Wine Guild of S.A. Inc.

The Grapevine

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

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President's Welcome

Hello members

I think it's fair to say that the COVID-19 situation for us here in South Australia has passed crisis mode but nevertheless continues to impact us all in some way or another. The Governments' most recent pronouncements concerning a staged relaxation of COVID-19 restrictions offer hope that "normal life" will return before too long, although I expect international travel will be off the agenda until well into next year.

Upcoming Functions

At the time of writing, restaurants and cafes are limited to 10 customers, who may only be seated for *al fresco* dining and without alcohol. By the time of our next scheduled function (Bremerton Masterclass on June 14) these venues will be allowed to serve 20 customers which is clearly way too few for us, and therefore **the Bremerton Masterclass has been postponed, to a date yet to be determined**.

Our Annual General Meeting is scheduled for 16th August and it seems likely we will be able to hold it at a venue of our choosing, be it a winery or a hotel/restaurant). The Wine Guild's Constitution requires that the AGM be held "in July of each year or as soon thereafter as is practicable" so we will do our best to abide by that requirement, but don't be surprised if it ends up being a little later in the year.

Tasting Wine On Line

One of the few good things to come out of the COVID-19 lock-down is the rise of guided, on-line wine tasting led by qualified instructors and winemakers. The best-organised that I know of is a series of masterclasses by the National Wine Centre which started about a month ago and is scheduled to continue for the duration of the COVID-19 lockdown (and probably beyond).

You need to register in advance, and pay the tasting fee ($70pp or $90 per couple), for which you will receive hermetically sealed samples of the wines to be tasted. It's called "The National Wine Centre At Home" and you can find the web site at https://nationalwinecentre.com.au/whats-on/events/2020/4/the-nwc-at-home/ (Currently all classes are booked out but I hope that by the time you receive this, they will have added more.)

I am hoping we might be able to get something similar organised exclusively for Wine Guild Members but that's a work-in-progress and I can't say anything more at this stage. If we can make it work we will be emailing an invitation to all members as soon as we have the details.

Jeremy Begg, President

Thumbs Up for the Guild Tawny

Most of you will remember Dr Sue Bastian, a wine researcher at the University of Adelaide's Waite Campus. Sue guided us through a session on Wine Judging in May last year which concluded with a presentation of our Guild Tawny, in thanks for her efforts.

I recently received this review from Sue …

Just opened the "port" bottled by the Wine Guild in 2010.

Well.... the retro-nasal experience of umami, macerated dried fruits, forest floor and mushroom was gorgeous and warmed the cockles. Thank You!

Now that you know it's been judged a winner by a professional, don't be shy in ordering your own bottle to enjoy at home! Brian Longford will be pleased to hear from you.

"Orange" Wine? What's That?

While surfing the Internet recently, I came across an article with the clickbait-y title of "Cheezels with orange wine and other surprisingly good snack and vino pairings". Being partial to Cheezels but not sure about orange wine, I read on.

I had always thought that the term "orange" wine was associated with so-called "natural" winemaking, i.e. the use of wild ferments, little or no preservatives, and minimal filtration. The sediments and chemicals left in the wine tend to give it an orange colour, hence the name. In subsequent discussion with a couple of other Wine Guild members I found I was not alone in this belief.

It turns out there is another kind of "orange" wine, which is independent of the winemaker's preference toward either "natural" or more "commercial" winemaking processes. Quoting from the aforementioned article,

"*An increasingly popular alternative to white or rosé, orange wine differs in that it begins fermentation with the grape skins and stems still intact, just like red wine. With a slightly savoury flavour profile, skin-contact wines are a surprisingly welcome pairing for any salty, artificial cheese-flavoured snack*."

What the article failed to state explicitly is that orange wines are made from white wine grape varieties, whereas rosé wines are (usually) made from red wine grapes. The orange colour comes from maximising the white grape skin contact in the crushed juice, by fermenting the wine with the pressings and leaving them in contact for possibly several months. (For rosé wines, the red grape juice is in contact with the grape skins for as short a time as is necessary to impart the desired colour and texture; this could be as little as two hours and rarely longer than a full day.)

If you're intrigued and want to learn more, you'll find a good, brief description of the topic at https://www.vinomofo.com/articles/orange-wine-wine-buzzwords/

(No doubt some members will be surprised that this was news to me and others, but I state in my defence that the practice of making this style of wine fell out of favour long before I began drinking wine of any kind, and has only recently made a resurgence!)

Jeremy Begg

“LAST FUNCTION” - ADELAIDE HILLS MASTERCLASS

Our “last function” was a masterclass on selected Adelaide Hills wines hosted by sommelier James Boden. Unusually for the Guild, the function was on a Thursday and during the evening, rather than the traditional Sunday timings. Anyway, having arrived at the appointed place and at the appropriate time we were advised on the format of the function and introduced to James’ two co-hosts: Deviation Road winemaker, Kate Laurie and Murdoch Hill winemaker, Michael Downer.

With the introductions and administration out of the way, we were advised of some of the basics of “how to taste” wine. Although James gave us some fairly solid facts and opinions on this subject he also allowed that, when tasting wine, it was okay to base your tasting on “do you like it”?

Armed with that knowledge, we settled in to taste some Adelaide Hills wines. Each wine was presented in similar fashion: first, about 50ml of wine was poured into our tasting glasses – and the first thing I noticed here was the huge variety of glasses in evidence. I don’t think that any two of us were using the same shape, size, type, etc.

Anyway, with the wine in the glass we were led through the tasting, with James making interesting and appropriate comments about what flavours and sensations we might find in the wine. Following James’ initial assessment came expert comments from Kate and Michael on their perceptions of the wine. Here it was particularly interesting to hear them describe how the wines “benchmarked” against similar wines of the Region.

In much the same fashion we worked our way through each of the six wines presented; although interspersed along the way were interesting snippets, as well as in-depth facts, about the Adelaide Hills Geographic Indicator: its history, its size, its terroir, all sorts of things. We even had some facts that weren’t specific to Adelaide Hills - I had always known that birds were a problem for vignerons but I hadn't realised that the main problem is that when they pierce the fruit with their beaks they leave behind bacteria. Who would have thunk it? I thought it was just a problem of them damaging the fruit!

With the six wines having been tasted and analysed, we moved on to a blind tasting of a seventh wine. Here James also offered some hints on where to begin when tasting a wine blind: what does the nose reveal (eg lemon), what other notes are present (e.g. flinty), what does the colour suggest, etc. Even armed with this knowledge, though, I still didn’t come close to correctly identifying the wine.

With the tastings finished, in true Guild fashion it was time to move on to the meal. On this occasion gourmet hot-dogs with a varied range of fillings and condiments – washed down with a generous helping of "house" red. Yet another great function and a triumph for … The **National Wine Centre** (NWC).

Yes, it hadn’t been a Guild function at all; although the Guild had notified members of the event. With COVID-19 restrictions in place, the NWC (also known by some as the “wine barrel”) had decided to take its semi-regular series of Masterclasses and offer them interactively on-line.

I decided to do the first of the four because: a) it sounded like an interesting concept and b) anyone trying to be creative and innovative in these difficult times deserved to be supported.

Several days prior to the class, my wines were delivered in small vials and in a vacuum-sealed bag (interestingly, in my case, they were delivered personally by James himself.) At the appointed hour I joined the class via Zoom (a conferencing platform that I'd never even heard of just one month ago – now I'm using it on a weekly basis). I had my wine "bottles" by my side, with the whites chilled as per instructions. Then, as the class progressed I poured the appropriate wine and was able to taste away along with everyone else.

It's fair to say that given the confines of an on-line discussion there was probably less interaction than might have occurred otherwise: evidenced by the fact the session took a little over one and a half hours instead of the programmed two. It was, nonetheless, a very informative and enjoyable evening – certainly better than watching re-runs of M*A*S*H on Netflix! In fact, I enjoyed it so much I determined that I would sign up for the other three classes in the series. It seems that others had the same thought: the rest of the series was sold out!

By the way, the series of masterclasses programmed for April were Adelaide Hills, Alpine Valleys, Barossa Valley and Beechworth. NWC then programmed another series for May: Canberra, Clare Valley, Coonawarra and Eden Valley. Anyone spotting a pattern here? I certainly hadn't, but it turns out that the masterclass series is entitled “A-Z of Australian Wine Regions" and seems to be being presented alphabetically. I don’t know about you but I sure hope that this COVID-19 business is finished well before the NWC get to Yarra Valley!

As I said, a great evening. I admit, though, that my average Thursday night at home doesn't normally result in seven empty bottles – well, not quite. Well done to the National Wine Centre!

Carol Seely

Wines Tasted:

2019 Shaw + Smith Sauvignon Blanc

2019 Deviation Road Pinot Gris

2017 Honey Moon Vineyard Chardonnay

2017 CRFT Wines The Whisson Lake Vineyard Pinot Noir

2018 Coulter Wines C2 Adelaide Hills Sangiovese

2017 Murdoch Hill Landau Syrah

2016 Smidge Wines Grüner Veltliner

IN THE BEGINNING!

In this feature to "The Grapevine", we share with you the "Beginnings" of the Wine Guild S.A. (which started as the Wine Service Guild of S.A.). In each issue we bring to you some snippets from the Archives!

Philip & Lynette Harris

8 NEW GRAPE VARIETIES PROPAGATED IN S.A. IT WAS "1970"

Department of Agriculture's Blackwood Orchard and Loxton Research Centre lead the way.

The eighth Wine Service Guild's AGM awards "Life Membership" to retiring Secretary while tasting two Yalumba Dry Reds of the same vintage to try and compare and select the one members preferred.

September 28, 1970 Australian WINE, BREWING and SPIRIT REVIEW 59

DRY RED SELECTED FOR S.A. GUILD

Retiring Secretary Awarded Life Membership

Two Yalumba dry reds were shown to members of the Wine Service Guild of S.A. at their eighth Annual General Meeting at the Yalumba Winery, Angaston, on Sunday, August 2. Purpose of the exercise, as explained by assistant technical manager, Mr. Peter Wall, was to give Guild members the opportunity to compare two 1969 dry reds, and to select which one they preferred.

Mr. Alf Wark, a director and secretary of Yalumba Wines, and a perpetually enthusiastic Life Member of the Guild, had arranged for 10 dozen of the chosen wine to be stored in bottle until 1973, when it would become the property of the Guild to do with what they chose! (Applause).

Mr. Wall spoke on the careful grape selection and processing of these wines, which had spent nine months in new French Nevers oak casks prior to bottling. "We mature all our dry reds in new French oak," he said. "These casks are used for dry red maturation for seven to eight years, and then they are used for maturing Ports." The wine selected was considered to have the better keeping qualities of the two, a blend of 35 per cent Cabernet Sauvignon, grown in the Barossa, and 65 per cent Shiraz from Eden Valley vineyards.

President, Mr. Harry Garrett, presenting his annual report, thanked his committee for their loyal service during the year, and in particular Messrs. Clive Errington and Don Clark for their efficient and enthusiastic work — Clive, for the past six years, and Don, since the Guild's inception eight years ago.

He introduced Mr. John Edwards, advisory officer of the Wine Information Bureau, as new secretary. Mr. Garrett expressed particular thanks also to Mr. Barry King and Mrs. Thelma Bock for their special efforts.

Mr. Wark, temporarily taking the chair while 1970-71 officers were elected paid a special tribute to the long and excellent service devoted to the Guild by Clive Errington, and moved that he be made a Life Member. Mr. J. D. C. Nelson, himself a Life Member, heartily seconded the move, saying: "The present solid financial state of the South Australian Guild is largely due to Clive's untiring efforts, both during office hours and at home where he did much of the Guild work; and all of his time was given in an honorary capacity." Amidst warm applause, Mr. Errington thanked the Guild for the honour bestowed upon him. Member, Mr. Jim Yates, asked to be placed in the minutes the special thanks and recognition by his fellow members of the excellent work done by Mr. Errington.

Officers elected for 1970-71 were: President, Harry Garrett (re-elected); senior vice-president, W. Bock; junior vice-president, Sam Cushway; honorary treasurer, Ron Lee; honorary secretary, John Edwards; Committee — C. G. Hetherington, G. James, A. A. Wark, B. King, H. Lomp, G. Skewes, and E. Tims.

Elected to the women's committee were Mesdames W. Bock, Joyce Jones, S. Cushway, G. James, M. Howes, J. Yates and H. Garrett.

Messrs. Hughes & Clair were re-appointed auditors for the Guild.

Mr. Don Rogers, manager of the Wine Information Bureau, distributed printed notes he had prepared from the U.K. Guild of Sommeliers' Handbook. These would be used as a guide in training wine waiters for the Australia-wide competition later this year. It was planned to have these notes incorporated in a Wine Service Handbook to be published for use throughout the Australian Guilds, he said. It was hoped they would retail for about 20 cents.

The following sub-committe had been formed to carry out the wine waiters' contest and act as judges for the finals in Adelaide during Wine Week in October:— Messrs. J. D. C. Nelson, A. A. Wark, Harry Garrett, Don Rogers, Bill Bock and Sam Cushway.

Messrs. Barry King and Gordon James in charge of the luncheon arrangements, presented a Chinese flower soup followed by prawn and almond, and sweet and sour pork and fried rice, prepared by the Silver Dragon Restaurant in Adelaide. Yalumba wines and Martini & Rossi Vermouths flowed freely, culminating with a Directors Special Port with coffee and a delicious cream cake baked by a local German baker.

EIGHT NEW VARIETIES PROPAGATED IN S.A.

More than 2,800 young vine plants of eight new vine varieties had been propagated from a few imported cuttings last Summer by the Department of Agriculture, the chairman of the S.A. Phylloxera Board (Mr. O. D. Redman) said. The new varieties included Alicante Bouschet, Emerald Riesling, Flora, Rubired, Zinfandel, an improved strain of Cabernet, and two table grapes Flame Tokay and Italia. They were released to the S.A. industry for the first time in August 1970.

The imported cuttings were multiplied by special rapid methods at the Department of Agriculture's Blackwood Orchard and Loxton Research Centre. Orders were lodged with the Phylloxera Board which made a charge of $4 a vine to cover the cost of importation, quarantine and multiplication.

Vines and cuttings of all varieties imported since 1967, and multiplied in 1969-70 exceeded orders by 3,000. The excess was distributed free of charge to those who had placed orders, and in proportion to the number of new vines paid for. Although the main demand for new vines had now been met, the Phylloxera Board would continue to import approved varieties and selected clones free of disease hazards, as they became available, Mr. Redman said.

Ruby Cabernet and Merlot would be propagated at Blackwood for distribution in 1971, he said.

GUINNESS ON TV IN VICTORIA

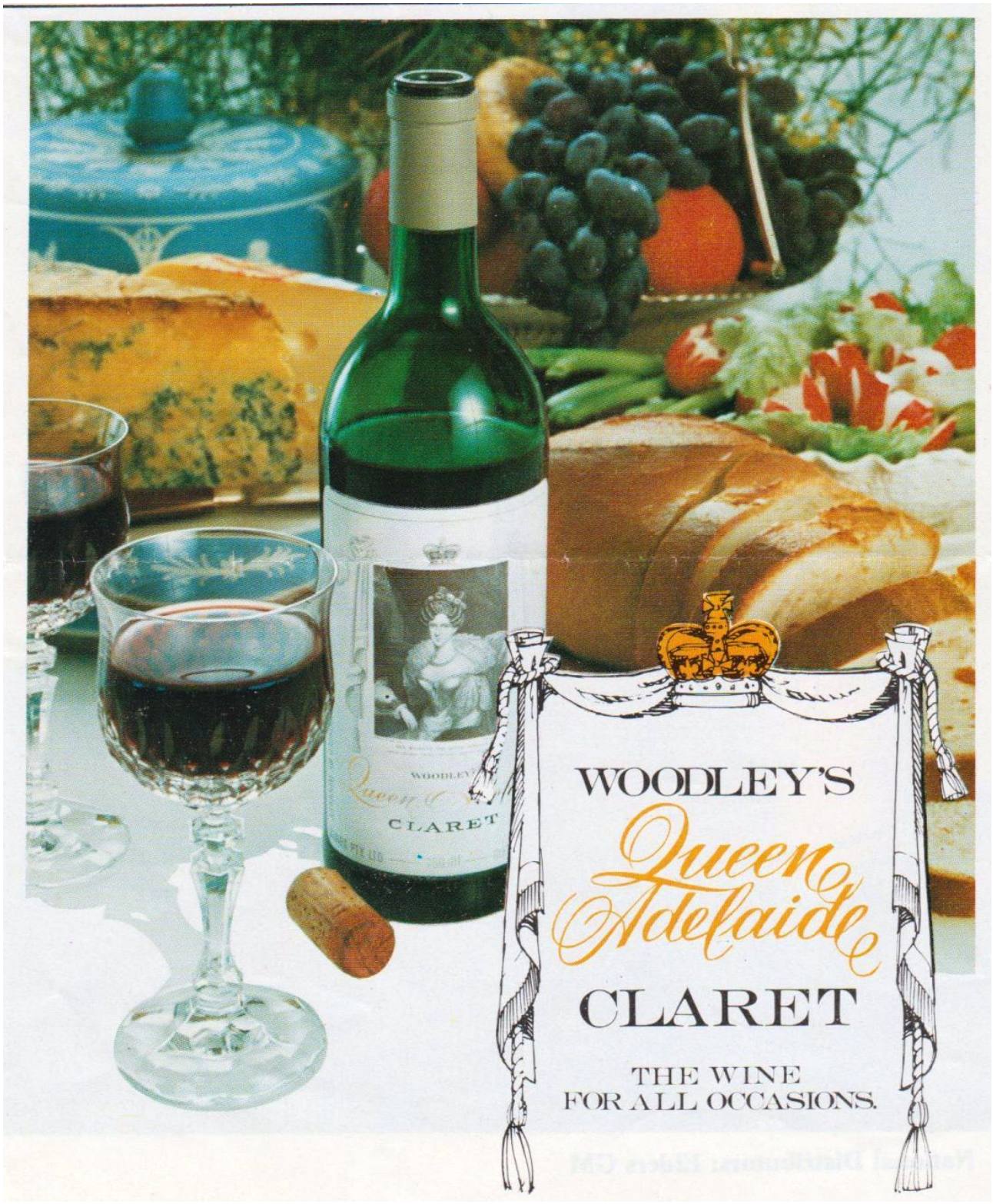
Guinness (Australia) Pty. Ltd., responsible for marketing Guinness Stout throughout Australia, recently held a preview of their 1970/71 marketing programme. Together with many forms of exciting merchandising aids, a national television media campaign is to be used in the Victorian market. Prime evening viewing times in top rated programmes aimed to give Guinness much greater consumer penetration.

In attendance at the function, held at the Park Royal Motor Inn, were senior management and sales representatives from the Guinness distributors in the Victorian market. These included Taylor Ferguson, James Richardson, N.Z.L. Trading Co. and Austral Wines.

Lager as you like it! Tooth's KB Lager
BREWED AND BOTTLED BY TOOTH & CO. LIMITED

Who doesn't remember the "Queen Adelaide" a Woodley's brand.

This was one of my very first reds and I came across the photo in one of our archive folders of clippings. The year here was December 1978. I was 23 and on a date at Ayers House, North Terrace. Ah to reminisce! (cost me nearly a week's wages all up)



Philip Harris

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 the Grapevine editor.

N.B. As a result of COVID-19, a number of events have been cancelled over the last weeks - please check for latest updates before arranging to attend any of the events listed.

Date	Activity
July 2020	Winter Reds Weekend, Adelaide Hills
October 2020	Coonawarra Cabernet Celebrations, Limestone Coast

WINE GUILD FUNCTIONS FOR 2020

Date	Activity
14 June 2020	Educational Function: "Winemaker's Masterclass" with Rebecca Willson at Bremerton Wines, Langhorne Creek – **postponed, to a date yet to be determined**
16 August 2020	AGM – **subject to confirmation**
11 October 2020	Winery visit, Krondorf Creek Farm, Krondorf – **subject to confirmation**
13 December 2020	Christmas Lunch

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