



# The Grapevine

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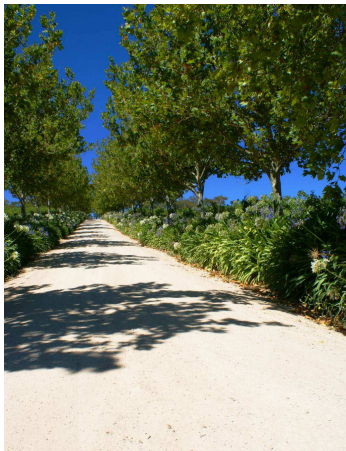
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Newsletter of the Wine Guild of SA (Inc)  
[www.wineguildsa.com](http://www.wineguildsa.com)



## PRESIDENT'S REPORT

I trust everyone enjoyed our visit to K1 Winery. It was certainly a beautiful setting for Valentine's Day and we were well looked after! Bec gave a great overview of the viticultural side of the business. Shane did a great job of leading us through the tasting and Fiona produced a lovely plentiful lunch, even if it wasn't quite what was promised in the Newsletter!!



I am sorry it was a little "squeezey". As I said on the day, we were expecting a maximum of 50 but instead we had a record attendance of 55 - 47 members and 8 guests.

It was good to see long-time member Roger Halliday along for the first time in quite a while, with his guest Pauline. Other guests on the day were Chris & Liz Taylor, Helmut & Helen Halm, Henry & Libby Hammick, and Suse Carroll. My apologies for not being able to catch up with you



all on the day, but I am sure you were looked after!! I trust you had an enjoyable day and would like to come again, or even join!! A full report on our visit from Cameron Best is elsewhere in the Newsletter.

It was a pleasure also to present member's badges to Chris & Neil Sullivan and Denny & Rex Hutton. Welcome aboard and we trust you have an enjoyable and rewarding time with the Guild.

All our functions are aimed to give members opportunities to learn about wine and winemaking. Often this takes the form of winery visits during which we always learn plenty, but in a low key manner. April is vintage time so a winery visit isn't



possible. Our next function therefore is a Theme Tasting on 11 April at the North Adelaide Primary School. Thanks go to Cameron Best who has put a lot of effort into the organisation of the day. The tasting will be a little more formal but I can guarantee it will still be lots of fun!! We are lucky to have Geoff Cowey, Senior Oenologist from the Australian Wine Research Institute, to lead us through the tasting of some carefully selected Tempranillo and Riesling wines. The corresponding function last year when we tasted some Cabernets and Sauvignon Blancs was very popular; so come

along, enjoy the day and learn much more about wine at the same time. Lunch will be a spit roast provided by Adelaide Hills Caterers. We have had them twice previously, most recently at Fox Creek and their food is always well received. **RSVP by Thursday 1 April at the latest please. Because of the requirements of the caterer this cannot be extended!!** Details are elsewhere in the Newsletter.

Having visited Lake Breeze and K1 South of the City in recent times, in June we will "balance the ledger" and head North to Langmeil Winery in the Barossa. Full details will be in the next Newsletter.

**Roger King**

## NEWSLETTER CONTRIBUTIONS

Have you done something recently that might be of interest to other members?

You may have tasted a really nice wine or visited a winery here or overseas. Or you may have trekked through Nepal. It doesn't have to be centred on wine.

Why not "put pen to paper" and send it to the Editor?

If there is space we will be happy to include it in the next Newsletter



## VISIT BY THE GUILD TO K1 BY GEOFF HARDY WINES

Sunday the 14<sup>th</sup> February, Valentine's Day, saw a record number of 56 members and guests assemble at the unique and beautiful K1 wines vineyard and cellar door.

The cellar door complex and estate vineyards are located at Kuitpo in the southwest corner of the Adelaide Hills wine region - adjacent the well known Kuitpo forest. A kilometre or so of winding dirt road gives no indication of the impending magnificence of the commanding chalet-like natural timber cellar door building, quaint lake and extensive plantings of leafy trees and shrubs that unfold as you proceed down the stately entrance driveway.



After a few minutes spent admiring the scale, natural beauty and tranquillity of the surrounds we headed off on-foot up to the middle hill vineyard with our host, Sales and Marketing Manager, Bec Hardy. Small in stature, but abundant in knowledge and vibrancy, Bec set a great informal and personable tone for the day by addressing us atop a 12 foot tinny - conveniently or otherwise - parked by guild Secretary Paul Rogers!

Bec began by explaining that K1 commenced with the purchase of this bare 160 acre site in 1986 by her dad Geoff Hardy - the fifth generation of the Hardy Family, synonymous with winemaking excellence in South Australia. Planting commenced in 1987 and today the site has in excess of 90 acres under vine comprising 10 grape varieties - with recently completed plantings of 21-22 acres.

The K1 name comes simply from being the first commercial vineyard in Kuitpo. The business is



essentially run by the family with Geoff as General Manager, wife Fiona as the Events Co-ordinator, Bec returning from overseas late last year to commence her role as Sales & Marketing Manager, and her younger siblings Jess, Sebastian & Hannah all studying within the industry and/or performing roles large and small as required.

With an extensive history of study, travel and career within the wine industry both here and abroad that belies her youth, Bec provided an extensive summary of the site history, vine plantings and viticulture philosophies used at K1. The best of innovation, such as a 'v' drainer designed by Geoff for use on clay soils, have been incorporated at K1 through Geoff's extensive history of owning, managing and consulting on vineyards throughout the world over a period spanning 30+ years.



Situated within the Mount Lofty ranges of the Adelaide Hills, Kuitpo is approximately 3 degrees cooler than McLaren Vale, which generally translates to harvesting three weeks later. Recent plantings include Pinot Noir, and future plantings of Riesling and Gewürztraminer, favourites of Geoff and Bec, along with some other new varieties will see the total estate plantings rise above 100 acres. Due to the undulating nature of the site, and the many and varied varieties planted, K1 has a mix of irrigated and non-irrigated vines and utilises both mechanical and hand pruning of berries. As an example, the oldest



Shiraz plantings have not been irrigated for 15 years, and reds in general are hand pruned, but the more delicate white vines

receive irrigation. Bec highlighted the impact that weather plays in every vintage, with '08 (a potentially fantastic Cabernet vintage) not being produced in the end due to overripe berries in the excessive heat that year. Pleasingly 2010 is looking fantastic.

Canada is the largest export market for K1, with others including the UK, USA, Malaysia and Hong Kong supporting local Australian sales.

From the vineyard we returned to the Function Room above the cellar door to commence a

structured tasting of current vintage and cellar release K1 wines with Winemaker Shane Harris.

Like Bec, Shane (also a chef by trade) had a very personable manner and weaved humour and appetising flavour descriptors throughout his presentation of the wines. This ensured that the tasting was not only educational but very enjoyable.

Shane explained that the K1 winemaking ethos is simply to produce quality wines that are true representations of their varietal style and the Kuitpo region - wines that "look good, smell great and taste fantastic!" Led by Shane, we tasted seven wines, as listed below, representing the broad spectrum of wine styles produced by K1:

#### '09 K1 Sauvignon Blanc

- With less natural acid than NZ varieties it sits in the tropical fruit spectrum for this wine style, rather than the pungent green herbaceous end.
- Utilising estate grown fruit, this wine represents the best expression of 'vineyard-to-glass', as it has minimal handling.



#### '09 K1 Arneis

- Originating in Italy the term means "little rascal" referring to the fact that it

can be difficult to grow. This wine has more winemaker intervention, having an extremely cool ferment and being racked onto Viognier lees to enhance body and creaminess.

- It is a versatile wine that works well when chilled with antipasto, white meat and seafood starters and mains through to room temperature with zesty desserts.
- Shane explained that they were really happy with this vintage as being a great representation of this wine style. Vindication of this came also when awarded 'Top Silver' at the Adelaide Wine show in the 'Alternate Varieties' class.

#### '07 K1 Chardonnay

- This vintage stays in the stone fruit spectrum.
- Features of this vintage include fermentation in French barriques, (30% new oak) along with utilising 'less-rampant' yeast during ferment.

#### '09 K1 'Silver Label' Rosé

- Essentially 100% Estate-grown Cabernet Sauvignon picked expressly for Rosé, and not a

drain-off of a red ferment, ensures great colour in this wine.

- This wine has a great structure with 11 g/L residual sugar - it is not unusual to have 20-25 g/L to balance tannins in Rosé wine.



'06 K1 Merlot  
- This wine sits in the blackberry spectrum, rather than the sweeter plum.  
- Medium weight, good colour, texture, tannin structure, from 18-months in oak, supports this wine and as such it will cellar well for 5-8 years.

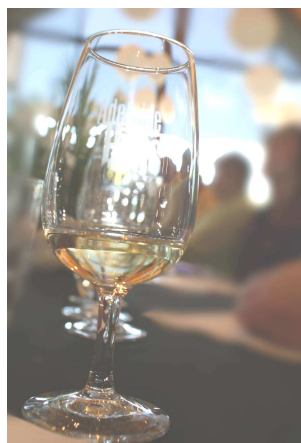
'07 K1 'Silver Label' Shiraz Viogner

- Viogner skins are used for this mix not the juice. Need to be mindful of the tannins in the skins and also manage the Viogner to ripen at the same time as the Shiraz.
- Only 40% new oak used in this wine as the natural flavours of the fruit do most of the work.

'05 K1 Tzimmukin

- Always a blend of Shiraz and Cabernet at K1, this vintage is 76% Shiraz 24% Cabernet. Only 4 tonne of fruit was handpicked from the top rows located along the top ridge of the site.
- Utilises an ancient "Amarone" winemaking method to concentrate flavour by air drying the berries, not through the use of overripe fruit. This is done on trays in a temperature controlled earthen floor shed. Up to 60% reduction in moisture is achieved over a 2-6 week period.

After the tasting we enjoyed a sumptuous, freshly prepared, lunch comprising generous portions of marinated chicken, a selection of gourmet salads and followed by cheese platters all prepared without fuss by Fiona and the team.



We felt very fortunate to not only taste the lovely suite of wines including the rare '05 Tzimmukin, but to also be catered for so attentively by the family in the midst of a busy period leading into the impending 2010 vintage. It is a credit to the work ethic and endless dedication of the family that it was all done so efficiently but so personally.

I look forward to my next visit to the cellar door with picnic rug and designated driver to maximise the ambience at lakes edge within the amphitheatre of surrounding vineyards and trees.

Cameron Best



## NEXT FUNCTION

- Next Function 'Varietal Tasting' - Sunday 11<sup>th</sup> April 2010

Our next function will be a detailed look at two varietal wines, one a well known white varietal - Riesling, the other a lesser known red varietal in Australia - Tempranillo.

Our aim with this function is to look at the history of the varietal, and then taste and evaluate four examples of each wine to gain a better understanding of what we should expect from these wines in terms of flavours and characteristics, and the impact regional influence can play in the finished wine.

Whilst the aim of the function is to increase our knowledge, we aim to do this in our trademark structured but informal, inclusive and enjoyable manner. Based on the success of the corresponding function last year, the venue will again be the centrally located North Adelaide Primary School.

We are fortunate that leading us through the day will be Senior Oenologist, Geoff Cowley, from the Australian Wine Research Institute. Geoff has had many years experience in winemaking roles, working vintages around Australia and overseas in New Zealand, Spain and France. In his current role with the AWRI, Geoff's core role is providing winemaking and technical advice to the Australian wine industry as well as applied research.

Specific details of this event, including a gourmet catered lunch by Adelaide Hills Caterers, are listed in this newsletter. We look forward to seeing many members and guests for another enjoyable day of wine education. If you would like to have wine with your lunch please BYO.

## Theme Tasting

North Adelaide Primary School  
62-68 Tynte Street North Adelaide  
(Parking available in the school)

**Sunday 11 April 2010**

Commencing 11.00am

## Lunch

Catered by Adelaide Hills Caterers

*Spit roast chicken or lamb*  
*Hot baby potatoes*  
*Selection of 5 salads*  
*Selection of freshly baked bread rolls*  
*Selection of 3 desserts*  
*Tea & Coffee*

**\$35 members**

**\$40 non members**

**Please BYO if you would like wine with your meal**

**RSVP Thursday 1 April 2010**



## FUNCTIONS FOR 2009-10

Date	Function
11 April 2010	Theme Tasting - North Adelaide Primary School
20 June 2010	Winery Technical Tour - Langmeil Winery, Barossa Valley
8 August 2010	Annual General Meeting
10 October 2010	Winery Visit - Region to be advised



## ACCEPTANCE SLIP

Theme Tasting, North Adelaide Primary School, 11 April 2010

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

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

No. of Guests attending       @ \$40            Amount \$ \_\_\_\_\_

Please forward to: Paul Rogers, PO Box 153 Summertown, 5141 by Thursday 1st April 2010. 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.