



PRESIDENT'S REPORT

Hello, and welcome to 2019!

Last year finished with our Christmas Luncheon, once again at the Public Schools Club in the city. Judging by the noise level in the room you were certainly enjoying yourselves! The day included a number of games including a "heads & tails" prepared by Roger and at which yours truly did quite well (but the President might be expected to do well in a game of wine knowledge – and I promise I had no idea what the questions would be).

We asked Carol to prepare a written quiz of some sort, and she came up with a heinously difficult trio of games for which initially there would be no prize. On the day circumstances decided we would have a prize – and then didn't award one because so many people were cheating! The raffle too went very well, with your Treasurer again scoring a winning ticket (this seems to be a Wine Guild tradition, somehow).

We did have one formal action for the meeting, the welcoming of new member Dr John Parker. I am sure John will enjoy his time with us for many years to come.



Canberra Wine Region Tour

At the Christmas Luncheon I gave a quick overview of the Canberra wine region and asked for feedback on general interest in a tour of the region in October 2019. The results were very positive with 32 members indicating they would be likely to attend plus another 15 indicating they are interested.

On that basis we are continuing to make plans, including a visit next month to scrutinise accommodation options in some detail and do a few "test runs" to various wineries to see what travel times are likely to be. Plus of course we will taste some wine and narrow down the possible venues for our visit.

Coming Up

Before we get to Canberra we have a few more functions to keep you entertained, interested and informed. Our next meeting will be a visit to Dell'uva Wines in the Barossa Valley, where Italian varieties will be the focus of the day. You can read more about that elsewhere in this issue of The Grapevine.

Our April function will be an "educational" function, which will be another blind tasting but with a particular focus and will feature Associate Professor Sue Bastian from Adelaide University to guide our tasting experience. Sue has worked with us before, most recently in a "Wine and Chocolate" matching a few years ago. The venue is yet to be confirmed but is most likely to be in North Adelaide (N.B. *not* the Primary School). Full details will be published in the next issue of The Grapevine.

Jeremy Begg

Upcoming Functions

10 February 2019 – Tasting and lunch, Dell'uva Wines, Greenock

Dell'uva Wines has one of the largest collections of European grape varieties in Australia. Our tasting will focus on these. Lunch will be provided by Barossa Country Kitchen who were the caterers for the much-acclaimed lunch at Murray Street Vineyards in February last year.

14 April 2019 – Learn to judge wines

Have you ever wondered how wines are judged? If you have, or even if you haven't, this will be a great opportunity to learn, led by Associate Professor Sue Bastian from the University of Adelaide. Sue is an experienced wine educator and wine judge and did a great job as a presenter of our Wine and Chocolate matching event in 2015. Full details will be in the next Grapevine.



LAST FUNCTION REPORT - PUBLIC SCHOOLS CLUB - CHRISTMAS LUNCH

I hate Christmas! But as Secretary it sort of seems compulsory to turn up to the Guild's Christmas function if at all possible. So, with a heavy heart I dragged myself off to this year's lunch at the Public Schools Club. I just bet it's going to be a meal of typically rubbish festive food and an afternoon of artificial bon-vivant and "compliments of the season". Dickens got one thing right, "Bah! Humbug".



Still, I'm here, so I might as well attach the artificial smile – aided rather happily by a very nice glass of Festive Fizz. A choice, in fact, of a (very nice) Santa Margherita Prosecco Brut NV or a Patritti Blewitt Springs Estate NV Sparkling Shiraz. I'll leave it to your imagination and my track record as to what I chose.



After a brief bit of socializing we were asked to be seated in order for the wait staff to take our lunch order. On taking my seat I immediately discovered that, quite by accident, I had the pleasure of the company of some very nice looking wines. (There were some people there, as well, but I can't remember, now, who they were.) This could turn out better than I'd feared.



With our orders taken the President, Jeremy, gave us a brief presentation on the Canberra Wine Region - it being an area under consideration for a wine region visit by the Guild in 2019. After that, members were given a few "posers" to keep their minds occupied and to help promote conversation during lunch (the posers are reproduced on Page 3 of this Grapevine and the answers on Page 8).

Speaking of that activity, let me briefly explain the strange turn of events that ensued. Your Committee had initially considered the possibility of having a "regular" quiz as an entertainment on the day; however, the proposed table layout (one long table) would have made that difficult to organise into small groups. So, we swapped to the idea of having the posers, where members could consider the answers individually, challenge their partner, challenge another couple or whatever. On the day, though, the table layout was suddenly not as expected and so we decided to make the "posers" into a "quiz".



Unfortunately, the posers seemed to be a bit harder than I'd bargained for and some fairly competitive behaviour came into play (including some answer swapping and at least one trip to test the knowledge base of Wikipedia). To cut what's becoming a long story into something shorter – that's why we swapped back from a "quiz" to the "posers". Anyway, I take full responsibility proving once again that I'm unworthy to be your Secretary. Any takers?

Anyway, back to the report. The aforementioned combination of things – good wine, good company, interesting conversation (wine related and other) helped the period of lunch to whiz past. After lunch, Roger led us in a fairly challenging game of 'heads and tails' – I didn't win ... no surprises there. Finally, members were presented with the answers to the conversation promoting posers. During this time, we were able to partake of coffee or purchase dessert – assuming we hadn't already feasted enough.

What a surprisingly great day. I might even come along again next year. Meanwhile, despite the fact that it will be January before you read this, I wish you all a Merry Christmas or Bah, Humbug (cross out whichever does not apply).

Carol Seely



CHRISTMAS FOOD COLLECTION

At the Christmas lunch there was a Food Collection for Secondbite - all items were very gratefully received by Secondbite and given to Pathway Community Centre who made up 40 Christmas bags with the donated items (supplemented by some additional fresh food and bakery) and donated them to people in need. Secondbite send their thanks to Wine Guild members for their generous contributions which made a difference to many people over the festive season.

CHRISTMAS POSERS

The following flags represent, according to Wikipedia, a wine-producing country of 2014. Name the country.

A



B



C



D



E



F



G



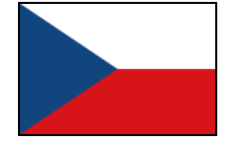
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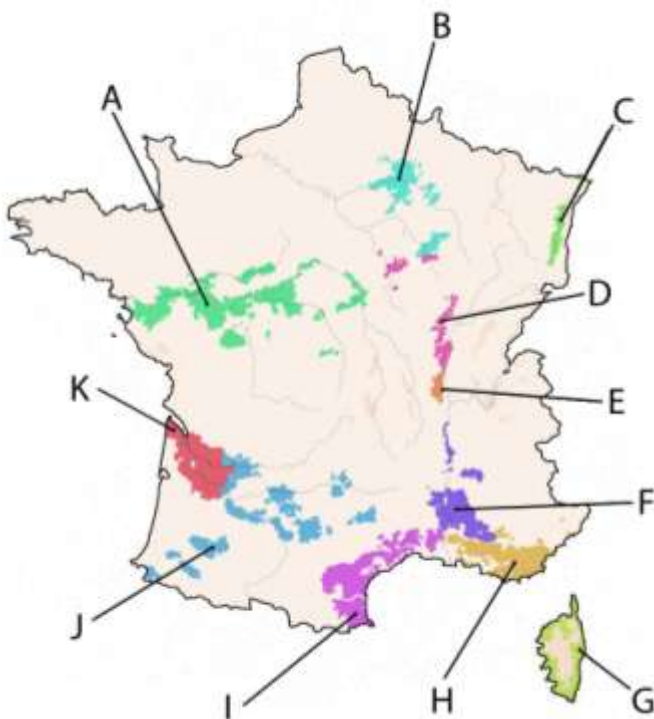


T



FRENCH WINE REGIONS

Name the following wine regions



WHAT'S THAT YOU'RE DRINKING?

Name the primary grape used to make:

1. Prosecco
2. Hermitage
3. Côtes du Rhône Villages
4. Asti Spumante
5. Pouilly-Fumé
6. Champagne Blanc de Blancs
7. Mosel
8. Chianti
9. Sherry
10. Vouvray
11. Saint-Emilion
12. Barolo
13. Nobile di Montepulciano
14. Bourgogne (if it's red)
15. Bourgogne (if it's white)
16. Beaujolais
17. Chablis
18. Sancerre
19. Gevrey-Chambertin
20. Rioja

FOLLOWING THE PROSECCO ROAD - YOUR GUIDE TO AUSTRALIAN PROSECCO

At our Christmas lunch we tasted an Italian Prosecco, with the aim of having a change from our traditional Sparkling White wine (see Carol's Function Article for information about the wine). To give members some information about Prosecco, and especially Australian Prosecco, the "infographic" and article below have been reproduced with permission from Wine Selectors. The original article can be sourced at <https://www.wineselectors.com.au/selector-magazine/wine/australian-prosecco-infographic-guide>

For another perspective on Australian Prosecco a segment in the December 2018 episode of Landline can be accessed via this link - <https://iview.abc.net.au/show/landline-summer/series/2018/video/RA1816Q005S00>

Roger King



FIRSTLY, WHAT IS PROSECCO?

Prosecco is a style of Sparkling wine made from the Glera grape variety. This historic variety is believed to hail from the ancient Slovenian village of Prosek, now part of Italy. There are records of [Julia Augusta drinking wine from the Prosek region as early as 79 AD](#). But, what we now know as Prosecco hails from the North-east Italian province of Veneto and Friuli-Venezia Giulia near Treviso enshrined in the Prosecco DOC, or the designated production zone.

The characteristic 'fizz' of Prosecco is classed as either Spumante, the most exuberant, as a more moderate Frizzante or with no fizz at all as a Tranquillo.

Prosecco is a late-ripening variety and is harvested once the varietal flavours of white peach, white pear and lemon peak and the acidity has softened. Cool climate and high altitude regions like [King Valley](#) or the [Adelaide Hills](#) are well suited to this variety.

PROSECCO VS CHAMPAGNE AND SPARKLING WINES

Apart from featuring different grapes, it's the way Prosecco is made that plays a large role in the difference between Prosecco, [Champagne](#) and [Sparkling Wines](#). Whereas Champagne is fermented in its bottle using Methode Champenoise, Prosecco is fermented pressurised steel tanks in a process known by much of the world as the "Charmat" method. However, mention the word Charmat to an Italian winemaker and there might be trouble. In Italy, it's known as the "Martinotti Method", invented and patented in 1885 by Fedricco Martinotti, seven years before the French winemaker Eugène Charmat filed for his take on the method.

The Martinotti method involves conducting the second fermentation in large autoclave steel tanks before clarification and cooling. This forgoes the need for fermentation, riddling and disgorgement inside individual bottles required in the Champagne method.

This method is a very efficient process lowering the resources required by the winemaker. However, it shouldn't be viewed as an inferior process, as it allows for increased control, scale, filtration and the ability to lower the required yeast lees contact during the winemaking process. This is the key difference. Methode Champenoise wines have complex and rich autolytic textures from this process with restrained fruits. Martinotti method Prosecco wines are all about lightness, freshness and fruit, designed to be enjoyed at any occasion. Joy in a bottle.

A further, often neglected fact is that [we owe the Bellini cocktail to Prosecco](#), invented by Giuseppe Cipriani when he combined white peach puree with Prosecco in Harry's Bar Venice close to the Prosecco DOC, or designated production zone.

DAL ZOTTO BRINGS PROSECCO TO AUSTRALIA

Victoria's King Valley can lay claim to planting the first Glera vines in Australia. [The wine history of the King Valley](#) starts in the 1880s in the regions' tobacco plantations, established by Chinese settlers seeking new opportunities as the Victorian gold rush stagnated. By the 1940s Italian migrants had arrived to the region working on the tobacco farms. Yet, in the 1960s, the local tobacco industry was starting to decline.

Otto Dal Zotto, born in the Prosecco di Valdobbiadene DOCG region, where Prosecco vines carpet the hillsides, came to Australia in the late 1960s. Like many Italian migrants before him, Otto was drawn to the region to work in the tobacco fields. But, as the work dried up he moved into the region's emerging wine industry planting Chardonnay, Merlot and Cabernet Sauvignon. Gradually, the region began to plant classic Italian varieties, expressing the passion of the winemaker's collective Italian heritage. Then, in 2000 Otto planted the first Glera grapes and the rest, as they say, is history.

THE RISE OF KING VALLEY AND THE PROSECCO ROAD

The road that traverses the valley from [Milawa's Brown Brothers](#) to Chrismont in Cheshunt is known as the Prosecco Road. Along the way, visitors pass Dal Zotto Wines, Pizzini Wines and Sam Miranda Wines. These five wineries are among the best wineries in the region, all famous for this variety. As a result, the King Valley, long known for Italian and other alternative varieties such as Arneis, Sangiovese, Nebbiolo and Barbera, is now most famous as the home of Australian Prosecco. We recently caught up with Ross Brown from Brown Brothers to talk Prosecco and Christmas [in this recent article](#).

Sam Miranda is the third generation of a prominent winemaking family who moved from Italy to Australia in the 1930s. Since making the King Valley home in 1996, and drawing on a proud Italian heritage and a love for innovative winemaking, Sam Miranda Wines have been instrumental in the rise and collective promotion of King Valley Prosecco into the legend it is today.

THE ADELAIDE HILLS AND OTHER PROSECCO REGIONS

Glera vines are starting to gain momentum in other cool climate regions such as the Adelaide Hills and Yarra Valley. With wineries including Innocent Bystander, Tempus Two and Coriole Vineyards leading the charge. As consumer demand continues to increase for Australian Prosecco this will only continue.

TASTING NOTES

Prosecco is a light, fresh, creamy and fruit focused Sparkling wine. [Tasting Panellist Adam Walls](#) notes that Prosecco generally presents with a "pale lemon colour and a fine bead collar. Abundant in pear, apple and citrus fruits with creamy soft texture, it's little wonder that Prosecco is proving to be a favourite with drinkers across the country".



NEXT FUNCTION - WINERY VISIT - "ITALIAN VARIETALS IN FOCUS" - TASTING AND LUNCH - DELL'UVA WINES, GREENOCK



"Dell'uva is the pursuit of the very best vineyard practices, with the very best clones, and the very best rootstocks. It is a story of travelling the world to understand the wines from the ground up, and bringing this back to the Western Ridge of the Barossa. Dell'uva is rewriting the rules." - James Halliday the Australian Magazine, 25 April 2015.

Dell'uva Wines is situated in Greenock in the Western Barossa. It has one of the largest collections of European grape varieties in Australia, with 35 currently in bottle, 50 in the vineyard and even more to come. And all in just 50 acres! Delluva Wines owner, winemaker and viticulturist, Wayne Farquhar says "Dell'uva Wines is the pure expression of the fruit on the vine. Hence our name, which means 'of the grape'."



After spending many years travelling the world and trying wines in their native environments, Wayne and his family became committed to bringing these wine styles back to the Barossa.

With a diverse career spanning from horticulture to viticulture, Wayne was fascinated by the diversity on offer in vineyards and wine regions around the world. He has brought this back to the Barossa, and created his own range - Dell'uva Wines, "where quality is excellence from the ground up".

Wayne spent a decade visiting all of the top wine producing regions of the world in a quest to establish what it actually is that makes great wine. In the sun-drenched vineyards of Italy, amidst vines of intensely flavoured Italian varietal fruit, Wayne was inspired by growing methods vastly different to vineyard practices common in Australia.

Returning to his conventionally planted vineyard located on the Western Ridge of the Barossa, and armed with a chainsaw, Wayne performed "delicate" surgery on his vines. He then spent the next 5 years selecting and importing a handpicked range of rootstocks, emerging varieties and clones from Italy, Spain, Portugal and France to establish a new and exciting vineyard showcasing viticultural and wine-making practices not seen before in Australia.

Wayne has produced a select range of alternate wine styles and created a diverse offering of premium European varieties, distinctly showcasing their European heritage.



All varieties are planted on quality wine rootstocks at a planting density averaging 6,500 vines per hectare with Sangiovese leading the pack at 11,000 vines per hectare. Wayne says "at Dell'uva, our selection work with premium clones is never-ending: we have ongoing planted trials to continue our quality improvement."

Growing practices are optimised to maximise fruit flavour development, and wine making practices ensure that the flavour is maintained to the end. Red wines are aged in barrel for twenty-two months to warrant maximum development prior to bottling, and so ensuring that they just keep getting better with age.



Wayne says "we are rewriting the rules, and simply making the wines we enjoy ourselves, to share with our friends."

Our visit will begin with a tasting of a comprehensive selection of Dell'uva's Italian varieties followed by a delicious buffet lunch by Barossa Country Kitchen. Barossa Country Kitchen were our caterers for the much-acclaimed lunch when we visited Murray Street Vineyards (also in Greenock) in February last year, so I am sure we will be impressed again! The tasting room is air-conditioned so a hot day should not present a problem! Guests are welcome.

Roger King

WINE TASTING AND LUNCH

“Italian Varietals in Focus” Dell’uva Wines

15 Murray Street, Greenock

10.50 for 11.00am, Sunday 10 February 2019

BUFFET LUNCH

Baked Ocean Trout

Sides baked with sweet chilli & pistachio crust

BBQ Beef

Angus fillet, grilled/baked & served amidst tomato salsa

Chicken

Tenderloins & leg fillet grilled & served with capsicum & zucchini chunks as a kebab with satay sauce atop

Potato Rosti baskets

Baked with grilled Haloumi or spicy tofu & sauté cherry tomatoes atop

Pasta Salad

Penne & spiral pasta tossed with baked butternut, baby spinach, rocket & fetta with maple dressing

Tomato Salad

Tomato, cucumber, basil, olives, baby bocconcini with balsamic dressing

Rice salad

Brown rice, cashews, pepita, sunflower kernels, sultanas, currants, capsicum & celery with fresh chopped coriander & Asian style dressing

Garden greens - Dressing on the side

Rolls / butter & relish

\$40 Members \$50 Guests

RSVP to Brian Longford by 4pm, Friday 1 February 2019

Please advise Brian of any special dietary requirements

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 February**.

Make cheques and Money Orders payable to **"Wine Guild of SA"**. Details for EFT payments are as follows: Financial Institution: **Beyond Bank, BSB: 325-185, Account No: 03317761, Account Name: Wine Guild of SA Inc..**

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. Please also advise him if you require a vegetarian or other special meal.

Answers to CHRISTMAS POSERS on page 3

FLAGS OF WINE-PRODUCING COUNTRIES:	WHAT'S THAT YOU'RE DRINKING?	FRENCH WINE REGIONS:
A. Portugal (eleventh largest producer at 603,327t)	1. Glera	A. Vallée de la Loire
B. Belgium (fifty-ninth largest at 2,900t)	2. Shiraz	B. Champagne
C. Argentina (sixth largest at 1,498,380t)	3. Grenache	C. Alsace
D. Cyprus (fiftieth largest at 10,302t)	4. Moscato Bianco	D. Bourgogne
E. China (fifth largest at 1,700,000t)	5. Sauvignon Blanc	E. Beaujolais
F. Algeria (twenty-ninth largest at 52,000t)	6. Chardonnay	F. Vallée du Rhône
G. Chile (seventh largest at 1,214,000t)	7. Riesling	G. Corse
H. Mexico (thirty-fourth largest at 39,360t)	8. Sangiovese	H. Provence
I. Austria (eighteenth largest at 199,869t)	9. Palomino	I. Languedoc/Roussillon
J. Czech Republic (thirtieth largest at 52,000t)	10. Chenin Blanc	J. Sud-Ouest
K. South Africa (ninth largest at 1,146,006t)	11. Merlot	K. Bordelais
L. Greece (thirteenth largest at 334,300t)	12. Nebbiolo	
M. Spain (largest at 4,896,900t)	13. Sangiovese	Not Shown:
N. Romania (twelfth largest at 378,283t)	14. Pinot Noir	Lorraine
O. Israel (fifty-eighth largest at 5,000t)	15. Chardonnay	Jura
P. Turkey (thirty-third largest at 44,707t)	16. Gamay	Bugey
Q. Poland (seventy-second largest (2nd smallest) at 49t)	17. Chardonnay	Savoie
R. Switzerland (twenty-third largest at 93,365t)	18. Sauvignon Blanc	Lyonnais
S. Russia (fourteenth largest at 327,400t)	19. Pinot Noir	
T. Italy (second largest at 4,607,850t)	20. Tempranillo	



IN THE BEGINNING!

In this feature of "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



AGM AT YALUMBA WINERY 1983, YES! THERE WAS *MUSIC AND DANCING*



THEY TRAVELLED ON A BUS TO THE BAROSSA VALLEY TOO!

SOUTH AUSTRALIAN WINE-RELATED EVENTS FOR 2019

If you are looking for something to do related to wine, the list below may help you. If you know of any other events please advise Alison Ager.

Date	Activity
19 January 2019	McLaren Vale Harvest Festival
25-27 January 2019	Adelaide Hills Crush Festival
2-3 February 2019	CBD & Vines, Electra House, Adelaide
15-17 March 2019	Cellar Door Fest, Adelaide Convention Centre
12 April 2019	Coonawarra After Dark
5-14 April 2019	Tasting Australia
24-29 April 2019	Barossa Vintage Festival
17-20 May 2019	Clare Valley Gourmet Weekend
1-31 July 2019	Coonawarra Cellar Dwellers
10-11 August 2019	Langhorne Creek Cellar Treasures

WINE GUILD FUNCTIONS FOR 2019

Date	Activity
10 February 2019	Tasting and lunch - Dell'uva Wines, Greenock
14 April 2019	Education Function - Learn to Judge Wines
16 June 2019	Winery Visit - TBA
11 August 2019	AGM
October 2019	Wineries Regional Tour - Region and Dates TBA
8 December 2019	Christmas Function

WINE GUILD OF SA COMMITTEE CONTACTS 2018-2019

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Brian Longford	Treasurer	8264 5794	0406 305 749	bandplongford@bigpond.com
Philip Harris	Membership, guest liaison and archives	8387 2823	0407 132 789	Sunnyjim01@bigpond.com
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