



PRESIDENT'S REPORT



Our Annual General Meeting was held last month at The Vines Golf Club in Happy Valley. Members enjoyed a brief session of formal business before settling in for a pleasant afternoon of sparkling wine, good food and after-lunch speaker Dr Creina Stockley who provided some reassurance about the health effects of wine consumption. You can read all about it in Carol Seely's report elsewhere in this issue of The Grapevine.

At the AGM all but two Committee members stood for re-election and all positions were elected unopposed, myself included. I thank you, the Wine Guild Membership, for this vote of confidence in my ability to serve as your President for another year. I am pleased to welcome Katherine MacDonald to the Committee, who will join Phil Harris as one of our so-called "ordinary" Committee members. (This just means the role has no specific function: it's "duties as directed".) We have one more "ordinary" position to fill and I suspect finding someone will be a small project for the next month or two!

Planning has begun for the coming Guild year and we have some interesting events lined up already, including a tasting of Kangaroo Island wines and (hopefully) a Winemaker's Masterclass. More information on these functions will be provided in future editions of The Grapevine as the function details are finalised.

We are going to make a couple of changes this year which should be beneficial for all concerned. The first - and most significant - is that Roger King will gradually reduce his involvement in function planning, with more functions being planned and coordinated by multiple Committee members. The second is that function reports for The Grapevine will also be shared around, so we will (sadly) see less of Carol's written wit. And by "shared around" I don't just mean within the Committee; from time to time we may request others to contribute.

Canberra Tour

By the time you read this, the 25 members attending the Tour will have paid their fees and all venues including the Hotel will be locked in. Everyone is very excited about the trip and for some of us it can't come soon enough! I was pleased to see the Canberra Wine Region featured in the latest edition of Gourmet Traveller Wine magazine and also in a recent ABC News story - see the transcript at <https://www.abc.net.au/news/2019-09-01/canberra-wines-see-reputation-grow-as-awards-pour-in/11463986> for full details.

We still have a couple of places available so if you find you're now able to take part but previously weren't able to, please contact me to make arrangements.

Next Function – Mitchell Wines, Clare Valley

In planning for the Canberra trip we recognised that attendance would be lower than for some past Regional Tours due to the increased distance and accommodation costs. With this in mind, and not wanting to leave over half our members feeling "short changed" in their Guild membership fee, we looked for an activity which Members could enjoy if they weren't going to Canberra. And if possible, be enjoyed by Members who are going to Canberra.

Accordingly, we have locked in Mitchell Wines in the Clare Valley for Sunday 13th October. You can read all the details in Roger's "Next Function" article in this issue of The Grapevine.

Jeremy Begg



LAST FUNCTION REPORT - ANNUAL GENERAL MEETING, THE VINES GOLF CLUB

AGM time! Not much to say about that really. It was a miserable day, weather wise, so I thought I might as well be eating good food and drinking good wine – nothing else to do! The venue was the Vines Golf Club at Happy Valley but not much chance of watching the golfers – not in this weather. It turns out I was right – not because there were no golfers out (in fact, there were masses of them: fools) but because our room at the venue did not overlook the golf course. At first, this was a bit of a disappointment to me as I had hoped to overlook the golfers' approach to the 23rd grass or whatever it is in golfing parlance. As it turned out, not doing so didn't present a problem. There were many more things to see and do.



It all started out with the AGM, naturally. As was stated at the conclusion of last year's AGM, the next meeting would be in 2019 – and this was it, following on from the AGM of 2018 which, would you believe, was the previous one. That may not seem much to you but is, in fact, an organizational feat rarely encountered during my tenure as Secretary. Anyway, the AGM pretty well breezed through with the business taken care of quite quickly. It was very disappointing, though, that we failed to attract the requisite number of Committee Members, leaving us one short at present.

For the record, the following Committee positions remain unchanged:

President: Jeremy Begg

Vice President: Roger King

Secretary: yours truly

Treasurer: Brian Longford

Committee Member: Philip Harris



We also scored a new Committee Member in Katherine MacDonald. Many thanks, Katherine, and I hope you have a rewarding time on the Committee. In fact, I'm sure you will.

With the AGM business out the way it was time for some wine. Here, our members were presented with the extremely difficult choice of a glass of either Seppelt Salinger Cuvée 2013 or some fizzy red stuff! On behalf of the Committee I must apologise for having equal quantities of the two choices, but it was good to see some members self-sacrificing and, as it were, taking one for the team by taking the red option. Thank you.

Oh, I've just been told that the fizzy red stuff had a name: Seppelt Original Sparkling Shiraz, NV (apparently).

After a bit of socializing we were invited to take our seats so that orders could be taken. Naturally, I'd previously selected a seat next to some quality BYO wine – there were some people associated with those wines but I can't remember who they were. I remember the wines, though.

In due course, the meal came and went. I'm not trying to make light of the offering here, it's just that if you were there you know it was good. If you weren't then there's not much I can say will really help you get a feel for the quality.



However, for the record, the food was very good indeed. I chose the tandoori chicken for the entrée and it was good; although I did think that it could have had a bit more "oomph". The lamb I had for main course was very impressive. Both were in rather substantial quantity, also, so I doubt that anyone would have gone home hungry.

After the meal came a presentation by our guest speaker Creina Stockley, an expert in the area of alcohol and health. Creina made a valiant attempt to convince us not to drink but her presentation seemed to fall on deaf ears. At least, that's what I thought

would happen! As it turned out, this was not the case. Creina's presentation certainly did focus on some negative health aspects of alcohol but also included many positives. All in all, it was a well-prepared and interesting dissertation on how alcohol in general, and wine in particular, reacts and relates to the human body. Creina included a number of interesting and amusing quotes – even some well-placed cartoons – illustrating her various points very well.

Admittedly my head swam a little with some of her more technical information – just exactly what are quercetin, catechin and phenolic enriched compounds? Not to mention aortic fatty streak...

I had been a little apprehensive about what Creina would present but I'd say that, on balance, she was basically "on our side". Whilst she didn't give us carte blanche to drink as much as we might like she certainly didn't convince us not to drink at all. So interesting and thought provoking had her presentation been that there ensued some spirited questions and discussion. Well done and thank you, Creina.



In reporting on Creina's presentation it would be remiss of me not to mention the Golf Club staff. By that I mean the courteous and considerate way they moved among us, and the surrounding areas, quietly and unobtrusively. I cannot help but contrast that with the AGM of a few years ago where we could hardly hear our guest speaker for the sounds of chatter, laughter and banging of dishes coming from the adjacent kitchen area of the venue. Well done and thank you,

Vines Golf Club.



The final act of the day was the traditional vote of thanks and presentation of a bottle of Guild Tawny to our speaker. Initially, I had thought that such a presentation would be wasted as I felt she'd never drink it. It turned out that it was going into good hands.

It had been yet another great day for the Guild and, in my view, successful in every way – except for that missing Committee Member. Any takers ...? Please ...!

Carol Seely

The Wine Guild Needs You!

Yes, that's right ... You!



Following the AGM we are still looking for one more new Committee Member. 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?

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.

Upcoming Functions

13 October 2019 - Winery visit and lunch at Mitchell Wines, Sevenhill, Clare Valley

24-27 October 2019 - Canberra Regional Tour

8 December 2019 - Christmas Lunch at the Public Schools Club, Adelaide

9 February 2020 - Tasting of wines from Kangaroo Island Winery, Islander Estate followed by lunch at the Cumberland Park Community Centre

Extra-Curricular Event: Regency TAFE Degustation Dinner

Niall O'Donnell is organising another Degustation Dinner for Wine Guild Members, Family and Friends. The evening consists of a five-course meal, optionally paired with matched wines. The meals are cooked and served by Regency TAFE students and, being the end of the year, both the food and service are of a high standard.

When: 6:15pm for 6:30 start, Wednesday 27th November

Where: Regency TAFE, Days Road, Regency Park

Cost: \$75pp includes matched wines, or \$60pp plus your choice of drinks.

This has been a popular event in the past so make sure you contact Niall as soon as possible to reserve your place. Firm commitment/payment will be required by Monday 18th November.

Contact Niall on email: lennodo@preciselogic.com.au or phone: 0448 700 316.



Budburst on its way in the Barossa



NEXT FUNCTION - WINE TASTING AND LUNCH, MITCHELL WINES, SEVENHILL



For our next function we venture north to the beautiful Clare Valley for a tasting and lunch at Mitchell Wines. We last visited in 2009 so it is well and truly time we returned! We are privileged to be hosted by owners, Andrew and Jane Mitchell for a tasting of current and older vintage wines and a delicious lunch.

Andrew was born on the family vineyard. He studied economics before the idea of returning and establishing the winery became a reality in 1975. Studying Wine Science at Riverina College (Charles Sturt University) in the late seventies helped crystallise Andrew's winemaking philosophies.

He has always sought to make wines with intensity of varietal fruit flavours and definitive regional character; wines which are balanced and elegant. Andrew has travelled extensively and spent a vintage in France in order to develop his understanding of the great wines of the world. He is internationally recognised for making wines that combine drinkability in their youth and the capacity to age.



Jane came to the industry from a nursing background. In 1977 she completed the Wine Production and Marketing Course at Roseworthy College (now University of Adelaide). With Andrew she continues to develop the wine styles and marketing strategies. Jane focuses on the management and marketing of the business and continues to build the reputation of Mitchells as "One of the finest small wineries in Australia" (James Halliday).



Jane's commitment to the wine industry has seen her take an active role in the Clare Winemakers Association, which promotes the area as a whole. In this role she was instrumental in initiating the Clare Gourmet Weekend as the first of its kind in Australia. In 2014 the Clare Valley Winemakers Association recognised Jane as a Clare Valley Legend and inducted her into the Clare Valley Winemakers Hall of Fame. Jane has also had roles with the Australian Regional Winemakers Forum and the Australian Wine and Brandy Corporation Board.

Also involved in the business are son, Angus, who is Vineyard Manager, and daughters Edwina, who is Brand Ambassador and is responsible for sales, and Hillary who is studying Wine Science at the University of Adelaide.

Mitchell Wines is widely recognised as one of the world's great Riesling producers. From their mature, dry grown vineyards the family produces an exclusive range of high quality table wines. As well as Riesling and Semillon, they craft intensely flavoured, well structured, long living Shiraz, Cabernet and Grenache.

Mitchell has four main vineyard sites spread throughout the Clare Valley which range in altitude from 300 to 450 metres. The winery site in Sevenhill is mostly Cabernet Sauvignon and is home to the premium McNicol Shiraz and McNicol Riesling vineyards. They have two sites in the Watervale region. These are mostly Riesling vineyards, with vine age upwards of 50 years. Lastly in the hills of Auburn is their newest vineyard, which was planted in the mid 90's.



Andrew and Jane believe that to make great wine you need great vineyards, so a lot of time is spent getting these just right. Around ten or so years ago they converted their vineyard farming practices back to those employed by their grandfather, Peter McNicol Mitchell. They had noticed a gradual decline in soil health, so they stopped using artificial herbicides and pesticides. They aimed to get away from the monoculture their vineyards had become and began to promote biodiversity, so where once they had bare dead earth they now have lush soils full of worms and other creepy crawlies as well as clovers growing through the mid rows and wasps and bees flying around.



Mitchell crushes up to 600 tonnes of grapes each year from 80 hectares of vineyards and produces about 30,000 dozen bottles of wine. Exports to the UK, the US, Canada, Singapore, Hong Kong, China and NZ.

Roger King

WINE TASTING AND LUNCH

at

Mitchell Wines

246 Hughes Park Road

Sevenhill

Commencing 11:30am sharp

A tasting of current and older vintage wines

Hosted by

Andrew and Jane Mitchell

Followed by

LUNCH

Ricotta and honey dips

Asian-inspired pork belly

Vietnam salad

Cheese and Country Bread

Jane's cake of the day

Wine available for purchase to have with lunch and to take away

\$40 Members \$50 Non-members

No BYO

RSVP to Brian Longford by 4pm Friday 4 October 2019

[Please notify Brian of vegetarian or other 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 4 October**.

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.

Which country drinks most wine?

The latest figures on wine consumption released by The International Organisation of Vine and Wine (OIV) cited by Vino-joy at <https://vino-joy.com/2019/07/18/which-country-drinks-the-most-wine/> has shown it is not France or Italy that boasts the highest per capita wine consumption; it's Portugal! Its per capita wine consumption reached 62 litres per year in 2018.

France was second, at 50 litres per year. Italy was close behind in third place with 44 litres of wine consumed per person per year. Switzerland and Belgium came in fourth and fifth, with 36 litres per year and 32 litres respectively.

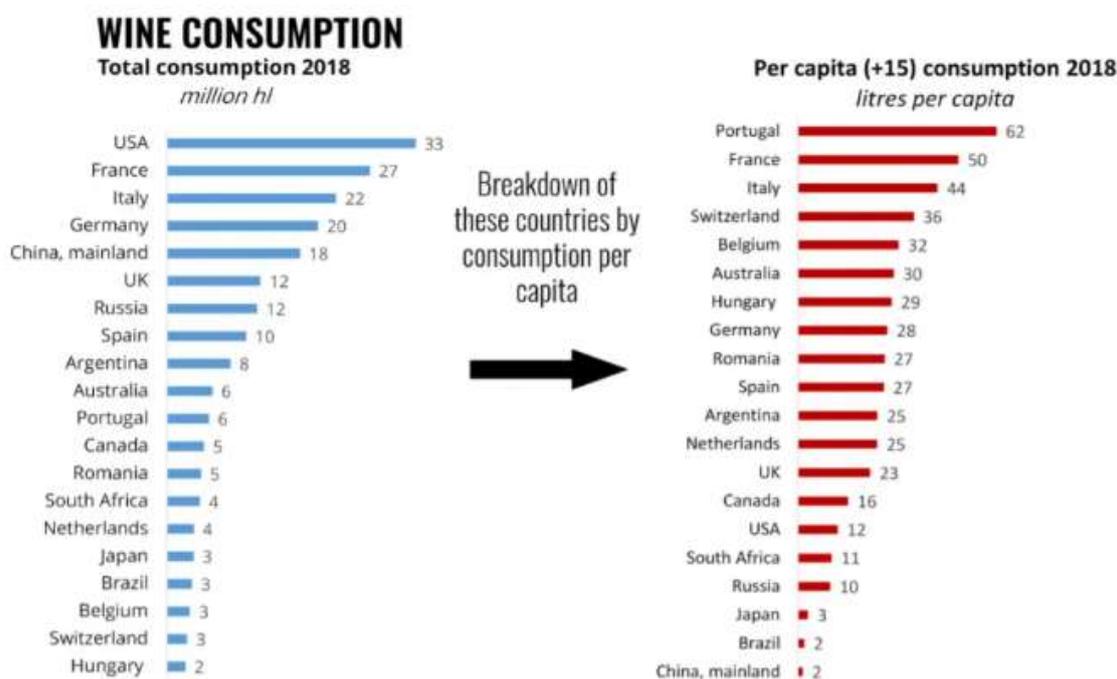
Australia was ranked sixth, with per capita wine consumption at 30 litres per year.

Romania and Spain tied for ninth place at 27 litres per year.

In Asia, Japan ranked the highest, at three litres per year. China's consumption increased slightly to two litres per year.

In terms of total wine consumption, the US is still the biggest wine market in the world, with 33 million hectolitres of wine consumed in 2018, according to OIV.

The information is summarised graphically below:





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 "1970"

Being a Sommelier wasn't always just about being a "wine waiter".

You needed to know and understand the "mechanical" side of things surrounding your profession.

So these three local businesses were there to help out. Doesn't seem like much was "throw away" then.

Coils cleaned, Temprites reconditioned, and even conversions from "copper" to "stainless steel". The "before" and "after" shots say it all.

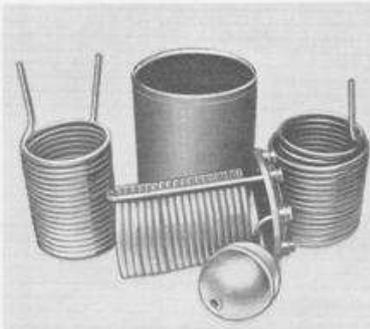
Placing an order for glassware, Co2, and all commodities for successfully running a Hotel, could be done via a "Telegram". Oh how we have moved on!

Coil cleaning and reconditioning of Temprites, including all makes and models of Refrigerated Beer Coolers.

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ASK OUR REPRESENTATIVE FOR A CATALOGUE LISTING OUR RANGE OF HOTEL MERCHANDISE

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
27 September 2019	Experience Padthaway Wines, National Wine Centre
4-5 October 2019	Spring Wine Festival, Angaston
6 October 2019	Australian National Wine & Beer Show Public Tasting and Presentation day. Charles Hawker Lecture Theatre, Waite Institute, Urrbrae
12 October 2019	Riverland Wine and Food Festival
1-31 October 2019	Coonawarra Cabernet Celebrations
25 October 2019	Langhorne Creek on Leigh Street, Leigh Street, Adelaide
1 November 2019	Winemakers of Tatchilla, Tatchilla Lutheran College, McLaren Vale

WINE GUILD FUNCTIONS FOR 2019/2020

Date	Activity
13 October 2019	Clare winery visit and lunch - Mitchell Wines, Sevenhill, Clare Valley
24-27 October 2019	Wineries Regional Tour - Canberra Region
8 December 2019	Christmas Function - Public Schools Club, Adelaide
9 February 2020	Tasting of wines from Kangaroo Island Winery, Islander Estate followed by lunch at the Cumberland Park Community Centre
19 April 2020	Educational Function (TBC)
14 June 2020	Winery visit
16 August 2020	AGM
11 October 2020	To be confirmed

WINE GUILD OF SA COMMITTEE CONTACTS 2019-2020

Name	Position	Home phone	Mobile	Email address
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Carol Seely	Secretary	8289 2409	0415 234 312	cseely@internode.on.net
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
Katherine MacDonald	Committee member		0427 090 020	katherinemacd@optusnet.com.au