



GRAPEVINE

PUBLICATION BY THE "WINE GUILD OF AUSTRALIA" QLD. INC.

January / February 2010 Edition

From the President

Well the year has begun and the Guild is planning a full year of tasting and events. The Grapevine looks different and will be developed in future.

By now you have received notification of the South African event in March. The "Barossa - The next generation" event in April is not to be missed. John Nenke has used his Barossa influence to source some very good wines from these emerging winemakers.

Our Club Night program is full for the year starting with Wines for Asian Foods in February and Wines from Canada to Chile in March.

We have planning underway for a trip to the Coonawarra in July. So stay tuned to your Wine Guild website.

You will also notice the website starting to change. This is under the mastership of Ian McLeod. If you have suggestion of what you would like to see on the Guild site, please drop us a note.

This is the second last edition of the Grapevine under the editorship of Peter Schofield. Peter has been Editor for over 3 years and feels it is time to pass on the pen to another interested member. If this sounds like you, please get in touch with Peter or myself. Thank you Peter for the great editions over the past 3 years.

See you at Club Night.

Rod Wellings
President WGA Qld. Inc.

Best article for the January / February issue goes to Leigh Canny for helping us out of the dark ages and into a new intuitive experience. Enjoy the wine Leigh.

Club Night Reminders:

February Club Night: Friday 5 February 6 pm- Wine with Asian Foods

See page 5 for further details.

Please send contributions, reminders and photos of your wine experiences to Grapevine editor by March 26.

He needs your support. Remember he also has a new email address!!

Editor: Peter Schofield

Email: p.sch@bigpond.com

Club Night December 2009 – Xmas Party at Rod and Nicole Residence

The theme for December club night was “Wines for Game Foods”. A reintroduction of the **game meats was experienced at the home of Rod and Nicole for our Xmas Party** . Guild Members chose wines that they would like to drink with the dishes and the vast array of wine showed the talents of the Guild.

Lee and John combined to present a chicken inside a duck inside a turkey with many hours spent deboning. Calls for the name of the dish centred on the three ingredients with durken, turducken, and the French inspiration du chi tu being popular votes. The meal was a great inspiration and showed the as a Wine Guild the members can turn it on.

Back Page [Xmas Party](#) photos.

Domaine Paul Mas

Recently I visited the Dan Murphy candy shop and purchased a bottle of Chateau wine 2008 Coteaux du Languedoc. (Clos des Murs). It is a very nice drop of Grenache Shiraz Mouvredere just short of \$20. We went surfing to find out a little about the Paul Mas empire and were surprised to turn up quite a story. He is the inventor of Arrogant Frog, and also has some very nice vintage wines under the Appellation Controllee. Take a look at the following web sites:

http://www.paulmas.com/rubrique.php3?id_rubrique=3
www.paulmas.com/lmagenes/archivos/AR_2007.pdf

Great little video as well.

Editor

Editor, Editor, Editor.– WANTED

The editor of the last three years is taking a break and would like to take this opportunity to thank those that contributed to the Grapevine during this time. I have tried to generate firstly interest from the wide array of guild members experiences and secondly to also have a sub committee thinking that strategises on where we should go with the Grapevines future. The first item has developed well and I think more people are contributing which is a great thing. The second has failed a little and I am not sure whether that is due to the lack of interest or people’s perception that they are not proficient in the wine education, marketing, or social commentary or whether me living away from Brisbane has made this very difficult.

What I do know from many years of Project Management is that the Grapevine must go on as it is the only written history of what the Guild has done over the years with their successes, which are many and the failures noted on word, fax, scan, and lately Publisher and pdf. There are not too many guild members that can remember what we did ten and fifteen years ago, some may prefer to forget, but as an incorporation it is important to have the ability to review that history.

With the new web site and a number of guild members who will be able to upload the Guild information to our web site, I can see the Grapevine growing into a very useful tool. Four years of being the acting editor (boy can he act) has suggested to me that we need new blood to take the Newsletter forward..

Don’t worry I have plenty of other things to do and will certainly encourage members to think about taking over my role by June. By then we should be fully into the swing of the new world web, blog, online musing.

Editor

Trip down memory lane

Editor

With the new web site up and running I thought it would be nice to get the readers in the mood by visiting some of the past articles in the Grapevine. Where are they?? Well it would be nice to just click on [more](#) below, however we need to load the past Grapevines- this will happen by next month

Freycinet Vineyard– Mar 03: Margie T visited the vineyard in Tasmania.....[more](#)

Visit by New Caledonie Oenophile– Jun 03: Initial vist by NC member of the guild.... [more](#)

Guild members February Dinner– Apr 04: How did we behave ourselves in 04– take look... [more](#)

Grape Innovations and Salitage– Jan 05: Article written five years ago, how has life treated the theory...[more](#)

Wine Grape Grow tables/ April 05 Club Night– Jun 05: Review the tables , see how we enjoyed our club nights....[more](#)

Collection of photos—as time goes by– 2003 to 2006: Dare to look.... [more](#)

Challenging the Taste tongue map– May 06: Includes commentary about the wonders of the tongue in tasting wine, plus some great diagrams...[more](#)

South American Wines– June 06: A walk through Sth American wine country with Sue Henderson.. [more](#)

Pinot Gris– August 06: Tasting notes of a wine that has grown in popularity over the last two years..[more](#)

Vale Len Evans– Oct 06: The passing of a great man in 2006, part of the galloping gourmet duo...[more](#)

Screw Cap vs Cork– Jan 07: Ian McLeod's piece from NZ press articles reviewing the future of the cork and screw...[more](#)

Central Otago– Mar 07 : Ian and Rhyl visited some great wineries and shared with us their experience...[more](#)

Bordeaux Wines– July 07: Andrew Corrigan visited the south of France regaling his experience of Bordeaux wines... [more](#)

Wine Guild Tour– Barossa Oct 07: What a tour to the Sth Australian legendary area....[more](#)

Chardonnay Masterclass– Feb 08: An EWine experience that was memorable.... [more](#)

Wine Faults– Apr 08: When you thought, wow that was a nice wine, and turned the page to read up on wine faults...[more](#)

Wine and Food Topics– Jun 08: Just a small piece on matching wine and food.. [more](#)

Royal Queensland Wine Show– Aug 08: The tale of a wandering Wine Stewards life mid winter ...[more](#)

Full Red Tasting– Oct 08: A great evening hosted by our very own Guild Members.... [more](#)

Murray River Houseboat tour– Feb 09: John and Jenny G trip down the Murray in a houseboat[more](#)

Beouf Bourgogne- July 09: Chef Henderson and her favourite BB..... [more](#)

So2GO- Oct 09: What's that no more headaches??..... [More](#)

Australian Small Winemakers Event- Dec 09: Held each year in Stanthorpe, it's a hoot...[more](#)

Current Wine Issues- January 2010 (courtesy of net.)

Restaurant Wine Newsletter | Wine Recommendations, Wine List Tips ...Reports: Top 100 Wine Brands & Top 100 Individual Wines ...

www.restaurantwine.com/

Viticulture – Current Issues Dr Robyn Wood Senior Consultant ...This paper was presented at the First ...

www.winenet.com.au/articles/Viticulture_Current_Issues.pdf

Winebiz | Australian Viticulture

Our current issue... November/December 09. Even amidst testing times in the Australian wine industry, Australian Viticulture challenges itself by seeking ...

www.winebiz.com.au/ausvit/

Amazon.com: Current Affairs & Issues Cooking Food & Wine Books Online shopping for Current Affairs & Issues Cooking Food & Wine Books from a great selection of Books & more at everyday low prices.

www.amazon.com/s?...Current%20Affairs%20%26%20Issues...n%3A6%2Ck%3ACurrent%20Affairs%20%26%20Issues

Wine Microbiology: Issues and Innovations The first International Wine Microbiology Symposium hosts discussions on the ... I thought the topics addressed current issues as well as things that may ...

www.winebusiness.com/wbm/?go=getArticle&dataId

Vineyard & Winery Management Magazine - Magazine - Current Issues This brought Fry to the winery for a wine-blending session, and as a result..... Current Issue ...

www.vwm-online.com/magazine/coverstory.asp

Wine&Spirits Magazine – Current Issue The complete article is available in the print edition of Wine & Spirits. ... An interesting side effect of the current economy is the explosion of new ...

www.wineandspiritsmagazine.com/issues/2009/bg2009.html

Wine Enthusiast Magazine | Wine Enthusiast Magazine Subscription ...Order Wine Enthusiast magazine today and. Renew your current Wine Enthusiast subscription and your ...

www.magsn.com/wine-enthusiast-p-224.html

Current - Australian & New Zealand Wine Industry Journal November/December 2009 | Volume 24, Number 6 The joint statement issued by Australia's four national wine bodies that for the first time ...

www.winetitles.com.au/wij/current.asp

Current Topic- Think of a closed bottle of wine as a living (and breathing) container of ... it's important for wine lovers to have some knowledge of the issues involved. ...

www.beekmanwine.com/curtop.htm

Current topics | The Australian Wine Research Institute (AWRI) | Oct 2008 ... Current topics. Smoke taint (last updated February 2009) ... The Grape and Wine Research and Development Corporation -

www.awri.com.au/information_services/current/

Wines for Asian Foods

This a rerun of an earlier article, but the Grapevine runs it again to get you reviewing before the Wine for Asian Foods night on Friday 5 November 6 pm Black Pearl Epicure .

Ask most people about matching Asian cuisine and wine and you'll usually get the standard reply that sweeter wine styles go best. This is a bit of a myth, explains Jeannie Cho Lee, Asia's first Master of Wine, who has just launched a book highlighting wine's increasingly prominent role in dining experiences across ten major cities in Asia including Hong Kong, Shanghai, Tokyo and Singapore.

In the book she covers the historical influences on food and beverage cultures and features typical dishes with recommended wine pairings. It's a dialogue that Australian winemakers stand to benefit from, given our country's food culture draws so much from these regional centres, as well as potentially opening up greater engagement with the on-premise sector in some export markets.

Jeannie explains that she's had to bring a slightly different approach to her subject matter: "What I found lacking (when studying wine) was the whole pairing of food with wine concept from an Asian perspective. Everything was very much from a Western perspective, not just the flavours, but also the way that one dines, the culture, the descriptors for varieties, regions and styles etc. All of those things were challenging when learning for the WSET Diploma or Master of Wine and you end up memorising the terms, memorising quite a lot of what has been handed down to you in text books as to the best pairing or descriptor, even if it is of no reference to us in Asia!"

"The only way that wine will penetrate these markets is if it really plays a role at our dining table. If it doesn't, if it is something that we have only for special occasions or in banquets or only in Western restaurants, then it's never going to be a part of our lives. Bringing my understanding of food and wine is the beginning of that dialogue. I call it 'the bridge' between two cultures that are merging. The communal style dining experience of the Asian table is seeing wine more and more often. How is that impacting the flavours of the food and vice versa? That's the exploration," she concluded.

Jeannie was Wine Australia's guest international judge at this year's Royal Adelaide Wine Show. To listen to more of her impressions about Australian wines log onto www.youtube.com/user/wineaus

WineBiz News

The attached article was sent to me by one of our guild members

Some topics include stories of the following issues:

Sav Blanc notes

Climate Change article and effect on vineyards

Yellowtail founder

BHP Billiton into vineyards

Lehmann quality drive

Fosters begins pruning– not the vineyards

Click here: www.winebiz.com.au/

Japan Tour

Your lucky editor and his wife are off to Japan next month for three weeks visiting Osaka, Fukuoka, Shikoku, Sendai, Tokyo, Kyoto and Nagoya. Not sure we will be chasing wine but we intend to catch plenty of Cheery Blossom fun. More on this in a future edition.

Editor

Sunshine Coast Event– 12 February 2010

Ah, February. Month of return to routine...booming gym membership...and vows to be more restrained next holiday season! But perhaps 2010 will be your year of drinking less but enjoying it more, and exercising your brain cells while you sip? The Wine Guild of Australia, Queensland has a new Sunshine Coast branch which began meeting late last year – and is welcoming new members. It's an informal and non-threatening way for wine lovers to learn more about wine from Wine Guild members and guest speakers, and meet others with similar interests. The Guild is an independent, non-profit, voluntary organisation that's been around since 1967.

The local group got together on the initiative of members of the Guild who'd relocated to the Sunshine Coast. Founding member John Gribble said "We decided a local branch would be the ideal way of blending our past and present hobbies...nothing wrong with a good blend! We started small with just a few couples and each meeting has been more successful than the last. We've had tremendous support from the Brisbane branch, with committee members attending each time and visits from winemakers. But because we're still growing, members have a great chance to shape the club, decide on formats and topics that interest them."

The two hour meetings are once very two months at present, at a member's venue in Maroochydore. But membership also gives you entrée to the Wine Guild's mainstream monthly club nights in Brisbane. The Brisbane meetings at Black Pearl Epicure, in Fortitude Valley, feature wine and food pairings and theme nights. The Guild also offers master classes and information sessions on particular wine styles, regions, and other aspects of wine education.

The Sunshine Coast club's next meeting on February 12 is themed *From Canada to Chile*. Each member brings a wine from an allocated region. Perhaps one of Chile's famed organic wines, grown in a clean green agricultural isolation, contained within the Atacama Desert to the north, the Andes Mountains to the east, the Patagonian ice fields to the south, and the Pacific Ocean to the west. Members are spoiled for choice with a USA wine, though a Napa Valley merlot may feature. From Canada, purely in the interests of research of course, the club may try a super sweet icewine, a white from Ontario, or a red from British Columbia. Perhaps it will be a random choice from the local bottle of a wine from Argentina – South America's most prolific wine producing country, growing all the varieties common to Australian wine lovers and some of the more exotic grapes as well. Imagine the taste of wine from a vineyard with the snow topped Andes as a backdrop; group conversations on the merits or otherwise of the club selections; and an education session guided by wine club committee members with some research and a deep knowledge of wine characteristics.

Check out the Guild's website on <http://www.wga.net.au> for full details of activities, past newsletters, and the costs and benefits of membership. Before you know it – you'll be swirling, sniffing and tasting with some real knowledge to back up your wine preferences.

Try these searches for more information on Canada to Chile wines.

CANADIAN WINES

<http://www.google.com.au/search?hl=en&source=hp&q=best+canadian+wines+2008&meta=&aq=4m&oq=canadian+wines>

US WINES

<http://www.google.com.au/search?hl=en&q=best+us+wines+2009&btnG=Search&meta=&aq=f&oq=>

CHILE WINES

<http://www.google.com.au/search?hl=en&q=best+chile+wines+2009&btnG=Search&meta=&aq=f&oq=>

ARGENTINIAN WINES

<http://www.google.com.au/search?hl=en&q=best+argentinian+wines+2009&btnG=Search&meta=&aq=f&oq=>

Editor extractions from Diane's Article (Sunshine Coast Member)

Note to Grapevine Readers-I need Help with some contributions for YOUR Grapevine

Closing date for you to send in your contribution to the **March/ April edition** of the Grapevine is close-of-business Friday 26 March. Support your own newsletter.

The incentive of a fine bottle of wine presented to the best contributor for each Newsletter continues.

Send to Editor: Peter Schofield (p.sch@bigpond.com)- only a few clicks away. Yes I have changed to Telstra Bigpond. Please change your contact list details.

Wine Events

Don't miss any of our upcoming Wine Events for year 2010. The program is in preparation and promises to be an exciting journey into the world of wine.
NB Guild members are always welcome at the courses

To book, ring or email today on www.ewineconsult.com/

0412 158 425 or 3870 2555

So you can see the Grapevine is a little different this month. Many links and a chance to review some or many. Send your email address to the Wine Guild so you can access more in an efficient way.

The guild needs ideas on how to take the **GRAPEVINE** forward. Send your thoughts on the style presented this month, good or bad and let us all work together to have some memory of what we have and are to do over the next decade.

See you next edition!!

Wine E
Don't mis
promises
NB Guild

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0412 158 425 or 3870 2555

0. The program is in preparation and

Date Claimers for early 2010 - Special Theme Nights

Thursday March 11 - South African Night

Thursday April 29 - Next Generation Barossa

Both to be held at Black Pearl - Detailed Notices to follow at a later date.

Also attached is the Club Night Program below (provisional) - there are some nights still awaiting volunteers to cater. We would be delighted to see some new faces adding their individual stamp to the night. Please email to Wine Guild Australia [wineguild@hotmail.com] if you are interested or need any information of what is involved.

Provisional Club Night Program 2010 (Committee will firm program and arrange hosts)

February 5: Wines for Asian Foods

March 5 :Canada to Chile

April 9 : Margaret River (April 2 is Easter Friday)

May 7: McLaren Vale

June 4: New Releases

July 2: Christmas In July

August 6 : Big Reds with comfort food to match

September 3 : AGM (WGA supplies - RNA Medal Winners)

October 1 : Clare Valley

November 5 : Non-Australian Whites and light reds

December 3 : Christmas Bubbles and Stickies

Again the calendar for 2010 represents a broad spectrum of wine tasting sensations and interesting education possibilities. ~~Contact the committee if you would like to participate in one of the theme nights.~~

NEW WEBSITE:

Thanks to leigh@creativeit.com.au (Leigh Canny) and the web designers we have a new Web Site . Visit <http://www.wga.net.au/>. Under construction and the guild is welcome to ideas on structure and input. Log on and have a look.

NEW WEBSITE:

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Extracted from the Wine Star Journal 2009– Cabernets and Shiraz this month, some Whites next month

The Top Cabernets of 2009 -

Houghton Jack Mann Cabernet Sauvignon 2004 - \$1079.88 per dozen or \$89.99 per bottle
97/100 Jeremy Oliver; 97/100 Gary Walsh; 96/100 James Halliday; 8 Trophies; 5 Gold; Quality: Perfect; BW; WineStar© August 2009

Ringbolt Margaret River Cabernet Sauvignon 2007 - \$239.88 per dozen or \$19.99 per bottle
Trophy for Best Cabernet Sauvignon - National Show 2008 & Royal Sydney 2009

Yalumba The Scribbler Cabernet Shiraz 2007 - \$203.88 per dozen or \$16.99 per bottle
94/100 & #1 in The Big Red Wine Book (2009/2010) Top 100 Reds Under \$20

Reynella Basket Press Cabernet Sauvignon 2006 - \$539.88 per dozen or \$44.99 per bottle
96/100 The Wine Front; 95/100 James Halliday; 6 Trophies; 7 Gold

Wynns Coonawarra Estate Cabernet Sauvignon 2007 - \$299.88 per dozen or \$24.99 per bottle
96/100 James Halliday, Top 100 Halliday;

Hardys Thomas Hardy Cabernet Sauvignon 2004 - \$1079.88 per dozen (wooden boxes) or \$89.99 per bottle
97/100 James Halliday; 96/100 Gary Walsh; 96/100 Jeremy Oliver; 3 Trophies; 9 Gold

Mike Press Adelaide Hills Cabernet Sauvignon 2008 - \$150 per dozen
94/100 James Halliday, Top 100 Halliday

The Top Shiraz of 2009 -

Dalwhinnie Shiraz 2007 - \$719.88 per dozen or \$59.99 per bottle
97/100 James Halliday, Top 100 Halliday; 97/100 The Wine Front

Trevor Jones Wild Witch Reserve Shiraz 2006 - \$719.88 per dozen or \$59.99 per bottle
97/100 James Halliday, Top 100 Halliday;

Turners Crossing Shiraz Viognier 2006 - \$239.88 per dozen or \$19.99 per bottle
95/100 Halliday; 94/100 The Wine Front; 5 Stars * * * * Herald-Sun

Longhop Adelaide Plains Shiraz 2008 - \$179.88 per dozen or \$14.99 per bottle
94/100 Halliday; 93/100 Walsh; 93/100 – The Big Red Book 2010

Shaw & Smith Adelaide Hills Shiraz 2007 - \$443.88 per dozen or \$36.99 per bottle
96/100 Halliday; 96/100 – The Big Red Book 2010

Penfolds Koonunga Hill Seventy-Six Shiraz Cabernet 2007 - \$239.88 per dozen or \$19.99 per bottle
94/100 Halliday; 93/100 The Wine Front' Trophy & Gold – Royal Sydney 2008

Clonakilla Shiraz Viognier 2008 - \$959.88 per dozen or \$79.99 per bottle
97/100 James Halliday, Top 100 Halliday; 97/100 Jeremy Oliver

Club Night December 2009 – Xmas Party at Rod and Nicole Residence

The theme for December club night was "Wines for Game Foods". A reintroduction of the **game meats was experienced at the home of Rod and Nicole for our Xmas Party** . Guild Members chose wines that they would like to drink with the dishes and the vast array of wine showed the talents of the Guild.

A great night, and a lot of preparation went into the cooking, so thank you to John and Lee, Rod and Nicole and elf helpers. *If you look closely we even had the star of Bethlehem, with John Nenke underneath*

