



The Grapevine

Newsletter of the Wine Guild of SA (Inc)
www.wineguildsa.com

Volume 161 November 2017

Publisher: Roger King Editor: Peter Rawlins



PRESIDENT'S REPORT

By the time you read this, most of you will have put up your Christmas tree and are thinking of sending off your Christmas cards before it gets too late.



The last function at Bent Creek Vineyards was a great success. Co-owner, Sam, led us through an informative, structured tasting of their wines. He and his team were wonderful hosts providing us with lunch, as we sat outside enjoying the almost perfect weather.

Our next function is our Christmas lunch at the Public Schools Club on East Terrace. This promises to be another good social occasion with plenty of time to socialize, in-between a couple of light hearted fun activities. I hope you have this in your diary for Sunday, 10 December. This would be a good function to invite your friends to. Check your pantry for items you can bring, for our food donation to Second Bite. There are further details about this function later in the newsletter.



The Wine Region Trip to Padthaway/Wrattonbully/Coonawarra in May next year has shown a lot of interest from our members. The dates for this trip have now been set. Three of the committee and wives have just conducted a planning trip to the regions and we are now getting to the stage of firming up on the wineries we will be visiting. Roger is heading up the planning subcommittee so if you have any questions, after you have read more details further in this newsletter and in the separate email which was sent earlier, please contact him.

The Wine Guild has been in existence for over 50 years and in that time there has been an accumulation of documents, newspaper cuttings, photos and newsletters. Some of this history has been reproduced over time in our newsletters. The committee is very conscious of preserving this history and archiving it. Currently we are making an e-copy of as much as possible and saving it in the cloud in Dropbox, as well as keeping a copy on an external hard drive. If you have any Guild photos or other items which you think should be included in our archives please contact Phil Harris.



Getting much closer to Christmas by the second!!!!

See you at the Christmas lunch.

Pete Rawlins





LAST FUNCTION REPORT– BENT CREEK VINEYARDS

There is always a ‘new’ winery to visit when you live in such a wonderful city like Adelaide. The choice is almost mind-boggling with wine regions to the south, north and east of us. For me, Bent Creek Vineyards was one of those wineries new to me. Carol and Jeremy had visited and enjoyed their wines, therefore recommended that the Guild visit them. What a good recommendation that proved to be.



Bent Creek Vineyards is a partnership between Sam Rugari and David Garrick and was established in 1999. They source their premium fruit from the best vineyards in McLaren Vale and the Adelaide Hills, working closely with dedicated growers to achieve the full potential of each individual site.

James Halliday placed Bent Creek Vineyards in the “Top Ten Best New Wineries 2016”. Their passion for making the best possible wine also earned them his 5 star rating in the 2016.

The good weather was ordered for the day and we were granted almost perfect conditions for an outdoor tasting and a relaxing meal seated in the undercover area outside of the cellar door.



After introductions we settled down to a structured tasting conducted by Sam who was hopeful that we could move through their whole production range. I was a little doubtful that we would have the stamina to do so, but I needed more faith in the staying (or drinking) powers of our members. Sam presented each wine as we went through them giving some background on each one and presenting us with the history of Bent Creek, the characteristics of McLaren Vale grapes and insight into his experience in the wine industry.

Our tasting started with Adelady, a sparkling Pinot Noir and moved through the Bent Creek, Bos Provincia and Misty Lane ranges of both white and red wines. There was something there to suit everybody’s palate which was evident by the comments we heard throughout the session. The tasting



was not quite finished there, as we were also treated to tasting the Bent Creek Reserve Shiraz and a barrel sample of the 2017 Black Dog Shiraz during our meal. We all appreciated Sam’s generosity with the number of wines presented to us on the day and amount of wine poured into our glasses giving us a good opportunity to truly appreciate what was on offer. This was also reflected in the purchases that were made on the day.



The time had come for a couple of glasses of water to keep us hydrated and prepare ourselves for the gourmet barbecue lunch served with fresh salads. Very nicely done. This was followed up with platters of local produce and artisan cheeses from Blessed Cheese of McLaren Vale.



The afternoon passed very gently in the company of friends with nobody in a hurry to leave. Once again, thank you to Sam and his team for making us feel so welcome and for giving us his valuable time. We now have another story to tell as we recommend Bent Creek Vineyards to our family and friends.

Pete Rawlins





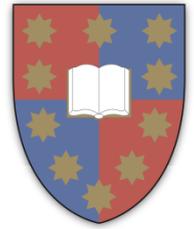
NEXT FUNCTION – CHRISTMAS LUNCH

Our Christmas Lunch, on 10 December, will be at the Public Schools Club, located in historic Sandford House, 207 East Tce, Adelaide. The aim for the day is plenty of fun and socialising. Being a Sunday there is free parking in East Tce, within a few paces of the venue. As usual, there will be pre-lunch sparkling wine and this year you can finish the meal with a complimentary drink of Guild Tawny.



dinner.

On the day there will be some Tawny on sale for those who wish to purchase a gift for somebody who already has everything, or so you can share it around at your family Christmas



There won't be any Krap Kringle this year but Carol is planning a Quizmas for your enjoyment. You may even win a prize. Please remember to bring non-perishable food items to donate to charity.

Pete Rawlins

Did you know?

- Australian Vintage Ltd is shaking up the wine category with the launch of Off The Grid, a new range of wines in 500ml crown-sealed bottles. The brand features two wines from emerging varieties Tempranillo and Montepulciano, which are dubbed 'Temp' and 'Monte' on the front label.
- Almost three decades after bottling their first drop, the Willson family's Bremerton Wines at Langhorne Creek has been inducted into Family Business Australia's Hall of Fame.
- The Clare Valley is set to make a change as grape growers and winemakers unite to form one strong representative body to lead them forward. A vote to formally amalgamate was passed in September following two years of discussion and consultation between Clare Valley Winemakers Incorporated and Clare Region Winegrape Growers Association.
- Ballycroft Vineyard and Cellars in Greenock in the Barossa Valley have installed a Tesla vehicle charging station funded by the State Government. Other recent installations have been at Flaxman's Winery at Eden Valley, Appellation at Marananga and Chateau Valdara.
- Treasury Wine Estates has sold Clare Valley winery, Quelltaler Estate to Seppeltsfield in October
- Researchers from the University of British Columbia's Okanagan campus have devised a new analytical test to precisely and accurately measure the amount of volatile phenols—compounds absorbed by grapes when exposed to smoke that can impact wine flavour—that are present in the fruit prior to wine production.
- The 'Wine of Show' and 'CHR Hansen Best Sparkling White Traditional Method' trophies announced at the Australian Sparkling Wine Show on 26 October were awarded to Tasmania's House of Arras for the 2003 EJ Carr Late Disgorged Chardonnay Pinot Noir. Judges commented that the wine, which spent ten years on lees, was complex, fine, and elegant with excellent length.
- A bad batch of corks has wreaked havoc at Cayuse Vineyards in Washington, USA writing off nearly 3,000 cases of 2015 wine at a potential loss of \$3 million.



Christmas Food Collection

Once again, Secondbite is our chosen beneficiary.



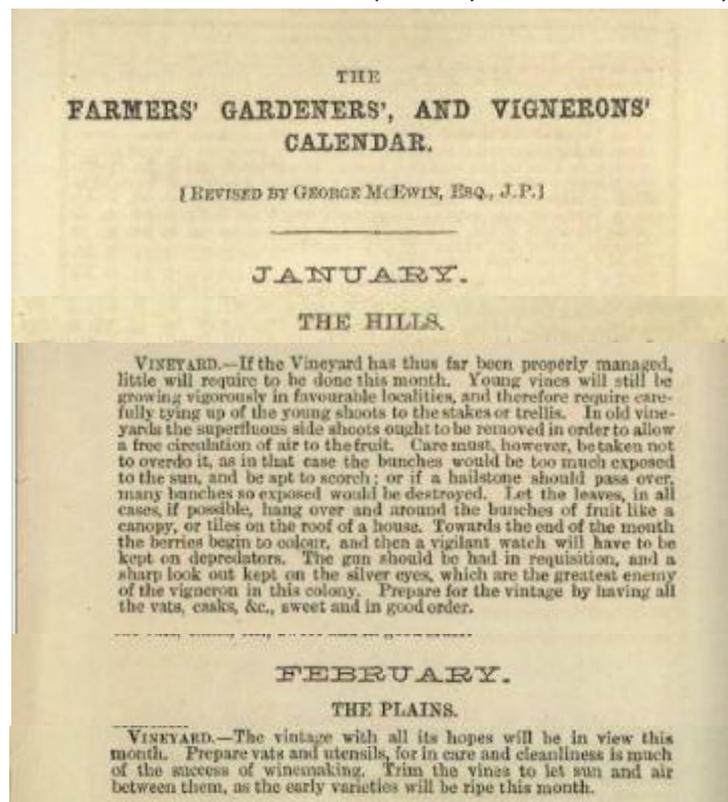
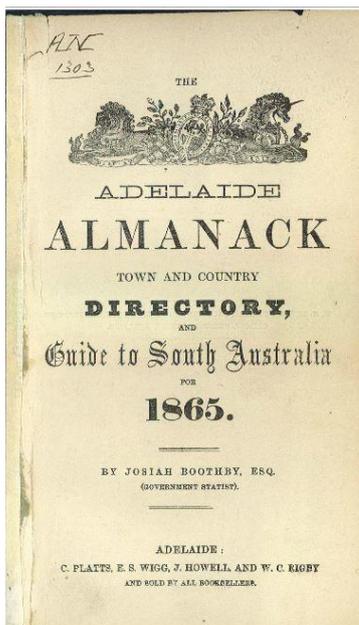
Please bring your non-perishable items to the Christmas Lunch

SecondBite, works with over 1,200 community food programs across Australia to redistribute rescued food to those in our community who need it most. In the 2015-2016 financial year, SecondBite provided the equivalent of 20 million meals to Australians doing it tough. With around 2 million people experiencing food insecurity in Australia, hunger doesn't discriminate.



Has much changed?

Pete Rawlins submitted the item below, with the comment that he wonders if much has changed over the years. Some advice given to grape growers in the 1865 Adelaide Almanack probably still holds true today.





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

October 30, 1969

Australian WINE, BREWING and SPIRIT REVIEW
Wine Week
AUSTRALIA'S TOP WINE WAITER ANNOUNCED



The finalists were judged on October 14 by Rudy Koman, Max Lake, Len Evans and representatives from three States.

The winner was Peter Shieron from Capers Restaurant, Melbourne, Victoria.

At the Grand Banquet, one of the highlights of Wine Week, held at the Wentworth Hotel, the Governor of N.S.W., Sir Roden Cutler, presented Mr. Shieron with his award of a Gold Medallion from the Wine Service Guild, a gold watch and Silver Tray.
Runner-up, Peter Farrelly (S.A.), 3rd from left.

November 28, 1969

Australian WINE, BREWING and SPIRIT REVIEW
S.A. WINE SERVICE GUILD Federal President Announces Report on Waiter Competition

Mr Stephens had this to say about the competition -

"The purpose of this report is to advise all Guild members of the most creditable performance given by the S.A. representative, Peter Farrelly, in the Wine Waiter of the Year contest in Sydney. All members – and I know this feeling is shared by members of the Wine and Brandy Producers' Association can be justly proud of Peter's efforts. I think Peter will agree that the judges' decision was a good decision. I feel obliged to report that on my points score sheet Peter tied with the winner. However, there were six judges and the total points scored by each contestant was the score that counted in the final result.

"A few points about a contest of this nature. There are basic rules of procedure laid down for wine service. If you are engaged in this work you should follow this procedure without fail on every occasion, remembering the little niceties which put you in a category above the ordinary. There is absolutely no necessity for any signs of nervousness – this was one of the early faults of all contestants in Sydney.

"If you know the rules of procedure by heart, you will automatically follow them when engaged in table service. This will leave you plenty of time to make your guests feel at ease. If customers seat themselves while you are engaged in service at another table, move to the new arrivals on the way to the servery, introduce yourself to them, leave a wine list and tell them you will attend to their order at the first opportunity. Peter did this beautifully.

"The approach of the contestants in the competition was rather stilted, giving the impression of having been rehearsed. Adopt an easy and yet formal approach you will gain points for this. Know the wine list; know the selection of brandies available. Don't only be able to discuss and recommend a wine, be able to do it convincingly. You not only be right, you should **appear** to be right. Develop confidence as well as your product knowledge, it pays dividends.

"Summarising briefly on the contest – All contestants were dressed immaculately; be like this at all times when on duty. Peter was the only contestant who named a brandy when asked which were available. Obviously he had taken time to look at the shelves before he came to the table. When asking the guests whether they would like an aperitif, name the drinks available – Sherry, Martini, Brandy Cruster, etc. Get the meal off the ground by your easy, helpful, yet formal approach.

"One contestant failed to ask who would be acting as host. Here again adopt the easy approach, not a parrot-fashion approach. The wine service was good all round; one contestant, probably through nervousness, failed to fill a glass. All but one removed the ash tray and fluttered ash on the table. The exception was Peter Farrelly, who covered the ash tray with a napkin as he removed it. He gained points for this.

"Product knowledge was fair to good. The winner was outstanding in this section.

"This was the first of such contests; the next will be in Adelaide next year during Wine Week. Now it's up to you Guild members to brush up on your wine service and be ready to nominate for State selection in 1970. I hope we get 50 contestants for the title next year."

"Getting the Guild off to a good start Don Rogers conducted an aperitif – knowledge quiz in conjunction with a wine tasting. Members were invited to answer 17 questions on appetisers, and to name the type, grape variety, district and vintage of four Kaiser Stuhl wines, namely Muscat, a 1967 Cabernet Shiraz, a 1967 Shiraz, and 1968 Semillon. Winner, with a score of 18 out of a possible 28 was Malcolm Edwards of B. Seppelt & Sons Pty. Ltd.

The great wine debate: Corks really are better than screw-tops



A new study from Oxford University reported by Harry Yorke in the UK Telegraph in September claims that wines sealed with a cork are preferred over screw-tops



Wine traditionalists have long looked down on screw-top bottles, and now an Oxford University study appears to have proved them right - wine really does taste better if it is sealed with a cork.

However, the reason for the improvement is perhaps surprising. The scientists' findings suggest that rather than affecting the flavour or the smell of the wine, it is the sound of the cork that makes the drink taste better.

The study, by a team at the Crossmodal Research Laboratory headed up by psychologist Professor Charles Spence, involved 140 participants.

They were asked to sample two Argentinian Malbecs - a Terrazas de los Andes, and a Catena - after listening to the sound of a cork being opened, and then after listening to a screw-top bottle being opened.

The participants were then asked to resample the wines after opening bottles sealed with both corks and screw-tops themselves. They didn't know that they were trying the same wines, but sealed differently.

Asked to rate the ambience, sound, aroma and sight of the two wines, participants rated the bottles sealed with a cork as 15 per cent better in quality.

Overall, 113 participants said that they preferred a wine with a cork, while just 13 plumped for the screw top.

The study also found that the perception of the wine was further enhanced in festive settings, with participants claiming that corked bottles were more likely to induce a "celebratory mood".

The study concluded that "the majority of those questioned preferred the taste and flavour of the wine from a cork stoppered bottle.

"These results are consistent with the view that the effect on mood might be driving part of the change in ratings elicited by the sound of the cork," it said.

The findings appear to be supported by a 2004 study by Oregon State University, which found that most consumers cannot tell the difference between a cork or screw-top wine when subjected to a blind taste test.

Commenting on the findings, Prof Spence added that the research had demonstrated that senses such as taste were amplified by how we "hear, see and feel" about certain products.

"Our senses are intrinsically linked - what we hear, see and feel has a huge effect on what we taste," he said.

"The sound and sight of a cork being popped sets our expectations before the wine has even touched our lips, and these expectations then anchor our subsequent tasting experience.

"These results emphasise the importance of closures for wine and the clear association between cork and quality in our subconscious."

The study's findings are unlikely to end the debate in the wine world over whether a cork or screw cap is superior however.

Whilst cork stoppers, made from the bark of the *Quercus Suber*, a species of oak tree, have been used in winemaking since the 18th century, the issue of "cork taint" has led some sommeliers and wine drinkers to opt for screw tops in recent years.

The problem of cork taint, which is caused by the decomposition of the stopper and gives wines a mouldy flavour, is believed to affect thousands of bottles.

But many traditionalists maintain that cork stoppers are better because they naturally allow the wine to breathe, reduce spilling, and mature better over time.

Experts have also noted that advancements in cork making have seen the proportion of wines affected by cork taint fall from 1.2 per cent to 0.8 per cent.



MEMBER PROFILE – MURRAY TRAINOR



1. Where do you live?

Eden Hills

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

We came to Australia in 1979. Since that time my work was always around the printing of wine labels. Collotype and Precision Labels were the firms I worked for.

3. What are your interests/hobbies?

I am interested in all sports and follow the All Blacks closely. I play golf at North Adelaide. Since retiring I have become very involved in gardening. We own a van and have travelled extensively in Australia and we also take shorter trips to play in Vets golf trips. And of course there is Wine.

4. How did you come to join The Guild?

We heard of the Guild through a friend of a friend and followed up to attend some functions. We found the Guild to be welcoming and interesting.

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?

I enjoy the opportunity to look at different wines and areas, some of which may not have come to my notice without the Guild. We also enjoy the social side of the Guild.

6. How did you become interested in wine?

Moving to South Australia provided a natural link to wine. We started with our own visits to wineries and then attended a TAFE course on wine appreciation. We joined a wine club for a while but it became a bit competitive regarding the size and worth of individual cellars. My work provided some opportunities to buy wine which was interesting and sometimes there was a bargain to be had.

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

Shiraz, Sauvignon Blanc, Cabernet Sauvignon and a recent discovery of Duriff via the Guild. I really enjoy Pinot Noir from Central Otago in the South Island of NZ. Over the last 35 years my taste has changed and I do enjoy the modern style Shiraz.

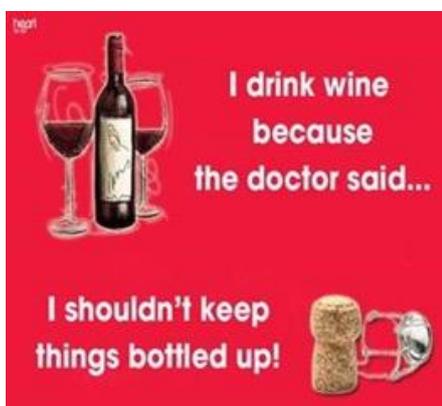
8. Do you have a favourite wine region within SA, Australia or the world, and if so why?

The Coonawarra is my favourite wine district. I have been lucky enough to visit several times and have never been disappointed

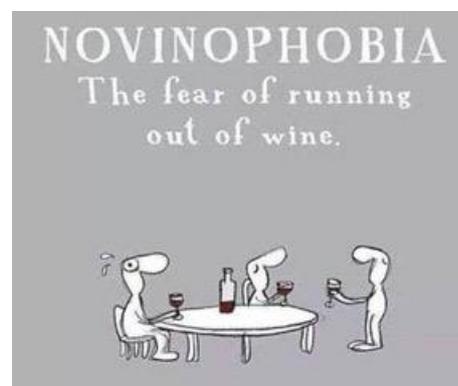
9. What is your most memorable wine related experience?

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

The family could not provide the million dollars requested for Father's Day so we settled for Grange. Over a dozen times we drank these bottles on special occasions and each time I was never disappointed. Also there was a very memorable Hill of Grace which needed to breathe for 9 hours and then was superb drinking.



THE ANSWER
MAY NOT LIE
AT THE
BOTTOM OF
A BOTTLE
OF WINE.
BUT YOU SHOULD
AT LEAST CHECK.





2018 WINERIES TOUR, 1st-4th May



COONAWARRA \ *Take the Time*



It doesn't seem a year since we were in the Yarra Valley! But it is. And it is four years since we last visited Mt Benson and Coonawarra. In choosing Coonawarra as the focus for our 2018 Wineries Tour the committee felt that after travelling so far to the Yarra Valley last year, we should visit a region a little closer to home. And while we are in the region why not include Padthaway and Wrattenbully? While Coonawarra is recognised worldwide, Padthaway and Wrattenbully tend to be under-appreciated.

Planning for our visit is progressing nicely and some of the planning team spent a few days visiting a number of our contacts in Padthaway Wrattenbully and Coonawarra earlier in the month.

By the time you receive this newsletter you will have already received at least one email with information about our tour (**have you booked your accommodation?**) So, rather than repeat that information, in this issue of the Grapevine we will give you some information about the Padthaway Wine Region. In the next issue we will cover the Wrattenbully region and in the March issue we will talk about Coonawarra.

The Padthaway Wine Region

“Padthaway” is derived from a Potawurutj Aboriginal word meaning, ‘Good Water’. The Padthaway Wine Region is quite narrow, being roughly 62 kilometres long and 8 kilometres wide and comprising 345 square kilometres, with the Riddoch Highway running through the middle. There are now more than 4,000 hectares of vineyard planted, with the predominant varieties being Shiraz, Chardonnay and Cabernet Sauvignon with the red varieties Shiraz and Cabernet Sauvignon making up about 50% of the total vineyard plantings in the region. There are however significant plantings of other varieties such as Riesling, Merlot, Sauvignon Blanc, Traminer and Pinot Noir, with expanding plantings of newer varieties such as Viognier and Pinot Gris.

Vineyards were first established in Padthaway by Seppelt in 1964, quickly followed by Lindemans, Hardys (1968) and Wynns. The Padthaway Wine region was gazetted for Geographical Indications Committee status on 29th September 1999.

Traditionally Padthaway was recognised as a grape growing area only, with no wine making facilities or vigneron. Grapes produced in the region, were transported to nearby Coonawarra and other wineries managed by larger wine companies. There are now in excess of 29 vigneron in the region, growing grapes for their own regionally branded labels and for sale to other wine companies.



As well as the brands produced by the major companies, such as Treasury Wine Estates and Accolade, there is an ever increasing number of smaller regionally branded Wine Producers who have recognised the potential and quality of fruit grown in the Padthaway Wine Region.

Padthaway currently has one cellar door, “Henry’s Drive” (pictured). This will be the venue for our tasting of Padthaway wines from a

number of producers in the region during our tour.

In the next issue look out for the next instalment of information on our trip to the Coonawarra – the Wrattenbully region.

Alison Ager, Phil Harris, Roger King and Pete Rawlins



CHRISTMAS LUNCH

THE PUBLIC SCHOOLS CLUB

207 East Terrace, Adelaide
[Parking should be available on East Terrace]

12 Noon, Sunday 10 December 2017

LUNCH

Entrée

Malaysian Satay Chicken on a bed of rice

OR

Salt and Pepper Squid with a Thai Salad

Main Course

Roast Pork and Turkey with Roasted and Steamed Vegetables

OR

Baked Atlantic Salmon with Lemon and Caper Sauce

Brewed Coffee and a Selection of Teas

Corkage \$8

\$40 Members \$50 Non-Members

RSVP to Brian Longford by 4pm, Friday 1 December 2017

Please advise Brian of any special dietary requirements

SOUTH AUSTRALIAN WINE-RELATED EVENTS FOR 2017-18

If you are looking for something to do related to wine, the list below may help you. If you know of any others please advise Roger King.

Every Friday & Saturday	360 Degree Barrel Tasting @ Rolf Binder, Barossa Valley
Every Friday until 30 Dec	Clare Valley Wine Food & Tourism Centre Happy Hour, 5-7pm
24 November 2017	Coonawarra on Leigh Street, 4:30-7:30pm
13 January 2018	Cape Jaffa Seafood & Wine Festival
26-28 January 2018	Adelaide Hills Crush Wine & Food Festival
10 February 2018	Taste the Limestone Coast Festival
2-4 March 2018	Cellar Door Wine Festival - Adelaide
18-21 May 2018	34 th Clare Valley Gourmet Weekend
9-11 June 2018	Sea and Vines Festival, McLaren Vale
1-31 July 2018	Coonawarra Cellar Dwellers
August 2018 (Date TBA)	Marananga Wine Show Public Tasting

WINE GUILD FUNCTIONS FOR 2017-18

Date	Function
10 December 2017	Christmas lunch – Public Schools Club, Adelaide
11 February 2018	Winery Visit, Murray Street Vineyards, Greenock
8 April 2018	Educational activity
17 June 2018	Winery Visit, Adelaide Hills
12 August 2018	Annual General Meeting
14 October 2018	Winery Visit
9 December 2018	Christmas Lunch

WINE GUILD OF SA COMMITTEE CONTACTS 2017-18

	Position	Home phone	Mobile	Email address
Pete Rawlins	President		0400 115 249	rawlinsp@adam.com.au
Roger King	Vice-President	8370 6903	0424 027 982	RogerKing@internode.on.net
Carol Seely	Secretary	8289 2409	0415 234 312	cseely@internode.on.net
Brian Longford	Treasurer	8264 5794	0406 305 749	bandplongford@bigpond.com
Phil Harris	Membership, guest liaison and archives	8387 2823	0407 132 789	Sunnyjim01@bigpond.com
Jeremy Begg	Webmaster	8221 5188	0414 422 947	jeremy@vsm.com.au
Alison Ager	Deputy Webmaster		0411 098 401	elal@iimetro.com.au

ACCEPTANCE SLIP

[Only required if you don't intend to respond by email or phone]

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

No. of Members attending @ \$40 pp Amount \$ _____

No. of Non-Members attending @ \$50 pp Amount \$ _____



Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 1 December**. 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: 325-185, 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.