



The Grapevine

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Publishing Mgr:
Peter Rawlins
Editor: Roger King

Newsletter of the Wine Guild of SA (Inc)

www.wineguildsa.com



PRESIDENT'S REPORT

Based on the amount of table chatter I think everyone enjoyed our AGM at The Brunswick Hotel. Thanks go to all members for your patience during a longer-than-usual business session!!

Our special guests were Anton and Sally van Klopper, from Lucy Margaux Winery at Basket Range. Anton gave a terrifically entertaining talk about his passion for biodynamic viticulture and winemaking. We were also privileged to taste a number of his pinot noir wines.

It was a pleasure to present badges to our latest new members, Peter and Dawn Rogers, on the day. It was also good to once again entertain some guests - Ron Donaldson, Meryl & John Brown and Peter & Bev Crossley. Meryl and John have indicated that they would like to join the Guild so

I look forward to presenting their badges at the next function.



The 2008-09 Committee was re-elected for the coming year and I would like to thank members for this vote of confidence. We must be gluttons for

punishment!! I look forward to working as part of the team to put together an interesting program of functions for the year.

At the AGM members voted unanimously to amend our Constitution to enable life members to vote and to serve on the Committee. We will now revise the Constitution accordingly and advise the Office of Business and Consumer Affairs as we are required to do. If anyone would like a copy of the revised Constitution please contact Secretary Paul Rogers.

We also announced the launch of our new Website (www.wineguildsa.com). As with any website, it is important that we keep it up-to-date and Pete Rawlins has undertaken the role of Webmaster, at least for the time being. If you have any comments or suggestions for the Website please contact Pete. As I said at the AGM, on behalf of members I would like to sincerely thank Dorothy Heller who has, for a number of years, maintained a page for the Guild on her personal website.



A full Report of the day from Cameron Best is elsewhere in the Newsletter.

Our next function, a visit to Lake Breeze Winery at Langhorne Creek is shaping up to be another great day for the Guild and full details are elsewhere in the Newsletter.

Looking ahead, the final function for the Calendar year will be our Christmas Lunch. As with the AGM, the Committee considered a number of possible alternative central venues but The Royal Coach Motor Inn (our 2008 venue) offered the best-value package. The Committee is conscious of the need to have variety with venues, but all-in-all we felt that two-in-a-row is acceptable. We trust you agree! Full details will of course be in the next Newsletter.

I look forward to catching up with everyone at Lake Breeze. I am sure it will be a great day!!!

Roger King



Extra Curricular Dinner - MARTINHAS

We have made a booking at Martinhas Training Restaurant (in TAFE , Level 3 West Wing, 120 Currie Street Adelaide) for Friday 13th November 2009 commencing at 6.30pm.

Martinhas provides an excellent al la carte menu, at a reasonable price. Typically this is about \$8.00 for entree and \$12-15.00 for main course dishes.

A range of wines is available at a good price and BYO (corkage charge) is available.

This has proven to be a fun evening on previous occasions, and may be our last chance to visit this restaurant as it is rumoured to be moving to the Regency Park campus.

If you would like to attend, we require a \$10.00/head deposit, payable at the October function (11th October) or by BSB, cheque or money order (details elsewhere in the newsletter), no later than 18th October.

Paul Rogers



LAST MEETING REPORT

2009 AGM & Lunch

This year saw the guild return to scene of our 2008 AGM Lunch venue - the Duke of Brunswick Hotel in the southwest corner of the CBD. The committee is ever mindful of the need to share function venues around the metropolitan area to offer value, variety and equity of travel for all members. As such an extensive search for this years AGM venue was conducted, but the comprehensive package proposed by the Duke of Brunswick demanded we looked no further.

Grant again set a great tone for the day by selecting a red and white sparkling wine for all members to enjoy on arrival. The AGM formalities were conducted in the presence of a very large gathering of members and guests, totalling in

excess of fifty for the first time in many years.



Highlights of the concise,

yet informative, meeting included the re-election of the current committee for a further year, with resounding support of the leadership and direction provided by President Roger King. A motion to amend the wording of the "life member" clause of the constitution was put forward, vigorously debated, and then approved with some minor clarification to achieve a new clause that will

better reflect the crucial role that "life members" can have in the future development of our guild.

After an enjoyable lunch we were treated to an enlightening presentation on natural winemaking by



young, Adelaide Hills, biodynamic winemaker Anton van Klopper. Anton, an Adelaide University Oenology graduate who studied under Andrew Yap, gave an engrossingly genuine and candid account of his and wife Sally's journey to date to establish their

"Lucy Margaux Vineyard", and his strongly forged philosophies on wine, winemaking and life in general.

For many of us, this was our first exposure to natural or Biodynamic farming and winemaking. In essence this form of winemaking, as explained so eloquently by Anton, seeks to honour the soil that gives rise to the vine and use minimal energy to produce wine. At the heart of Anton and Sally's wine making ethos is that the "Sense of Place" is reflected in every finished wine.

Anton achieves the "perfect balance" in his 10 acre Basket Range Pinot Noir "Lucy Margaux" estate vineyard by not using any chemical (pesticides, fertilisers) or additives (sugar, sulphur) in the farming or winemaking process. The vines are dry grown, and the resultant tiny bunches produce berries of intense flavour. Berries are hand picked early in the morning or

late in the afternoon and then left to rest overnight. Ferments are stimulated by hand plunging, rather than by adding yeasts. Finished wines are unfinned, unfiltered and estate bottled with minimal sulphur added only at bottling prior to sealing with reconstituted cork closures.



Anton elaborated on how he came to formulate his biodynamic farming vision firstly from years spent in hospitality, then through study, and most notably from vintage experience in Germany, NZ and the Pinot Noir producing region of Oregon in America.

Taking enormous pride from being a member of the Basket Range community, Anton currently produces two tiers of wine under his "Lucy Margaux Vineyard" brand. The top tier comprises three 2008 Pinot Noir's - his own estate grown "Lucy Margaux", and

nearby estate grown vineyards at Norton Summit - "Monomeith" & "Little Creek".

The second tier of wines, a 2008 Pinot Noir, a Red Blend in the Rhone style, and a Merlot sell under the "Domaine Lucci" label. All fruit for these three wines are sourced from the neighbouring vineyard at Basket Range. A 2008 Sangiovese from a single Piccadilly Valley vineyard rounds out the current offering of biodynamic wines produced by "Lucy Margaux".

We were fortunate to taste samples of the 2008 "Domaine Lucci", "Little Creek" & "Monomeith" Pinot's. The "Little Creek" vineyard receives full

afternoon sun and the "Monomeith" vineyard receives predominantly morning sun. It was interesting to taste the differences that these natural variations in sun exposure impart on the composition of the finished wine with the "Little Creek" more leathery and the "Monomeith" having more natural berry flavour.

Anton's message, softly spoken but with captivating passion, conviction and sprinkled throughout with self deprecating humour and honesty, had all in the room spellbound for the duration.

After meeting Anton and Sally, and gaining an insight into their self created 'Domaine', there was an overwhelming feeling that they now have fifty others watching over them - glass of vino in hand - from the old rocking chair perched at the far end of the back verandah.

Cameron Best



NEXT FUNCTION

Our next function, on 11 October, will be a visit to Lake Breeze Winery at Langhorne Creek (www.lakebreeze.com.au). From our first contact they have been extremely enthusiastic to have us visit and have put together a great day.



The Follett family have been grape growers in Langhorne Creek for 120 years and winemakers for over 20 years. Their winery was named Champion Australian Small Winery at the 2007



Australian Small Winemakers Show in 2007, outperforming 355 other wineries with a production of less than 500tonne. They have an impressive stable of wines but they are probably best known for their Bernoota Shiraz Cabernet (Bernoota is Aboriginal for "camp among the gum trees"). The 2006 vintage has won a Gold Medal at the 2009 Sydney Wine Show, as well as four Silver Medals and 91 points in the 2010 James Halliday Wine Companion. Perhaps less well known is their False

Cape label produced from grapes grown on their Kangaroo Island Vineyard. The False Cape 2005 'The Captain' Cabernet Sauvignon recently won the Champion Cabernet Sauvignon Trophy at the 10th National Cool Climate Wine Show. Lake Breeze wines have won more than 20 Trophies and 60 Gold Medals over the last 15 years.



verandah, in the barrel shed or on the lawns under the gum trees depending on the weather. Sounds wonderful!!

On the day we will be privileged to have the opportunity to taste a selection of their wines and Greg & Robyn Follett have generously offered to include some museum wines among the selection. We don't often taste Kangaroo Island wines so it will be interesting also to taste some of their False Cape range. A delicious lunch by a local caterer will be provided under the winery's big

A variety of accommodation is available in Strathalbyn and Milang for those who may want to stay in the area on the Saturday and/or Sunday night. Please make your own arrangements if you do intend to stay.



Subscriptions Reminder

A reminder to the few members who are yet to pay their subs - please either EFT your payment to the Guild Account (see Attendance Acceptance slip for details) or post your cheque to Brian Longford at 32 Cottenham St., Banksia Park, 5091.



PLANS FOR 2009-10

The Committee has sketched out the program of functions for the coming Guild year and this is summarised below. Based on the comments at the AGM and feedback from a survey of members done a little while ago we feel the type of functions offered will meet members' expectations. However, there is flexibility in the program for the second half of the Guild year, so if you have any ideas please discuss with a Committee member.

Date	Function
11 October 2009	Winery Technical Tour - Lake Breeze Winery Langhorne Creek;
13 November 2009	Social Night - Martinhas Restaurant
13 December 2009	Christmas Lunch Royal Coach Motor Inn
14 February 2010	Winery Technical Tour - Adelaide Hills
11 April 2010	Theme Tasting
20 June 2010	Winery Technical Tour - Region to be advised
8 August 2010	Annual General Meeting
10 October 2010	Winery Technical Tour - Region to be advised

Winery Technical Tour

Lake Breeze Winery

Step Road

Langhorne Creek

Hosted by Greg & Robyn Follett

Sunday 11 October 2009

Commencing 11.00am

No BYO please – wines will be available from the Cellar Door

Lunch menu

Selection of cold meats

(Roast chicken, leg ham, home-cooked corned beef & pickled pork, salami)

Seasonal salads

(Tomato, bocconcini & basil, country-style potato, coleslaw and pasta salads)

Wood oven sour-dough bread

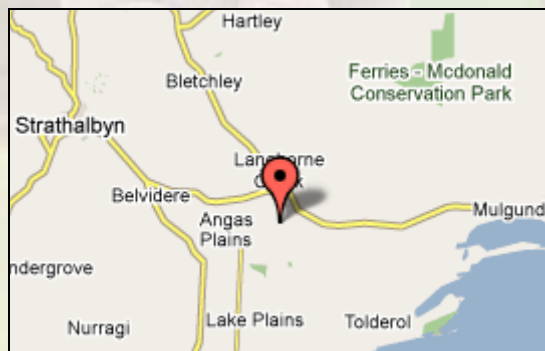
Selection of home-made slices

Tea & Coffee

\$30 members

\$35 non members

RSVP Friday 2nd October





WINE GUILD OF SA COMMITTEE CONTACTS 2009-10

	Position	Home phone	Mobile	email
Roger King	President	8370 6903	0424 027 982	RogerKing@internode.on.net
Pete Rawlins	Vice-President	8367 9405	0400 115 249	rawlinsp@internode.on.net
Paul Rogers	Secretary	8390 1526	0419 8243 25	progers52@yahoo.com.au
Brian Longford	Treasurer	8264 5794	0406 305 749	bandplongford@bigpond.com
Grant Ward	Committee		0414 727 747	grant.ward@internode.on.net
Cameron Best	Committee	83367116	0403 047 145	cameron.best@spotless.com.au
Phil Harris	Committee	8387 2823	0407 132 789	sunnyjim@adam.com.au



ACCEPTANCE SLIP



Technical Tour, Lake Breeze Winery, Langhorne Creek

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

No. of Members attending @ \$30 Amount \$ _____

No. of Guests attending @ \$35 Amount \$ _____

Please forward to: Paul Rogers, PO Box 153 Summertown, 5141 by Friday 2 October 2009. Make cheques and Money Orders payable to "Wine Guild of SA". Details for EFT payments for non-CPS members are as follows: Financial Institution: Community CPS Credit Union, BSB: 805-022, Account No: 22498522, Account Name: Wine Guild of SA Inc. CPS Members should use Account Number 03317761. Please make sure to include your name(s) with EFT payments. As transfer can take a few days please also email Paul when making payment so we know you are attending by the RSVP date.

Phone and email registrations to Paul (progers52@yahoo.com.au; Ph: 8390 1526) are also accepted. Also please advise Paul if you require a vegetarian or other special meal.

