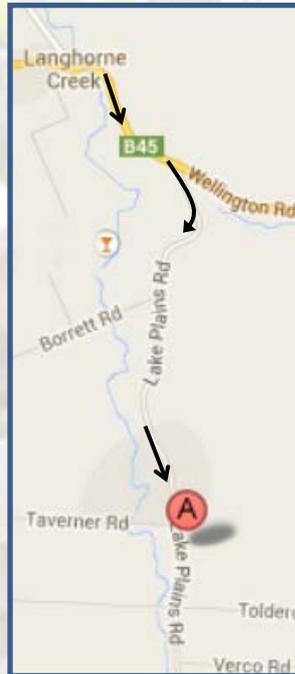
Brothers in Arms and Lake Breeze Wines

10:50am for 11am, Sunday 9th February 2014

at

Brothers in Arms Winery

471 Lake Plains Road, Lake Plains via Langhorne Creek



No BYO Please

Lunch menu

Spice-crusted Atlantic salmon with couscous and citrus mint dressing

Warm balsamic grilled chicken breasts with sautéed shallots, sweet corn and red peppers

Pecan-crusted fillet of beef with roast tomato chutney

Chopped leafy salad with chive dressing

Roast vegetable salad on baby spinach with mustard vinaigrette

\$35 members

\$40 non-members

RSVP to Paul Rogers by 4pm Friday 31 January 2014

(Please also notify Paul of any special dietary requirements)

Functions For 2013/2014

Date	Function
9 February 2014	Brothers in Arms Winery - Langhorne Creek, hosted by Guy & Liz Adams
30 March 2014	Yangarra Estate - Kangarilla
25 May 2014	Possible Extra-curricular activity, "Our House", Willunga
15 June 2014	Fortified Wine in Focus - Seppeltsfield, hosted by Sue Franke
17 August 2014	AGM - Venue TBA

Wine Guild of SA Committee Contacts 2013-14

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ACCEPTANCE SLIP

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

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

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

Please forward payment to: Paul Rogers PO Box 153, Summertown 5141 by **4pm Friday 31 January 2014**. Make cheques and Money Orders payable to "Wine Guild of SA". Details for EFT payments by non-Beyond Bank members are as follows: Financial Institution: Beyond Bank, BSB: 805-022, Account No: 22498522, Account Name: Wine Guild of SA Inc. Beyond Bank Members should use Account Number 03317761. Please make sure to include your name(s) with EFT payments. **As funds transfer can take a few days please also email or phone Paul when making payment so we know by the RSVP date that you are attending.**

Phone and email registrations to Paul Rogers (Mob: 0419 824 325; progers52@yahoo.com.au) are also accepted. Also please advise him if you require a vegetarian or other special meal.