

# Grapevine

AUGUST / SEPTEMBER 2006

Editor : Peter Schofield

Email : [schofij@optusnet.com.au](mailto:schofij@optusnet.com.au)

Web Site: [www.wga.net.au](http://www.wga.net.au)

## From the President

Another year in the life of The Guild has passed as we look forward to our annual meeting to be held in conjunction with our September club night. First let me say that there have been some changes in our club night programme brought about by various events mostly beyond our control. September with the AGM will, as usual, be a new releases night. The originally publicised event for September will be transferred to November and our November publicised topic will be held in October. No change to December. That all seems quite confusing – the schedule on the back page of this edition of Grapevine has been modified and brought up to date and should give you a clear picture of what is planned.

We have had a very positive reaction from members to the emailing of both function notices and our Grapevine. As has already been said we are keen to get as many email addresses of members as possible so please send them in to the editor's address above or via our website which is in the final stages of construction. Many members are clearly quite happy to receive emails of Grapevine and notices which certainly suits those Committee members responsible for producing and despatching this information. Accordingly we propose from next month to

send via email only to all those people we have email addresses for our notices and Grapevines. However, we are quite happy to continue mailing these documents to members if they advise us that that is their preference. So please note from September/October people who have advised us of email contacts will receive only email advices unless they request otherwise.

The recent club night which featured South American wines was not as well attended as many have been this year. It is possible that the theme made it a bit difficult for some and if this kept people away that is a pity. We usually have overseas and international themes that include local examples of overseas wines which of course allows for an interesting comparison to be made. On this occasion that was not the case. This didn't prevent some people bringing Australian wines of varieties found in South America (which allows for quite a wide variety), myself included. One member had trouble at the last minute getting wine to suit the theme but came along anyway. I feel that it is better for people to join in the evening with local examples of wine rather than not be there at all. I guess we should make these points clear in our details of themes for future events.

In opening I referred to the AGM on 1<sup>st</sup> September. This is usually short and sweet and I expect this year to be no different. There are some changes likely in Committee positions and I encourage members to consider nominating for the Tasting & Events Committee and the Management Committee. May I also take this opportunity to thank those Committee members that have contributed during the year. The Management Committee and the T & E Committee are all volunteers who give their time to help keep the Guild's wheels in motion.

Until next time,

**Ian McLeod**

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## Pinot Gris

Pinot gris (or *pinot grigio*, as it is known in Italy) probably is the best-known "white" variant-clone of Pinot Noir. Ripe pinot gris grapes may be described as having colors from bluish grey to light pinkish brown. Clusters with a variety of colors are not unusual.

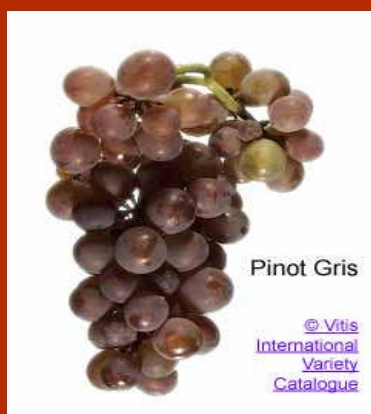
The variety can attain a very high level of sweetness, but will begin to lose acid rapidly when near to fully ripe. Sometimes it is used to add richness and to lighten, when blended with Pinot Noir.

Some pinot gris is grown in Burgundy, where it may be called *pinot beurot*. Where planted in Germany, it is known as *ruänder*. It is of little commercial significance in either locale. In Alsace, the pinot gris grape is called *tokay d'Alsace*.

There are winemakers in the United States who are putting serious efforts into growing and producing Pinot Gris.

Pinot Gris / Pinot Grigio is usually delicately fragrant and mildly floral with lightly lemon-citrus flavors. Depending upon ripeness at harvest and vinification technique, Pinot Gris can be tangy and light, or quite rich, round and full bodied.

*Alsace, France, is the traditional base of Pinot Gris and Oregon, the newest Pinot Gris area to come to light.*



### Pinot Gris Smell and/or Flavor Elements

Varietal  
Aromas /Flavors:

Fruit:  
lemon,  
apple,  
pear

Floral: (vague)

Processing  
Bouquets /Flavors:

Oak: vanilla, sweet wood,  
almond, smoke

Malolactic (unusual):  
butter, cream

## Club Night 4 August 2006 – South American Wines

Twenty (20) members attended and found, initially, that a limited supply of South American wines comes into Brisbane outlets. Examples found by diligent searchers came mainly from Chile (around Santiago), with one wine (the Trivento Tribu Malbec) from across the Andes in Argentina. Our President, Ian McLeod, sourced two wines from nearby Australia – great wines Ian and appreciated by all - and one other product of creative searching had its origin in neighbouring Sicily. Interesting wine is always welcome.

To evaluate the wines tasted, the WGAs highly technical 1 to 5 quick points scoring system was used:  
5 indicating "wow" and 1 "yuk".

| No. | Wine                                       | Points |
|-----|--|--------|
| 1   | Cas Del Diablo Malbec 2004                 | 3.5    |
| 2   | Cas Del Diablo Sauvignon Blanc 2005        | 4      |
| 3   | Cas Del Diablo Carmenere                   | 4      |
| 4   | Trivento Tribu Malbec 2004                 | 3      |
| 5   | Castilio De Molina Cabernet Sauvignon 2004 | 3      |
| 6   | Cas Del Diablo Malbec 2004                 | 3      |
| 7   | Montes Alpha Cabernet Sauvignon 2004       | 4      |
| 8   | Sunrise Sauvignon Blanc 2004               | 4      |
| 9   | Sunrise Cabernet Sauvignon 2004            | 3.5    |
| 10  | Castilio De Molina Cabernet Sauvignon 2004 | 5      |
| 11  | Castilio De Molina Cabernet Sauvignon 2004 | 4      |
| 12  | Trivento Tribu Malbec 2004                 | 3.5    |
| 13  | Castilio De Molina Cabernet Sauvignon 2004 | 3.5    |
| 14  | Il Rossa Corleone                          | 3.5    |
| 15  | Castilio De Molina Cabernet Sauvignon 2004 | 3      |
| 16  | Bodega Lurizor Malbec 1999                 | 2.5    |
| 17  | Calitheria Cabernet Sauvignon 1993         | 3.5    |

Rod and Sue provided an interesting range of food, including piping hot mini-pasties and barbeque beef and prawns, no doubt inspired by the pampas. Thanks Rod and Sue.

## KWIZ KORNER

### QUESTIONS

1. What is a wine skin?
2. When was the wine bottle and cork invented?
3. Was alcohol available in British hospitals in early 60's ?
4. A wine that tastes watery is said to be?
5. Grapes contain two types of acid. What are they?
6. Where are the following two regions– Rapel and Bio– Bio?

Answers on page 7

## Club Night 7 July 2006 – Christmas in July (John Tuttle, Jennifer Chadwick and Lyn Foran)

Twenty nine (29) members attended the Club Night's first Christmas in July function with the evening voted a resounding success. The room was sprinkled with the required Christmas decorations including some well hidden holly and we even had a visit from Santa. The hosts have already committed to having the function as a regular occurrence.

Wines included the following:

*To evaluate the wines tasted, the WGAs highly technical 1 to 5 quick points scoring system was used: 5 indicating "wow" and 1 "yuk".*

| No. | Wine   | Points |
|-----|--|--------|
| 1   | 2 x 375 ml Riesling                          | 3.5    |
| 2   | Karl Seppelt Sparkling Shiraz 1996           | 3.5    |
| 3   | Penfolds Bin 128 Shiraz 1996                 | 3.5    |
| 4   | The Signature 1999                           | 4      |
| 5   | Peos "4 Acres" Shiraz 2004                   | 4      |
| 6   | Penfolds Thos Hyland Cabernet Sauvignon 2002 | 3      |
| 7   | Henry Lawson Semillon 2002                   | 3      |
| 8   | Settlement Port 1967                         | 3.5    |
| 9   | Miranda Grey Series Shiraz 1995              | 4      |
| 10  | Charles Melton Shiraz 1999                   | 4      |
| 11  | Taylors Cabernet Sauvignon 2001              | 3.5    |
| 12  | Majella Sparkling Shiraz 2001                | 4.5    |
| 13  | Deutz Brut NV                                | 3.5    |
| 14  | Seppelts Original Sparkling Shiraz 2002      | 4      |
| 15  | Sparkling Shiraz 2004                        | 3.5    |
| 16  | Stanthorpe Winery Liquor Muscat              | 2      |
| 17  | Penfolds Bin 28 Kalimna Shiraz 1999          | 3      |
| 18  | Salinger Sparkling 2002                      | 4      |
| 19  | Shiraz 2003                                  | 3      |
| 20  | Deen De Bortoli Semillon                     | 3      |
| 21  | The Pinnacles Botrytis Chardonnay            | 3.5    |
| 22  | Mary Byrnes Liquor Muscat                    | 3      |
| 23  | Seppelts Sparkling Shiraz 2002               | 3.5    |
| 24  | Paul Osicka Shiraz 2002                      | 3.5    |
| 25  | Metala Shiraz –Caberner Sauvignon 2004       | 3.5    |
| 26  | Tatachilla Foundation Shiraz 1997            | 4      |
| 27  | Kurrajong Downs Cabernet – Shiraz            | 3.5    |
| 28  | Janz Sparkling NV                            | 3.5    |
| 29  | De Bortoli Gulf Station Cabernet Sauvignon   | 3.5    |

Lyn, Jenny and John slaved over a few glasses of wine the night before to prepare a Christmas feast of pumpkin soup, roast turkey and rather wicked mini Christmas puddings (Lyn's secret recipe) topped with white and dark chocolate and blueberries. Roast spuds and vegetables were additions on the day with pre-dinner nibbles comprising smoked salmon on bread with horseradish cream. No doubt we will see you all again at next year's Christmas in July.

Many thanks to John, Jennifer and Lyn.

### Visit our Web Site:

[www.wga.net.au](http://www.wga.net.au)

The wine guild web site is up and running in draft form. It needs your input so please review and post your comments for improvements. The web site administrator is working hard to include comments so that it suits our purpose.

## Event – Australian Small Winemakers Show—28 October 2006

The Australian Small Winemakers Show is the most prestigious wine show for small winemakers in Australia and New Zealand. The Show is held in Stanthorpe, arguably Queensland's most respected wine producing region. It was originally established in 1987 by the wine sub-committee of the Stanthorpe Agricultural Society.

The Show is open to those wineries which crush less than 500 tonnes per annum and a number of guild members will be present and will be gathering at a local restaurant after the show. Anyone interested in attending the Show and Restaurant should speak to the committee.

When: Public Tasting Saturday, 28 October 2006 from 2.00 to 5.00 pm and 7.00 to 10.00 pm at Exhibition Centre, Agricultural Show Grounds, STANTHORPE.

Visit Web site: <http://www.asws.com.au>

### Travel and Tour Ideas

Recently club members have expressed interest in many areas for wine and food traveling. New Caledonia visit- 2007, Hunter Grazing, Sth. Australia, Granite Belt, Burnett Downs, and New Zealand- late 2007- in warmer months have all been suggested. The committee hopes this discussion may kick start some people to either add or suggest they can help with the organization of what sounds great expeditions.

## Storming the Bastille at Isis

The annual Isis Brassiere RNA wine tasting day lunch fell on Bastille Day this year and to celebrate in true spirit the 14 attendees chose to go French for the day.

The Isis lunch has been a tradition for at least seven years and it includes a group of friends who appreciate the fine food that Isis prepares and the excuse to get together and enjoy good company and good wine. For those brave enough, the day commences at the RNA (some people have even been to the RNA black tie dinner the previous night) to taste all the medal and trophy winning wines. A cleansing ale at The Jubilee is followed by a steady trek up to the Valley and to Isis where Simon Hill and his staff deliver first class food and service.

This year we chose to dine in the downstairs function room and have The French Table Menu – as a set course of food platters:

- \* Nicoise salad of tuna
- \* Salami, fresh ham and pickles plate
- \* Homemade pork and wild boar terrine with freshly baked bread
- \* Ballontine of free range chicken with French beans and sauce meuniere
- \* Herb crusted loin of veal with ratatouille of vegetables
- \* Poached peppered fillet of beef, lyonnaise potatoes and grape mustard jus
- \* Green salad
- \* Assorted cheese platter with fig salami, fresh apple, oat biscuits and toasted honey oat and linseed bread

The food was accompanied by Champagne and French and Australian red and white wines as BYO by the attendees. Mark Ravenscroft supplied a Ballandean Chardonnay (1999) as a mystery wine calling it one of Montrachet's best to throw people off the scent. The wine showed good length and was very enjoyable reminding the participants at the lunch that Queensland wines can last and do have a lot to offer. In addition another 16 or so wines were offered with a few mentioned below.

- \* Pouilly Fuisse Vin de Bourgogne– 2002
- \* Pfaffenheims Riesling Vin d' Alsace– 1997
- \* Laurent Perrier Cuvee rose de Brut NV
- \* La Chapelle de Bages Pauillac—1998 and 1985
- \* Louis Latouc Cotes de Beaume Villages– 1999
- \* Guigal Cote de Rhone– 2003
- \* Clos Henri NZ Pinot Noir– 2004
- \* Domaine de Durban Muscat de Baumes de Venise– 2004

The food was faultless and imbibed with great flavours and all who attended thoroughly enjoyed the day.

The web sites below are all good links to explore and increase your knowledge of the food and wine areas of France. Give it a whirl and surf the day away around France and its wineries:

<http://www.frenchwinesfood.com>

<http://www.terroir-france.com>

<http://www.vins-france.com>

## Victorian Wines— Early Notice for October club night.

On 6 October we will be tasting wines and food styles of Victoria. Join us for an evening sampling Yarra Valley, Mildura, Swan Hill, Rutherglen, Heathcote, Geelong, Beechworth, Avoca, Ararat, Ballarat, Bendigo wines too name few. All available at Dan Murphy's, Aussie Nash Woolloongabba,, try the new 1st Choice at Regatta Hotel, Liquor Savers at Windsor , and Grape outlets.

Looking forward to seeing you and your Victorian wine at the October club night,. Your hosts Ross, Marie, Lindsay and Margie.

With Spring in the air we hope to see a big turn up.

## Pinot Masterclass— 2006

Andrew Corrigan's Pinot Noir Masterclass was held on Thursday 10<sup>th</sup> August. Those who attended were brought up to speed on the state of the art in Pinot winemaking.

This year Andrew's chosen wines were mostly Australian with the ring-ins being from France, New Zealand and the USA.

The wine list included:

1. Tamar Ridge 2003, Tasmania,
2. Kooyong 2004, Mornington Peninsula,
3. Bass Phillip 'Belrose' 2004,
4. Gippsland Corton (Louis Jadot) 1999,
5. Nepenthe 2004, Adelaide Hills,
6. Paringa Estate Reserve 2004, Mornington Peninsula
7. Diamond Valley 'White Label' 2004, Yarra Valley,
8. Ponzi Reserve 2002, Oregon,
9. Picardy 2004, Pemberton WA
10. De Bortoli 2003, Yarra Valley,
11. Escarpment 2004, Martinborough NZ,
12. Bannockburn 2003, Geelong,
13. Hurley 'Garamond' 2004, Mornington Peninsula,
14. Giaconda 1998, Beechworth
15. Felton Road 2005, Central Otago NZ,
16. Freycinet 2004, Tasmania

The major theme of the night was the contrast in winemaking philosophies between retention of natural pinot fruit flavours and the use of interventions. Making a good pinot is often referred as the holy grail of the winemakers art because of the delicate handling required in order to "get it right". Partial/whole bunch pressing, cold soak, refrigerated fermentation, oxidative handling, choice of oak, malolactic fermentation, filtration and now even method of closure!

Classically, old world winemakers used customized combinations of these methods that had been proved over centuries to make the best wine in their own local areas. The totality of factors such as site, microclimate, grape clone, natural micro-organisms and winemaking techniques approximates the concept of 'terroir'. In good years (ie optimal rate of ripening) the wines resulting from the use of these evolved recipes are superlative. In seasons when temperature, rainfall and sunshine have been less than ideal, the use of the same techniques often uses up the smaller reserves of fruit flavour, resulting in wines that lack freshness and excitement.

The Burgundians have made great strides in adapting traditional techniques to suit the requirements of each new vintage. They are making wines that show more primary fruit flavour and greater consistency between vintages. Australian pinot producers have improved their selection of sites and clones and have been more judicious in their manipulation of the juice.



The Americans continue to adhere to their 'out-French the French' approach to vinification. They tend to regard fruit character as an indicator of unsophisticated winemaking and often their wines are dominated by the earthy, milky mushroom characters that arise from what Andrew calls 'adventurous winemaking'. This was illustrated by their representative, Ponzi Reserve.

Another discussion point was the presence of wine faults. Two wines were cork tainted and another 2 were affected by brettanomyces. Interestingly the latter were from iconic Australian producers.

Andrew explained that brett is a fungal contaminant that is a particular risk for winemakers who use old world methods such as natural yeast fermentation. Such techniques can instill in the winemaker a less than optimal vigilance re winery hygiene. If brett gets into the winery it colonises equipment such as piping, oak barrels and pumps. In the absence of a policy of regular comprehensive disinfection the organism spreads to more nooks and crannies and the colony counts increase over time. Initially the winemaker, critics and consumers can attribute the presence of brett to "terroir". As time passes and the microbial load increases the rusty tin/bandaid odours become noticeable and then dominant. At this stage, it may be that a major refit is required to fix the problem.

The take-home message from the night is that being a pinophile is a difficult task. With most of the major grape varieties used in Australia one can simply get onto the mailing list of one of the respected makers and buy some every year, knowing that the wines will of an acceptable quality. With pinot reputation is much less useful as a predictor of quality. Each new vintage needs to be tasted and assessed on its own merits.

As for highlights of the night, the crowd favourite was the Corton, with its deep color, balance, layers of complexity and touch of bottle age. Other notables were the Picardy, Felton Road and Freycinet.

Notably absent from the top rung were the Bass Phillip and the Bannockburn.

As an postscript, Andrew made us aware of the good performance of the McWilliams Hanwood wines (especially the chardonnay) at recent major city wine shows. These are sub \$10 wines that are fighting far above their weight.

Tim Rose

## Editorial Splash - A Novice in the Yarra - Elaine Harrington

After canvassing some of the more knowledgeable members on a Friday club night, a list of wineries to visit in the Yarra Valley was drawn up. It was my intent to extend a visit to Melbourne by a day to organise a visit to the Yarra Valley. Workload and a dreadful Melbourne cold precluded organising my own trip, so with no recommendation and with much trepidation, I booked a winery tour with Australian Wine Tour Co and to my surprise 3 of the 4 wineries were on my list.

A small mini bus picked 20 of us from 6 points around Melbourne and our first visit was Yering Station. Established in 1838, the old winery building has been converted and now comprises a produce store, Art Gallery and the cellar door. Five wines were tasted 2005 Sauvignon Blanc, Pinot Gris (my choice) and Chardonnay, 2003 Pinot Noir and 2004 Fortified Shiraz.

After a short trip down the road we arrived at Rochford Wines (the one not on the list) for tastings and lunch. 2003 Pinot Noir and 2003 Shiraz were my favourites followed by 2002 Cabernet Merlot. Lunch had to be called twice due to the friendly bar staff and lively conversation. Lunch was a choice of 3 mains accompanied by a glass of wine. Again we had to be called twice to load

the bus! St. Huberts Vineyard Cellar Door was next on the list and we tasted Pinot Noir/Chardonnay sparkling, Sauvignon Blanc, Roussane, Pinot Noir, Cabernet Merlot and Cabernet Sauvignon on the wooden tables and benches in the afternoon sun.

Our final stop was Domaine Chandon, Green Point for a glass of bubbles accompanied by crusty bread, cheese and preserves. This beautiful winery was established in 1986 by Moet & Chandon to produce high quality sparkling and still wines that reflect in their aromas, flavours and structure the Australian terroir in which they are grown. My choice was the Chandon Cuvee Riche, which was slightly bronzed in colour, with a mellow nose and lush sweetness on the palate.

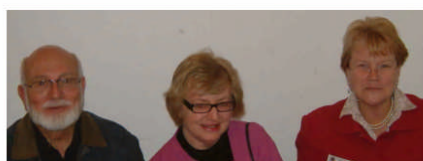
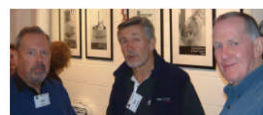
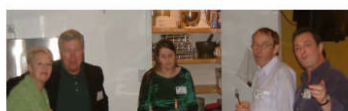
A mellow bunch of travellers headed back to Melbourne, well satisfied with the value received for the cost of \$95.

Elaine Harrington

June 2006

## Happy Guild Members— July and August Club Meeting Night.

### July Club Meeting – Xmas in July



### August Club Meeting – South American Wines



### Club Night photos

Make sure you vote for your most wanted photographs for next Grapevine issue at September's meeting.

A respectable caption competition could be considered.

# KWIZ KORNER

## ANSWERS to Q's from page 2

1. Animal skins cleaned, tanned, and turned inside out and sewn, hairy side intact with the wine.
2. 17th Century.
3. Yes and included on the National Health Service.
4. Dilute.
5. Tartaric and malic
6. In Chile

## IDLE CHATTER

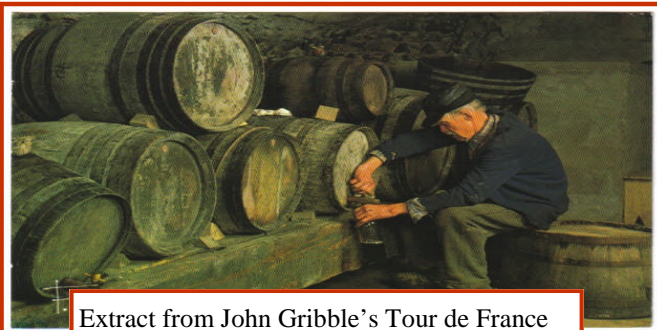
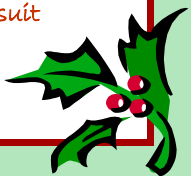
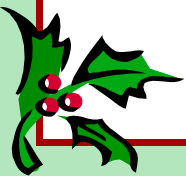
1. Sinking city: Mexico City is slowly sinking! It is built on top of an old underground reservoir and as water is drawn out of wells, the level of the city drops by approximately 150- 200 mm per year. And we think Qld is doing it tough!
2. Flamin' Notes: A woman in Beijing was taking no chances with money she had just withdrawn from the bank. Just to make sure there were no traces of SARS she put the notes in the microwave oven to sterilise them. All her money (over \$500) went up in smoke.



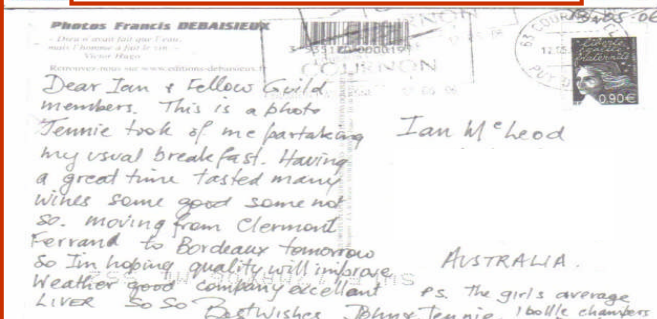
Xmas in July in Brisbane can be a chilly occasion, but for those attending the club event a pleasant surprise for us all when the "man in the red suit " turned up to tickle our fancy.



P.S  
Thanks to the man  
in the red suit



Extract from John Gribble's Tour de France



## Editorial Splash

Each month the Grapevine is looking for a premier piece written by a guild member. It could be cooking, travel, hobby, finance, sport or anything that takes the fancy. Editor of the Grapevine only to happy to assist with the half to one pager.

So thinking caps on ...thanks and well done Elaine.

## CLUB NIGHT PROGRAM – 2006

VENUE: BLACK PEARL EPICURE, 36 BAXTER STREET, FORTITUDE VALLEY

(UPSTAIRS AT SIDE ENTRANCE DOOR AT THE END OF THE DRIVEWAY 5:30PM TO 7:30PM)

| Friday                    | Hosts                                      | Theme  |
|---------------------------|--|--|
| 1 <sup>st</sup> September | Wine Guild                                 | New Releases (Guild provides wine & food- \$15/ hd., as per WGA note advice) |
| 6 <sup>th</sup> October   | Ross & Maree, Lindsay & Margie             | Victorian Wines  |
| 4 <sup>th</sup> November  | Laura Steinke, Jordan McCallum & Lyn Foran | Any Pinot - noir, meunier, gris, grigio, chardonnay, etc                     |
| 2 <sup>nd</sup> December  | Michael & Madonna Flynn                    | Christmas Bubbles & Stickies   |

ENTRY EACH PERSON PER NIGHT::

EXCEPT WHERE SHOWN OTHERWISE, ENTRY IS \$5.00 EACH PLUS A BOTTLE OF THE THEME EACH. (VISITORS ARE \$10.00 EACH PLUS A BOTTLE EACH)

### MASTERCLASSES, TASTINGS & OTHER EVENTS

| Date                 | Event                                  | Venue               |
|----------------------|--|---------------------|
| Thursday 26 October  | Sparkling Wine & Champagne Masterclass | Terraces on Wickham |
| Wednesday 1 November | Negociants fine wine and food function | Era Restaurant      |
| November             | Red Summer– Rose with matching food.   | Terraces on Wickham |

Contact John Tuttle on 326259376 for enquiries. Full details of functions will be confirmed by “flyer” closer to the event

### OTHER ANDREW CORRIGAN MASTERCLASSES (Contact EWine for details)

| Date                                | Event  |
|-------------------------------------|--|
| Thursday 28 <sup>th</sup> September | German and Alsace style – Riesling, Gewurztraminer, Pinot Gris |

### Note to Grapevine Readers

Closing date for you to send in your contribution to the October/ November edition of the Grapevine is close-of-business Monday 16 October.

Wine trivia, a short story about your last wine-related holiday or experience, whatever you think will make the Grapevine more interesting – just send it in by email! And how about telling us what you like or don't like about the Grapevine? Feedback can be on or off the record – tell us your thoughts on the newsletter. The colour and interaction of the email version of the letter has had good reviews. Remember, contributions from all members are welcome, whether you come to the Club nights or not!

