

PRESIDENT'S REPORT

I can't believe how quickly the year is rolling by! Before long we'll be chatting over our Christmas Lunch, wrapping up the calendar year in our usual fashion. But before then, I have to tell you about our recently completed and very successful Canberra Regional Tour.

Canberra Regional Tour, October 24-27

Twenty-three people fronted up at the Abode Murrumbateman on 24th October for drinks & nibbles then dinner, prior to venturing out to wineries over the next three days. The full report is being distributed separately to this issue of The Grapevine but I am happy to provide you with this brief summary.

Highlights included: the hotel itself, which was a clean, comfortable, convenient and practical base for our Tour; a good spectrum of cellar doors and tasting experiences (including a surprise chocolate fudge tasting); the pleasant and highly-skilled bus driver; and last, but not least, the opportunity to get to know each other better.

In fact I don't think I've seen a more convivial group of wine appreciators, with evening discussions on wine, tasting, possible locations for our next Tour, and even the nature and future of the Wine Guild itself! Some of those discussions may find themselves raised in a future Committee meeting.

Mitchell Wines, Clare Valley, October 13

A couple of weeks prior to our Canberra Tour, many members who would not be participating in the Tour travelled up to Mitchell Wines in the Clare Valley where some very good wines were served. Pete Rawlins has provided a full function report which you will find elsewhere in this issue of The Grapevine.

New Members



It was my pleasure at Mitchell Wines to present badges to three new members. Dale and Heather Kenny were introduced to the Guild by Heather's sister Alison (editor of The Grapevine), and Sue Cowell has re-joined the Guild after trying another wine group. Sue found our style of events to be preferable and we are pleased to welcome her back.



Constitutional Matters

Over the past few months I've had cause to examine our Constitution and I believe there are a few clauses which are possibly no longer in the best interests of the Guild, or no longer suit the way we operate today. For example, a recent Committee meeting had insufficient Committee members present to form a quorum – even though we had 2/3 of the Committee! So we will be taking a closer look at our Constitution and this may result in a proposal to adopt some amendments at a general meeting next year.

Next Function – Christmas Lunch, Public Schools Club, Adelaide

Our Christmas Lunch will, once again, be at the Public Schools Club on East Terrace. Roger King has written up the program for the day and you will find the details elsewhere in this issue of The Grapevine. This year the corkage is a fixed fee per person included in the cost of your lunch, which should simplify matters somewhat compared to last year. Please don't forget to send your RSVP to Brian Longford as soon as you can.

More Wine Tourism

Geoff and Jill Lawrie travelled to Europe in early October to visit Switzerland, Alsace and Luxembourg. Although not intending to focus on wine, there were a fair few wines tasted which are unique to the regions they visited, so Geoff has written up his travels for the benefit of members. You can find the first instalment in this issue of The Grapevine. It's a great read and a useful reference, should you find yourself in that part of the world in the near future.

Jeremy Begg

LAST FUNCTION REPORT - MITCHELL WINES, SEVENHILL

So, off to Clare Valley for another extracurricular Wine Guild Function. Such a pleasant drive up and so close for those who live on the northern side of town. Some of us chose to spend two or three days in the Valley and others came for the day. It was the 8th Feb 2009 when the Guild last visited Mitchell Wines so it was interesting to see how much had changed since then. Certainly the excellent quality of the wines had not changed with Andrew Mitchell crafting his wines in the same style as he has for many years. But more of that later in this report.



The wine tasting was held inside as the few clouds outside dispersed to make the day almost perfect in temperature and shine. We were greeted by two obligatory winery dogs. It was good to see that one of the dogs was Louis who was also on duty when we visited ten years ago. After an introduction by Roger, Andrew Mitchell, owner and winemaker, introduced us to his family and with his son Angus lead us through the tasting of seven of their wines.



The first wine was their **2018 Watervale Riesling** which had a good mouth feel and depth of flavour with a long finish. This 2018 Riesling takes time to develop its complexity and will continue to develop with age. The 2002 vintage of this wine was awarded best wine in Australia at that time. Andrew believes that wine making should not be rushed and also uses indigenous yeast in all his wines which are bottled on site.

Both Andrew and Angus provided our group with great commentary about their wines and wine making throughout the tasting. The second wine was the **2010 McNicol Riesling** with grapes sourced from the vineyard next to the winery. This was a great expression of an aged Riesling which was rich, creamy, smooth and lemony after spending 12 months in French oak.

The third white to be tasted was the **2016 Semillon** which also surprised and pleased many of our group with its soft texture but crisp freshness. Whilst drinking well now we were assured it will continue to get better. This wine has one year barrel ferment.



There was a lot of chatter during the tasting which I am sure was all about the wines on offer. Along with that was an array of interesting questions from a number of members. We found out the picture of the gates as displayed on the bottles depicts the still existing gates we walked through from the carpark to the cellar door. These gates were a wedding gift to the owners of the original house on the property in 1890. Also, McNicol, is an old family name from a Mitchell/McNicol marriage many moons ago in Scotland. The name, McNicol, has been passed down through the generations as part of the sons' names and continues through to the youngest generation today. You have to love family history and tradition.

Our first red was the **2014 Grenache Mataro Shiraz**, a spicy light wine with texture and length. Most of the grapes used across the range are handpicked – certainly all the Rieslings, with the reds a mixture of hand and machine pick. Throughout the range all French oak is used with a recent move to larger format barrels which provide less oak influence to the wine.

The **2015 Peppertree Shiraz** was tasted next. Many people are familiar with this wine and it has been enjoyed by us over the years. This vintage continued with the stamp of excellence demonstrating smoothness in the mouth, good oak and balanced tannins. Much of this excellence would surely come from the management of their low cropping vines. The vineyards, planted by Andrew's father, are now self-regulating and dry grown with little, if any, interference. The way nature meant it to be. More recently we are experiencing some climate change and there was some discussion with the members about experimental work being undertaken to manage this.



The **2008 McNicol Shiraz** was an excellent expression of an aged Clare Valley Shiraz. This Shiraz was intensely flavoured and well structured. It had a complex nose and expressed dark fruits on the palate. There is richness which gives a long dry finish. Lastly, the **2012 Cabernet Sauvignon** was tasted. This was a firm wine with dry tannins on the finish. We were told this wine takes a few years for the tannins to settle down.

The Cabernet completed the generous wine tasting and it was time to choose our favourite Mitchell wine to purchase to have with our meal. The weather was ideal for all of us to sit outside and enjoy the meal prepared by Jane Mitchell. I



remember the chicken salad we had 10 years ago and I have to say the pork belly and salad for this meal, followed by cake, will also be remembered.

A big thank you to all the Mitchell family for making us feel so welcome and looking after us so well. We were privileged to spend the day with them.



Pete Rawlins

Adelaide wineries in the spotlight at Great Wine Capitals Annual Conference in Bordeaux

Mitchell Wines Watervale Riesling was one of nine wines from the Adelaide region selected to be featured at “Taste the World in Bordeaux” wine tastings as part of the 20th anniversary celebrations of The Great Wine Capitals Global Network, held at La Cite du Vin (pictured) in Bordeaux in November.

The nine wines selected were:

- The Lane Vineyard Cuvee Helen Blanc de Blancs (Adelaide Hills)
- Mitchell Wines Watervale Riesling (Clare Valley)
- Coriole Fiano (McLaren Vale)
- Penfolds Bin 2 Shiraz-Mataro (SA various)
- Penfolds St Henri (SA various)
- d'Arenberg d'Arry's Original Shiraz-Grenache (McLaren Vale)
- d'Arenberg The Dead Arm Shiraz (McLaren Vale)
- Elderton Neil Ashmead Grand Tourer Shiraz (Barossa Valley)
- Wynns Coonawarra Estate Gables Cabernet Sauvignon (Coonawarra)



The Great Wine Capitals Global Network was founded in 1999 and is “a network of ten major global cities in both the northern and southern hemispheres, which share a key economic and cultural asset: their internationally renowned wine regions”. Adelaide became part of the network in July 2016 joining the nine other internationally renowned wine regions:

- San Francisco/Napa Valley (US)
- Bordeaux (France)
- Bilbao/Rioja (Spain)
- Lausanne (Switzerland)
- Mainz/Rheinhessen (Germany)
- Mendoza (Argentina)
- Porto (Portugal)
- Valparaiso/Casablanca Valley (Chile)
- Verona (Italy).

Other South Australian winners at the Great Wine Capitals Annual Conference in Bordeaux were:

- **Gemtree Wines** (McLaren Vale, Adelaide) were named winners in the 2020 Best of Wine Tourism awards.
- Lauren from Penley Estate Winery in Coonawarra was selected as a finalist for the Great Wine Capitals Knowledge Exchange Bursary Program and has chosen to head to fellow GWC Bordeaux, France from Adelaide, South Australia and work with Chateau Clinet, Pomerol.

Alison Ager

NEXT FUNCTION - CHRISTMAS LUNCH



Our Christmas Lunch, on 8 December, will see us return to the Public Schools Club in East Terrace - a nice central venue. We have been there previously and they have always catered well for us. The aim for the day is plenty of fun and socialising.



The day will commence with the traditional socialising over a glass of sparkling wine, then during the remainder of the day there will be a few fun activities to keep our brains active!

By subsidising the meal for members to the tune of \$7.50 we have been able to keep the fee to \$45 and this includes corkage and a glass of sparkling wine. This makes it extremely good value, considering we would usually pay at least \$12 corkage per-bottle!. Guests are welcome and the fee is \$55. Full details are elsewhere in this newsletter.

Also, don't forget to bring your non-perishable foods for our charity collection.

Roger King

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	<input type="text"/>	Amount \$ _____
No. of Non-Members attending	@ \$55 pp	<input type="text"/>	Amount \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 29 November**. 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.

Christmas Charity Food Collection

We have collected non-perishable food items for a number of years. This year SecondBite is again our chosen beneficiary.

Please bring your non-perishable items to the Christmas Lunch



In the course of a year, around 3.6 million Australians find themselves unable to afford enough food to feed themselves or their families. For more than 1 million of these people, this is not a one-off, but a regular occurrence. The reasons behind this are complicated, but the bottom line isn't - in short: we throw good food away while people go hungry.

SecondBite redistributes surplus fresh food to community food programs around Australia. Food is donated by farmers, wholesalers, markets, supermarkets, caterers and events. This high-quality surplus food is redistributed to community food programs that support people in need from all walks of life. SecondBite works with over 1,300 community food programs across Australia to redistribute rescued food to those who need it most. These organisations make a real difference to people's lives, providing food, support, hope and friendship. Visit www.secondbite.org for more information.



CHRISTMAS LUNCH WITH FUN AND GAMES

**AT
THE PUBLIC SCHOOLS CLUB**

207 East Terrace, Adelaide

[Parking should be available on East Terrace]

12 Noon, Sunday 8 December 2019

LUNCH

ENTRÉE

Antipasto of marinated vegetables and cured meats

OR

Salt & Pepper Squid with citrus aioli and micro greens

MAIN COURSE

[Served with bowls of roast potato, carrots & broccolini]

Roast Turkey with cranberry glaze

OR

Char-grilled Sirloin with red wine and mustard seed jus

Brewed Coffee and a Selection of Teas

\$45 Members \$55 Non-Members

[Corkage is included in the above function fee]

RSVP to Brian Longford by 4pm, Friday 29 November 2019

Please advise Brian of any special dietary requirements

A Wine Pilgrimage to Switzerland, Alsace and Luxembourg by Geoff Lawrie

Introduction

First, I need to qualify the title. Jill and I did not set out with the intention of touring wine regions. It started with the booking of a train tour of Switzerland with the expectation of soaking up the sights as we sat back in comfortable trains. Then the holiday expanded to visit our niece and her fiancé in Luxembourg. The penny dropped when we realised that Alsace was between Switzerland and Luxembourg. All three destinations would provide wine discovery opportunities. Woohoo! The pilgrimage was on! Three more destinations would be ticked off on the world wine tour bucket list.



Switzerland

There is an old saying to the effect that Swiss wine does not travel. Putting the negative connotations of this statement aside, there is an obvious explanation. The Swiss wine market was only fully opened in 2001 and only two percent is exported with that going to Germany (ref. 1, p254). So don't bother to look for it in your local "cave à vin", you won't find it.

Swiss wine regions are divided according to their cantons. We visited four. Graubünden in the eastern Alps around St Moritz; Ticino near the southern border with Italy around Lugano; Valais around the village of Sion and along the upper Rhône; and Vaud around Montreux and Lausanne on Lake Geneva. Both Valais and Vaud are in the French influenced south west.



The Swiss wine industry is characterised by a large number of small producers and small plots. The vineyards are often more like gardens given their size and the care and attention which are lavished on them. The ubiquitous grape variety is Chasselas. Fendant is the local and protected name for Chasselas in the Valais. Fendant comes from the French word "fendre" (to split), which is a characteristic of the plump ripe grapes that burst with the slightest squeeze (ref. 2). Some of the other varieties are Pinot Gris, Müller-Thurgau (Riesling-Sylvaner), Blauburgunder (Pinot Noir) and Merlot.

We tried two Chasselas. One was a house wine in St Moritz which was light and fruity and pleasant enough. The better of the two was a St Saphorin, Grand Cru, "Les Blassinges" 2017, from the Lavaux which is a UNESCO listed subregion of the Vaud on the northern shores of Lake Geneva. It was a bit spritzig which Hugh Johnson has noted is the result of prolonged lees contact (ref. 1, p255). It was drunk one evening while dining with fellow travellers. As the sun set over Lake Geneva, it made the snow covered Alps turn pink. With that "ambiance", any wine would have tasted good!



The other wine drunk that night was a delicious Charles Bonvin (nom de plume, surely?) "Cuvée Rouge Barrique, Clos Du Château", 2016. Wood matured for 12 months, it was a blend of Pinot Noir, Merlot and Syrah. Who would have thought that a blend like that would work? But it did. Beautifully balanced with great fruit character and medium tannins. It was very drinkable with the fully flavoured saddle of hare and a hit around the table.

There is another blend which is common in the Valais region and that is a wine called Dôle. It is a blend of predominantly Pinot Noir and Gamay, the variety usually associated with Beaujolais. The taste of Dôle is described as "capiteuse, racée et moelleuse", ie "heady, racy and soft". Unfortunately, we missed the opportunity to taste one but Pinot Noir blends appear to be common in Switzerland.



The only wine we drank in the Ticino region was not Swiss. It was an Alois Lageder, Pinot Grigio 2018 from the nearby Südtirol or Alto Adige region in Italy. It was drunk with pizza in Lugano after a long bus ride. It was the only bus ride on the tour and the bus driver took a wrong turn. Not happy Jan! Nevertheless, the Pinot Grigio was welcome refreshment with lots of zing. The best Pinot Grigio I can remember.



One of the most picturesque train rides was on the Bernina “Express” which slowly travels up into the Alps from Switzerland and then slowly winds down to Tirano in Italy. So we had a couple of slow wines. With our travelling buddies, we ordered two bottles of Pinot Noir but not typical Pinot Noir. One was an Amedeo Primus, Pinot Noir Auslese, 2014, AOC Graubünden. It tasted as you might expect a late picked Pinot Noir to taste. Lots of ripe fruit and more tannin than usual but still very satisfying. The white wine was a white Pinot Noir, Heidi Wii 2018, AOC Graubünden. It tasted just like Pinot Noir and white wine. Funny that!



While keeping our fingers crossed that the sky would clear the next day so we could see the Matterhorn in all its glory, a bunch of us went to Restaurant Schäferstube in Zermatt. The Julen family own three hotels, three restaurants and a pub in Zermatt which is Switzerland’s premier ski resort town. One of the restaurants is Schäferstube. The Julen family are doing their best to showcase the best of Swiss produce. A few of us chose lamb sausages after encouragement from the maître d’hôtel. He said their sheep are raised in tough conditions, unlike New Zealand sheep which get it easy. The result is flavour plus. With the lamb we drank two reds. The Julen family’s own Merlot Barrique, Selection Tradition Julen, 2015, G. Devayes, Leytron and the “Ardévine”, Tradition Julen, 2015, Family Boven, Chamoson (Caberent Sauvignon, Syrah, Humagne Rouge, Merlot). Chamoson and Leytron are subregions of the Valais near Sion on the southward facing slopes of the northern side of the Rhône. The stone walls in the vineyards there are something to behold. Some walls are higher than the width of the single row that they support. The wines are made for the Julen family for their restaurants. The solid meat snags went very well with both wines. These were full bodied wines which are made to age and so they showed their youth. The restaurant wine list says of Humagne Rouge, “Great Valais red wine variety with personality and impetuous character. It was once known as Höllenwein. Like hardly any other Valais wine, it stands for the genuine, the original, the mountaineer origin.” And hallelujah, the skies cleared. We saw the Matterhorn in all its glory, the next morning.



I must tell you about what happened in Lucerne. Jill and I dropped into a vinothek der wein (wine bar) and asked for a typical Swiss Riesling. The hostess poured us a taste. Well, what a revelation! Yes please, we’ll have more of that. So she poured a glass each. I have only tasted one other Riesling with such power and that was a German Riesling from the renowned Rheingau which Jill and I experienced at the Crafers Hotel. The colour showed a faint green/yellow tinge. On the palate the intense minerality together with the clean acidity gave the wine power and tension which complemented the wonderfully rich Riesling flavour. With such zing, vitality and varietal flavour this was a wow factor wine. A closer look at the wine list revealed that it was not Swiss but Austrian. A Bernard Ott 2014 from the Austrian Wagram region. We thanked the waitress for her fortunate mistake. I have since discovered that Ott wines are available in Adelaide.



Having travelled in 25 trains around Switzerland, the tour came to an end and we were on our own in Zurich. Time to board more trains and head to Alsace and Luxembourg. Tune in for the next episode of the pilgrimage in the next issue of The Grapevine.

References:

1. “World Atlas of Wine” H. Johnson, J. Robinson, Sixth Edition, 2010.
2. <https://switzerland-wine.com/en/fendant/4/fendant-du-valais-aoc-blanc-d-amour-2018>

MEMBER PROFILE

Katherine MacDonald



1. *Where do you live?*

My son and I share my Mother-in-law's house (we are at one end and she is at the other end), in one of those turn of last century crumbling around your ears types of houses!

But we are lucky and Parklands nearby. We have been there 10 years, that's the longest I have ever lived in one place!

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

Currently I work as a Sales Consultant for Suntrix Solar, Commercial mainly, but also residential and battery.

Have done a range of things, but farming back-ground – for a number of years managed/developed a farm and grew irrigated Lucerne and deer (had up to 1200 head) and a Quarantine Station – that was all my favourite thing!

3. *What are your interests/hobbies?*

Not much time for hobbies and interests when in Sales! But ideally would like to do much more gardening, travel of course, renovating and doing up furniture – but also interested in sustainable building & design, agriculture, communities – oh, and I love to cook, but don't seem to do much of that either!

4. *How did you come to join The Guild?*

Jeremy, it was Jeremy...we both work at Suntrix!

5. *If you are a newer member, what do you hope to gain from your membership of The Guild?*

Well, I don't know much about wine, thought it would be a nice non-pretentious way to visit various wineries with a nice bunch of people and learn about wine!

6. *How did you become interested in wine?*

.....living in South Australia! More of a quaffer than any sort of officianado!

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

I used to be a Marlborough Sav Blanc tragic, then last year or so has been Rose (especially summer), but lately seem to be swinging back to Reds – liking Tempranillo at the moment

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

New Zealand.... 😊

9. *What is your most memorable wine related experience?*

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

Gosh, lots and probably a lot I have also forgotten...but more around experiences and people, rather than particularly illustrious wines ... oh, wait there was that time with many, many bottles of Dom Perignon on a Junk on Hong Kong Harbour....

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!

SOUTH AUSTRALIAN WINE-RELATED EVENTS

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
22 November 2019	Coonawarra on Leigh Street
24 November 2019	Family Fun Day, Taylors Wines, Auburn
30 November 2019	War of the Rosés, Adelaide Hills Wine Centre, Hahndorf
12 January 2020	Cape Jaffa Seafood and Wine Fest
24-26 January 2020	Crush Festival, Adelaide Hills
7-9 February 2020	Cellar Door Fest, Adelaide Convention Centre
27 March-5 April 2020	Tasting Australia
15-17 May 2020	Clare Valley Gourmet Weekend

WINE GUILD FUNCTIONS FOR 2019-2020

Date	Activity
8 December 2019	Christmas Function - Public Schools Club, Adelaide
9 February 2020	Tasting of wines from Kangaroo Island Winery, Islander Estate at the Cumberland Park Community Centre, followed by lunch
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

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