

PRESIDENT'S REPORT

Since the last newsletter we have had two functions. The first was the “Extracurricular” Degustation Lunch on 25 May at “Our Place”. This was a great success and our thanks go to Niall and Jan O’Donnell for organizing the very successful degustation and to Andrew Clappis and his crew who were great hosts. A full report is elsewhere in this newsletter. The second was our visit to Seppeltsfield where we were hosted by Winemaker Sue Franke for “Fortified Wines in Focus”. The experience of having fortified wines accompanying the meal was certainly new for me. A full report is also elsewhere in this newsletter.



Our next function, on 17 August, is our AGM. As I say every year, don’t be put off because it is the AGM; we always keep business to a minimum. We will also have our traditional pre-lunch sparkling wine and with subsidy we have been able to set a very reasonable member price of \$35 for a two-course meal including corkage. Great Value!! Our after lunch speaker this year is Armando Corsi who will talk about marketing wine in China. **Please note that RSVPs should go to Brian Longford.** More details are in the “Acceptance Slip” section, later in this newsletter.

Looking further ahead the following function will be on 19 October (note this is a change of date from the previously published 12 October). This will be a visit to an Adelaide Hills Winery and at the time of writing we are in an advanced stage of discussions with Malcolm Creek Wines, a very interesting boutique winery at Kersbrook.

I hope to see you at the Sailing Club

Roger King



Did You Know?

- Cardboard wine bottles are due to hit New Zealand next year. The eco-friendly containers made from compressed recycled paper have the same shape as regular glass bottles.
- How do you feel when drinking wine and why? These are the questions at the core of a research project, led by Dr Sue Bastian, manager of the Sensory Research Facility at the University of Adelaide, which aims to identify how wine flavour affects our emotions – and ultimately what role those emotions have in the desire to drink a particular wine at certain occasions and purchase more wine.

- The first trophy awarded for a sparkling red in the 31-year history of the International Wine Challenge (IWC) has gone to McLaren Vale III Associates for its Squid Ink Sparkling Shiraz.
- Shaw + Smith's 2012 Adelaide Hills Shiraz has been declared Australia's best wine at the London International Wine Challenge. The wine took out the 'Australian red trophy'.



LAST FUNCTION REPORT – Seppeltsfield Winery

Sunday 15th June, turned out to be a very pleasant day, for a Winter's day that is, and it was made even more pleasant by our visit to Seppeltsfield Winery.



Seppeltsfield Winery seems to have been around forever and I can remember visiting it or driving past it many times in my younger days. It is reassuring to note, that at least from the outside the place still looks the same.

Due to a family situation I arrived late for the tour of the winery, so I am grateful for the input of other committee members, which enabled me to put this report together.

Our intention for the day was to educate our members more fully on the making and enjoyment of fortified wines, so it was appropriate that after an introduction from Sue Franke, Winemaker, the day

started with a guided tour of the winery. It wasn't long before members realised that they definitely needed to be wearing their walking shoes.

Off for a little walk to the Distillery (circa 1877). The group walked past the Cellar Door which is under reconstruction and due for completion in October. The Distillery, which is no longer in use, contains some of the old equipment which included a large pot still, and a large oak vat that was sent from Germany as part of the WW1 reparations. This area is available to use for functions. Members were fascinated by the wine show prize certificates which plastered the walls.

Off for another little walk during which Sue mentioned the 65 year old "bush" vines across the way from the 1888 Gravity Flow Winery. Most of the vines at Seppeltsfield are bush vines. The Gravity Flow Winery, which remained unused for many years, has been rejuvenated for use by the current owners.



The original wax coated concrete vats were lined with stainless steel in 2010. Each vat is able to take 8 tonnes of grapes and have pushed 10 tonnes at a squeeze. There are 120 vats in total in 6 rows/levels with one operator allocated to each of the 5 rows during each vintage and swapped to cover the sixth row when needed.

Off for another little walk to the Port Store where we found barrels of vintage tawny port dating back to 1878, each labelled with the year of production. There was a great hunt around as members looked for the barrel marked with their birth year so they could take a selfie with the barrel. Sue explained the difference between Tawny and Vintage – Tawny matures in barrel and is considered to be ready to drink once it is bottled, whilst Vintage matures in the bottle and can be cellared for many years, depending on the quality of the Port. Incidentally a Vintage Tawny Port is a Tawny made from the grapes of only one vintage. Sue also gave us information

about the majority Proprietor and Managing Director, Warren Randall, which you might like to follow up on the Seppeltsfield website at <http://www.seppeltsfield.com.au/about/>.

Off for another little walk to the Sherry Store which is the only insulated store on the property, allowing for the maintenance of the correct temperature to favour the growth of the 'flor'. Both Dry and Sweet Sherry are produced using the solera method with the average age being 6-8 years. Sue explained the making of the Sherry and gave everybody the opportunity to view the flor inside one of the barrels.



Off for another little walk past the original homestead (circa 1851) and the stables, which house a knife maker, leather worker and an outlet of the Jam Factory, and into the dining hall (circa 1890) for lunch. Within the elegance of the dining hall we were treated to a tasting of six fortified wines to complement each course of our meal which included a hearty beef stew prepared by caterer, Owen Andrews.

Sue guided us through a generous tasting of the following wines:

Accompanying starters (Artisan bread and olives)

- ❖ Solero DP117 Dry Flor Apera (Sherry) –made from Palomino grapes, matured using solero technique to an average of 7 years. An aperitif style wine which goes with anything salty.
- ❖ Solero DP116 Aged Flor (Sherry) -matured in Solero nurseries to an average age of 16 years. This is sweeter than the previous wine with subtle nutty flavours and a hint of honey on the nose.

Accompanying Main Course (Beef stew)

- ❖ 2005 Vintage Port –made from 80% Shiraz and 20% Touriga. The florals from the Touriga come through on the palate.
- ❖ 1998 Vintage Port –60% Shiraz, 30% Cabernet and 10% Touriga. Herbal and leathery flavours on the palate.



Accompanying Cheese and crackers

- ❖ Para Grand Tawny (Flagship Wine) -produced from Grenache, Shiraz (Syrah) and Mourvedre (Mataro) grapes. This blend is placed into the Solera system for maturation before release. This wine is full bodied and rich with a bouquet of nutty vanillin oak and a hint of chocolate. When producing this wine the spirit that is added is selected to impact on the wine flavours and also results in 19 % alcohol.
- ❖ Solero DP63 Grand Muscat –produced from the Muscat Rouge à Petits Grains (known locally as Brown Muscat) varietal which is sourced exclusively from Rutherglen. The fruit is left on the vine for an extended ripening period. The fruit is high in natural sugar which is then fermented and fortified. This wine is luscious with complex flavours of raisined fruit, wood aged character, caramel, fruitcake and spice.

It was a new experience to enjoy these wines throughout a meal rather than just as 'befores' and 'afters' providing our members with another alternative when enjoying wines with family and friends. I wonder who will be the first to take this on.



The day ended with our thank you to Sue, who was well supported by Tourism and Events Manager, Nicole Hodgson, and Sue's husband. In true Guild fashion our presentation to Sue was a bottle of our Guild Port, knowing that Sue would be an appreciator of this fine drop.

Yes, there was but one last little walk for most members, back to the Cellar Door and the Jam Factory, before our venture home with some quality wines to enjoy at a later date.

Pete Rawlins

Committee Vacancy

Are you interested in being a member of the 2014-2015 Committee?



Roger King, Pete Rawlins, Brian Longford, Carol Seely, Phil Harris and Chris Taylor are happy to continue on the committee for the coming year, but Paul Rogers is having a well-earned rest after six years of service. The committee therefore has a “vacancy” this year (although in fact all positions actually become vacant at the AGM). 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, even if you haven’t been a member for long, why not nominate for a position? Nomination forms will be sent separately by email. It would assist if nominations are forwarded to the President, Roger King, (8 Daveys Rd, Flagstaff Hill, 5159) before the AGM, but nominations can also be made on the day. Contact any committee member if you require more information – their contact details are elsewhere in this newsletter.



Vale Brian Ashmeade

Past President and Life Member Brian Ashmeade passed away on 20 June after a short illness.

Brian made a substantial contribution to the Guild. He was Treasurer from 1983 to 1985, President from 1986 to 1999 and Auditor from 2000 to 2012. His contribution was recognized with Life Membership in 2002.

Our condolences go to Dawn and family.



NEXT FUNCTION - Annual General Meeting & Lunch - ADELAIDE SAILING CLUB

Our next function is our AGM and lunch at the Adelaide Sailing Club, West Beach. This is always a popular venue with members and I am sure we will be well looked after this year, as always. Pre-lunch sparkling wine and corkage are included in the fee.

Our after-lunch speaker will be Dr Armando Corsi a senior research associate at the Ehrenberg-Bass Institute for Marketing Science at the University of South Australia. Holding a Ph.D. in Wine Economics and Rural Development from the University of

Florence, Armando expanded his research interests about wine and other premium and luxury products by looking into consumers' behaviour during pre-purchase situations, menu analysis, behavioural loyalty (its evolution over time and interaction/correlation effects in determining overall consumers' loyalty) and packaging. In the last three years Armando has been involved in research looking at the effects of non-price promotions in stores and, lately,

understanding the preferences of international students towards wine. He was awarded three more research grants in 2013. These projects have different objectives, methodologies and duration but have a common denominator: China.

There are no surprises in saying that China represents an interesting opportunity for the Australian wine industry. The latest figures show that China imported about 4 million hectolitres of wine with a total value of 1.58 billion US dollars. Australia is responsible for approximately 10% of this amount in volume terms, down by 12% compared to 2013. However, the value of Australian bottled wine stands at \$ 5.94 per litre, \$2 higher than the average price paid for Australian wine in the UK market, the second most important market by value behind the US. In this situation it is important to understand a few peculiarities of the Chinese wine market. In particular, Armando will discuss:

- What are Chinese consumers aware of when it comes to wine?
- What is driving wine choices in the retail and on-premise sector?
- Who are the main off-premise and on-line players for wine in China and how are they perceived by Chinese consumers?

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 2013-14 year.

Election of the Committee

All committee positions become vacant at the AGM and the Committee for 2014-2015 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.

If you would like to nominate for a position please complete a Nomination Form which will be sent by separate email and bring it to the AGM or post it to Roger King. Forms will also be available on the day.

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 the President, Roger King, receives them before 10 August. Our Constitution can be downloaded at <http://www.wineguildsa.com/membership.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 it to the President, Roger King.

Roger King



Subscriptions are now due



At the last Committee meeting it was decided to retain subs at \$25 per person.

Please either EFT your payment to The Guild Account (see Attendance Acceptance Slip for details), post your cheque or money order (made to Wine Guild of SA) to Brian Longford at 32 Cottenham St, Banksia Park, 5091 or pay at the AGM.



PRESIDENT'S ANNUAL REPORT 2013-14

I think everyone will agree the Guild has had another successful year and I thank members for giving me the privilege of leading you as President again this year. My thanks also go to everyone for your support and especially to Joan who has again allowed me to indulge “my hobby” for the last 12 months.

Membership has grown again this year - to 85 - which represents an increase of sixteen over the last 5 years. This year we welcomed Murray & Gillian Trainor, Leanne Vine & Les Francis, Anne Webster, Stuart & Julie Colman and Roger Blackmore. Welcome again and I trust you continue to enjoy your involvement with the Guild. Sadly, in June past President and Life Member Brian Ashmeade passed away after a short illness. Our sincere condolences go to Dawn.

Attendance at all functions has been very good, averaging 50, an increase of 12 from 2009. This gives the Committee confidence we are continuing to organise activities that are of interest to members.

My sincere thanks go to my fellow Committee members for their support and for their contributions to the running of the Guild throughout the year. Pete Rawlins has continued in his multiple roles of Vice-President, Newsletter Publisher and Webmaster while Paul Rogers and Brian Longford continued as Secretary and Treasurer respectively. They also shared the task of lovingly caring for our Guild Port with selection and purchase of wine for top-up. This is due for bottling next year. Carol Seely in her role as Function Reporter continued to write entertaining and informative function reports in her own inimitable style!! Phil Harris continued in his roles of Guest Liaison and Archivist (with help from Lyn). I am sure we have all enjoyed the newsletter snippets from yesteryear that Phil has extracted from the Archives. Chris Taylor has assisted other committee members in various ways and one of his roles is our PA system custodian. After six years on the committee Paul Rogers has decided to have a well-earned rest. My sincere thanks go to Paul for his very valuable contribution to the Guild as Secretary during this time. Thanks also go to Pete and Di Rawlins who opened their home for our Committee meetings during the year.

The Guild continues to be in a strong financial position. This year we made a small loss of \$230. Public liability insurance continues to be our highest single ongoing cost at about \$600. This year we subsidised a number of functions at a cost of \$705. Full details are of course in the financial statements that will be formally presented at the AGM.

On behalf of the Guild I would again like to express our sincere gratitude to everyone who has assisted us in various ways this year. As I reflect on the year's activities I once again realise how fortunate we are to have so many passionate people willing to host us and so freely pass on their knowledge.

Reports of our functions have of course appeared in the Newsletter throughout the year but I would just like to briefly refresh our memories about our activities for the year.

Our 2013-14 year began in August with our 2013 AGM at the Adelaide Sailing Club. In an entertaining and informative presentation Matt O'Leary from Wolf Blass wines took us through a comparative tasting of a white and a red wine under screw cap and under cork. Most felt they could discern a difference with the white wine but were less sure with the red. The 2013-14 Committee was of course also elected on the day.

October saw 56 members venture to Mt Benson with 29 of those continuing on to Coonawarra to visit nine wineries in total. A comprehensive report was produced after our visit so I won't go into detail here. However our thanks go to Sonia and Will Legoe from Woodsoak Wines, Anita Goode and Kristen Price from Wangolina Station, Dan Berrigan from Norfolk Rise Vineyard, Ralph and Deborah Fowler from Ralph Fowler Wines, Derek Hooper and Kate Napper from Cape Jaffa Wines, Peter Douglas representing Koonara Wines, Steve and Emma Raidis from Raidis Estate, Federico Zaina and Sandrine Gimon from Rymill Coonawarra and Brian (Prof) Lynn from Majella Wines. Planning has already commenced for our next tour in May next year, this time to Sunraysia.

Our Christmas lunch was held at the British Hotel, North Adelaide. During the day our wine knowledge was challenged by a light hearted quiz conducted by Carol Seely. A great social day enjoyed by all.

In February we ventured to Langhorne Creek where we were hosted by Liz Adams and Dylan Lomax from Brothers in Arms Winery. To complement their red wines that we tasted on the day white wines were very kindly supplied by Greg and Robyn Follett from Lake Breeze Wines.

Our "April" function, actually held on 30 March, was a visit to Yangarra Vineyard in McLaren Flat/Kangarilla. This was a rare opportunity to observe a winery during vintage and we especially thank Shelley Torresan and Genevieve Molloy for a great visit.

Our 'extracurricular' activity for the year was in May when we had a degustation lunch at "Our Place" Willunga Hill. Thanks go to organisers Niall and Jan O'Donnell and to our host Andrew Clappis for an extremely enjoyable day.

In June we travelled to Seppeltsfield where we were hosted by Sue Franke for "Fortified Wines in Focus". Sue guided us on a comprehensive tour of the impressive property then hosted us for a tasting and lunch in the historic Dining Hall.

Once again, thanks for your support and I wish the incoming committee a rewarding and successful year.

Roger King



EXTRA-CURRICULAR ACTIVITY - DEGUSTATION LUNCH AT "OUR PLACE"



Jan and I were introduced to Andrew Clappis and 'Our Place' by an Italian friend last October and within minutes of arrival an idea had sprung into our gastronomic minds; "We know some people who might enjoy this". By the end of the afternoon, after a chat with Andrew, it was all practically sorted.

President Roger was instantly enthusiastic and so on Sunday May 25th, 55 family and friends of the Wine Guild ventured to the deep South of McLaren Vale into a little piece of Italy. Campania, Toscana or even Veneto comes to mind.

Tucked away at the top of Willunga Hill of 'Tour Down Under' fame, 'Our Place' looks out over the Southern Vales with views to the ocean and surrounded by paddocks of gently grazing black cattle unaware of their pending fate.

Andrew gave us 'mate's rates', \$55, (normally \$60) for our multi-course degustation, starting on arrival with slabs of (addictive) Farinata (chick pea flour flat bread). Then, with the smooth attention of Andrew's staff the Long Lunch unfolded: Loaves of fresh-out-of-the-oven bread, served Italian style, tear a piece off and pass it on! Simple Napolitana Pizza, Baccala (North Sea Cod in a beautiful homemade mayo), Insalata Russa, Calamari Fritta, Risotto Fungi (it disappeared in seconds), Tortellini Di Ricotto con Salsa Napolitana. I am sure, at this stage some of us came close to swooning.



Then, I was given the singular honour of carving the first slice off the wheeled-in quarter of a cow which had been in the oven since the previous day, cooked to melt in the mouth tenderness. A blunt piece of 4 by 2 would have done the job, never mind the magnificent cutlass Andrew provided for the task. On the side, roast potatoes, carrots and broccolini.

better? I don't think so.

The kind words of appreciation for my efforts on the day must be deflected to Andrew, his Dad 'the original Enzo' his Mum and their excellent staff. I suspect that many of us are planning a return visit and those of you who were unable to make it will want to find out what you missed.



Just about all the food is sourced locally, much of it 'grown' on the property and Andrew supplies his products to many of the cellar doors and hospitality establishments on the Fleurieu and even as far 'North' as GD Fruit & Veg, 22 Suffolk Road, Hawthorndene, just around the corner from members Donal & Diane O'Donnell.

I observed that many of the contented diners slipped away promptly, no doubt headed to stock up at the wonderful cellar doors in the 'Vale'. A light supper and early to bed was the order of the day.

Niall O'Donnell

YOUR OPINION COUNTS



Yes, you, that's right – your opinion really does count; and we'd like to hear it.

Your Committee is always endeavouring to ensure that the activities we plan reflect the needs and wishes of our Members. This can sometimes be difficult, as we often don't really know what our Members want. To this end, we have, in the past, conducted online and other surveys; but these tend to be seen as a bit onerous by some Members. Accordingly, with this in mind, we are reluctant to design another.

Queue brainwave. We've decided to trial a (one-off) Suggestion Box. The intention is to provide Members with a simple and, if you wish, anonymous method of voicing your opinions.

The Suggestion Box will be available at the AGM. Simply jot down any thoughts you might have in regard to Guild Activities and pop them in the Box. We will have some sheets of paper available on the day with some simple

headings to help promote your thoughts (things like “function cost”, “activity content”, and other vague concepts). You can use these sheets or just scribble your thoughts on any scrap of paper. Feel free to make your suggestion anonymously or, if you wish, include your details for us to follow up with you if necessary.

Naturally, in following up suggestions, those written on \$50 notes will be assigned the highest priority, followed closely by those on \$20 notes and those on the back of blank cheques. Nonetheless, I assure you that even those on plain paper will be given due consideration.

You might even like to make your contribution a joint, table, effort on the day. That would certainly give your table something new and refreshing to debate.

However you contribute, we just encourage you to do so. After all, your opinion counts.

By the way, if you're not going to be at the AGM I'd be happy to take your suggestions separately and pop them in the Suggestion Box on your behalf. If you wish to remain anonymous then just let me know and I promise that I won't inform myself of your name.

Carol Seely

BEEN SOMEWHERE NICE LATELY?

If you have, you might like to mention it to one of your Committee. We are always on the lookout for venues for all sorts of reasons, such as:

- wineries that have the potential to host a function (they would need to be happy to host around 50)
- places to host our AGM or Christmas lunch
- places such as halls, schools etc that could work for our more “educational” activities (eg cheese and wine matching and the like)
- small settings for Committee Meetings

If you have somewhere in mind that might “fit the bill” (for any or all of the above reasons or another one that we didn't think about) then I'd encourage you to let one of the Committee know. You might even like to drop it into the AGM Suggestion Box mentioned elsewhere in Grapevine.

Carol Seely

Also Did You Know

- Two McLaren Vale wineries will invest more than \$13 million to enhance their brands in a bid to attract more visitors to the region. d'Arenberg Winery is preparing to build a five-storey, \$10-million function centre based on the design of a Rubik's cube at its Osborn Rd vineyards.
- A third of Tasmania's total grape crop is being made into sparkling wine, according to Wine Tasmania. In the UK sparkling wine sales are showing no signs of slowing with volumes increasing 20% in the second quarter of 2014 according to figures from the Wine & Spirits Trade Association's market report.
- Americans are still wary of screwcap closures for wine while their British and Australian counterparts are much more accepting according to new data from Wine Intelligence. In the UK, screwcaps and natural cork are favoured equally by consumers, with 40% saying they like buying wines closed with screwcaps and another 40% saying they like natural cork.

IN THE BEGINNING!

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

Philip Harris

Extract from “Australian WINE BREWING and SPIRIT REVIEW” –October 22nd 1964

SPOILAGE THROUGH TABLE WINES BEING STORED STANDING UP

Wine Service Guild Complained of Poor Facilities Even in New Hotels

MEMBERS of the Wine Service Guild of South Australia attended an interesting session conducted by Mr. Bryce Rankine, of the Australian Wine Research Institute, and a portion of the instruction and discussion revolved around spoilage of wine due to a number of causes. One common cause referred to was that there was an increasing tendency to store table wines standing up, with the result that corks dry out and permit the entry of air into the bottle and cause oxidation or even ascetic spoilage.

Quite a number of the members present had considerable experience, not only as waiters but as bottle department managers in leading hotels and restaurants on the continent and the U.K. before coming to Australia. Many members expressed concern at the poor facilities available for wine storage in even recently built hotels in South Australia. Not only is the storage cellar frequently sited in a bad position from the temperature control point of view, but also the racking facilities are inadequate and in many cases do not permit bottles to be stored lying down, Guild members said.

Others pointed out that in bottle departments and in drive-in stores, table wines are generally stored standing up, even in some recently built hotels, and as some lines do not move as quickly as others, these wines deteriorate. The lecturer, Mr. Rankine, expressed some concern when he ascertained the extent to which these practices prevail and it was suggested that the wine industry could perhaps establish some liaison with the Institute of Architects and place before the Institute the industry’s suggestions for improved wine storage facilities. Such ideas could then be passed on to breweries and other hotel builders.

A further matter brought forward was the poor design of many refrigeration cabinets for the storage of table wines particularly Hock type bottles. Arising out of this discussion some members tendered comments upon the matter of bottle design for table wine containers and it was unanimous that members considered that for red wines the Champagne type bottle was preferable to the square shoulder type and that the traditional Hock, Riesling type of bottle was far less practical from a storage and service point of view than the Chablis type bottle. Members felt that the Guild owed much to the Industry for assistance and help provided, and the above suggestions were tendered in a spirit of co-operation.

Later the Guild president (Mr. A.A. Wark) in a statement to this Journal said: “The attitude of the Guild members was – why should the product, into which so much research, care and thought has been bestowed, be spoiled at the point of sale in bottle departments and drive-in departments? We are tightening up the chain it seems. The waiter who pours is now concerned at the condition of the wine he receives from the store where the responsibility for care is out of his control. . . and they want it put right – but landlords, though vitally concerned with their cold storage rooms and beer coolers and dispensers, poke the wines into odd corners out of the way.”

“And these actual sentiments were expressed by some members in brewery hotels,” said Mr. Wark.

What’s happening here? Looks like “thirsty” work! Check the next issue!



MEMBER PROFILE – Sue & Brian Nancarrow



1. *Where do you live?* We live in Golden Grove
2. *Where do you work, or where did you used to work?* Sue: Sue is a retired music teacher who worked at Woodlands, Loretto and Pembroke. She taught class room music, had individual students for piano, violin and viola and was the accompanist for the Loretto and Pembroke Choirs. Brian is a retired high school teacher – taught mainly English, becoming faculty leader. Taught at Murray Bridge (where he taught Pete Rawlins’ sister and met family members.) We have run into and become friends with another of his sisters in recent years.
3. *What are your interests/hobbies?* Both of us are volunteers at community radio station RPH, (Radio for the Print Handicapped) where we do reading and panel work. Sue is accompanist for one choir and sings in another. Brian is M.C. for one and reserve for the other. We are members of a Lions Club. Both enjoy reading. Sue likes knitting and tapestry, both enjoy travel and are members of Woodville-West Torrens FC.
4. *How did you come to join The Guild?* Through meeting Jim and Wendy Szpunar on a tour of Egypt who convinced us it is a good organisation to join.
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?* Enjoyable company and a greater appreciation of wine and its production.
6. *How did you become interested in wine?* Through enjoying drinking it. Also, Sue did a wine appreciation course with her mother and became more interested.
7. *What are your favourite wine styles, and why?* We enjoy Sav. Blanc – dry whites are our preference but enjoy reds too.
8. *Do you have a favourite wine region within SA, Australia or the world, and, if so, why?* No favourites; just enjoy trying wine from all regions.
9. *What is your most memorable wine related experience?* Opening a bottle of 1986 Wolf Blass Black Label to celebrate the 21st birthday of a friend born in that year; also Sue’s 60th, and our friend’s engagement.

OCTOBER FUNCTION – CHANGE OF DATE



Please note that the date for the October function has been changed from the 12 October to the 19 October.

2015 WINERIES TOUR

The date for our 2015 Wineries Tour has been set as 1-3 May. The region is likely to be Sunraysia but this will be confirmed at a later date once our investigations are complete. We are sure it will be a great success no matter what the region so make sure you book it into your diary now!!

Brian Longford & Phil Harris

SOUTH AUSTRALIAN WINE EVENTS 2014

If you are looking for something to do related to wine, the list below may help you.

26-27 July	Adelaide Hills Winter Reds Festival
9-10 August	Langhorne Creek Cellar Treasures
16-17 August	Barossa Gourmet Weekend
18 August	Coonawarra Wine Tasting Roadshow, 3-6pm National Wine Centre
30 August	Marananga Wine Show, Seppeltsfield
17-19 October	Coonawarra Cabernet Celebrations
October	Riverland Food & Wine Festival
8 November	Out of the Barrel - Langhorne Creek

Wine News

- Food and drink researchers have found a new way to produce sparkling wine using magnetised yeast - a process which reduces the time taken to remove waste yeast from weeks to minutes. The traditional method of producing sparkling wine - *Méthode Champenoise* - uses yeast to create a secondary fermentation to produce carbon dioxide (CO₂) and the characteristic bubbles associated with sparkling wine.
- While whiskey is commonly aged in wood from the wine industry, Jacob's Creek has launched the opposite: a range of red wines aged in whiskey barrels. Named 'Double Barrel', the launch follows two years of trials which revealed Shiraz from the Barossa complemented barrels formerly used to age scotch, while Cabernet Sauvignon from Coonawarra was best suited to casks from the Irish whiskey industry.
- German researchers are testing a novel preservation method aimed at significantly reducing or eliminating sulphites which can cause allergic reactions in some people. Sulphites are formed when sulphur dioxide, added to most of the world's wine as an antimicrobial agent and antioxidant, reacts with water molecules.

MEMBERSHIP CAP

Over the last couple of years the Guild has enjoyed a gradual increase in membership and currently our numbers stand in the mid eighties. Membership is an ongoing topic of discussion for the Committee and of late there has been some concern expressed about our membership number getting so high that it will cause planning and management issues.

With our current numbers we can still find a good range of venues to attend, we don't have to restrict the numbers who go to events, (no 'first in, best dressed') and we can still bring guests. If the membership number gets higher one or more of these situations may have to change.

Everybody at the moment seems to enjoy the Guild and what it offers. The Committee feels that we don't want to jeopardise the existing membership benefits that everybody enjoys by having a membership number which is so high that we have to put in some form of restrictions, such as only a certain number can go to an event, rather than it being open to all members who want to go.

The Committee have discussed this at length for a long time and have made a decision to put a temporary cap on membership at the current number. As members resign from the Guild we will admit new members but only up to the current membership number. Membership is an ongoing Committee discussion and we can lift the cap at any time if we feel the situation dictates this.

Pete Rawlins

Annual General Meeting and Lunch

Sunday 17 August 2014

(Business session will commence at 11am sharp; Pre-lunch sparkling wine at 11:30am)

Featuring an after-lunch talk by

Dr Armando Corsi, University of SA

at

Adelaide Sailing Club

9 Barcoo Road, West Beach

(Gregory's Map 196 G10)



BYO wine if you wish (no corkage charge)

Lunch Menu

Entrée

Basil infused char-grilled prawns on a salad of roasted red peppers, roquette and pearl couscous

OR

Chicken escabeche with toasted Turkish bread, corn & chilli salsa and sticky balsamic

Main course

Roasted lamb rump on celeriac puree with steamed broccolini and red currant glaze

OR

Baked barramundi fillet on a warm salad of sweet potato & roasted red onion, with coriander pesto

Tea & Coffee

\$ 35 members

\$45 non members

RSVP & special meal requirements to Brian Longford by 4pm Friday 8 August 2014

Functions For 2013/2014

Date	Function
19 October 2014	Adelaide Hills Winery
14 December 2014	Christmas Lunch, British Hotel, North Adelaide
1-3 May 2015	Wineries Tour - Region to be advised

Wine Guild of SA Committee Contacts 2013-14

	Position	Home phone	Mobile	email
Roger King	President	8370 6903	0424 027 982	RogerKing@internode.on.net
Pete Rawlins	Vice-President	8367 9405	0400 115 249	rawlinsp@adam.com.au
Paul Rogers	Secretary	8390 1526	0419 824 325	progers52@yahoo.com.au
Brian Longford	Treasurer	8264 5794	0406 305 749	bandplongford@bigpond.com
Chris Taylor	Deputy Webmaster	8336 4308	0409 987 500	citliz.chris@gmail.com
Carol Seely	Function Reports	8289 2409	0415 234 312	cseely@internode.on.net
Phil Harris	Member & Guest Liaison	8387 2823	0407 132 789	sunnyjim@adam.com.au

ACCEPTANCE SLIP

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

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

No. of Guests attending @ \$45 Amount \$ _____

Please forward payment to: Brian Longford (8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 8 August 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 Brian when making payment so we know by the RSVP date that you are attending.**

Phone and email registrations to Brian Longford are also accepted. Also please advise him if you require a vegetarian or other special meal.