

GRAPEVINE

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From the President

Greetings to all Guild members from the Committee and myself for 2008 and we trust that all had a pleasant break over the holiday period. We all now return to our various pursuits and of course Wine Guild activities which will now begin to take our attention.

Members will note at the back of this Grapevine the details of various events planned for this year. We have a busy schedule of Masterclasses being presented by Andrew Corrigan and the eWine crew. These will include the February Chardonnay, Chablis, etc. event to start the year and roam through wines of Germany, Italy, France and of course Australia. The program this year will conclude with sparkling wines and champagne in October.

Members will be pleased to note that they will be able to book for these events at a concessional rate of \$52 each. This compares most favourable with the rate for the general public of \$75. This concession arrangement has been set up with support from the Guild and eWine to allow the Guild members ready access for a most reasonable charge to these outstanding wine events.

Also scheduled for this year are the general or introductory wine courses and the International advanced courses which Andrew Corrigan and Peter Scudamore-Smith present. In each case members are offered a 10% reduction in the standard fee to participate in these educational programs.

I encourage members to take advantage of these outstanding offers and to support these events hosted by that master communicator and Master of Wine Andrew

Corrigan. Bookings for these events can be arranged by calling Paula on 3870.2555 or 0412 158425 or www.ewineconsult.com.

Our first Club night for 2008 is on Friday 1st February and is to be hosted by members Peter and Carol Garden and Andrew Sloan. The theme is New South Wales and ACT wines including Orange but non Hunter. The new charge for members and guests is \$10 and \$15 respectively. We look forward to seeing members there for this commencement to our busy year.



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December 07 Club Night

Smoked salmon, fruit and cheeses complimented the sparkling wines. Delicious mouth filling fruit mince pies married well with the ports, stickies, and sparkling shirazes.....aaah!!!

Well done Michael and Madonna

Club Night December 2007 – Xmas Bubbles, Stickies, Fortifieds

All enjoyed the end of the 2007 year with a great night of bubbly, sticky, fortifieds being provided by those present. The ranking of our club members again suggests that a nice wine and alcohol content go hand in hand, however it was great to see some low alcohol wines polling well (eg Bethany Late Harvest Riesling, Segura Viuras Brut).

Michael and Madonna Flynn were hosts for the night and the wine was accompanied by some wonderful food to make the evening something special.

Good numbers, in excess of 25, showed that the club nights are a great evening to share good company and sample many wines.

Wine	Year	Alcohol%		Rating
Peter Lehman The King Vintage Port	1995	20		4
Cambells Tokay		19		3
Bethany Late Harvest Riesling	2006	11.5		4
Baileys Vintage Port	1981	20		3
Pizzini il Soffia Sparkling Sangiovese	NV	13.5	3.5	
Croser Sparkling Pinot/Chardonnay	2005	13		3.5
Grant Burge Sparkling Pinot/Chard NV	NV	12		3
Seppelt Sparkling Shiraz	2002	14.5		3
Balnaves Sparkling Cab-Savignon NV	NV	13.5		3.5
Springvale Louisa Botrytised Chardonnay	2004	12.5		4
Seppelts Sparkling Shiraz	2000	13		3
Segura Viuras Brut Reserve NV	NV	11.5		3.5
Tahbilk Marsanne		13.5		2
Yarra Burn Pinot/ Chard/Pinot Meunier	2005	13		3
Seppelt Sparkling Shiraz	2005	13		3
Moxie Sparkling Shiraz Langhorne Creek	NV	13.5		4
Thorne Clarke Pinot/Chard	NV	13		3.5
Hollick Sparkling Merlot 2000	2000	13.5		3
Irvine Merlot Brut	NV	14		3.5
Lindauer Reserve	NV	12		3
Rockford Black Shiraz	NV	13.5		4.5
Seppelt Silverband Grampians Sparkling Shiraz	2007	13		4
Shield Sparkling Shiraz	2005	13		4
Bethany Old Quarry Frontignac	2006	18.5		(corked)
Stillmeister Dodgy Duck Vintage Port	2001	21		4
Seppelts Sparkling Shiraz	1990	13		5
Tigress Pinot/Chard	NV	12.5		4

Wine Guild Rating– 0= Yuk to 5= Excellent

North Melbourne Institute– Bachelor of Viticulture and Winemakers Course

Northern Melbourne Institute of TAFE (NMIT) has launched a new on-line study program for its Bachelor of Viticulture and Winemaking course. Designed to accommodate people who, due to work or family commitments, can't undertake traditional full or part time study.

Course materials provided in CD and hardcopy formats, and on-line tutorials will be supplemented by two on-campus workshops each semester, which will enable participants to learn the practical aspects of winemaking. There will be ready access to lecturers via email and telephone.

Interested persons can obtain more details about study program, by contacting **Helen Waite**, Senior Lecturer and Head Viticulture and Winemaking – Higher Education, on **03 9269 1168**. or **timmorgan@nmit.vic.edu.au**

Chardonnay Masterclass— 2007 Classic

This month we revisit a March 2007 Masterclass which was well received by members and guests.

Andrew Corrigan once again hosted the Guild's Masterclass and presented a thought provoking line-up for the evening. As with most Masterclasses, Andrew discussed the current state of play in the world of Chardonnay. Summary notes follow plus the bracket line up.

Chardonnay

Chardonnay is a weed like grape because it grows anywhere and ripens easily. In cool climates it ripens slowly and sugar ripeness occurs late in the season. In warm climates, it builds up sugar ripeness early. Chardonnay is a grape that typically produces full bodied well textured wines with multiple layers of flavours in conjunction with high alcohol.

Chardonnay in Australia

Chardonnay is a relatively late arrival to Australian winemaking and it was only in the late 1970s that it started to become a popular wine grape. Once chardonnay arrived, and in the typical Australian way, many winemakers looked to the traditional way of producing the wine based on this Grape.

The traditional makers were to be found in Burgundy, and Burgundian winemaking practice was based around almost the opposite of Australian practice. It was characterised by low preservative levels, barrel fermentation, natural yeast and hot fermentation with minimum temperature control. Once fermentation is complete the lees are allowed to settle at the bottom of the barrel (in contrast to Australia where the wine is quickly racked off its lees), followed by regular lees stirring (battonage) over a period. The effect of these practises is to produce wine of great complexity. However this approach tends to lose or dilute the natural fruit characteristics and flavours.

After Australian winemakers had seen the Burgundian techniques, they tried to imitate them, and one of the most common Burgundian techniques was the use of Oak (wood). Australian winemakers decided to emulate them and adopted the use of oak, and the more of it, the better. By the early '90s the use of Oak in Chardonnay production had gone to an extreme, and the result the then characteristic was heavily oaked Australian Chardonnay.

Since about 2000, the trend of overuse of oak has been reversed and oak is now typically well integrated and is not noticeable. BUT once people learn something they tend to adopt that position and refuse to move from it, hence the common view that "Australian Chardonnay is to heavily oaked".

Many thanks to Andrew Corrigan, who held many great Masterclass nights throughout the year.

Guild Members tip—do not miss out in 2008.

The Masterclass Line Up— the important part

Sample Bracket Provided by Orlando, all from the 2006 vintage as follows:

Adelaide Hills: green melon, white peach, estery, acid well balanced.

Langhorne Creek : cucumber/herbal, malty light acid.

Padthaway – Limes, fig, white peach, (cool climate) soft rich round flavour and textures

Barossa Valley – golden peach, rock melon riper simpler. Alcohol ok.

First Bracket concentrated on styles

De Bortoli Yarra Valley 2005: Lime sweet melon. Silky palate restrained. Cool climate

White Burgundy Beaune du Chateau Premier Cru 2004 Bouchard: Deeper colour, average persistence, milky roundness.

Neudorf 2005 Nelson NZ: Aromatic cold climate style, Big fruity, quite complex, good persistence, syrupy.

Shadowfax 2005 Geelong Vic: Complex big style Lighter colour. Simpler, Short, peach aromas, alcoholic.

Second bracket also concentrated on styles

O'Leary Walker 2005 Adelaide Hills: cucumber, floral green melon, dusty herbal green fruit

Hardy's Eileen Hardy 2005 Fruit complexity, green melon, white peach and fig. Good complexity, oat meal and brioche, lees complexity, long palate, oak barrel gives length.

Robert Channon Reserve 2005: Both winemaking complexity and fruit. Good savoury aperitif style.

McHenry Hohnen Calgardup Brook 2005 (Margaret River): strong winemaking influence, porridge oatmeal, bit of fruit, yeasty, palate is silky, soft

Third bracket looked at origins

White Burgundy Meursault Perrieres 2004 Bouchard: Lots of intensity, good balance and elegance. Creamy oak finish, soft palate, good length, even flow over the palate, delicate elegance, high acid, richness, honey. **(Continued on Page 4)**

Guild Xmas Party December— Storey Bridge Park

Some of James Halliday's top 100 were there, so were the rampant South African supporters fresh from the Rugby World Cup, plus approximately 20 Guild Members and others enjoying the warm sunny afternoon in the park. BYO Barbecue was the order of the day with many great wines to taste, and mystery wines test that tested us all, pity it was not held earlier in the day. The day was hot, we found some shade and took our time to move through a great wine list. Great day to finish the year and I suppose somebody has to do it.

Wines of the day are included on Page 7.

A rigorous mystery wine tasting questionnaire, that could have been arguably called a "blind tasting" identified three great Pinots. - Australian—2006 Lillydale Estate from Yarra Valley (95 points), New Zealand - 2006 Wild Rock Cupids Arrow from Martinborough, French was 2006 Bourgogne Pinot Noir from Burgundy.



Group during Halliday's finest.



Mystery Wines

Chardonnay Masterclass (Continued from Page 3)

Third Bracket (Continued)

Petit Chablis Dennis Pommier 2004: milky aroma and palate, pronounced malo characteristics, (conclude it comes from a very cool climate ie Chablis) strongly mineral, (goes with seafood!) (Chablis 2004 was a cool and indifferent vintage).

Hope Estate Hunter Valley 2005: Nice light elegant. Palate elegant, lower alcohol, good persistence, aroma of wet gravel.

Bindi Composition 2005: fruit rich bit of complexity but not wholly complex, lees characteristics, fruit intensity and extract, barrel ferment without being oaky.

Fourth bracket was described as "Mixed Bag"

Tyrell's Vat 47 2004: mineral aromas, but also lots of complexity, not much fruit, acid, but restrained style, soft palate (hence new world style)

Kooyong Faultline 2004: Winemaking predominant style, strong Malo characteristics, sour lees, green fruit. Complex wine, but not fresh and fruity. Palate is a bit phenolic with a "metallic" finish. Too much whole bunch ferment.

Coldstream Hills Reserve 2004: Good fruit complexity, good length, round and soft, well balanced, tiny bit of Malo but well harmonised.

Lilydale 2004: Strong fruit and winemaking characteristics. Well balanced. Good grapes.

Wine of the Night

At the end of the evening we voted on our choice of "wine of the Night". The Coldstream Hills Reserve won by a significant margin, with the Meursault Perrieres 2004 and Hardy's Eileen Hardy 2005 joint second.

Royal Queensland Wine Show (RQWS) Wine Steward

I was invited to be a Steward at this year's Royal Queensland Wine Show. An aim of the wine show organizers is to involve Queensland wine producers in the stewarding and judging of the show. The RQWS is the first of the national shows exhibiting the new season's vintage. It is a nervous time for producers as the medals for the 2007 show are announced.

Our label, Mt Tully Vines, has entered wine for judging in the RQWS over the past 5 years. We have been fortunate to be awarded a few medals over this time. I was always curious as to how a large national show like the RQWS is organized and what producers get for their entry money. Each wine entered costs \$90 per entry and 5 bottles are provided for judging and public tasting.

This year there were 2,300 wines entered for judging across 6 categories and 70 classes:

- Current Vintage 2007
- One year old wines 2006
- Mature wines two years and older
- Commercial classes any vintage
- Sparkling wines
- Australian brandy

The judging panel is made up of 12 Judges and 4 associate Judges. This year, Paola Cabezas-Rhymer (Summit Estate Vineyards) and Ray Costanzo (Golden Grove Estate) from the Queensland industry were appointed as associate judges with Andrew Corrigan MW and Peter Scudamore-Smith MW, well qualified Queensland wine-makers and identities, as judges.

The full panel of judges for 2007 was:

Phillip John (Chief Judge)
 Zar Brooks (Judge)
 Andrew Corrigan M W (Judge)
 Chris Hatcher (Judge)
 Tony Harper (Judge)
 Glenn James (Judge)
 Stephen John (Judge)
 David Mavor (Judge)
 John Quarisa (Judge)
 Peter Scudamore-Smith M W (Judge)
 Brett Sharpe (Judge)
 Nicholas Stock (Judge)
 Mark Swann (Judge)
 Paola Cabezas-Rhymer (Associate)
 Ray Costanzo (Associate)
 Josephine Perry (Associate)
 Corrina Rayment (Associate)

These judges are divided into 4 panels of three judges and one associate judge. Each panel of 4 assesses the wines lined up in front of them and allocates points. The scores from the 3 judges are then added to give an overall score for the wine:

Points: Condition and Colour	3
Bouquet	7
Flavour	10

Over the first 3 days these judges sniff, sip, spit and score their way through more than 650 wines each. The fourth day is for judging of the Trophy wine.



Each panel of judges has a team of 3 or 4 stewards preparing the wines. Stewards are typically drawn from the hospitality and wine trade. They are volunteers who donate 5 full days to walking up to 10 kilometers per day and moving a total of 22 tonnes of wine and glasses over the period of the wine show.

The RNA has upgraded to the new international tasting glass from the old ISO tasting glass. They purchased 3,300 Riedel Magnum glasses for the 2007 wine show. Over 10,000 wine samples were prepared for the judging over the 5 days and only 2 glasses were broken. These Riedel magnum glass are surprisingly tough.

The stewards over the four days prepare an initial tasting of 4 glasses of each of the 2,300 wines entered in the first round of judging. Then a few of the wine in a class may be requested for a second tasting when the final few are assessed for gold medals. The final decision on a gold is made by the Chief Judge, Philip John. Then the gold medal wines are again prepared for the Trophy tasting.



(Continued on Page 6)

Royal Queensland Wine Show (RQWS) Wine Steward (Continued from Page 5)

The wines are walked into the judging room from the stewards' preparation table, 4 glasses at a time, and laid out in a precise numbered order. Great care is taken to transfer correctly from the preparation table to the corresponding numbers in front of the judges.

Great care is also taken to prepare the wines for judging away from the gaze of the judges. The judging room is separate from the preparation room.



All wines exhibited are laid out by class in the stewards area. Judges are not allowed into this preparation area. All they see are a class number and a wine number.



Yummie, just love the smell of Cabernet in the morning! 70 full bodied young Cabernets to refresh the palate first up in the morning. This is not for the fainthearted.



The stewards lay out the wine on the marked preparation table with 4 glasses for each wine (above). A 30ml sample is poured into the Riedel Magnum tasting glasses. These four glasses are then laid out in front of each judge on the similarly numbered table. All the judge sees to identify the wine is a number.

Most of the judges are winemakers from large national producers. During the show they often assess wines made by their own hands but in a class of 70 to 200 wines it is almost impossible to identify their own wine.

I got involved to find out what happens behind the scenes and it was a fascinating experience. Having seen the work put into ensuring wines are judged fairly and are presented to the judges in their best condition, I felt, as an exhibitor, that the judging process is good value for money. Of course, it didn't hurt that Mt Tully Vines' 2005 Bordeaux blend gained a bronze medal - even if my personal view is that our 2005 Shiraz is a better wine! I was restrained from pointing this out to the judges on the panel assessing the Shiraz.

Rod Wellings

Guild Xmas Party- Wines tasted at Storey Bridge Park

The **bubbles** were

Jansz NV and Domaine Chandon Vintage Brut 2004 (95 points).

The **whites** were

Geoff Weaver Ferus Lenswood Sav Blanc 2005 96 points

Wise Semillon Sav Blank 2007 95 points

West Cape Howe Riesling 2007 95 points

Fifth Leg Chardonnay 2006 94 points

Ashbrook Verdehlo 2006 96 points

The **reds** were

Leasingham Bin 61 Shiraz 2005 95points

Gemtree Uncut Shiraz 2006 95 points

Gemtree Tatty Road Cab Merlot 2006 94 points

Neagles Rock Misery Gren. Shiraz 2006 93 points

West Cape Howe Cabernet Merlot 2005 93 points

Orlando Gramps 2006 95 points

Footnote: Jenny Chadwick has started an Op Shop with all sorts of apparel left behind, see Jenny if you are still missing something.

Note to Grapevine Readers

Closing date for you to send in your contribution to the **March/ April edition** of the Grapevine is close-of-business Friday 21 **March**. Editor: Peter Schofield

Please help the editor with any interesting articles for your Grapevine. He is only an email away.

schofij@optusnet.com.au

Masterclasses 2008 and E- Wine information

Masterclasses

A Thursday night event covering a theme or grape variety, the evening includes 16 wines and a fork supper held in a city venue. Value from \$75—non guild members (Evenings include 50/50 Australian & Imported Wine)

NB : Masterclass price for Guild members—only \$52

2008 7th February – Chardonnay Chablis & White Burgundy
 13th March – Aromatic Wines of Alsace & Germany
 1st May – Italian Wines & Varietals
 12th June – Rhone Varietals, Marsanne, Grenache & Shiraz
 31st July – Pinot Noir & Red Burgundy
 11th September – Shiraz, iconic Australian Wines
 30th October – Sparkling Wine & Champagne

E-Wine

The more you learn the better it tastes.

There is a range of one day courses, four night courses and one night Masterclasses held all year round and run by All About Wine & Ewine.

NB Guild members prices less 10% for courses

General Wine Appreciation (4 nights- from \$300 – guild member \$270) Includes Book & Supper each night

With Andrew Corrigan MW, Peter Scudamore-Smith MW and Paula Tewksbury

Starting Monday 25th February, Tuesday 29th April, Monday 2nd June, Tuesday 5th August and Monday 6th October 2008

International Advanced Course (4 nights – from \$350 – guild member \$315) Includes Book & Supper each night

Andrew Corrigan MW and Peter Scudamore-Smith MW, (60% imported)

Monday 31st March

Monday 28th July 2008 for bookings

call Paula on (07) 3870 2555 or 0412 158 425 and www.ewineconsult.com

Gift Certificates are available for all Courses and Masterclasses- Ph: (07) 3870 2555

Reminder Notice

Our first Masterclass presented by Andrew Corrigan will be 7th February - Chardonnay, Chablis and White Burgundy Masterclass (bookings for this event may be made with Paula Tewksbury on 3870 2555).

Friday 1st February is our first Club night at Black Pearl Epicure. It will be hosted by Peter and Carol Garden and Andrew Sloan. The theme for this event will be NSW and ACT (including Orange) Wines – Non-Hunter. Let's all make a special effort to attend the first club night– start the year with a bang!!

March – McLaren Vale Rules OK. A great night promised by our stalwarts in John Gribble and Bruce Humphery– Smith.

Website Corner:

A new part of the Grapevine is to advise members of websites that are of interest. Editor pleased to receive your links to web sites of note. Try to surf to the following links and send the editor your feedback.
[www. winestar.com.au](http://www.winestar.com.au)—all the very latest on wines, reviews, shows and links to wineries.
[www. crocodilemusic.com/audioPlayer.swf?fileName=shop/Mermaid&title=MERMAID](http://www.crocodilemusic.com/audioPlayer.swf?fileName=shop/Mermaid&title=MERMAID)— latest music from Rick Stein’s TV series Mediterranean. Follows on from French Odyssey. Keep an eye out on TV for this.
[www. francethisway.com/places/menton.php](http://www.francethisway.com/places/menton.php)—visit a little place on the border of France and Italy. Citrus abounds.
[www. wineaustralia.com](http://www.wineaustralia.com)— offers information about the country's wine styles, vintages, regions, and events.
[www. winesoforange.com.au](http://www.winesoforange.com.au)—use this to source your wine for the next club night.
[www. mclarenavale.info](http://www.mclarenavale.info)—use this to swat up for the following March club night event.
[www. terroir-france.com/region/burgundy_chablis.htm](http://www.terroir-france.com/region/burgundy_chablis.htm)—Chablis wine info, swat up for the masterclass
[www. australianfoods.com/trails.html](http://www.australianfoods.com/trails.html)—understand where tropical foods and recipes originate.

CLUB NIGHT PROGRAM – 2008

VENUE: BLACK PEARL EPICURE, 36 BAXTER STREET, FORTITUDE VALLEY
 (UPSTAIRS AT SIDE ENTRANCE DOOR AT THE END OF THE DRIVEWAY 6:00PM)

Date	Theme	Hosts
1-Feb	NSW & ACT (inc Orange) - NON Hunter	Peter & Carol Garden + Andrew Sloan
7-Mar	McLaren Vale Rules OK	John Gribble & Bruce Humphery-Smith
4-Apr	Wine with Lower Alcohol < 14%	Sue Henderson & Rod Welling
2-May	New Releases	Jenny Chadwick & Ross Sharp - T&E
6-Jun	Pinots Gris Noir & Chardonnay	Lee Booker & Keith Rice
4-Jul	Christmas in July	Tuttle, Foran & Chadwick
1-Aug	Margaret River vs Coonawarra Cabernets	Ross Sharp & Co
5-Sep	New Releases AGM	Committee
3-Oct	Still Reds (Wear Red) & Sparkling Whites (Sparkle White = Bling Bling)	John & Jaz
7-Nov	Victorian Wines	Wendy Harris & Elaine Harrington
5-Dec	Xmas Bubbles, Stickies, Fortifieds	TBA

ENTRY EACH PERSON PER NIGHT:
 EXCEPT WHERE SHOWN OTHERWISE, ENTRY IS \$10.00 EACH PLUS A BOTTLE OF THE THEME EACH. (VISITORS ARE \$15.00 EACH, PLUS A BOTTLE EACH)

