

## President's Report

Based on the feedback I received I think everyone enjoyed our last function – “Chocolate: Wine’s Confectionary Friend”. Our presenters Sue Bastian and Steven ter Horst were a great team and their passion for and knowledge of their subjects was very clear. We certainly thank them sincerely for the time they spent not only on the day but in the significant preparation that was necessary in the lead up. A full report is elsewhere in the newsletter.



Our Sunraysia visit was a great success!! Our thanks go to all who were involved in hosting us over the weekend. I’d also like to take this opportunity to thank Brian Longford for the effort he put in to make the visit the success it was. This included a number of visits to the region to make sure everything was in place. Thanks also go to Carol Seely who took on the significant task of writing the report of our adventures, to Tom Olthoff who acted as Mr Candid Camera and to Pete Rawlins, Rex Hutton and Jeremy Begg who took on vote-of-thanks duties.



Our June function will be a visit to Lake Breeze winery at Langhorne Creek hosted by Greg and Robyn Follett. We last visited Lake Breeze in October 2009 when we were hosted in great style so we are well and truly ready for another visit. Since we last visited they have extended the cellar door and now have an impressive restaurant that will be providing our lunch on the day. At \$30 per head we feel this is great value. Full details are elsewhere in this newsletter. This is a “Members only” function.



Finally, we have now set a date for our Christmas lunch – Sunday 13 December - and we are in the process of selecting a venue, so please mark it in your diaries.

I look forward to catching up at Lake Breeze.

*Roger King*



## Did You Know?

- Australia has once again proved to be an important market for Champagne, with 2014 showing an 8.3 per cent increase in imports. Over 6.5 million bottles of Champagne were imported into Australia last year, making the country the sixth largest market in the world in terms of importing.
- Spain has become the world's biggest exporter of wine, after shipping out 22.8 million hectolitres in 2014, a 22.3 per cent rise on 2013. But because much of its exports were bulk sales with small margins, profits fell by 2.2 per cent.
- Thirty-one Chinese wines will be included in Bettane & Desseauve's next wine guide. In the wake of a major tasting of Chinese wines, leading French wine critics Michel Bettane and Thierry Desseauve have claimed that one-fifth of the country's wines entered were "very good".
- A vineyard that once belonged to Leonardo da Vinci has been recreated down to the last detail by Italian experts nearly 500 years after his death. After a decade of research including genetic testing, they now hope to be able to produce the same crisp white wine that the Renaissance genius once enjoyed from his own estate.



## LAST FUNCTION REPORT – "CHOCOLATE: WINE'S CONFECTIONARY FRIEND"

Chocolate!!!! I thought we were the Wine Guild, not the Chocolate Guild. I know we've recently had Easter and that we're all filled up with chocolate eggs but this is going a bit too far. Then I realised it was a wine/chocolate matching exercise. I'd always thought this fairly straight forward: Question, "Does chocolate go with wine"? Answer, "No" – there, all done, let's open another bottle.

Still, I'm willing to give most things a try so it was with a very open mind that I trundled down to North Adelaide Primary School to pursue the concept of "Chocolate: Wine's Confectionary Friend". To help guide us through this notion we had Dr Sue Bastian (Researcher and Lecturer in Oenology and Sensory Studies, as well as Manager of the Sensory Research Facility, at the University of Adelaide) and Steven ter Horst (Chocolatier, with an outlet in the East End of Rundle Street).



After a brief introduction from Roger, we got down to the serious business of tasting ... well, not quite straight away. Sue firstly gave us a brief history of the matching of food with wine, something that was not as old as I thought it might have been. Sue also briefly detailed the concept of matching wine with chocolate in particular and gave a brief summary of the health benefits of chocolate. Amazingly, she did all this without mentioning the word calorie once.

Okay, so now we're into the tasting. Our first flight of four wines were to be matched with buttons of 72% Chocolate Couverture. By the way, couverture is a term used to describe the amount of cocoa solids in a chocolate and Steven was quick to point out that most of our supermarket chocolate doesn't even make the scale that allows it to be called chocolate. I'd brought some of those previously mentioned Easter eggs with me but quickly moved them out of sight on the basis of this new found information. Anyway, on to the tasting – and I think it's fair to say that most of our Members were struggling with the chocolate/wine matching concept. There were those who ate all the chocolate then drank the wine and those who did vice-versa. Some even used up all their chocolate buttons with the first mouthful of wine!





Once we'd sorted this all out, however (and re-supplied where necessary) we got into the swing of things. I think that most of us settled into the routine of trying the wine alone first to form a base opinion. Next we would hold the chocolate in the mouth for a moment or two before finally adding the wine to the mix. As we tried each of the combinations, Sue and Steven offered their own opinions and helped guide our discussion. At this stage, it became evident that our lower than usual numbers were actually a godsend as the discussion was spirited, to say the least. What I personally found most surprising was the variety of opinion, and most of that highly polarized. It seemed that Members either loved a particular combination or hated it. If nothing else, such a thought highlighted the individuality of our palates.



For our second flight of four wines, Steven really upped the ante. Here, instead of the ubiquitous buttons, for each wine he presented a totally different, handcrafted, chocolate for us to match. Leaving aside the wine matching for a moment, these four chocolates were each absolutely divine – I wondered if I might be able to trade-in my remaining Easter eggs for even just one of these. Back at the matching, this second flight of wine and chocolate met with the same, spirited, discussion as the first flight. No wonder Roger had to try to reign in the proceedings so

that we'd be ready for lunch.

It was Sue who led most of our proceedings on the day, with Steven stepping in with expert opinion where appropriate. Both presenters were knowledgeable and provided effective and entertaining information. The chocolates were great and the wines were a mixture of reasonably common to highly unusual. Indeed, Members were particularly fortunate to be exposed to the highly aromatic and spiced Barolo Chinato – yet another first for me, personally.



I think that the presentation provided an unusual twist to the subject of "wine". The combined enthusiasm of the presenters for the subject was excellent and offered a unique view of both chocolate and wine. I was particularly amazed to discover that a wine that I did not much care for became a very pleasant overall mouth-feel when mixed with the chocolate. Perhaps I'll never think of either wine or chocolate in quite the same way again. Mind, when all's said and done, although I'll still love chocolate, I admit that it may not be my immediate "go to" with a glass of wine. Having said that, I certainly learned a lot and the presentation definitely opened the thought processes.

Of course, there was still lunch to come. As I've taken up too much of your time already (assuming you're reading this in the first place), I'll be brief. Once again our old favourites Adelaide Hills Caterers provided delicious spit roast meats with fresh salads and tasty desserts to follow— on this occasion prepared elsewhere and served to you by your Committee to help keep the costs down. Whilst we may have skimped on the fine china plates I'm sure that those who were there would agree that we did not skimp on the quality. Once again an excellent meal. (Oh, by the way, did you notice the aprons being worn by the Committee during serving? You can possess your very own for the paltry sum of \$27. Quantities remaining are running low so see me quick!)

Lastly, whilst not really part of the day's Report, I might mention that at one point I said that I would only drink a particular wine (it was a sticky) after the cask had run out. I don't think that the haughty looks and comments of disdain could have been matched even if I'd said something like, "I normally bury the bodies under the shed in the back garden". What was interesting, though, is that despite this public display of abhorrence, a number of Members came up to me,



privately, afterward and admitted that they, too, had dabbled in the dark arts of cask drinking. It just goes to show ...

In any case, what I'd said was a mistake. I'd forgotten the cooking sherry – in reality, I would have drunk that, too, before resorting to the sticky! Then, that's just me.

### Wines (and Chocolates) tasted:

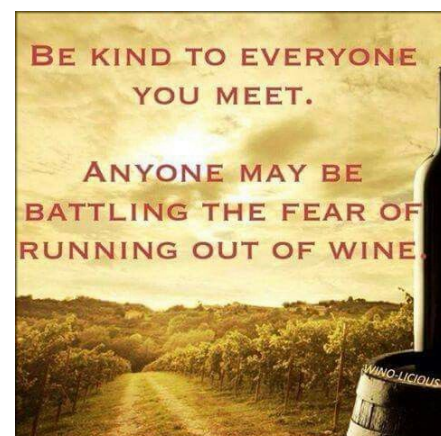
1. NV Grant Burge Pinot Noir Chardonnay  
Méthode Traditionnelle
2. 2010 Honeymoon Vineyard Adelaide Hills  
Shiraz
3. 2011 d'Arenberg Viognier, Marsanne, Pinot  
Gris
4. NV Stanton & Killeen Rutherglen Muscat

All those above were tasted with buttons of 72%  
Chocolate Couverture



1. 2012 Paringa Estate Peninsula Chardonnay with "Lady Jane" (local lemons infused in a milk chocolate ganache)
2. 2013 Locale Clyde Park Pinot Noir with "Jeanette" (powerful raspberry ganache made with fruit puree and a hint of Framboise liqueur)
3. 2008 Brothers in Arms Cabernet Sauvignon with "Niah Bean" (coffee confit with an espresso ganache and explosions of coffee grounds)
4. NV Marcarini Barolo Chinato with "Ardberg Whiskey" (creamy dark chocolate ganache with single malt Ardbeg whiskey)

*Carol Seely*







## NEXT FUNCTION-WINERY VISIT, LAKE BREEZE WINES, LANGHORNE CREEK



Langhorne Creek, named after cattle drover Alfred Langhorne, is one of Australia's oldest wine grape districts with vineyards first planted in the 1860's. The area under vine has grown substantially from 450 hectares in the early 1990s to more than 5,000 hectares today. Cool afternoon breezes from Lake Alexandrina help to create a surprisingly cool climate, which allows for a longer, more even ripening period. This is coupled with deep, rich alluvial soil, which is deposited by the unique annual flooding of the Bremer River. The result is a region renowned for its full bodied red wines.



Lake Breeze is of course a very well-known five-star winery with their Bernoota Shiraz Cabernet blend probably being their most recognised wine. For our visit we are privileged to be hosted by co-owner and winemaker Greg Follett and his lovely wife and Marketing Manager, Robyn.



Lake Breeze has now been making wine for over 25 years and during that time they have been recognised with 37 trophies, 134 gold medals and a plethora of other awards!! Last year they were awarded four trophies at the Royal Perth Wine Show for their 2012 Cabernet

Sauvignon, including Best Cabernet Sauvignon, Best 2012 Vintage Dry Red Wine and Best Red Wine of the Show and the fourth trophy for highest average points of all exhibitors at the show! They won a mere top gold medal for their 2012 Bernoota and gold for their 2012 Section 54 Shiraz! Closer to home the Cabernet won Champion Wine of Show from a field of about 200 wines at the 2014 Langhorne Creek Showcase.

They have three labels – Bullant, False Cape (Kangaroo Island) and the flagship, Lake Breeze. Prices are excellent, ranging from about \$16 upwards; even their Bernoota is only \$20.

At this stage the plan is to begin with a winery tour followed by a tasting hosted by Greg. The tasting will be a stand-up affair but chairs will be available for anyone who needs one. Lunch provided by their restaurant will follow.

Last time we visited Lake Breeze (in 2009) we were hosted in style and I am sure this time will be no exception. Outstanding value at \$30 per person! Because of space limitations this is a “member only” function.



**Roger King & Pete Rawlins**



## **NEW RELEASE - WINE GUILD TAWNY**



Our latest Wine Guild Tawny has been bottled (see article elsewhere in the newsletter) and is available for purchase at \$20 per bottle. There will be an initial limit of one bottle per member and then, depending on those sales, an opportunity to purchase more may be offered. You should have already received an email about this.

Brian Longford is the man to contact to put in your order.



## **THE GUILD PORT BOTTLING – CAROL’S EXCELLENT ADVENTURE!!**

If I were to say, “Hand’s up all those Members who like port?” I’d be one of the few, I think, whose arms would remain resolutely folded. Why, then, was I so keen to be involved in the Guild’s recent port bottling by the Committee? The answer’s simple, really – I was keen to see the bottling machinery in action.



By way of explanation, we had engaged Patritti Wines to assist us in our bottling (as well as buying from them the base port (or is it tawny?) for our next batch, but that’s another story). Of course, we visited Patritti very recently – our February function, in fact. During that visit we had been given the grand tour, including the bottling plant, which, rather frustratingly, was not in operation at the time. I’ve seen two bottling machines with the Guild, now, neither of which was actually putting wine in bottles. Hence my keenness to be involved in the port bottling, with the opportunity to see this sucker up close and personal!

Along came bottling day and five hardy members of your Committee foregathered at the rather ridiculous time of 9am. Ordinarily, I only recognize one 9 o’clock on a Saturday and, unfortunately, this wasn’t the one. Still, the machine would make it all worthwhile, I hoped ...

I’ll be honest, it started pretty slowly. After being sized up by the Safety Officer and, as a result, given a XXXL safety vest (what a cheek) we pretty well hung around whilst James (you may remember him, one of their winemakers,



from our visit) made exhaustive preparations to “the gadget”. Firstly, he seemed to use a lot more water cleaning it out than we had port to go into it. Next came some incredibly minute adjustments to the filling mechanism to accommodate the specific shape and size of our bottles. To be honest, we all began to think that maybe all we needed was a funnel and an area to work in.



Still, in due course, the careful adjustments had been made and the line was ready

for our liquid gold – 90 odd litres of carefully aged port. At least, we hoped there were still 90 odd litres – after all, we had entrusted our Treasurer, Brian (a well-known devotee of port), to single-handedly bring it to the venue. Anyway, however much we had was carefully decanted into the holding tank. Actually, I'm wondering if carefully decanted is quite the right phrase – in reality, James, together with four containers of port, was fork-lifted up to the holding tank on a palette where he proceeded to “glug” the port into the tank. Apparently, in normal operation, it is not done in quite the same way (it's pumped in via a hose arrangement) but our quantities were relatively small.

Now for the exciting bit! The line kicked into action and the bottles flowed past the fillers, onward down the line where they were given a Stelvin cap, went through the cap-sealing machine and travelled further down the line where they were collected and put aside.

Well, not quite! There were still further adjustments to make. Firstly, James decided that the bottles were not full enough and had to add various spacers that would result in the bottles becoming fuller. I think I was not the only one who wondered, briefly, if that were really a good idea – more port in each bottle, less bottles in total, less money for the Guild. Oh well, too late now.



With the bottles now rolling through the filler, James cracked open the first three bottles that came through the capping machine. I briefly wondered if Roger had organised a tasting and thought that three bottles was possibly a tad excessive – I might have to give everyone a lift home. It turned out, though, that James was merely testing the seal – he then had to remove all traces of the first cap and return the bottles to the line for a second go.

All of this had taken quite a bit of time and I was definitely wondering if I should have brought some lunch with me. An unnecessary thought, as it turned out, because once the machine was set up and running the bottles absolutely whizzed through. Now I could really see where something like this had it all over a funnel and someone pouring! Only the last bottle took some time – James' efforts at carefully “milking” each of the filler nozzles, resulting in a final bottle, were rewarded with a well-deserved round of applause from us.



There remained, now, only the labelling. As we had adhesive labels (stickers to you and me) we had to apply them manually. Mind you, even there Patriitti had a gadget to make it easier. It was only a wooden rest and probably simple to make but it really is the little things that count.

With that final step done, we placed our bottles into the cartons and made our final tally. Oh, I forgot to mention the cartons. We had to make-them up from their flattened state and even that was a minor thrill – the foot-pedal operated stapling machine was so much fun that I lamented that we only needed 10 of them.

So, we exited the bottling area with 122 bottles of freshly packaged Guild Port, leaving James once again cleaning the bottling lines with gallons of water. At the end of the day, it really did take more time to set-up and shutdown than it did to actually bottle but for me at least, it was definitely worth it.

Finally, you, too, could own one of these limited edition ports. Look out for details elsewhere in The Grapevine.

**Carol Seely**





## Also Did You Know

- The University of Adelaide's School of Agriculture, Food and Wine is taking its wine education free to the world with its first open online course on wine. Offered under the banner AdelaideX, Wine101x is a free online course covering wine tasting, how grapes are grown and wine is made and how science benefits the wine industry. Although entirely online, participants will make their own 'virtual wine' and have their process judged - with medals awarded to the best of the bunch.
- Australian wines challenged the views of leading wine experts at Italy's biggest annual wine fair, Vinitaly in Verona in March, who say screw capped wines are inferior. Tyson Stelzer, Australian wine writer and host, presented five mature flagship Australian red wines under both cork and screw cap in a blind tasting. In a surprise twist, a panel of international wine professionals voted the screw-capped wines ahead of the corks. "The result was ground-breaking for Italy, where screw caps remain controversial and until recently have been prohibited on the country's top wines," Stelzer said.



- A new product is claimed to make a bottle of cheap plonk taste like the finest vintage wine. The Oak Bottle aims to replicate the sophisticated oaking process whereby wines are matured in oak barrels, gradually taking on flavour from the wood. The process improves the stability of the wine's clarity and colour, while softening the harsh flavour of young wine and adding a smoother, deeper texture. But while this can take months or even years, the makers of the Oak Bottle claim their product can do the job in just 12 to 24 hours by ensuring that more of the wine is in contact with the oak.



## MEMBER PROFILE - Murray Dixon

1. *Where do you live?*  
Flagstaff Hill
2. *Where do you work, or where did you used to work?*  
I have a concrete resurfacing business. For the uninitiated this includes an external spray on surface coating and an epoxy internal flooring system
3. *What are your interests/hobbies?*  
Cycling, Ballroom dancing, fishing, gardening most outdoor activities
4. *How did you come to join The Guild?*  
Through the Pres, Roger King
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?*  
The passion and financial commitment (misguided or otherwise) of the industry. I also rather enjoy the mix of functions particularly the food and wine combinations and barrel tastings.
6. *How did you become interested in wine?*  
Got bored with Beer
7. *What are your favourite wine styles, and why?*  
Being a former Coonawarra and Wrattenbully boy (from farming stock) I guess I remain loyal to that region also having tasted and consumed some whites from Tasmania
8. *Do you have a favourite wine region within SA, Australia or the world, and if so why?*  
Has to be Coonawarra with its magnificent soil and climate
9. *What is your most memorable wine related experience?*  
(ie enjoying a 25y/o Grange at 50th Birthday, quaffing Champagne on Sydney Harbour etc)  
There are two. The first being a battle with a flagon of Red when in my early twenties. After a discussion with the picket fence later that night it was some 10 years before I had the courage to try another red! My second most memorable experience was in Alice Springs when at a bloke's house a mate and I sought out a glass of red. Being directed to his laundry all he had was some Grange so we had a couple bottles of that. Wasn't bad!!





## ***Wine News***

- New research suggests that minerality in wine is not a figment of the imagination. Wine tasting notes are peppered with the ambiguous term minerality, but does it exist? And, if it does exist, what does it mean and where does it come from? Can you smell it, or is it purely a taste sensation? In a bid to close the black hole of knowledge relating to minerality, sensory scientists in New Zealand and France have collaborated on a project to understand better what the concept of minerality means in Sauvignon Blanc wines.
- A university researcher is training sniffer dogs to detect pest and disease in vineyards. Dogs have traditionally been trained to sniff out drugs, explosives and even missing people, but their new target could be phylloxera - a devastating pest that feeds on the roots of vines and can eventually kill an entire vineyard.
- Early results released from a University of Adelaide-led research project have revealed overseas wine trade and consumers hold very positive feelings about Australians and Australian wine. When trade and consumer focus groups in the United States, United Kingdom, China, Korea, Indonesia, Vietnam and India were asked what they think about Australians and Australian wine they responded with descriptions of 'authentic', 'exciting', 'sincere', 'strong' and 'reliable'.
- Peter Gago, Penfolds chief winemaker, Tyson Stelzer, wine journalist, and Grant Dickson, co-owner of ferment Asian restaurant and formerly the wholesale manager for Rockford Wines, have been inducted into the Barons of Barossa.
- Australia has seen a rise of 3.6 per cent in volume and 3.9 per cent in value of wine exports in the 12 months to end of March 2015 according to the latest Wine Export Approval Report March 2015.
- Wineries are marketing their products in the wrong way and should instead be selling consumers "an emotional experience" according to a leading Languedoc producer. Speaking to the drinks business during a recent visit to London, Jean-Claude Mas of Domaine Paul Mas said: "Wine is not a product, it's an emotional experience and we should be selling it this way." Money is a form of frustration for consumers now. They are looking for something new, something that can only be had from new experiences." [Ed: Those of you who attended our Chocolate and Wine Matching function and completed Sue Bastian's Emotions Questionnaire should relate to this.]
- Twenty-five vineyards in the Adelaide Hills, with grapes that have tested positive to smoke taint, are unlikely to receive compensation. Smoke-affected grapes have been a concern for wineries following the Sampson Flat bushfire, which burnt through thousands of hectares in January. Adelaide Hills Wine Region president Tom Keelan said growers had not been able to receive financial assistance.
- Last year, 68% of Australian adults drank alcohol in any given four-week period, with the average volume consumed over this time being 23.6 glasses per person. The most popular place for partaking was at home and, contrary to popular stereotypes, Australians aged under 30 were slightly less likely to drink than those aged 30 and older.

## ***SOUTH AUSTRALIAN WINE EVENTS 2015***

8 & 9 August	Langhorne Creek Cellar Treasures Weekend
14-16 August	Barossa Gourmet Weekend
28 August	Mega Tasting, Koppamurra Wines, Ikaros Hall, Unley
29 August	Marananga Wine Show Public Tasting, Barossa Valley
25 October	Lake Breeze Picnic, Langhorne Creek

## ***FUNCTIONS FOR 2015***

Date	Function
19 May 2015	Visit to Orora bottle plant and lunch, Gawler
14 June 2015	Winery Visit - Lake Breeze, Langhorne Creek
16 August 2015	AGM; Rob Roy Hotel
11 October 2015	Winery Visit; details TBA
13 December 2015	Christmas Lunch; details TBA

## Winery Visit- Lake Breeze Wines

Hosted by Greg & Robyn Follett

10:50am for 11am start

Sunday 14 June 2015

319 Step Road, Langhorne Creek

(Travel to Langhorne Creek, then just after Bremerton Wines on the left, turn right onto Step Road)

**No BYO wine please**

### Menu

*Gourmet beef or chicken pie*

*with fresh garden salad and Saucy Sue's sauce*

*or*

*Salt 'n' pepper squid*

*with fresh Thai salad and homemade aioli*

*or*

*Vegetable curry - potato, cauliflower and chick peas*

*With kaffir lime rice and chapattis*

*or*

*Slow cooked beef cheeks*

*on a bed of garlic mash and caramelised walnut,*

*roast beetroot and pumpkin salad*

**Cake, Tea and Coffee to finish**

**\$30 (members only)**

**RSVP to Brian Longford by 4pm Friday 5 June 2015**

**(Please also notify Brian of any special dietary requirements)**



## 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*

### MINISTERS OF DIONYSUS

(From Greek Διός (Dios) meaning "of ZEUS" combined with Νύσα (Nysa), the name of a legendary mountain. In Greek mythology Dionysos was the god of wine, revelry, fertility and dance. He was the son of Zeus and Semele.)

IF you dine now at one of Adelaide’s fashionable restaurants or hotel dining rooms, the wine of your choice will more than likely be served by a wine waiter (or more correctly a “sommelier”) wearing the distinctive grape leaf badge of the Wine Service Guild of South Australia.

There are now more than 100 members of the Guild which was formed 2 years ago. It’s objects are to provide a wider interest in the knowledge of wines, spirits and other beverages and correct service thereof to customers; to provide educational activities to this end and generally improve status of members qualified to wear the Guild Badge; to achieve public recognition of the importance of the Industry by providing better service, greater knowledge, and efficiency and by the imposition of strict rules of conduct and standards for admission, to elevate the profession of Wine Waiters or Sommeliers.

Badges: Stars denote degrees of membership.

Licentiate (\*) 1 star – Part time waiters or others connected with the trade.

Members (\*\*) 2 stars – Members not full time Sommeliers.

Full Members (\*\*\*) 3 stars – Foundation or Full Members.

*If you see any more than three stars, it’s the wine not the waiter.*

### WINE SERVICE GUILD VISIT AUSTRALIAN GLASS MANUFACTURERS

*Extract from “Australian Wine, Brewing & Spirit Review” November 1965*

FORTY members of the Wine Service Guild of South Australia, headed by the Guild president, Mr. J.D.C. Nelson, visited the Australian Glass Manufacturers Co. Pty. Ltd. at Kilkenny (S.A.) on Sunday, October 31.

They were escorted on a tour of the plant, which covers an area of 12½ acres, by Mr. J.L. Hunter, works manager, Mr. W. Davis, production manager; Mr. L.G. Todd transport superintendent; Mr. B.P. Shoppee, production planner; and Mr. George Brocklehurst, the South Australian Manager of A.C.I. Fibre Packages Co. Of particular interest was the new tank which was the most modern in the world. A.G.M. produce about 2½ million bottles a week, and continuous day and night shifts keep the factory on full production.

Mr. A.D. Wilson, office manager hosted the visitors at luncheon following the inspection.

### WINE SERVICE GUILD CHRISTMAS PARTY AT REYNELLA

*Extract from “THE HOTEL GAZETTE OF S.A. CHRISTMAS ISSUE” 1965*

The winery and picturesque grounds of Walter Reynell and Sons Ltd. at Reynella was the scene of the Wine Service Guild Christmas Party when Mr. John Minks were hosts to 250 Guild members with their wives and families. The president (Mr. John Nelson) handed over proceedings to Father Christmas (Mr. Harry Greenslade), who distributed gifts to the children. Popular Adelaide singer Johnny Mac, entertained the gathering with his guitar, ably assisted by Channel 7 personality Bob Moore.

Particularly popular among the selected Reynell wines served throughout the day were the dry Moselle and the new Bin 2 Dry Red.



From left; Bob Moore, Angela Stacey, Bob Minks

WHO CAN REMEBER Angela doing the TV commercials for Amscol Berry Bar ice creams in 1965???

*“It’s a Food, Not a Fad”*

## *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	8336 4308	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                      @\$30                                            Amount \$ \_\_\_\_\_

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 5 June 2015**. 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.