

# GRAPEVINE

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

JULY/AUGUST 2008

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

At the end of June because the planets were in alignment, a small group – 18 to be precise – of Guild Members went to the Citron Modern Asian Restaurant at Wilston and enjoyed the fine food of that establishment and the company of Patrick Auld, General Manager and Chief Winemaker of Poole's Rock Wines (see article elsewhere in Grapevine). This event was thanks to Steven Thimios of The Wine Company who let us know that the winemaker was to be in town and was available to spend some time with us. This is the sort of event that we have wanted to introduce into the Wine Guild schedule, as was the recent Tyrrells dinner at White Rabbit. We plan to involve wine companies and winemakers where possible in functions at some of the more appealing suburban restaurants. At the moment White Rabbit and Citron have taken my fancy and I have to say that following our recent dinners at these venues they have not disappointed. I must say that the benefit of modern technology, in this case, email communication makes the organising of these events much simpler, particularly when there is short notice of availability of visiting winemakers.

On the subject of email communication there are still quite a number of Guild Members who have not got email addresses or have not advised their email addresses. There are certainly occasions when advices will issue and only go to email recipients. It is possible some of our members prefer to receive hard copy Grapevine and we are certainly happy to provide that if that is the case but if some of you also have email addresses which you have, for whatever reason, not yet advised please give some thought to passing that on to me at [mcleod@uqconnect.net](mailto:mcleod@uqconnect.net) so that you will not miss out on opportunities that may only be distributed via email.

This edition of Grapevine is the last before our AGM which will be held in conjunction with the September Club Night. I encourage all Members to be there on the night to participate in the annual reviewing of Guild activities and

the reporting of our general situation. I would also like to encourage Members who feel that they could contribute to the organising of Guild activities to speak to me or any other Committee Member and consider joining one of our Committees. There is always room for more on our Tasting & Events Committee and also our Management Committee.



**Ian McLeod**  
**President - Wine Guild**

### Contents

From the President	1
June Club Night	2
Club photos	3
Citron Restaurant Outing	4
Royal Q Wine Show	5
July Club Night	6
Masterclass/ E-Wine	7
Calendar / website corner	8

### August Club Night– 1 August

Pinot Gris Noir & Chardonnay hosted by Lee Booker and Keith Rice.

### September Club Night– 5 Sept.

Royal Queensland Wine Show Medal Winners. Hosted by Ross Sharp

### October Club Night– 3 Oct.

Still Reds and Sparkling Whites hosted by John and Jaz. Fancy Dress apparently.

### November Club Night– Saturday 8

November– Please note .

Victorian Wines hosted by Wendy and Elaine. **Change due to Black Pearl function clash.**

## Club Night June 2008 – Margaret River vs. Coonawarra Cabernets

A group of 20 ardent red fans turned up to cheer on the respective regions displayed and consumed on the night. A great evening sharing good company and sampling many good wines. Many thanks to Ross Sharp and company for a fine evening. Food accompaniment with the food was well presented and not a scrap left for the bin.

Google Margaret River and Coonawarra to learn more about the wines in the areas. The two web site links below display these two wonderful wine growing districts.

<http://www.margaretriver.com/pages/wine-and-food/>

<http://www.coonawarra.org/wines.asp>

Wine Guild Rating– 0= Yuk to 5= Excellent

### **Margaret River Cab/Sav**

	<b>Year</b>	<b>Alc. %</b>	<b>Rating</b>
Killerby Cab/sav. Geographe & Margaret River	2001	13.8%	3
Fermoy Estate Cab.Sav/Merlot	2003	13.5%	3.5
Capel Vale Cab.Sav/Merlot/Petit Verdot/Malbec	2005	14.5%	3.5
Sandalford Cab.Sav	2005	14.5	3.5
Eagle Vale Cab.Sav	1999	13	3
Fifth Leg Cab.Sav	2006	13.5	3
Vasse Felix 'Heytesbury' Cab.Sav	1997	14.6%	4.5

### **Coonawarra Cab.Sav**

	<b>Year</b>	<b>Alc. %</b>	<b>Rating</b>
Brands Coonawarra Cab.Sav	2004	14%	3.5
Riddoch Cab.Sav	2005	15%	3
Haselgrove Coonawarra Cab.Sav	2004	14.5%	3.5
Mildara Cab.Sav	2004	14.5%	3.5
Eden Vale Cab.Sav	?	?	Corked
JamiesonsRun Coonawarra Cab.Sav	2005	15%	3.5
Wynns Coonawarra Cab.Sav	2005	14.5%	4
Parker 'Terra Rossa' First Growth Cab.Sav	2000	14%	3.5
Rouge Homme Cab.Sav	2004	13.5	3.5
Katnook Cab. Sav	2002	?	4.5
Limestone Ridge Cab.Sav/Shiraz	1999	13.5%	4

### **Proverbs–** Beijing Olympics in August so a few Chinese Proverbs this month

"Don't lie and you won't have to remember any."

"He who asks a question is a fool for five minutes; he who does not ask a question remains a fool forever."

"If thine enemy wrong thee, buy each of his children a drum."

"If you are patient in one moment of anger, you will avoid one hundred days of sorrow."

-"Teachers open the door, but you must enter by yourself."

"The universe is ruled by letting things take their course. It cannot be ruled by interfering."

"With time and patience the mulberry leaf becomes a silk gown."

"Beware the wrath of a quiet man."

"*Editor*– He who seeks clean air must turn off their engines"

## Club Photos



1. Bruce, Nicole and John; 2. Margie, Lindsay, Michael and Ross; 3. Mark and Robyn; 4. Margie and John; 5. Elaine and Carol; 6. Wendy and Jaz; 7. Donna and Rhyl;

## SPECIAL EVENTS

### Full Bodied Reds Tasting

An evening of intrigue and fascination is in store for Guild Members who enjoy red wines. Winemaker Bruce Humphrey Smith, wine lover Peter Ryan, and Chef Lee Booker are collaborating to present an evening featuring a wide range of red varietals from France, Spain and Italy. Examples of these varietals will be shown to members from their European origins and compared to a number of Australian samples. Varieties will include Shiraz, Cabernets, Tempranillo, Durif, Grenache, and Zinfandels. This comparative tasting of quality, full bodied reds is intended to showcase varietal and regional characteristics. Thanks to the culinary skills of Lee Booker, a light meal will be served during the tasting.

Venue : Black Pearl Epicure , 36 Baxter Street, Fortitude Valley.

Date: Tuesday 12 August, 2008

Members: \$50 pp, and Guests \$65 pp.

**WINE FACTS—** Australian wine has won an international reputation for quality and value. Australian wines have taken key international awards, competing favourably against longer-established national wine industries. Innovative Australian winemakers are sought internationally for their expertise. Australia produces a full range of favoured wine styles. Prized Australian bottlings grace the menus of many of the world's leading restaurants, while popular varietal and blended wines compete on the shelves of wine shops and supermarkets in over 80 countries around the world.

In global terms, Australia was ranked sixth in the list of world wine producers in 2005, producing 1.4 billion litres of wine. Australia is consistently one of the top 10 wine-producing countries in the world. Being such a large country with almost every climate and soil type, Australia is one of the few wine producers to make every one of the major wine styles.

## Poole's Rock Wines @ Citron Restaurant

At the end of June a group of Guild members and their partners gathered with wine rep Steve Thimios and Patrick Auld for a delightful evening of food and wine at the highly regarded Citron Modern Asian Restaurant at Wilston. Patrick is the General Manager and senior winemaker of Poole's Rock wines and has been a winemaker in the Hunter Region for several decades. Originally he went to the Hunter and became winemaker at the Tulloch's winery after commencing his career in South Australia. When Tullochs was taken over by Southcorp, Patrick was acquired with the property and when Macquarie Bank chief, David Clarke, acquired the Tullochs winery from the Southcorp Rosemount connection, Patrick again went to the new owner of the property. It could be suggested that he knows where all the bodies are buried.

On the night we enjoyed examples of the second label Cockfighter's Ghost and their premium Poole's Rock wines. On arrival the Cockfighter's Ghost Verdelho was a very fresh and crisp example of this aromatic wine. The entrée of ocean trout and ginger spring rolls was served with Cockfighter's Ghost '07 Semillon – light, fresh, citrusy, very pleasant.

Our main this night was the restaurant's signature dish which we were well advised to try – Twice Cooked Crispy Chicken, Ginger & Chilli Caramel Sauce and a Thai Herb Salad. Patrick's wines to accompany this zingy dish were the Poole's Rock '03 Semillon and the Poole's Rock '06 Chardonnay. Both of these wines from their premium selection showed the benefit of a little extra time and money being devoted to their creation.

So that we would not be devoid of red wines on the night, we served two reds after main and before the dessert. One was from McLaren Vale the Cockfighter's Ghost '04 Shiraz which was matched with the '03 Poole's Rock Shiraz. All Poole's Rock wines – so labelled – are from their own Hunter vineyards whereas the second label Cockfighter's Ghost wines are made from grapes that may come from any Australian region. The Poole's Rock Shiraz was a typical Hunter red without the sweaty saddle characteristic. Generally the sweaty saddle component is now considered a fault in the winemaking process and not derigeour for Hunter reds. This red was lighter, elegant but still possessing a strong tannic backbone. It was well balanced. The McLaren Vale Shiraz was richer, riper, more obvious fruit and would certainly be a style which would appeal to many drinkers.

Our group of eighteen very much enjoyed themselves this night and the food and wine. Patrick was in good form and entertained us with anecdotes about his wines and winemaking experiences. With keenly priced wines those present bought about eight dozen on the night and it's hard to imagine they all won't back up when another opportunity like this comes by.

*Ian McLeod*



## UNSTOPPABLE VIRUS

All wine guild members should be aware of this e-mail virus.

Even the most advanced programs from Norton or McAfee cannot take care of this one.

It appears to affect those who were born prior to 1970.

Symptoms: 1. Causes you to send the same e-mail twice. 2. Causes you to send a blank e-mail! 3. Causes you to send e-mail to the wrong person. 4. Causes you to send it back to the person who sent it to you. 5. Causes you to forget to attach the attachment. 6. Causes you to hit 'SEND' before you've finished. 7. Causes you to hit 'DELETE' instead of 'SEND.'

8. Causes you to hit 'SEND' when you should hit 'DELETE.'

IT IS CALLED THE 'C-NILE VIRUS.'

**Wine Events and Royal Queensland Wine Show 2008**

**Wine Events**

Where else do you find something that's....  
 Good for you... Bad for you... Unbelievably satisfy-  
 ing and... Can fuel discussion that can last hours,  
 days, years.... *Yes it's Wine!*

So don't miss any of our upcoming Wine Events;

**Saturday 2<sup>nd</sup> August 2008**

One Day Wine & Food Matching Course  
 12 noon – 9.30pm  
 \$170.00

**Tuesday 19<sup>th</sup> August 2008**

Winemakers Lunch, Angove's with Tony Engles  
 Liquorish at Bulimba, Oxford Street at 12noon  
 \$80.00

**NB Guild members prices less 10% for courses**

To book, ring or email today on  
 0412 158 425 or 3870 2555

**Web:** [www.allaboutwine.com.au](http://www.allaboutwine.com.au)

**Web:** [www.winefestival.com.au](http://www.winefestival.com.au)

**Royal Queensland Wine Show 2008**

Chardonnay has been declared the standout white variety at the Royal Queensland Wine Show with 15 gold medals awarded across three classes – one year old, commercial and two years and older.

Chief judge Phillip John said overall there were more entries and medals awarded in the red classes but more Gold medals awarded in the white classes.

Under the direction of John, 12 judges and four associates swirled, sniffed and sipped their way through 2366 wines from 216 Australian wineries in the Show hosted by the Royal National Agricultural and Industrial Association of Queensland. Wine Guild members acted as Stewards and there will be a full review of the event in the next Grapevine plus a full list of the winners.

In total, 86 Gold, 115 Silver and 562 Bronze medals were awarded, with 31 Gold medals awarded in the white classes and 28 in the reds.

Shiraz was the standout red variety particularly in the 2 year and older class.

The Royal Queensland Wine Show is one of Australia's oldest, most prestigious and highly-contested wine shows. The first of the annual national wine shows held in capital cities across Australia, the show allows Australia's best wine producers to showcase the new season's vintage.

Wine has been judged continuously at the RNA since the first show in 1876 and brings wine growers and merchants together from across Australia to compete for prestigious awards.

**Note: for Winners see <http://www.ekka.com.au>**



1. Steward Peter; 2. Steward Ross; 3. Andrew Corrigan MW and Judge 4. Over 2,366 wines; 5. Ross Sharpe in a sea of Wine; 6. Inger Kelly– Head Steward and Philip John– Chief Judge; 7. Steward Rod.



## July 2008 Club Night– Christmas in July

Friday 4th July at Black Pearl Epicure with Christmas chill in the air, maybe a sign of future weather. Food accompaniment represented a traditional

Christmas dinner comprising soup, turkey and pudding. The wines were not specified for the night and you can see a broad selection were on show.

Wine Guild Rating– 0= Yuk to 5= Excellent

Wine	Year	Alc. %	Rating
Punters Corner 'Coonawarra Triple Crown' Cab/sav, Shiraz, Merlot	2004	14%	3
Buller Fine Old Muscat	----	18%	4.5
Dean DeBortoli Vat 5 Botrytis Semillon	2002	10.5%	3
Killawarra Pinot Noir/Chard Sparkling	2000	12.5%	3
Pavl Conti Late Harvest Muscat (not liquer)	2006	10%	2
Punt Road Pinot Noir – Yarra Valley	2006	13.5%	3.5
Charles Melton 'Rose of Virginia' Rose	2008	13%	4
Stephen John Cuvee	NV	12.5%	4
Hardy's Sir James Pinot Noir/Chard. Sparkling	2003	13.5%	3.5
D'Arenburg Noble Riesling	1992	10.5%	4
Grant Burge 'The Holy Trinity'	2003	14.5%	3.5
Huntington Estate Shiraz	2002	13.5%	3.5
Shilo Estate Sparkling Shiraz	2005	13%	4
Janz NV Sparkling	NV	12.5%	3.5
Campbells of Ruthergen Shiraz/Malbec	2005	15%	3
Hollick Reserve Chardonney	2005	14%	2.5
Irvine Sparkling Merlot	NV	13%	3.5
Brangayne of Orange Pinot Noir	2006	14.3%	3
Coolangatte Estate Chambercin	2005	13%	3
St.Hallett Barossa 'Faith' Shiraz	2006	14.5%	4
Penfolds Bin 407 Cab/Sav	2003	14.5%	3.5
Morris Sparkling Shiraz/Durif	NV	13.5%	4
Sevenhill Liquer Frontignac	NV	17.5%	3.5
Stanton & Killeen Vintage Port	1997	20%	No Score
Peter Rumball Sparkling Shiraz	NV	12.5	3.5
Sirromet Sparkling P.V.	2006	13.5%	3.5
Turkey Flat Grenache	2006	15%	4
P.B. Burgoyne Mudgee Shiraz	2001	13%	Corked
Elderton Botrytis Semillon	2006	11.5%	4

### Royal Queensland Wine Show 2008 Awards– A few of the winners at this year's show

The Wine Guild Trophy for the Best Gold Medal winning Sweet White Wine in Mature Class 28: G. Gramp & Sons - Class 28 Cat. No. 2 - Gramp's Botrytis Semillon 2006.

The Department of Tourism, Regional Development & Industry Trophy for the Queensland Exhibitor gaining the greatest number of points: Ravens Croft Wines.

The Queensland Wine Press Club Trophy for the most significant contribution by an individual to the Wine Industry in Queensland (not necessarily an exhibitor): Mark Ravenscroft

The Courier Mail Trophy for the Champion Wine selected from all Trophy winning wines, excluding Current Vintage Whites, One Year Old Reds and Fortified Wines: Fosters Group - Class 31 Cat. No. 78 - Saltram No 1 Shiraz 2006.

## 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

*21 August- Spanish & Portuguese Wines & Styles  
11<sup>th</sup> September – Shiraz, iconic Australian Wines  
30<sup>th</sup> October – Sparkling Wine & Champagne*

### E-Wine

***The more you learn the better it tastes.***

There is a range of one day courses, and four - night courses 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

*When: Tuesday 5<sup>th</sup>, 12<sup>th</sup>, 19<sup>th</sup>, and 26<sup>th</sup> August. 6:30 pm to 9:30 pm.*

**International Advanced Course (4 nights – from \$350 – Guild member \$315) Includes Book & Supper each night Monday 1<sup>st</sup>, 8<sup>th</sup>, 15<sup>th</sup> & 22<sup>nd</sup> September 2008**

Tasting & Talking about International Wines

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

*Monday 28<sup>th</sup> July 2008 for bookings*

#### Reminder Messages

- \* Help required for Grapevine articles
- \* North East Victorian Wine tour for travel in September– speak to Rod Wellings.
- \* Interest in a Maleny/ Art tour– see John Tuttle.
- \* A weekend in the Noosa Hinterland with visits to Cooroy, Eumundi and Noosa– contact Peter Schofield.

### **Beaune, France:**

Jenny and I travelled to France last year and visited Beaune after spending a week in Auxerre. Beaune is in the central Burgundy region, midway between Dijon and Autun.

The town has a majesty about it radiating from centre with the Hôtel Dieu, and the Hospices de Beaune, with its inner courtyard and colourful tiled roof. Cobbled streets with boutiques of all kinds from wine and food to avant-garde fashion surround the centre. We had a great three days in the area and met up with Brisbane friends which is always a great thing to experience. Both from Australia half way around the world enjoying good food and wine.

Bouché in Place Monge is famous for its chocolate and cakes, and Boutique Vedrenne has a glorious array of fruit liqueurs and marcs. We tried both of these and were delighted with the quality and taste sensation.

Being wine lovers we visited a number of caves in the city area and surrounding villages of Mersault, Pernand Vergelesses and Gevrey Chambertin. A good sampling spot for the best of the region's wine is the Marché aux Vins opposite the Hospice. The 'dégustation des vins' takes place in an ancient church, with its stone pillars and arches forming the perfect backdrop. For 10 Euros we tasted the famous wines of the region – 18 in all, with the best reds coming at the end.

The town is famous for its Baroque Music Festival every weekend throughout July, the Festival, 'Jardins, Eau, Cours' throughout the summer, the Jazz Festival in September, the Hospice de Beaune Wine Auction in November and the colourful Festival of Saint-Vincent, the patron saint of wine each January.

Visit the site: <http://www.francethisway.com/places/photos-of-beaune.php> to learn more about this wonderful area .

Peter Schofield

**Website Corner: Favourite Sites**

Grapevine continues with advising 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.

**Google Earth** — Download Google earth and see some of the world. If you know an address (your home) type it in and Google takes you there— new surveys.

[www.wineaustralia.com/australia/](http://www.wineaustralia.com/australia/)- all things good about wine and whiskey.

[www.visitjapan.com.au](http://www.visitjapan.com.au) – All the news and booking details for locations and events in Japan.

[www.blackfrog.com.au](http://www.blackfrog.com.au) – Innovative garden lights galore.

[www.rugby.com.au](http://www.rugby.com.au)— Read all about Dingo Deans rampaging Wallabies.

[www.visitmorningtonpeninsula.org/foodwine.asp](http://www.visitmorningtonpeninsula.org/foodwine.asp)— Wine and Food link for the Mornington Peninsula region.

**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-Aug	Pinots Gris Noir & Chardonnay	Lee Booker & Keith Rice
5-Sep	RNA Wine Show Medal Winners' night	Committee
3-Oct	Still Reds (Wear Red) & Sparkling Whites (Sparkle White = Bling Bling)	John & Jaz
8-Nov	Victorian Wines (please note Saturday 8 November)	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)

**Note to Grapevine Readers**

**I need Help with some contributions for YOUR Grapevine**

Closing date for you to send in your contribution to the **July/August edition** of the Grapevine is close-of-business Thursday 11 September. Send to Editor: Peter Schofield (schofij@optusnet.com.au)

**Wine Tour**

A Winery Too Far Away is filling nicely with deposits for the tour due now. The tour taking in Goulburn River area, King Valley region, Rutherglen vineyards promises to be a great event. Victoria in September/ October is often warm and spring is in the air. The party is hoping for the warmth of the day and the warmth of the fire at night accompanied by the wine and food tastings that will be at hand. Well done Rod, looking forward to the tour.

