



PRESIDENT'S REPORT

From all reports our visit to Malcolm Creek went well. Thanks go to Carol Seely for her efforts in organising the function and for standing in for me on the day. Thanks also of course go to Karsten and Bitten Pedersen for hosting us. Carol's report is elsewhere in the newsletter.

Welcome to our newest members, Murray and Gillian Trainor who were presented with their badges on the day. Murray and Gillian first attended our Mt Benson weekend last year and joined some time later but have been travelling until recently and otherwise occupied until the Malcolm Creek function! We trust you have a long and enjoyable time with the Guild. Also on the topic of membership I am pleased to say that Geoff and Jill Lawrie who attended Malcolm Creek as guests of Carol Seely have applied for membership and this was approved at our last Committee meeting. Welcome also to you both!



Our next function will be our Christmas Lunch on 14 December at the British Hotel North Adelaide. As is usual, the day will be light-hearted with a heavy emphasis on socializing. I am pleased to announce that this year will see the return of Krap Kringle so don't forget to bring your valued gift nicely wrapped!! With a subsidy from the Guild the cost will be \$42 for members which includes corkage and our traditional pre-lunch glass of sparkling wine.

Bearing in mind "Christmas inflation" the Committee feels this is good value for this time of year (see elsewhere for menu information). Guests are very welcome. Full details are elsewhere in this newsletter.

We are again collecting non-perishable foods for the Salvation Army so please bring items you would like to donate. Thanks go to Chris Taylor and Tom Olthoff who have volunteered to coordinate collection and delivery.

Looking further ahead, the following function on, 15 February, will be a visit to Patritti Wines in Dover Gardens. I am sure it is true to say many people do not realize we have a fully operational winery founded in 1926 in our suburbs! Full details will be in the next Grapevine.

Roger King



Did You Know?

- What causes the flavours and lingering aftertaste we get in our mouth when we taste a memorable glass of wine? For the past 14 months, scientists at The Australian Wine Research Institute have been looking in depth at glycosides – flavour compounds attached to sugars in wine – and have shown they play a role in the development of the in-mouth flavour we perceive when drinking wine.
- Researchers in Denmark have created an artificial tongue they claim is able to assess the effect of tannins in wine more effectively than professional tasters. As reported by Tech Crunch, the research, published in ACS Nano, claims the optical nanosensor is a superior judge of the effect of tannins in the mouth than a human due to being entirely objective.



LAST FUNCTION REPORT – MALCOLM CREEK

Glorious sunshine with just enough cooling breeze! This was the weather that greeted our arrival at Malcolm Creek Vineyard in the wonderful Adelaide Hills. After a series of hot and then cold days it was a lottery as to what we might expect for this visit, but God once again came to the party, proving without doubt that she's a wine drinker!



After a mercifully brief bit of administration, I handed over to our hosts, Karsten and Bitten Pedersen, who immediately broke a bottle of sparkling wine – quite literally. Karsten demonstrated the use of his sabre à champagne to take the



top off a bottle of his sparkling Blanc de Blanc after which, of course, we drank it: as you would! I have to say that whilst I have in the past drunk wine in some fairly unusual situations, I can't ever recall being desperate enough to drink it from a broken bottle. So clean was the break, however, that it was impossible that any broken glass could have found its way into the drink. The wine was, by the way, superb.

It was no small feat for Karsten to have attempted this in public; for those of you interested the following link, <http://metro.co.uk/2014/06/04/how-not-to-open-a-bottle-of-expensive-champagne-with-a-sword-4749833/>, shows you what could go wrong (it also includes an interesting video of the mechanics of the sabrage and how to do it right). By the way, if you follow the link I suggest you watch the video first as the explanation rather ruins the surprise.



Meanwhile, back in the pleasant garden surrounds of the Cellar Door, we proceeded to try the remainder of the Malcolm Creek range of whites before sauntering down to have a closer look at the vines. Both the Chardonnay and the Cabernet Sauvignon are grown on the premises; along with sheep, horses, cows



and alpacas (although they don't make wine out of these). The Sauvignon Blanc is sourced from fruit grown by Paracombe.

With the vine inspection out of the way, we returned to the Cellar Door to sample the reds. This consisted of a vertical tasting of three vintages of the Cabernet Sauvignon; although, interestingly, what turned out to be my favourite (the 2008) was not part of the vertical tasting. (We bought a bottle to have with lunch.)

During the tasting and vine inspections Bitten, and then Karsten, entertained us with stories about the wine and the history of Malcolm Creek – both the vineyards and the buildings. Being Danish, the couple brought a less usual perspective to the subject of wine and had some interesting stories to tell. If anything, though, they left me wanting more information, particularly more detail on their wine. It is interesting to note that several of your Committee visited Malcolm Creek on a reconnaissance visit and found Karsten to be ebullient and informative. On the day of the actual Guild visit, however, he seemed nervous; so I guess that forty Guild Members was just a little intimidating for him – probably keeping the commentary down a bit.



With the tasting over it was time to organise a drink to go with lunch and settle down to a table under the shade of the trees. Just outside the Cellar Door we had an absolutely fantastic setting from which to enjoy our barbecued meal and more of the Malcolm Creek range. Here, Karsten and Bitten went to extraordinary lengths to ensure our enjoyment; not only a wonderful meal but also plentiful fine detail to the setting – from tablecloths to serviettes. If it wasn't there at the start one had only to ask.

The fact that a number of our Members were lingering over a second bottle was testament to the attractive and comfortable setting for our lunch and the quality of the wine. Good food, good wine and good friends – if it's not already the Guild motto then it should be.

In winding up the day, in Roger's absence, it was a pleasure to present badges to our newest members Murray and Gillian Trainor. We trust you will both enjoy your membership.



Having had some small involvement in putting together the Guild's visit to Malcolm Creek I agonised about whether to give credit to others or take it all for myself. I decided in the end that a balanced approach would be appropriate; if it were a success then I would claim credit, if a failure I'd share the blame with others. I'm happy to say, now, that it was all my doing! Okay, I admit it; it was a collaborative effort between Roger and me, with input from the other committee members.

Wines Tasted:

2011 "The Reginald" Blanc de Blanc

2012 Cabernet Sauvignon

2013 Sauvignon Blanc

2009 Cabernet Sauvignon

2013 Chardonnay

2007 Cabernet Sauvignon

Carol Seely

Salvos Christmas Food Collection



After great support from members over a number of years we are again collecting non-perishable foods to donate to the Salvation Army.

Please bring items to the Christmas Lunch



NEXT FUNCTION-- CHRISTMAS LUNCH -BRITISH HOTEL NORTH ADELAIDE



Our next function will be our Christmas Lunch at the British Hotel, North Adelaide. It was well received by members last year. The day will of course start with our traditional glass of sparkling wine. There will be a number of fun activities planned for the day, with of course a heavy emphasis on plenty of socializing and there will be prizes to be won. After many requests we are pleased to report this year will see the return of **KRAP KRINGLE**. I think everyone knows by now how this works but in case you don't there is an explanation on page 6. If you still can't work it out contact Pete Rawlins our "Ringmaster" for this event (Mob:0400 115 249)!



With a substantial subsidy from Guild funds the cost will be \$42 for members, which includes corkage and a glass of sparkling wine. With choices of Entrée and Main Course we feel this is good value for this time of year (see elsewhere in this newsletter for detailed information).

Also Did You Know

- In the lead up to the AFL Grand Final, Roy Morgan Research conducted a study which looked into the drinking habits of AFL supporters. One finding was the AFL's most avid rum and beer drinkers are supporters of the Brisbane Lions, who are one-and-a-half times more likely than the average Aussie to drink rum in four weeks and are 29 per cent more likely to drink premium/imported beer. They are also 46 per cent more likely to drink non-premium/imported beer in the same period. Incidentally, the Lions are sponsored by beer brand Carlton
- How does altitude impact the taste and experience of a wine? According to Master Sommelier Andrea Immer Robinson, who chooses wine for Delta Airlines there are dramatic differences in how a wine shows itself on the ground and in flight.
- Beer, wine and spirits are fuelling the obesity epidemic and should be labelled with the calories they contain, say public health experts. A large 175ml glass of 13% ABV (alcohol by volume) wine contains 160 calories, a bottle of alcopop contains 170 and a pint of 4% ABV beer contains 180. But the vast majority of drinkers are unaware of the calorific value of their drinks, says the Royal Society for Public Health.



Christmas Lunch

A day of fun and socialising

12 noon Sunday 14 December 2014

The British Hotel

58 Finniss Street North Adelaide

BYO wine if you wish (no corkage charge)

Menu

Pre-lunch sparkling wine

Entrée

Marinated grilled lamb back strap with roasted balsamic glaze, cherry tomato, onion, feta and rocket salad

OR

Chilli prawns with crusty Turkish bread

Main course

Barramundi fillet with kipfler potato, green mango, Asian herb salad and spicy Thai syrup dressing

OR

Roast turkey with baby potatoes, sage and onion stuffing and cranberry jus

[All meals served with bread and garden salad]

\$42members

\$52 non-members

RSVP to Brian Longford by 4pm Friday 5 December 2014

(Please also notify Brian of any special dietary requirements)

Krap Kringle

Many of you no doubt know about Kris Kringle, but this is slightly different. What each one of you needs to do is to bring along a wrapped gift of something from home that you no longer want. This is one gift per person, NOT per couple. Perhaps you have gone on a diet and you no longer want that bar of chocolate in the cupboard; or perhaps you have a vase that someone gave you but, to put it politely, your fashion preferences have changed!! Please note that the 'gifts' just need to be wrapped; there is no need to put anyone's name on them.

If you haven't participated in our Krap Kringle before, all will be explained on the day.

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 & Lynette Harris

We are now over the Christmas Celebrations and well into the second year of the Guild having had another "Award Winning Cocktails in S.A. Wine Service Guild Contest".

S.A. WINE SERVICE GUILD ACTIVITIES

Extract from "Australian WINE BREWING and SPIRIT REVIEW" & "THE HOTEL GAZETTE OF SA" – April 1965

Guild Day at Seaview

Some forty members of the Wine Service Guild were shown over the Seaview winery and cellars of Edwards & Chaffey Pty. Ltd. McLaren Vale, on Sunday, March 7, by Mr. Ben Chaffey.

Highlight of the Guild day was wine tasting conducted by Mr. John Stanford, one of Adelaide's leading wine judges and Manager of the 408 Beverage Store. The tasting took the form of a wine recognition contest – four white wines and three reds, all stock Seaview lines, were tasted with a view of selecting the type of wine and the grape variety from which it was made. T hock, riesling, moselle, and white burgundy were the styles tasted in the white wine group, while the reds were a burgundy style, claret, and a straight cabernet sauvignon.

Winners of this contest was Mr. Garth Skewes (S.A. Hotel), who successfully nominated the style of each wine and selected five wine grape varieties correctly – an extremely accurate assessment said Mr. Stanford who also remarked on the high standard of wine knowledge of the contestants. Mr. Billy Bock (S.A. Hotel) received an honourable mention as runner-up.

Mr. Ben Chaffey presented the trophy to Mr. Skewes – an engraved Swedish stainless steel serving tray. Guild members were also shown the new varietal plantings in Seaview vineyards.

Champagne was served as an aperitif before a cold buffet luncheon.

S.A. WINE SERVICE GUILD HAS ITS SECOND BIRTHDAY PARTY

Extract from "Australian WINE BREWING and SPIRIT REVIEW" & "THE HOTEL GAZETTE OF SA" – April 1965

Fifty members and wives attended the second birthday celebration of the Wine Service Guild of S.A. held at Yalumba Winery, Angaston on Sunday April 4.

It was just two years previously that the inaugural meeting had been held at Yalumba to set the Guild in operation as a going concern:- and there is general agreement that the Guild in this comparatively short space of time has gone a considerable distance toward the achievement of its objectives, though there is still plenty of scope for further activity – and further support and participation by members of the hotel and restaurant industry.

However, serious thoughts were mostly left behind on the occasion of this happy Sunday luncheon assembly, the cooking for which was done by the Guild President himself, Mr. Alfred Wark. Now Alf can always be relied upon to come to light with something very original and this time was no exception. He had asked Bill Gartner, Yalumba's representative at Darwin, to take a run down to Humptydoo and shoot some of the wild magpie geese which have been feeding on the abandoned rice fields at Humptydoo; Bill had done this noble act and had sent, after deft knife-work the breasts of a number of these geese, sharp-frozen, to Mr. Wark at Angaston.

They were marinated and then cooked in the marinating liquid (port wine and orange juice). Red and green peppers chopped up, gave further piquancy to the dish, and a dash of salt pork and mushroom fitted in somewhere,

and the giblets were not forgotten. The finished delicacies were served on layers of cooked rice, so the geese, having fed on rice – filled their crops in fact, with the rice crops which they prevented the rice growers from cropping – ended on a bed of rice. This was regarded by all present as a neat stroke of poetic justice – or just rice – for some of the birds whose depredations partly caused the abandonment of the Northern Territory ricefields.

The main competition of the day was one in which Guild members tasted sixteen unlabelled wines. **Peter Meier**, of the cocktail bar at the South Australian Hotel, won the trophy – a silver salver presented by Yalumba – for correcting identifying 13 of the 16 types of wine.

Haydn Redman, also of the “South”, came second with 12 types, while **Gar Skewes**(South Australian Hotel) and **D. Von Nesselrode** (catering officer, R.A.A.F. Base, Edinburgh Airfield) tied for third position with 11 types correctly named.

Charles Doma(South Australian Hotel), by winning a quiz, acquired a dozen of assorted wines. By courtesy of Yalumba, each of those present received a small flask of brandy which was explained early in the proceedings was in case they met up with snakes. The inevitable wag enquired how the brandy was best dispensed to the snakes – a problem which surely should not worry any self respecting member of the Wine Service Guild!

The visitors were finally escorted to see the new contour plantings at Pewsey Vale of varieties used in the making of Golden Ridge Riesling.

2015 SUNRAYSIA WINERIES TOUR UPDATE

We are continuing to work on the plan for our Sunraysia weekend 1-3 May next year with help from Sunraysia Cellar Door. Mildura will be our base. There are many accommodation choices and we are looking at a venue to recommend for a possible Friday night BBQ get-together. There are also options for winery visits by members on the way to Mildura if you wish- for those who have not done so, Banrock Station at Kingston is worth a look at, also historic Angoves at Renmark and Oak Valley on the main road coming into Mildura.

Saturday will incorporate some winery visits, with the highlight being early evening when we are booked in for a visit to Sunraysia Cellar Door in Mildura for tastings and nibbles, where 22 of the region's wineries are represented and we are hopeful of a high profile speaker in attendance. A program for Sunday is being considered.

Brian Longford & Phil Harris

MEMBER PROFILE -David and Judy Martin

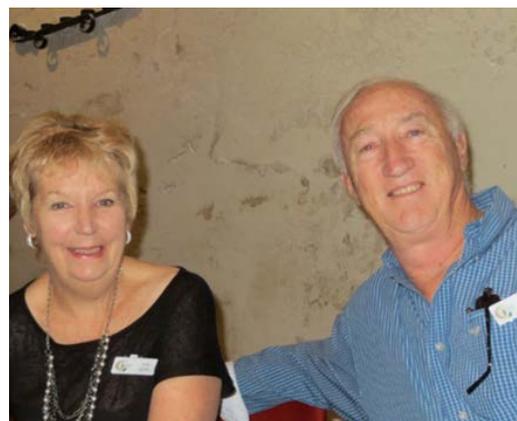
1. *Where do you live?*

We live in Fulham Gardens near the Linear Park where we built a new home 10yrs ago and before that lived at Lockleys for 36yrs.

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

I left Woodville High School and started work in 1961 at The Bank of Adelaide in Adelaide for 4yrs and the next 44yrs in The Stevedoring Industry at Port Adelaide as a junior clerk, timekeeper and allocations officer until I retired in 2009.

Judy also left WHS and started work in Port Adelaide at Muecke's Customs Agents and then Koch Transport also in Port Adelaide for several years until we married in 1968. After we married she became manager of home duties and raising our two children.



3. *What are your interests/hobbies?*
Our hobbies are travelling which we have been fortunate to do a lot of and see many places around the world. Also we both enjoy football following The Power and catching up with our many friends at BBQ's and getting together with family.
4. *How did you come to join The Guild?*
We came to join The Guild last year through our very good friends Rex and Denny Hutton. After coming to a couple of functions as visitors which we enjoyed so much we joined up immediately.
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?*
Both Judy and I hope to gain from our membership a better appreciation of the different varieties and characteristics and the making of wine as well as learn about the different wine regions.
6. *How did you become interested in wine?*
In my early years I drank mainly beer and Judy would have a brandy and dry but over the later years we tend to drink a lot more wine.
7. *What are your favourite wine styles, and why?*
We both like red and white wine but cab sav or a shiraz would be our first pick but a dry white would be our second choice.
8. *Do you have a favourite wine region within SA, Australia or the world, and if so why?*
Like most regions that we have been to as they all tend to be a little different and very interesting but being a South Aussie I think we have some of the best regions in our own back yard which we tend to take for granted. Hard to separate as they all have something great to offer.
9. *What is your most memorable wine related experience?*
A most memorable wine related wine experience was drinking a bottle of Grange my father left me which I drank many years ago and did not think much of it at the time as I was not really into wine then but things have changed over the years. I might say I have only had a couple of glasses since and they did taste a lot better than what I remember. Hope the Grange I have put down for my 70th is a lot better than I tasted all those many years ago.

SOUTH AUSTRALIAN WINE EVENTS 2014-15

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

7 & 8 February 2015	"Love Langhorne Creek"
20-22 February 2015	Cellar Door Festival, Adelaide
10-11 April 2015	Coonawarra After Dark Festival
15-19 April 2015	Barossa Vintage Festival

Wine News

- Renowned for the quality of its Sauvignon Blanc, New Zealand is also leading the way in new technologies to help improve the drop during the winemaking process. Professor Paul Kilmartin, leading wine chemist at the University of Auckland, is developing sensor technology that would begin the winemaking process immediately after harvest.

Functions For 2014/2015

Date	Function
14 December 2014	Christmas Lunch, British Hotel, North Adelaide
15 February 2015	Winery tour and lunch - Patritti Wines, Dover Gardens
12 April 2015	Function details TBA
1-3 May 2015	Wineries Tour Sunraysia Region (Extracurricular function)
14 June 2015	Function details TBA
16 August 2015	AGM; details TBA
11 October 2015	Function details TBA

Wine Guild of SA Committee Contacts 2014-15

	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
Carol Seely	Secretary	8289 2409	0415 234 312	cseely@internode.on.net
Brian Longford	Treasurer	8264 5794	0406 305 749	bandplongford@bigpond.com
Chris Taylor	Committee Member	8130 3229	0409 987 500	citliz.chris@gmail.com
Phil Harris	Member & guest liaison and archives	8387 2823	0407 132 789	sunnyjim@adam.com.au
Tom Olthoff	Committee Member	8377 2650	0419 828 963	caratech@bigpond.com

ACCEPTANCE SLIP

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

No. of Members attending @\$42 Amount \$ _____

No. of Guests attending @\$52 Amount \$ _____

Please forward payment to: Brian Longford (8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 5 December 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 are also accepted. Also please advise him if you require a vegetarian or other special meal.