

# Old Wine Guild - Club Night Programme 2003

Black Pearl Epicure  
36 Baxter Street, Fortitude Valley  
(Upstairs at side entrance door at the end of the driveway)  
5.30pm to 7.30pm

**Feb/March 2003**

Editor: Lindsay Thomas (07) 3878 3574 email:lindsayt@mincom.com  
Web Site:www.uq.net.au/wine/guild

Date - Friday	Theme	Hosts
February 7th	Any wine - not Oz	Peter Ryan (&it was his idea!)
March 7th	New Releases	Wines: Di Stark, Ian McLeod & Tim Rose  Food: Ken Lilley & Janette Bigg
April 4th	Any wine variety or winery name starting with an "S"	Lindsay & Margie Thomas and Bob Henricks
May 2nd	McLaren Vale	Bruce Humphery-Smith & Jenny Chadwick
June 6th	Clare Valley - Rieslings & Reds	Bruce & Julia Gardner
July 4th	Spanish, Italian or Australian equivalent	Bruce Humphery-Smith & Rod Wellings
August 1st	Big Red Night	Jeff Channer & Wendy Harris
September 5th	New Releases & Annual General Meeting	Committee
October 3rd	WA - Anything other than Margaret River	John Tuttle
November 7th	French Wines	Bruce & Julia Gardner
December 5th	Xmas Bubbles & Stickies	Wendy Harris & Jeff Channer
<b>Entry Each Person per Night: \$5.00 plus a bottle of the theme. (Except March 7th and September 5th when its \$15 with the wine provided)</b>		

## Some peculiarities of the number 8

888+88+8+8+8 = 1000 (8 8's = 1000)
and:
88=9 x 9 + 7
888=98 x 9 + 6
8888=987 x 9 + 5
88888=9876 x 9 + 4
888888=98765 x 9 + 3
8888888=987654 x 9 + 2
88888888=9876543 x 9 + 1
and:
12345679 x 8 = 98765432

## From the President

- Ian McLeod

Greetings to guild members. The publication of this edition of Grapevine signals a welcome return of an important element of our contact with members. I am pleased to report that Lindsay Thomas has taken on the job of editing Grapevine. We look forward to more of his work in the coming months. Excuse any blank spaces in this return edition. There will be more good stuff next time.

In this edition there are details of our Club Night programme for the year. We have

scheduled two of the popular new releases nights. The first is next month - 7th March and the second is our September Club Night which will also include the annual general meeting.

A busy and exciting programme of functions is taking shape for 2003. Five Masterclasses presented by Andrew Corrigan MW will cover Pinot Noir, Sparkling Wine and Champagne, Cabernet Sauvignon, Shiraz and Emerging White Varietals & Riesling. Other events will include dinners, winemaker tastings and wine company events. We look forward to your support in attending these functions.

## Freycinet Vineyard

by Margie Thomas

(From the recent travels of Guild members Lindsay and Margie)

Inspired by the tremendous opportunities of the Tasmanian Coast, Geoff and Sue Bull established the vineyard in 1980.

The Freycinet Vineyard overlooks the spectacular Freycinet National Park area that includes the tiny holiday resort of Coles Bay and the Freycinet Peninsula. Situated on the 42o latitudinal line, Freycinet Vineyard has a unique microclimate. The long growing season, which extends into May, combines very high sunshine hours with 1250 heat degree days, winter rains and no frosts, to produce excellent quality cool climate fruit.

(Question....Can anyone tell me what a heat degree day is?)

The vineyard is 100 metres above sea level and is just 20 kilometres from the coast, though still under a maritime influence. The soils are podsol over decaying granite and dolomite with friable clay sub-soil and because of the sloping aspect, drainage is excellent.

Freycinet Vineyard is a family owned and operated vineyard winery. We are passionate about our vineyard and extremely focused on maximising wine quality from it. Our unique site offers a warm meso-climate within the overall cool Tasmanian climate enabling production of distinctly powerful wines. Most of the winemaking is carried out in the vineyard where growing moderate yields of healthy, well exposed, very ripe grapes is the goal.

Winemakers Lindy Bull and Claudio Radenti continue the family tradition of gently crafting the wines.

**Vineyard:** 9ha, usually yielding 80 tonnes. (Only 50 tonnes in 2002 due to wet spring)

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**V a r i e t i e s :**  
Chardonnay, Riesling,  
Pinot Noir, Cabernet  
Sauvignon and Merlot

**Winemaker's Notes  
on Wines Produced:**

**C h a r d o n n a y :**  
Traditional white  
burgundy techniques  
are utilised with the  
aim of producing a  
complex, full  
flavoured creamy  
smooth style. Very  
ripe grapes provide the  
foundations to which  
the techniques of  
barrel fermentation tight grain French  
oak casks, lees stirring and malo-lactic  
fermentation are utilised to provide the  
extra complexity, texture and layers of  
flavours.

**Riesling:** Our cool climate[LJT1]  
produces elegant, fine structured  
Rieslings with intense floral aromas and  
lemon/lime flavours. At harvest, our  
fruit has maximum flavour, which is  
very carefully retained though he  
winemaking process via gentle and  
minimal handling. The wines have  
excellent varietal definition and develop  
very well with maturation over 10 years  
or so.

**Pinot Noir:** Freycinet philosophy on  
Pinot Noir production is to keep it  
simple thereby allowing the vineyard to  
express itself without extra winemaking



This has got absolutely nothing to do with Freycinet Vineyard but I thought I'd include a photo with me at the Wineglass Bay Lookout in Freycinet National Park that Lindsay and I climbed up to.

influences. The aim is to make the wines  
as big and beautiful as possible.  
Moderate yields of very ripe fruit are  
fermented in a rotofermenter. Maximum  
extraction of colour, flavour and tannin  
from the skins is sought. Maturation is  
in tight grain French oak casks for 10-12  
months completes the process. Complex  
burgundian-like age characters develop  
with cellaring up to 10 years.

Cabernet Sauvignon / Merlot:

A similar philosophy to our Pinot applies  
to our Cabernet Sauvignon / Merlot  
blend. A rich full body style is the aim.  
The wines are produced separately from  
the very ripe fruit. Maximum extraction  
of colour, flavours and tannin is sought  
in the rotofermenter. Maturation in  
French Nevers oak for 18 months  
completes the process. Our vineyard

produces intense sweet  
black currant flavours  
in cabernet, which  
combines well with the  
spicy plummy Merlot  
mid-palate flavours.  
Complex cedar, cigar  
box characters develop  
with cellaring up to 10  
years.

**Radenti:** Tasmania's  
cool climate provides  
ideal conditions for  
premium sparkling  
wine production.  
Radenti is made by the  
traditional champagne  
method and is a blend  
of chardonnay and

pinot noir. Maturation on lees in the  
bottle for a minimum of three years adds  
the extra creamy texture and layers of  
flavours found in good champagne. The  
wine is complex full flavoured style with  
fine persistent bubbles and a long  
Moorish finish.

Freycinet Vineyard also has a small plot  
of Schonburger (a German wine variety)  
grapes that they blend with Riesling.  
The spicy lychee flavours of  
Schonburger combine with the citrus  
flavours of Riesling to produce a  
flavoursome and refreshing wine with a  
hint of sweetness.

I'm told it would be best enjoyed as a  
young wine with accompanying lighter  
flavoured dishes.

Margie Thomas

## Old Wine Guild - Club Night 6th December 2002

### Theme: Bubbles and Sickies

(Members were asked to tick up to five wines that they thought were enjoyable or interesting, out of the 32 on offer)

Wines Most Ticked	% Respondents That Ticked The Wine	Comments
1996 Rockford Black	77.7	Good Barossa shiraz and bubbles. Shiraz Superb. Complex. Complex berry nose, very clean and rich. Complex great. Unctious palate with just enough tannin. Beautiful 9.5/10.
NV Morris Sparkling Durif	33.3	Too big. Cherry nose and palate, balanced, clean. Superb.
NV Lindauer	33.3	Sweetish - strawberry nose and palate. Very interesting - enjoyed. Interesting, but not good.
2000 Yarra Burn Sparkling Wonderful Pinot Noir Chardonnay Pinot Meunier	33.3	Good Standard. Nice crisp finish. Elegant. bouquet, palate fresh with fruity character.
2002 Mount Horricks Cordon Cut	33.3	Magnificent. Awesome, sublime.

Judging from some of the comments, it is interesting to note that some of these Top 5 wines were not well considered by everybody.

### KWIZ KORNER

1. The record attendance for an AFL grand final is 121,696 in 1970, Which teams played?
2. Name the two actors who played Jane in Johnny Weismuller's 12 Tarzan movies in the 1930's and 1940's?
3. What was unique about official Australian war artist William Dargie's wartime portrait of General Douglas MacArthur?
4. What does a Phillumenist collect?
5. How many face muscles do you use when you frown.

See answers on Page 7

### QUOTES

*"Up until the age of 15, a girl needs a good family. Between 15 and 40, she needs good looks.*

*Between 40 and 60, she needs an attractive personality. And after that? It's cash, baby"*

Mary Kay, founder of Mary Kay Cosmetics

*There are many methods for predicting the future. For example, you can read horoscopes, tea leaves, tarot cards or crystal balls. Collectively, these methods are known as "nutty methods". Or you can put well-researched facts into sophisticated computer models, more commonly known as a "complete wast of time"*

Scott Adams, The Dilbert Future

Answers from Page 2

### KWIZ KORNER

1. Carlton and Collingwood.
2. Maureen O'Sullivan (first six), then Brenda Joyce.
3. It was painted on the door of an outdoor lavatory.
4. Matchboxes.
5. Forty three (And a lot less than when you smile. Which makes it easier to smile than frown)

# WINE WANDERINGS

by Bob Henricks

## Subtitled “ My Favourite Riesling ”

Lindsay Thomas, who we are all appreciative of for taking on the Newsletter Editor’s job this year, has asked (read cajoled), me into penning a few words on a trip I did through Central/Southern NSW Wine Regions late last year.

Ironically, the highlight of the trip was my discovery of “Lindsay’s” Woodonga Hill Winery, which is 10 kms from Young on the Cowra /Young Road (Olympic Highway), & not at Wodonga on the NSW/Vic. Border.

I can’t help thinking someone must have tipped Lindsay & Marg. about my trip. Or was it just coincidence the highlight of my trip was “Lindsay’s”?

Anyway, a friend of mine , who dislikes full wine bottles, was required to attend a Conference at Echuca on the NSW/Vic. Border. So Bob volunteered to drive Mike & his wife Supan, knowing that Supan was not a wine lover and held a Driver’s Licence. Sometimes you wonder if people who don’t drink wine really know what they’re missing don’t you? As on all our trips, Mike & I had the intention of visiting every Winery between Brizzie and our destination!

So down the New England Highway we head & overnight at Tamworth to be within striking distance of Mudgee the next day. We duly sampled the usual Mudgee suspects, Miramar, Montrose, Craigmoor etc., not forgetting Pieter Van Gent. There’s nothing like working your way backwards from his very good fortifieds!

After overnighting in Bathurst, and you

haven’t got a drop of the old petrol head left in you if you fail to do a lap of the Motor Racing Circuit, by sheer coincidence you can make Cowra for morning tea (code name for the first wine tasting for the day), & the Windowrie Estate Tasting Rooms at the old (1861), Flour Mill. Rothbury, Richmond Grove & Arrowfields are next on the list for the Chardonnay lovers (shit is there any variety we don’t love)? Then it’s off to Young via “Lindsay’s”.

Young is noted for it’s Stone Fruits, particularly Cherries, claiming the title of the Cherry Capital of Australia.

Apparently Phil & Jill Lindsay first planted grapes in 1978 & produced commercially in 1986. By then Jill had completed her Oenology degree at Charles Sturt University at Wagga & that august establishment still maintains a close association with the Woodonga Hill Winery, which participates in their Oenology experimental projects. Jill makes a Rhine style Riesling (definitely better than most I’ve tried along the Rhine), Chardonnay, Sav. Blanc, Auslese Gewurz., Semillon, Pinot Meunier, Shiraz, Cab. Sav., and a port from Touriga grapes (very Portuguese), as well as the local must do, a Cherry Liqueur. All well made wines, but I believe their speciality to be the Riesling. If you like fragrant dry Rieslings, which will age for at least 10 years, then like me, this one is for you! I took away their 1990 Riesling which I regard as superb. Now moving beyond the kerosene stage with other more complex tastes which really linger still developing. I consider it will go for another couple of years yet. Their current vintage sells for around \$15, & the 1990 is a bargain at \$30. You Riesling lovers should give Phil a call on 02 63822972 & have a yarn to him about their various vintages.

Onwards we go to Griffith & McWilliams at Hanwood (that’s the place you go for your morning run when you stay at Griffith), & pick up some of their terrific Museum Release Semillon’s etc. Other musts are the Miranda Stickies & De Bortoli’s (which I will argue is pronounced ‘ Der Betolli’s).

Now that should be good for some discussion at the next club night ! Incidentally, if you can’t get a good Italian feed in Griffith you must have offended the Pope!

The wineries in & around Echuca were, I felt, not of great note, but in the town itself, which is well set up for tourism, there is a Wine Centre which is great. As well, there’s a Restaurant in the town’s centrepiece, the historic wharf complex ( where the magnificent Murray Paddle steamers are based ), which has an outstanding wine list & a fantastic Sommelier. Don’t miss it. Not cheap, but the wines start with the best Aussie vintages and go all the way to Hungarian Tokays!

Whilst Mike was conferencing in Echuca, I visited the Heathcote region (what else do you do when you’re thirsty!), which as you are all aware, is now producing great wines at even greater prices.

Incidentally, a trip on the mighty Murray out of Echuca is a good way to have impressed on you just how low our water levels are falling in parts of this Country. That must affect a number of our grape growing regions sooner or later.

Oh yes, I’ve forgotten to tell you about the scenery on the drive. Lovely yellow fields. Yellow fields of Canola flowers. That’s my memory of it ( or do you have visions of fields of flowers when you are in the Horrors )?

## Club Night - 7th February 2003

### Theme: Anything Not Oz

Clifford Bay Marlborough Riesling	2000
M Charoutier Cotes de Rhone	2000
P Juffenheim Alsace Riesling	2001
Chateau Brun Labrie	1996
Henry Bourgross Rovilly Fume	2000
Shingle Peak Martinborough	
Fantinel Merlot	2000
Egvigal Cote de Rhone	2000
Mt Tully Wines	
(a ring-in Stanthorpe red from Rod)	2002
Rully en Pellerey	1997
Masi Soave	2001
Chateau de Montfaucon Cotes de Rhone	1999
Chateau Hauterive	
Beringer White Zinfandel (2x)	2001
Douajolo	2001
Domaine La Renvarde Cotes de Rhone Villages	
Ivan Dolac Berra	1992
Mont Rochelle Merlot	1997
Le Polante Valpolicello Classico	1995
Burchino Chianti Superiore	1997
Matrot Bourgogne Blanc	1991
Crozes Hermitage	1999
Poliziano	2000
St Clair Sauvignon Blanc	2002
La Foret Grenache Merlot	2001
Cotes de Ventoux Les Traverses	1999
Rioja Siglo Red Crianzo	
Chateau Bichon Cassignols Graves Grand Reserve	1996
Cote de Rhone Gen Ulehohn	1993
Nederberg Paarl Cabernet Sauvignon	1999
Bengoza Barbanesco	1990
Guigal Cotes de Rhone	1999

### Comments from the one member who filled out the anonymous tasting notes at the the “Anything Not Oz” Theme Night

Wine	Year	Comment
P Juffenheim Alsace Riesling	2001	In Top 5. Floral nose and palate, fresh clean acid.
Shingle Peak Martinborough		In Top 5. xxxx nose, strawberry fruit on palate
Chateau Hauterive		In Top 5. Dusty xxxx nose, good berry palate, leafy
Ivan Dolac Berra	1992	Terrible
Crozes Hermitage	1999	In Top 5. Fresh lifted berry nose and palate, clean finish
Chateau Bichon Cassignols Graves Grand Reserve	1996	In Top 5. Strong leafy nose, great structure, xxxx backbone
Cote de Rhone Gen Ulehohn	1993	Corked

## Club Night - 6th December 2002

### Theme: Bubbles and Stickies

Croser	1999
Mitchelton Blackwood Park Botrytis Riesling	2000
Hanging Rock Cuvee	1994
Grandin	NV
Taltarni Sparkling	2000
Morris Sparkling Durif	NV
Starve Dog Lane Chardonnay Pinot Noir Pinot Meunier	NV
Brown Brothers Sparkling Pinot Chardonnay	1996
Chandon Brut	NV
Tempus Two Botrytis Semillon	1997
De Bortoli Noble One Botrytis Semillon	1998
Jansz (2x)	NV
St Leonards Sparkling Shiraz	2000
Wellwood Estate Botrytis Semillon	1998
Yellowglen	NV
Fleur de Lys	NV
Rockford Black Shiraz	1996
Brown Brothers Orange Muscat and Flora	1999
Lindauer	NV
Yarra Burn Sparkling Pinot Noir Chardonnay Pinot Meunier	2000
Millenium Sparkling Burgundy	NV
Taltarni Brut Tache	2000
Andrew Garrett Sparkling Pinot Chardonnay	1997
Severn Brae Sparkling Shiraz	2000
Charles Melton	1999
Louis Roederer	1995
Mount Horricks Cordon Cut	2002
Kracher	2000
Chateau Lavatte	1998
Chateau Lavatte	1998
Hollick Coonawarra Sparkling Merlot	1993

## A few thoughts on Empathy and Caring

**Show your contempt for the problem and your concern for the person.**

**How do you build a bridge between age 12 and age 40? By remembering.**

**One of the greatest gifts you can give to anyone is**

**the gift of your attention.**

**The more you care, the stronger you can be.**

**Don’t operate on the heart with a hatchet.**

From E James Rohn, America’s Foremost Business Philosopher and Motivator

## Hidden River Estate

A letter from Sandra Goldring to Margie and Lindsay before last and sometime during mid-to-late afternoon were tasting samples of their Pinot and Cab Sauvignon out of the barrel.

Margie and Lindsay went there for lunch the year

Dear Margie and Lindsay

Thanks for your letter and the postcard from Hidden Creek, Qld. It arrived during a time we'd been doing 100 lunches a day for most of December and 1/2 January and both Phil and I (and staff) were beginning to wonder . . . WHAT THE HELL ARE WE DOING THIS FOR!!

All of us said "Oh, isn't that lovely", it gave us a real perk up. So, thanks heaps. A friend of ours brought us a bottle of Hidden Creek wine back once and we liked the label with the little red bird on it, we also saw the winery was up for sale last year but don't know if it sold.

Since you've been here we won the Gold Plate for family dining, we all went up to Perth for the night and as you can imagine were the noisiest tables at the Burswood Casino. Gloucester Ridge Winery from Pemberton were finalists in the Winery Restaurant section but they got thumped by some place in Perth Hills. We're both going in the Gold Plate again this year. It's great fun and I miss it now the judging is over. Starts again after Easter and goes for 6 months so it's a long time to keep on your toes.

Our kids have been home for Christmas and we've just thrown the last of them on the plane to U.K. so life gets back to normal again. They're "hell" party animals our kids, and when their friends know they're home everyone turns up with swags, loud music, no food and nothing to drink. Sounds normal, eh?

Anyway, enough rambling - I guess I'd better go and do my cooking bit.

Thanks again for keeping in touch and we enclose a sparkles label for you as we hand label them from here.

Happy New Year

Sandra Goldring.

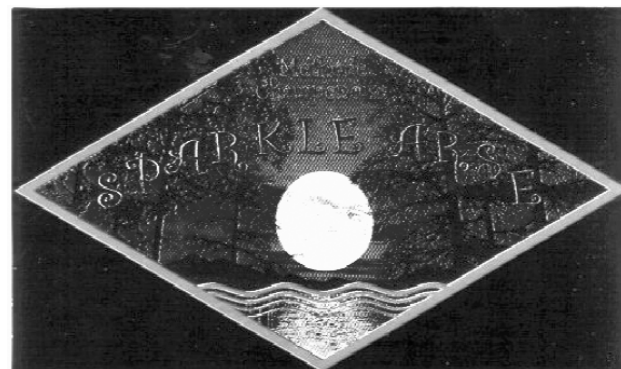
While Margie and Lindsay were there, they were told the story of how Phil Goldring had the nickname at school of Sparkle Arse and he was determined to make something positive of it later on in life.

Hence the label of his sparkling white.

It's a really glossy label, a bright purple and with silver wording. Not a label that's going to set the serious side of the wine industry on fire, but if you knew Phil you'd appreciate the gimmick.

And, if you're ever in the great wine area of Pemberton, call in at Hidden River Estate for a tasting and lunch; and one of Phil's ports.

Lindsay and Margie Thomas (Guild members)



## What Pub?

by Lindsay Thomas

*"The old bloke's been coming to the pub after work for thirty years. He works at the big winery up the road. This is wine country and most of the people in this small South Australian town are involved with wine in some way or another; either as growers or, like the old man here, in one of the many wineries. Some of these wineries look more like refineries, and employ hundreds of people.*

*Today's been particularly hot and dusty, and he old bloke's glad to be in the cool pub as he takes his usual seat at the end of the weathered bar and nods to all of*

*the familiar faces. The bartender takes a bottle of port from the frig and pours a frosty beer glass full to the brim, like he does every day. He hands it to the old man, who takes a grateful mouthful. There was a time the only kinds of alcohol this bar stocked were beer, spirits and fortified wines like this port. Now there's sparkling wines in the frig too, and chardonnay, and dozens of different wines in the bottle shop next door.*

*He'll stick to chilled port, thank you very much."*

I'll bet the above refers to the Watervale Hotel and I'm sure it was the same bloke we saw when we went there a few years ago, dying for a beer after spending ten days tasting and drinking wine around McLaren Vale, Adelaide Hills, Barossa

and the Clare Valley.

The only difference was that the weather was cooler and the port came out of a large wooden barrel on the bar. Margie and I were the only ones drinking beer, everybody else was drinking port and as we drank our three middies (10oz) of beer, all the others in the bar had drunk their three 5oz ponies of port.

And while we were there, two people came in with their plastic can to buy their 20 litres of bulk port (at \$2.00 per litre) and one woman came in with her own glass to get a glass of wine to take home for the cooking - she stayed for a while and had her 5oz glass of port to drink.

Isn't it great that some things never change?

## Chablis

(Extracted from Janice Robinson's Wine Course)

Burgundy's white wine outpost is one of France's most northern and it is hardly surprising therefore that these all-Chardonnay wines are naturally relatively sinewy, high in acidity and steely rather than luscious. Rather out of fashion, in fact, and a long way from the obvious, richly alcoholic and oaky style of Chardonnay that in the 1980s became so popular with both wine producers and consumers elsewhere. But this in an archetypally refreshing, long-lived style of white wine which very few regions, possibly nine other than Chablis, can produce.

We Chablis enthusiasts treasure the clarity of flavour, the modest dimensions and the rapier-like effect on the palate of the region's better examples, and cannot understand how the word Chablis ever came to be used, particularly in the United States, for sweetened blends of the most basic white.

For the consumer, Chablis prices are annoyingly inconsistent. It is partly because Chablis is so well known that it tends to be traded as a commodity and is therefore all too subject to pressures quite unrelated to the wine itself. It is also because the volume of Chablis

produced can vary considerably from year to year thanks to spring frosts which annually threaten to freeze off a sizeable proportion of the years crop. Being so far from the Equator, and rowing almost exclusively the early-budding Chardonnay vine, Chablis has become famous for its anti-frost measures. Rows of small stoves in the vineyard have largely given way to sprinklers which surround the vines with a protective coating of ice.

Chablis comes in the very distinct quality levels of:

- Petit Chablis is the principal, often vapid product of plantings on the outskirts of the pretty little village of Chablis. This can vary considerably in quality, it qualifies for the straightforward Chablis appellation and should generally be drunk young. Wet stones is what I like to smell with this young Chablis.
- Chablis Premier Cru comprises about a quarter of the total Chablis production and represents the district's most reliable buys.
- The very best vineyards are on the west-facing hill immediately above the village and qualify as Chablis Grand Cru. These are the vineyards, particularly Les Clos, which have made Chablis' reputation as offering a remarkable combination of refreshment and longevity.

Grand Cru and the best Premier Cru Chablis can improve in the bottle for more than a decade, but such wines can sometimes smell almost dirty in youth, or even of wet wool or dogs.

There has been, perhaps inevitably, a trend towards trying to make Chablis in a more luscious, obviously oaky style. This seems a shame to me, but may well be a sign that I and not the Chablis producers am beginning to lose my hold on reality.

### Womens Quote of the Day

*"Men are like fine wine. They all start out like grapes, and it's our job to stomp on them and keep them in the dark until they mature into something you'd like to have dinner with."*

### Mens Quote of the Day

*"Women are like fine wine. They all start out fresh, fruity and intoxicating to the mind, and then they turn full-bodied with age until they go all sour and vinegary and give you a headache."*