



PRESIDENT'S REPORT

Our June visit to Coates Wines at Kuitpo proved very popular, with over 50 attendees including 11 guests (a possible record). Hosted by owner-winemaker Duane Coates and his partner/chef/marketing manager Rebecca Stubbs, we were treated to a superior sit-down lunch with matched food and wine. At \$45 per head for members this was tremendous value; a similar function at any of the restaurants Rebecca normally cooks for would set you back \$80 or more.

Duane's wines reflect his many years working in Europe and so did the labels: at least one bottle gave no clue as to the grape varieties contained therein. (French wine labels tend to name the village so that's a hint as to what to expect, but we don't have that level of classification for our wines.) You can read all about it in Carol's review in this issue of The Grapevine.



Many members commented on the day how much they liked this format, and I don't disagree with them, so we'll bear it in mind for future planning. That said, the opportunities for doing events like this are few and far between – especially at a reasonable price – and our focus will always be on the wine. So you can expect winery visits with structured tastings will continue to be the main offerings in our calendar.

Canberra Tour

We have 26 members heading east for our tour of the Canberra Wine Region. (This is one third of our membership base and given the increased distance and cost I think it's a good result.) All tasting venues have been booked, the hotel has been informed, a bus company has been selected and those attending have begun to plan their travel.

Although registrations have closed we can fit one or two more on the bus so if you didn't reply to the invitation sent out last month and would like to join us, please contact myself or Brian Longford before the AGM and we'll see what we can do.

Next Function – AGM

Our next function is our Annual General Meeting, to be held on Sunday 11th August at The Vines Golf Club in Happy Valley. A formal agenda, financial statements and nomination forms will be emailed to you about two weeks before the AGM. The main business of the AGM includes the election of Committee for the next 12 months and I strongly recommend you consider putting your hand up.

Two of our Committee will not be seeking re-election (Alison Ager and Gillian Trainor) so we will be somewhat short-handed if no one takes their places! (Alison has indicated she is willing to continue to produce The Grapevine and tend the web site, so don't be worried you'll be forced into taking on those roles. On the other hand if you feel strongly that you would like either of those tasks, I'm sure Alison would be willing to hand over the reins.)

I have provided further details on the AGM and our after-lunch speaker in the "Next Function" report elsewhere in this issue of the Grapevine.

I'll see you there!

Jeremy Begg



PRESIDENT'S ANNUAL REPORT, 2018-2019

Year after year I continue to be impressed by the quality of events the Wine Guild manages to stage for its members and the past 12 months have been no exception. I must credit Roger King for much of this success; in his role as Vice President he took on the planning and organisation of nearly every function and you, the members, are the beneficiaries. Of course Roger doesn't do it all himself and I would like to thank Carol Seely for sterling service as the Secretary and Function Reporter of first rank, Brian Longford for his financial diligence as Treasurer, Phil Harris for managing the membership register and Guild archives, Alison Ager for producing The Grapevine and updating the web site every couple of months, and Gillian Trainor for generally helping out and offering a useful opinion at our Committee meetings. The entire Committee is to be thanked for keeping the Wine Guild running as smoothly as it does.

Each of our events, other than the Wine Judging where the venue size limited numbers, were attended by over 50 people (a mix of members and guests) and it's great to see our functions so well patronised. This is reflected in the Guild's finances which remain healthy and are indeed so strong that we were able to provide nearly \$800 in subsidies to reduce your function fees over the course of the year.

Overall membership of the Guild has remained steady with 78 members being on the books at this writing. This includes 9 new members since the last AGM, plus one member re-joining after a brief absence where she found herself missing our relaxed but informative functions. Even this late in the year we are processing new membership applications and it is likely we will have 80 members by the time of next month's AGM.

The past year featured a full calendar of events, starting with the AGM in August at Lambert Estate Wines in the Barossa Valley. Lambert Estate is no tin shed or draughty barrel hall, and I think everyone who was there was suitably impressed, even stunned, by the scale and scope of the building. We were meant to be hosted on the day by winemaker Vanessa Lambert, daughter-in-law of owner Jim Lambert, but with her new baby arriving a day or two before we did, she sent her apologies and we were entertained by Jim instead. Jim proved to be a most capable host, ably assisted by his cellar door team, and a memorable day was the result.



Our next function found us at Bleasdale Wines in Langhorne Creek in October. I was looking forward to this with some interest as the winemaker (Paul Hotker) had recently received some significant awards for his wines, and the cellar door had undergone a total revamp. The combination of generous hosts, good food, fine wines and an interesting winery tour all resulted in this being considered by many to be in the "top 3" of all Wine Guild events.

The Christmas function for 2018 was held once again at the Public Schools Club on the eastern fringe of the Adelaide CBD. The usual bubbly-on-arrival went down well, possibly somewhat better than Carol's fiendishly hard Quiz (actually, multiple quizzes), and the traditional raffles resulted in you buying up all the Wine Guild's stock of wines left over from other self-catered functions. Members collectively made a much-appreciated donation to "SecondBite", a food charity.



In February we made another visit to the Barossa, this time to Dell'uva Wines in Greenock to taste the large and somewhat eclectic range of wines made by Wayne Farquhar. Wayne was very forthcoming with his views on contemporary, commercial winemaking practices and rejecting some of those practices in favour of a more natural approach. With access to over 50 grape varieties (he is a horticulturalist by trade), everyone found something new to taste.

It is customary to feature an "educational" function each year. Wine education is always a Guild focus and members are encouraged to sharpen their sensory skills at every opportunity. This year we learned about the history and process of Wine Judging, ably led by professional judge and educator, Sue Bastian. It was a challenging but interesting day at The Lord Melbourne Hotel, resulting in a clear winner – the "Coro Hands" McLaren Vale Shiraz produced by some of our own members!



The final function – described in detail in this issue of The Grapevine – was a visit to Coates Wines at Kuitpo, in the form of “winemaker’s lunch” with matched food and wine. This event was attended by a possible record number of guests (11) and came very close to filling the venue.



Indeed, one of the hardest decisions the Committee has to make is, “do we allow guests, and how many” for each function. This is guided by the capacity of the venue and an estimated guess as to the likely popularity with members, and from time to time we will push the limits as a result. If we don’t allow any guests we will be unlikely to take in new members, but if we allow too many there’s a chance that fee-paying members will miss out.

Another issue which has vexed your Committee in recent months is the issue of privacy, specifically: the taking of photographs at Guild functions. In recent times it has become fashionable for some people to get upset when their photograph appears in public without their consent, and many organisations have had to place strict controls on who may take photographs at their functions, especially when children might be present. Fortunately we don’t have children at our functions and our members are in general not inclined to take many photographs; our “official” photographer (Tom Olthoff) does a very good job and seeks appropriate permission from the venue beforehand. Our membership application form explicitly requests the consent of the applicant for us to take and publish photographs, so the issue is settled for them. However most members will have joined before this became necessary, let alone gave such consent, and we are working out what to do next. (I will note at this time that, to the best of my knowledge, no member has raised an objection to photographs being taken.)

Through all of this, my wife Wendy and I have been doing the bulk of the research and planning for the Guild’s Canberra Wine Region Tour to take place later this year. Planning a tour of this scale and at that distance has been a major consumer of my time, but I think the result will be well worth it. We’ll be visiting up to 8 wineries plus one retail “cellar door” and will have close encounters with some true icons of the region. I would like to make special mention of our resident Canberra member, Grant Ward, who provided invaluable guidance and assistance in selecting our venues for the Tour.

I close by thanking you, the members, for electing me to be your President for the past year and hope that I have met your expectations.

Jeremy Begg

The Wine Guild Needs You!

Yes, that’s right ... You!



All committee positions become vacant at the AGM in August. Of the current Committee, both Alison Ager and Gillian Trainor have decided not to re-nominate. This means we are looking for at least two new Committee Members. So, why not take the plunge and nominate for next year’s Committee. Membership can be very rewarding and it is not too onerous as the committee meets only six times a year.

Even if you feel unable to commit to the Committee (no pun intended) there are other ways that you can be more involved. Non-Committee members can do many roles. Those identified include Grapevine Editor, Function Reports, Function Photography, Webmaster (or Webmistress) – even if we have someone else in those roles there are always times when a stand-in is needed.

So, if you feel you could get more involved with the Guild, even if you haven’t been a member for long, why not nominate for a position on the Committee or get more involved in one of the other ways? Nomination forms for the Committee will be sent separately by email.

Contact any committee member if you require more information – contact details are elsewhere in this newsletter.

REMEMBER: The Guild is only as effective as the involvement of its Members allows it to be.



LAST FUNCTION REPORT - COATES WINES



It was cold, but crisp and clear – with bright sunshine. An absolutely perfect winter day for ... riding my bike! “So what am I doing here?” I asked myself, as I was about to be stuck in a tin shed, freezing cold and, probably, highly uncomfortable.

The tin shed in question belonged to Coates Wines ... and it was massive! As our function with Coates was to be inside said shed I decided that before we go in I might as well make the most of both the weak heat created by the sunshine and the glorious view provided by the vines meandering down into the valley and on to the hillside opposite. We’d

been warned to dress warmly and I, for one, had done so – I imagined, though, that it was going to be pretty cold inside that shed. Probably soulless, too.

In due course, we were advised to enter and take a seat – and here was my first surprise of the day. I knew I’d gone in the door of the shed but I wasn’t sure where I’d arrived because where I was now could certainly not be described as a shed. Actually, it was more like a restaurant or small function room with a lovely outlook over that same view we’d been admiring earlier. Sort of like a reverse TARDIS, it seemed smaller on the inside – an impression aided, I think, by the false wall on one side of the room made up, mainly, by wine barrels and bookcases. It was pleasantly warm inside, too, aided by both heaters and some large picture windows letting in some sunshine as well as the view. I had a coat in the car that I was by now doubting that I’d need. In fact, I had my jacket off before I’d even sat down. We’d been told to dress in layers but at this rate I’d be down to my bathers by main course.



Having seated ourselves at either of two long tables we started the formal part of the day by introducing our eleven (that’s right, eleven) guests. This was followed by an introduction to our hosts for the day, Duane Coates and Bec Stubbs – the former being the winemaker and the latter the chef. Bec, in turn, introduced her assistants, Belinda and Lauren, and gave us a rundown on the plan for the day.

So, on to the day proper. As Bec retired to the kitchen, Duane told us a little about the history of Coates since its inception in 2003 and their winemaking philosophy. He also told us a bit about the two wines that currently sat in front of us. Several questions ensued and, in the toing and froing, suddenly our entrée appeared - *Bouillabaisse brodo with crisp herby wafer* (or vegetarian alternative). I'll be honest, here - I don't think I've ever had a brodo before and I was a little perplexed as to what the proper "form" was for eating it. However, a little judicious advice by my neighbour and I was soon able to tackle it without creating embarrassment. It was delicious, too. To match the brodo we had 2 wines - **Semillon Sauvignon Blanc 2017** and **La Petite Blanc 2017**.



Next the second course appeared in front of us – *Foraged nettle and ricotta cannelloni simmered in a rich tomato sugo* ready to match with two wines, quickly and efficiently poured with the minimum of fuss. Again, Duane told us about the current two wines – **The Mourvèdre 2015** and **Touriga Nacional 2010 (Museum stock)**, interspersed with more anecdotes about Coates winemaking in general.

Things were going along swimmingly. The third course of *Slow Cooked Angus beef shin with wild Kuitpo pine mushrooms and soft creamy polenta* (or vegetarian alternative) came and went in much the same way as the two preceding it – matched, of course, with two more wines - **The GSM 2016** and **Cabernet Merlot Malbec 2010 (Museum stock)** and accompanied with further information and anecdotes.

Even after the third course had been cleared there was more to come as we finished with a “dessert” of “dessert wine” – **The VP 2006**, again accompanied by interesting information and anecdotes.

It had been an unusual format for the Guild. Effectively, the meal had been served pretty well at the start of the event – unlike our “standard” of tasting followed by meal. Having said that, though, it was a format that had worked very well. Having spread the tasting throughout the meal we’d had ample opportunity to sample the wines, hear what the winemaker had to say about them and, importantly in my opinion, had the time to discuss them amongst ourselves.



And what great food it was! Unusual (for me anyway), but well presented, delicious and in good quantity. I didn’t hear any negatives on the quality of the food and doubt if anyone went home hungry. I also loved the way that Bec tore herself away from her kitchen in between each course to explain what would be coming next – in quite a bit of detail, I might add.



Meanwhile, the tastings had also been most interesting – and certainly well matched to the food. Duane had spoken with passion about what he makes and his background information was both fascinating and informative. Duane had made it clear that Coates is very much European influenced. I mention that as it had become clear during the day that the European influence had spread as far as the Coates wine labels, also, and much of the “branding” on the bottle was more European than what we, as Australians, are used to. Did anyone else notice that the “La Petite” had no varietal information on the label at all? How very French ...



Good wine, good food, good service and good company – what a good day! I'm still not sure which led, though. Did the wine complement the food or did the food complement the wine? You decide.

Wines Tasted:

2017 The Semillon Sauvignon Blanc

2017 La Petite Blanc (Sauvignon Blanc, Semillon, Chardonnay)

2015 The Mourvèdre 2015

2010 Touriga Naçional

2016 The GSM (Grenache, Shiraz, Mourvèdre)

2010 Cabernet Merlot Malbec

2006 The VP (Shiraz, Touriga Naçional) (fortified)



Carol Seely

Upcoming Functions

11 August 2019 - AGM - The Vines Golf Club, Happy Valley

Guest speaker Dr Creina Stockley who will talk about the health effects of wine

13 October 2019 – Clare winery visit and lunch (To be confirmed)

24-27 October 2019 – Regional Winery Tour - Canberra Wine Region

8 December 2019 – Christmas Function – Public Schools Club, North Adelaide



NEXT FUNCTION – ANNUAL GENERAL MEETING, VINES GOLF CLUB

Our next function is the Annual General Meeting, to be held at The Vines Golf Club in Happy Valley. As is usual for our AGM the format is as follows:

1. Members arrive and take their seats.
2. The business of the AGM is conducted, including the election of your Committee for the coming year.
3. Members relax with a glass of sparkling wine followed by lunch.
4. After-lunch speaker, Dr Creina Stockley, will give us the results of her research into the health effects of wine consumption.
5. Meeting closes.

I ask that you arrive promptly (see the function details on page 8) so that the AGM business can be dealt with, with minimal fuss.

After-Lunch Speaker - Dr Creina Stockley, PhD MBA

Dr Creina Stockley, PhD MBA, has 28 years of experience in the alcohol and health arena, and was based at the Australian Wine Research Institute (AWRI) from 1991 to 2018. Her academic background is clinical pharmacology and physiology, and she has also been associated with public health projects via the Faculty of Medicine, Nursing and Health Sciences at Flinders University.

Dr Stockley has been actively involved in the preparation of alcohol policy, such as reviews of the National Alcohol Strategy, the NHMRC Australian Alcohol Guidelines and warning labelling, as well as conducting wine research projects on a range of health, nutrition and safety related issues. For her work she has received the Knight of the Order of Agricultural Merit (France) and the Organisation International de la Vigne et du Vin Merit Award.

She is currently a consultant to the alcohol beverage industry and an Adjunct Senior Lecturer in the School of Agriculture, Food and Wine at the University of Adelaide.

AGM Business

Operation of the Guild is covered by our Constitution and I encourage you to download and read it now if you have never done so. You can find it on the "Membership" page of our web site <http://wineguildsa.com/>

The formal part of our AGM is (usually!) the briefest and comprises: presentation of the financial accounts for approval by members; election of the Committee for 2019-2020; election of an Auditor for 2019-2020; any other business on notice.

Accounts and Auditor

Prior to the AGM you will receive by email an audited set of Financial Statements. Any questions you have on the state of our finances can be raised at the AGM. You will be asked to vote to formally accept the Financial Statements.

You will also be asked to elect an Auditor for the coming year. The Auditor does not have to be a member of the Guild and the current Auditor has indicated he is willing to continue in this role for the 2019-2020 year.

Election of Committee

At the AGM, all Committee places are declared vacant and nominations will be sought for members to serve on the Committee for the Guild year 2019-2020. The Committee comprises a President, Vice-President, Secretary, Treasurer, plus three other members.

Nominations can be accepted on the day but pre-nomination is strongly encouraged, and nomination forms will be sent to all members by email before the AGM. Completed forms can be brought to the AGM or returned by post before the AGM (see below).

A separate nomination is required for each Committee position. The ballots for President, Vice-President, Secretary and Treasurer are performed in sequence, and then one ballot is held for the three "ordinary" positions. Ballots are only required if there is an excess of members nominating for a given position.

(Serving on the Committee is not onerous, and it is healthy for any club to have some turnover in Committee members. I note that all current, re-nominating Committee members have served for at least four years.)

Business on Notice

Our Constitution states that, "... any other business of which notice has been given at least seven days prior shall be transacted." So, if you have questions or concerns about how the Guild is run or any other matter relating to the Guild's activities please let us know, in writing, well before the AGM.

Proxies

A member who is unable to attend the AGM in person may nominate a proxy to vote on his or her behalf. Proxy nomination forms will be sent by email to all members before the AGM and a completed form should be forwarded to the nominee (who will bring it to the AGM) or returned by post to the Secretary. Our Constitution limits members to holding a proxy for only one other member.

Correspondence

Nomination forms for Committee, proxies and notices of any other business should be returned by post to The Secretary, 22 Shearwater Place, Wynn Vale 5127. (Notices of "any other business" must be received at least seven days prior to the AGM.)

Jeremy Begg

Subscriptions for 2019-20 are now due!!!



At the last Committee meeting subscriptions for 2019-20
were set at \$30 per person.

This is the same as the last two years

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

ACCEPTANCE SLIP

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

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

No. of Members attending @ \$45 pp Amount \$ _____

No. of Non-Members attending @ \$55 pp Amount \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 2 August**.

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.

**ANNUAL GENERAL MEETING,
LUNCH WITH AFTER-LUNCH SPEAKER**

at
The Vines Golf Club

Cnr Reynell Road & Mark Street, Happy Valley

10:45 am for 11:00 am prompt start

Sunday 11 August 2019

**The AGM will be followed by
Sparkling wine, lunch and socialising,
as well as
after-lunch speaker, Dr Creina Stockley**

LUNCH

Entrée

*Tandoori Chicken Skewers served with steamed jasmine rice,
topped with a creamy tandoori sauce*

or

*Lemon Pepper Crumbed Calamari served with a mixed lettuce salad,
lemon wedge and chilli & lime aioli*

Main

*Grilled Atlantic Salmon Fillet served with Asian greens
and a honey soy & ginger sauce*

or

*Oven Roasted Lamb Rump served with kipfler potatoes,
roasted roma tomatoes & broccolini with a balsamic glaze*

Tea & Coffee available

\$45 Members \$55 Non-members

Corkage \$12.00

RSVP to Brian Longford by 4pm Friday 2 August 2019

[Please notify Brian of vegetarian or other special dietary requirements]



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

It's "1974"

"Tom Hardy" just wanted to be one of the boys?

Former S.A. Wine Waiter of the Year honoured anonymously?

"Lord Snowden" was a waiter?

\$200 cash first prize plus a silver tray plus a 1 year's subscription to the Wine Service Guild,
for the S.A. Wine Waiter of the Year 1974!

Next function a "Showboat" pleasure Cruise? Cost \$4!



WINE GUILD VISITED HARDY CELLAR

A cheerful and enthusiastic busload of members of the Wine Service Guild of S.A. had a Sunday outing to the Waikerie cellars of Thomas Hardy & Sons Pty. Ltd., where their host was winery manager **Jack Nelson**. Company chairman Tom Hardy and his wife Barbara went along in the bus too. Tom sat back all day and said he just wanted to be 'one of the boys'.

Guild President Ted Tims led the happy group of visitors, who admired the big decorative addition to the winery's underground hospitality cellar. First Vice-President Ray Bower told us everyone had a wonderful day.

CHEERS FOR CHARLES KING

It was good to see Guild member and former S.A. Wine Waiter of the Year, Charles King, honoured — even though anonymously — by the restaurants writer of the 'Sunday Mail' recently. Writing of the Grosvenor Hotel, where Charles presides over the wine waiting, the writer referred to 'one of the most able wine waiters I have yet encountered in Adelaide.'

LORD SNOWDON FOR W.S.G.?

Did you notice the bit of news that Lord Snowden took on the job of wine waiter at a New York society party recently to win a wager whether he could go unrecognised in this role? He won the bet. It was not till next day, when guests asked the party-giving hostess where she had found such a perfect

butler, that the secret leaked out. Later, Princess Margaret's husband said: 'In my hungry student days many years ago I worked as a waiter at the Metropole Hotel in Brighton, England.'

\$200 PRIZE FOR S.A. WINE WAITER OF '74

Extracts from minutes of the May 1 committee meeting of the Wine Service Guild of S.A. are:—

Wine Waiter Competition

Mr. John Edwards (Guild Secretary) advised that subject to confirmation the Wine Information Bureau would provide a \$200 cash prize plus a silver tray to value of \$50 to the winner of the S.A. Wine Waiter Competition for 1974.

This event will be open to **any persons** working full or part-time as a wine waiter.

A plaque will be presented to the establishment at which the winner works. No other costs will be incurred by the Wine Information Bureau. All other costs will be the responsibility of the Wine Service Guild, i.e., entertainment and functions, etc.

One year's subscription will be given by the Wine Service Guild in addition to major prizes. Entries for competition must be forwarded to the Secretary. Closing date: June 17. Entrance Fee: \$1.00.

Functions

Next function, Sunday, June 9—pleasure cruise on "Showboat" on the Port Adelaide River. Departure time, 7 p.m. Return, 10.30 p.m. Berth: North Parade Wharf (corner North Parade Wharf and Mundy Street, between Troubridge and Birkenhead Bridge). The first 120 persons will have preference. Members may invite friends. Subscription for allcomers, \$4 per head. Arrive at wharf 6.30 p.m.; go on board, 6.45 p.m.

June 30—Trip to Kaiser Stuhl (Nuriootpa)—confirmed.

July 28—Annual General Meeting at Yalumba (Angaston)—to be confirmed.

August 25—Ballantines Day at Wine Industry House—to be confirmed.

The Treasurer, Mr. E. Kerr, presented statement of receipts and expenditure for recent Guild functions, namely, Glenelg, Cinema 1, Dinner at Regal Park, and Waikerie visit.

Inward Correspondence

(a) Mrs. Joyce Jones—Suggestion that a plaque or similar board be designed and presented to the various wineries after visits by the Wine Service Guild.

(b) New South Wales—Report tabled.

(c) Wine Service Guild of Tasmania—Report tabled.

(d) Excerpts from 'Aust. Wine, Brewing and Spirit Review' on Guild activities throughout Australia.

SIXTEENTH ANNUAL SERIES OF WINE LECTURES AT GAWLER (S.A.)

Attention is directed to an advertisement in this issue setting out the six subjects and speakers listed for the 16th annual series of lectures for winemakers at the Gawler (S.A.) Further Education Centre from July to September this year.

'The record enrolment of 265 persons last year and the good attendances reflect the high level of interest in these lectures,' said the Vice-Principal of the Centre, Mr. R. J. Fielke, in advising this Journal of the syllabus.

'Lecturers are increasingly using more of the educational technology available to them at the Centre, and consequently personal attendance at lectures is becoming more important to gain the full effect of each lecture.

'But we nevertheless appreciate the arrangements made over the years to have notes of some of the lectures published in the 'Australian Wine, Brewing and Spirit Review'.'

WINE SAMPLING TOUR SCHEDULED BY N.E. VICTORIA WINERIES

Nine wineries in the North East of Victoria are offering a special wine sampling tour for the holiday week-end, June 15 to 17. Called the North East Victoria Winery Walkabout, the

Australian WINE, BREWING and SPIRIT REVIEW, May 22, 1974

MEMBER PROFILE – MARK & ROBYN DANIEL

Member profiles are entirely voluntary and intended to help members get to know each other. If you would like to have your profile included in a future copy of “The Grapevine”, please contact Philip Harris for a Member Profile questionnaire – it would be great to get to know you better!

1. Where do you live?

Norwood - almost precisely at the midpoint between The Colonist and Britannia Hotels. In fact there are over a dozen significant watering holes within a 25 min walk, and many others besides. Not that it factored in the purchase.

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

Both now retired.

Previously: Mark - Defence Science and Technology Organisation, Edinburgh

Robyn - War Veterans Homes, Myrtlebank.

3. What are your interests/hobbies?

Wine, food, film, music, science & tech. Did we mention wine?

4. How did you come to join The Guild?

Invitation from Jeremy and Wendy Begg whom we had known for some years.

It was a no-brainer after our guest visit to the Tscharke Winery in 2016 and meeting with the Guild members.

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?

With retirement imminent it was an opportunity to expand the social network. The regular field trips are great. The non-field trips just as good. The one tour (so far) was brilliant (but somewhat “hard work”). And if we’re not very careful we might even expand our understanding of wines and winemaking.

6. How did you become interested in wine?

No Damascus Road experience. Not like Dad had a cellar. Must have just happened while looking the other way. It is an invaluable adjunct to an enjoyable meal and so has a natural presence. Bonum vinum laetificate cor hominis. (Don’t you just hate people using Latin ad nauseam?)

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

Mark - red; single varietals and uncommon ones at that. Really enjoyed the recent Dell’uva event.

Robyn - white; Semillon, unwooded chardonnay, Pinot Gris, just about anything with bubbles (big exception; moscato!)

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

Not really. All have their strengths and individual charm.

9. What is your most memorable wine related experience? (i.e. enjoying a 25y/o Grange at 50th Birthday, quaffing Champagne on Sydney Harbour etc)

Early in 1995 we had won a Jeroboam of Veuve Clicquot vintage 1983 Champagne. For some years we had been having the family over for a meal, dragging the telly (heavy CRT in those days) outdoors and watching the Australian Grand Prix while hearing the cars whining in the distance.

That year we saluted the passing of the Adelaide event with the delightful toasty/yeasty/burnt-honey bubbles of fine French wine. Very memorable. Never watched the Australian Grand Prix since!



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
1-31 July 2019	Coonawarra Cellar Dwellers
26-28 July 2019	Adelaide Hills - Winter Reds
10-11 August 2019	Langhorne Creek Cellar Treasures
23 August 2019	Coonawarra in the City, National Wine Centre, Hackney Road, Adelaide
31 August 2019	Marananga Wine Show Public Tasting
6-8 September 2019	Barossa Gourmet Weekend
1-31 October 2019	Coonawarra Cabernet Celebrations
25 October 2019	Langhorne Creek on Leigh Street, Leigh Street, Adelaide

WINE GUILD FUNCTIONS FOR 2019

Date	Activity
11 August 2019	AGM - The Vines Golf Club, Happy Valley
13 October 2019	Clare winery visit and lunch (To be confirmed)
24-27 October 2019	Wineries Regional Tour - Canberra Region
8 December 2019	Christmas Function - Public Schools Club, Adelaide

WINE GUILD OF SA COMMITTEE CONTACTS 2018-2019

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