



# The Grapevine

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Publishing Mgr:  
Peter Rawlins  
Editor: Roger King

Newsletter of the Wine Guild of SA (Inc)

[www.wineguildsa.com](http://www.wineguildsa.com)



## PRESIDENT'S REPORT

I trust everyone enjoyed our visit to Lake Breeze Winery at Langhorne Creek. Once again we had a terrific attendance with 39 members and a record 10 guests!!

Our thanks go to Robyn, Greg and Ken Follett who couldn't have done anything more to ensure we had a very enjoyable day. They even managed to arrange perfect weather!! We enjoyed an extensive tasting and we were particularly privileged to taste some of their museum wines. It was also great to have the opportunity to taste



their False Cape Kangaroo Island range. On a personal note, this was the first time I have tasted KI wines (shame on me!!) and I was pleasantly surprised. How lucky we are as Guild Members!! We received a note from Robyn saying how happy they were with the day and this has been forwarded to members who have email. As we do for all wineries we visit, a note of thanks has been sent to Lake Breeze. A full report from Cameron Best is elsewhere in the Newsletter.

It was a pleasure to present badges to our latest members John and Meryl Brown on the day and also to see so many guests. Sandie & Sue MacGregor and Ron Donaldson have indicated that they would like to join the Guild so I look forward to presenting their badges at the next function. Our other guests were Rex & Denny Hutton, Neil & Chris Sullivan, Graeme & Walpurga Page and

Susanne Carroll. We trust you all were made to feel "at home" and would like to come again.



Our next function will be our Christmas Lunch at The Royal Coach Motor Inn. We will have a room to ourselves and this will be very much a social occasion. Most of our functions are budgeted to break even, but traditionally the AGM and Christmas lunch are subsidised to members. This year the cost to members will be \$35 which represents a subsidy of over \$10. Note the BYO charge is included in the cost, so bring along a bottle of your favourite wine! Pre-lunch sparkling wine is also included so, despite the inflated Christmas prices, the Committee feels this is still good value for members. Menu and other details are elsewhere in the Newsletter. **Note the RSVP deadline is Thursday 3 December and this cannot be extended.**



Looking ahead to the New Year our first function, on 14 February, will be at an Adelaide Hills winery. Paul Rogers is looking at options and we will have more details at the Christmas Lunch.

See you all at the  
Royal Coach

**Roger King**



## Extra Curricular Dinner - MARTINHAS

On the evening of Friday the 13<sup>th</sup> of November 19 members and 6 guests dared to venture to the TAFE training restaurant in Light Square for a casual social evening. The menu was varied, ranging from crocodile to tofu and the meals well presented. Sadly, we believe the operation is moving to Regency Park which is of course much less central. Special thanks go to Paul Rogers who organised the evening.



## LAST MEETING REPORT

### Lake Breeze Winery Visit



Members and guests assembled on the picturesque lawns of Lake Breeze Winery at Langhorne Creek on Sunday 11<sup>th</sup> October for a Winery visit and tasting of wines from both the locally grown Lake Breeze range and also the "False Cape" range of Kangaroo Island grown wines.

The weather was warm and welcoming, as were our hosts for the day Greg, Robyn & Ken Follett.

We commenced proceedings with a guided tour through some of the premium old-vines of the family vineyard. These, exceedingly healthy and thick-set, vines sit against a magnificent natural backdrop of river red gum's and seasonal wetland. The neighbouring Bremer River is the lifeblood for this vineyard, and most in the region. Managed flooding of the essentially dry grown vineyard occurs most winters with the water and alluvial silty soil from the Mt Lofty Ranges catchment crucial to, not only support the vines through the summer heat but, develop the complexity of the wines.



Langhorne Creek was settled in the 1850's, with the Follett family vineyards and the family itself

playing significant roles in the region's rich history. Vines were first planted on the site in the 1880's. In addition to the vines a successful dairy farm and stud cattle operation were both managed on the site throughout the 1900's. During the 1960's & 70's Ken (Greg's dad) began to place a greater emphasis on grape growing and replaced Palomino & Doradillo vines (generally used to produce Sherry) with the site's now flagship varieties – Cabernet Sauvignon and Shiraz. Since then, plantings of Chardonnay, Merlot, Petit Verdot & Malbec compliment the historic rows of Grenache vines planted in the 1930's.



Despite the Follett's growing grapes on the site for over a century, Lake Breeze (referring to the cooling afternoon breeze that prevails from nearby Lake Alexandrina) produced its first label in 1987. Lake Breeze wines are produced exclusively from

the premium old-vines which comprise 20% of the fruit on the 80 hectare family vineyard. Whilst Ken and Marlene are still involved, it is now the fourth generation of the Follett family; Greg (Winemaker), and brothers Roger (General Manager) and Tim (Vineyard Manager) who operate and manage Lake Breeze Wines.

After the enjoyable and very insightful wander through the vineyard we assembled in the winery for a tasting of Greg's wines. Detailed below are the wines tasted and some brief comments on each;

**2008 Moscato** – Utilised 35yo White Frontignac grapes. Carbonation, a 500ml bottle size and

only 7% alcohol ensure a wine that lends itself to easy drinking at any time of the day.

**2007 Chardonnay** – Made in the traditional “oaked” style with partial ferment in new French oak. A cool 2007 ripening period, and night harvesting helped to maximise the varietal character.



**2007 Grenache** – Made from 75yo vines, hand pruned and gently crushed to enhance the intensity. This medium bodied style, with its vibrant flavour, will cellar.

**2006 Bernoota (Shiraz/Cabernet)** – The most awarded of the Lake Breeze stable of wines. “Bernoota, meaning “camp among the gum trees”, is the Aboriginal name for the homestead on the Lake Breeze Property. This vintage is 60% Shiraz, and 40% Cabernet. The strong combination of premium fruit, and 20 months in French & American oak creates a wine of structure that will cellar for 10yrs.



**2006 Cabernet Sauvignon** – This varietal is ideally suited to Langhorne Creek. Aged in 70/30 French & American oak this wine has a long finish and will age for 10+yrs. Greg noted the important role of Cabernet in the Bernoota, saying a great Cabernet year equates to a great Bernoota year.

**2005 Arthur’s Reserve (Cabernet/Petit Verdot)** – A tribute to Arthur Follett who planted the site’s first vines in the 1880’s. This 84/16 mix was aged in French oak and has a richness and intensity that will cellar well for 10-15yrs.

**2005 Winemakers Selection Shiraz** - Only produced in outstanding vintages years, and even then only in small quantities. Seven days on skins during open ferment and 22 month maturation in French & American oak combine

to ensure soft tannins, long length and as such will cellar for over 15yrs.

The False Cape vineyard, located on the southern coast of Kangaroo Island, was established in 1999. Thirty acres of non-irrigated vineyard comprise, Cabernet Sauvignon, Merlot, Shiraz and Sauvignon Blanc. The resultant five wines in the range, all named after local maritime themes, are all produced at Lake Breeze.

**2008 Sauvignon Blanc** – Machine harvested from 5am and delivered straight to the winery for processing to capture the vitality of the fruit. Great growing conditions for this wine, and minimal handling at the winery, make it the top seller of this range.

**2009 Rose** – This blend of Merlot & Shiraz has minimal time on-skins providing a very light pink colour for this wine, and only 4gm/ltr sugar ensures it is not too sweet.

**2005 Cabernet/Merlot** – A classic “Bordeaux Blend” of 80/20 is used for this medium bodied wine. Soft tannins and fruit sweetness make for good drinking now.

**2005 Shiraz** – Cool climate ripening produces depth and structure, with pepper and spice on the nose. Will drink well over the next 5-6yrs.

**2005 Cabernet Sauvignon** – KI having a similar “terroir” to the limestone coast suggests this varietal could be the future flagship for the island. Time on-skins during ferment and time in French oak produce an elegant wine that will cellar for 10yrs.



At the conclusion of the tasting we adjourned to tables assembled under the adjoining canopy for a relaxed lunch comprising cold meats, salads & sweets.

During the course of lunch Greg provided museum releases of both his Cabernet Sauvignon and Bernoota (years: 2002, 03 & 04) for us to experience these premium wines with some bottle age. It was a wonderful gesture, greatly appreciated by all, as it clearly reinforced the ability of these wines to develop complexity, and highlighted some of the slight seasonal variations. Whilst the 2004 vintage of Bernoota

was the most awarded of the museum wines on offer, there were good cases made for each of the two wine styles in three vintages by those present.



The day was a testament to all that we enjoy, and look for, in a winery visit namely; great wine, good food and good company. We extend our sincere thanks to Greg, Robyn & Ken for providing us with their precious time for the day as they had all just completed a very hectic week of winery functions and travel.

Having tasted a selection of current release and museum wines it was easy to see why the winery has a long-standing and enviable reputation for winning national awards. However the testament to the quality of the wines on offer was the constant stream of members to the cellar door throughout the course of the afternoon to purchase their favourites.

**Cameron Best**

### GUILD WEBSITE

As was mentioned in the last Newsletter and at Lake Breeze, The Guild has a new website, [www.wineguildsa.com](http://www.wineguildsa.com), which has a number of resources for members, including:

- Photos from recent functions
- Recent Newsletters
- Guild Information Pamphlet – always useful when talking to people about the Guild
- Membership Application form
- The Guild's Constitution

Why not have a look? Feedback is always welcome!!

**Pete Rawlins**

### NOMINATIONS FOR LIFE MEMBERSHIP

According to our Constitution “An individual is eligible for Honorary Life Membership after having been a member of The Guild for a minimum of 15 years and having rendered outstanding and meritorious services to The Guild.”

Nominations for Life Membership can only be voted upon at our Annual General Meeting. Whilst this may seem a long way off, it can take some time to collect the information to support a nomination, so if you feel there is someone who should be nominated please contact President Roger or Secretary Paul and they will be happy to help.

### Subscriptions Reminder

A reminder to the very 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.

### RSVP

On some occasions our RSVP date is a little flexible. However for our next function, the Christmas Lunch, we must have final numbers to the Motel no later than Friday 4 December.

**The RSVP date for members is therefore 5pm THURSDAY 3 December**

As usual, advice before the RSVP deadline is appreciated.

### FUNCTIONS FOR 2009-10



Date	Function
13 December 2009	Christmas Lunch, Royal Coach Motor Inn
14 February 2010	Winery Technical Tour - Adelaide Hills
11 April 2010	Theme Tasting - North Adelaide Primary School
20 June 2010	Winery Technical Tour - Details to be advised
8 August 2010	Annual General Meeting
10 October 2010	Winery Technical Tour - Details to be advised



## Christmas Lunch

Royal Coach Motor Inn

24 Dequetteville Terrace, Kent Town

Sunday 13 December 2009

Commencing 12 noon with Pre-lunch Sparkling Wine

### Lunch Menu

#### MAIN COURSE

*Peppercorn encrusted roast beef with traditional gravy*

*Honey glazed leg ham and roast turkey breast with baked apple*

*Barramundi fillet topped with lime & coriander sauce, served with bok choy*

*Accompanied by fresh seasonal vegetables*

#### DESSERT

*Christmas pudding with brandy custard*

*Nutty pecan pie with butterscotch cream*

#### TEA & COFFEE

\$35 members      \$45 non members

BYO charge is included in the price

RSVP 5pm Thursday 3 December 2009



# 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

### Christmas Lunch, Royal Coach Motor Inn

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

No. of Members attending @ \$35  Amount \$ \_\_\_\_\_

No. of Guests attending @ \$45  Amount \$ \_\_\_\_\_

Please forward to: Paul Rogers, PO Box 153 Summertown, 5141 to arrive by **THURSDAY** 3 December 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.

