

GRAPEVINE

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

From the President

At time of writing, I am looking forward to next weekend's tour to Kingaroy. I have not visited this area in some time and I understand that there is a good deal more than peanuts to be seen in the district. My thanks go, in anticipation, to Ross Sharpe, for his work in putting together a program of visits to 8 wineries and the cheese factory, as well as for organizing accommodation and bus transport. I fancy a really good time will be had by all.

By now you would have received notice of the Life Members Dinner next month at Brents Restaurant, Toowong. I encourage all members, both new and longstanding, to attend and honour our newest life members, Ken and Ian. Perhaps this event could become a regular feature of our calendar. Life members are not appointed lightly and it is good to recognise them while also taking the opportunity to meet and enjoy fine food and wines.

On the last Sunday in June a lunch is planned which may be of interest to those who were unable to join last September's

trip to north eastern Victoria. A selection of our best finds from the tour will be on offer as well as matching cuisine provided by Lee Booker. The venue is Black Pearl Epicure. Those who joined the tour may also wish to come along and recall some of the delightful tastes of Rutherglen and the King Valley. In making transport arrangements, be warned that a number of fortified wines will be served.

Rod Wellings: President - Wine Guild

In this issue:

- * **April and May Club nights provide plenty of entertainment—tasting with cheese, and quality blends.**
- * **An interview with Bruce Humphery Smith about his experience in Puglia.**
- * **Sunshine Coast function.**

Guild/ Club Reminders:

The Club Night for **June** 2009 is this coming Friday 5th at our usual Black Pearl venue commencing at 6 PM. Shiraz: Victorian vs Sth. Australia and Rod Sharp, and Marea Vanzetti are our hosts.

July Club night celebrates Christmas in July— let's hope Santa turns up.

August night is the Wines for Spicy Foods which should be a great night.

Please send contributions, reminders and photos of your wine experiences to Grapevine editor. He needs your support.

Editor : Peter Schofield

Email : schofij@optusnet.com.au



Best wine article for the March/ April issue goes to John Nenke for his great story on Sth African wine regions. Well researched John and you must have had a great time. Enjoy the wine. **Editor**

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Club Night April 2009 – Blends of Red Wines

The theme for April's club night was "Blends" and a select group of members gathered to explore the whys and wherefores of mixed-grape wines (some members perhaps got sidetracked by the Broncos-Bennett match..or the Broncos-Bennett traffic). Blending is done for several reasons, including to correct a lack in the nose or palate of the dominant variety, to soften the wine for younger drinking, and to make a more consistent product from year to year. The mainly red wines tasted received more 3½ to 4 scores than most club nights. For the mystery wine, Rod Wellings chose a Shiraz Cabernet Sauvignon – supposedly 50-50 but with the shiraz named first – that produced a mixed response on its lifted nose and green-herby character. Most members picked it as hot climate but the twist in the tail was the origin – Chile.

For food we started with cheeses (of course) and antipasto. The disappointment of the night was the foie gras (French for fatty liver), which was anaemic looking and tasted about the same. In keeping with the blends theme, Sue Henderson served two hot dishes cooked with wine, prawns in champagne sauce and venison and walnut casserole. The cook's assessment was that the champagne sauce could have done with a few more flavours but the venison was a hit. The wines tasted are listed below.

Sue Henderson and Rod Wellings

Mt Tully Vines Merlot, Malbec, Cab Franc, Cab Sauv 2006	3.75
Mclvor Estate Marsanne Rousanne, Heathcote VIC	2.5
Teusner, Granache Mataro Shiraz, 2005	4
Di Fabio Marietta GSM 2005	4
Metala Shiraz Cab Sauv 2001	3.5
Zontes Footstep Shiraz Viognier 2005	3
Peter Lehmann Shiraz Muscatelle 2003	3.25
Rosemount Estate Mountain Blue Shiraz Cab Sauv 1995	3.5
Innocent Bystander Sangiovese Merlot 2004	3
Yalumba Barossa Shiraz Viognier 2004	4
D'Arenburg Laughing Magpie Shiraz Viognier 2007	3.5
Frank Potts Bleasdale Cab Sauv Malbec Petit Verdot 2002	3.25
Penfolds Kalimna Shiraz Bin 28 1998	3
Clonakilla Shiraz Viognier 1999	3.25
Lenton Brae Semillon Sauv Blanc 2007	3.5
Summerfield Cab Sauv 2006	3.75

Wine Guild Rating– 0= Yuk to 5= Excellent

Editor's Note: What a great array of wines on offer above. The guild club nights offer great value and a chance to taste many different wines within a theme. As a member we encourage you to make the effort and get along to the next club night

Numbers, Numbers, Numbers

Here is a challenge for you:

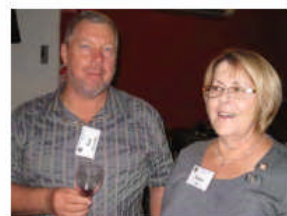
Find the 6th number in the sequence

1, 2, 6, 42, 1806, ?????

Apparently only people within an IQ of over 120, manage to complete this.

Have fun! And send the editor your favorite number puzzle for entry in the next Grapevine.

**Photo Film Strip–
April Reds night**



Rod and Robyn



Sue and Rod



John J.

South African Wine Safari—John Nenke.

(Thanks for the wonderful contribution John)

On a recent trip to South Africa I drove through the major wine areas of the Western Cape and visited a number of winery cellar doors and was surprisingly impressed with the quality of wine on offer, the overall wine industry and the generally spectacular geographical and scenic setting of the vineyards.

The South African wine industry is of a comparable size to the Australian one with some 1.36mt of grapes crushed in 2008 (1.84mt in Aus.) from 102000ha of vines (173000ha in Aus.). Most of the wine is produced in the Western Cape Province within 150km of Cape Town. Boutique wineries play major a role in the industry with in 2007 47% of the 560 wineries crushed less than 100t of grapes. The larger wineries which are often co-operatives, crush 20 to 30000t.

The major white grape varieties grown are chenin blanc, colombar, sauvignon blanc and chardonnay. Cabernet sauvignon, pinotage and shiraz dominate the reds. Pinotage, which is a variety developed in South Africa as across between pinot noir and cinsuat, is easier to manage than straight pinot noir and is made in a variety of styles from light fruity unwooded to complex full bodied oaked wines. I understand that some recent plantings of this once exclusively South African variety have been made in W.A and Victoria.

Grape vines were first planted in South Africa in 1659 with a serious wine industry set in place after the arrival of French Huguenots in 1690. More than 80 official appellations have now been recognized. Wine is exported mainly to Europe, with the main markets being Britain and Germany (some wineries offer tours in German as well as English and Afrikaans).

When converted back into Australian dollars (\$1AD approx. 6.5Rand) South African wine and food was very good value. At the 12 wineries visited wine prices varied from R20(\$3) to less than R400(\$60). In many cases their premium wine range was less than R200(\$30). These prices were also reflected in restaurant wine lists throughout the country which often had many wines in the R80-200(\$12-\$30) range. Food was also well priced with main courses generally below R120(\$18). Wine tasting at a cellar door often incurred a fee of R5 to R50(75c to \$7.50). This generally enabled you to pick 5 wines from their list for tasting. A couple places gave a welcoming taste of a sparkling while you selected the wines to be tasted. It was common for you to be sat at a table for the tasting. The wines were then brought out one at a time to be described and tasted. Other wineries had the typical tasting counter as used by most Australian cellar doors. The cellar door staff were friendly, knowledgeable about their wine and willing to recommend other estates to visit.

Some impressions of the wine regions and wineries visited follow with a general map of SA wine areas.



(continued on page 4)

South African Safari (continued)

ROBERTSON: After travelling along the Garden Route from Port Elizabeth the first major wine region visited was Robertson which lies to the south of the Langeberg Mountains. Without any planning we called in at Roodezandt Wines on the edge of town. This is a cooperative which crushes around 27000t producing a cheaper range of wine. Wines on the cellar door list ranged from R20 to R75(\$3 to 11.50) for a 2002 cabernet which rated well. Robertson wines commonly featured on wine lists in the other areas of South Africa and Botswana visited.

FRANSCHHOEK: Franschhoek is a very pretty village situated at the narrow head of the Drakenstein Valley surrounded by spectacular steep mountains. This area was settled by French Huguenots and still exhibits a strong French influence.

Franschhoek, which boasts to have seven of South Africa's leading restaurants and forty three wineries and being a gourmet destination, is a more upmarket tourist destination. Art shops, galleries, jewellers, boutiques and restaurants feature along the main street. The first winery visited was Boekenhoutskloof. This cellar door, nestled in the head of the valley had a great vista. Their only premium wine available, the 2007 Chocolate Block (shiraz dominant, grenache cabernet, cinsaut and viognier blend) was a good drop. The rest of this range was pre-sold. The reds in their standard range(\$6) were quite drinkable. Down the road Stoney Brook had good range of quality reds, especially their top cabernet sauvignon(\$25). Wine tasting at La Motte was very formal with a flight of seven labelled wines (R25 fee) and tasting notes set out on a table in a large tasting hall. Shiraz and shiraz viognier(\$27) were the best reds. Chardonnay and sauvignon blanc were the whites on tasting. A 1751 manor house is one of a number of historical buildings at La Motte. The jovial and knowledgeable staff made for an enjoyable tasting at the Moreson winery. They had a range of sparkling wines (methode cap classique) including one made from chenin blanc and pinotage(20%).A complex balanced pinotage with good length was the stand out wine. At Mont Rochelle I was impressed with their 2006 Miko Chardonnay. This happened to be their most expensive one at R250 (\$38.50).

STELLENBOSCH: Stellenbosch is the most widely known wine region in South Africa. Major rugged steep mountains including the Simonsberg form a scenic backdrop to the town and vineyards. In the centre of town there is a very good historical walk highlighting Cape Dutch to Victorian buildings dating from 1777 along oak lined streets.

Recommendations from Franschhoek wineries led to an afternoon of tastings in the Simonsberg area to the north of the town. All of the wines at Hartenburg Estate have been rated at or above 3.5 stars with the 2005 The Stork Shiraz considered to be one of the best shirazes in the country. Also in the super premium range a chardonnay and a cabernet sauvignon merlot blend were excellent. Their premium range of wines(\$8 to 18) were very good although I found the riesling to be a bit sweet for my liking.

From this excellent cellar door I purchased the Stork Shiraz for 349R(\$54). Kanonkop Estate is a red wine specialist and has only four reds in their portfolio. The second label red blend was sold out leaving the 2006 pinotage, the 2005 cabernet sauvignon and a Bordeaux blend the 2005 Paul Sauer, all of which were very good wines that have been highly rated in South Africa. They confidently expect the pinotage to cellar for 15 years and the others to cellar 20+ years.

One can see why Kanonkop was always one of the wineries always recommended by other cellar doors. There is also an art gallery within this modern cellar door. Kanonkop has an agent in Sydney. Simonsig is a much larger winery with 28 wines on their list, so with their offer of five tastes for 25R one concentrated on the premium end. The Red Hill Pinotage was probably the best pinotage tasted on the trip. An oaked chenin, syrah and a Bordeaux blend were good wines. At Warwick Estate the best wine was a red blend, the 2006 Trilogy, of 45%cabernet, 35%cabernet franc and 20%merlot.



Southern end of Franschhoek



Kanonkop Estate



Boekenhoutskloof s at Fraschhoek



Vineyard south of Stellenbosch



Manor house at Groot Constantia

Club Night May 2009 – New Releases

Twenty members attended and were delighted to experience **Café Jura**

Grilled fresh Sardine fillets

Marinated fresh W A Sardine fillets in lemon myrtle infused olive oil, grilled and served on a bed of al dente long grain brown rice with fresh tomato and red onion, as an open sandwich.

Grilled fresh Ocean Run Trout

Marinated the trout fillets in kaffir lime infused olive oil, grilled and served on a bed of al dente brown rice, as an open sandwich.

Peppered pork Fillet

Marinated pork fillet in kaffir lime infused olive oil, grilled and served on a bed of al dente brown rice, topped with a sprinkle of chopped toasted macadamia nuts, as an open sandwich.

Cheese Plate by John Nenke

Old Paddock Washed Rind ex New Farm Deli

Watsonia Old Style Cheddar

Margaret River Dairy Brie both ex Coles

Dips; Crunchy Beetroot, Classic Basil Pesto, and Black Olive Tapenade all ex New Farm Deli

Breads - Couchette of New Farm

Fruit & Walnut Cob whole meal sour dough [Highly recommended by Mademoiselle for the stronger cheeses]. Batons of both sour dough and white flour Wholegrain Cobs on light wholemeal .

Wine Guild Rating– 0= Yuk to 5= Excellent

Wine	Year	Alc. %	Rating
Longview Vineyard, Adelaide Hills, Sav. Blanc	2008	12.8	4
Fraser Gallop Estate, Margaret River Sem/Sav.Blanc	2008	12.2	3
Delatite, Vic. Goulburn Sav.Blanc	2008	14	2.5
Pauletts 'Polish Hill', Clare Valley Riesling	2008	12.5	4
Grosset 'Polish Hill', Clare Valley Riesling	2008	13	4
Mt.Pleasant 'Elizabeth' Hunter Valley Semillon	2004	10.5	3.75
Tar & Roses, Central Vic. Pinot Grigio	2008	13.5	3.25
Trentham ,Murray Darling NSW, Albarino	2008	12	2.5
Summit, Stanthorpe, Marsanne	2008	13.9	2.5
Salitage, Pemberton W.A., Unwooded Chardonnay	2007	13.5	3.5
Joseph Chromy 'Pepik' Tasmanian Pinot Noir	2008	13.7	4
Peninsular Panorama, Mornington Peninsular Pinot Noir	2008	14.6	3.5
White Box, Heathcote Vic. Tempranillo	2007	14.5	3.75
Lake Breeze Bernoota, Langhorne Creek Shiraz Cabernet	2006	14.5	3.5
Yalumba 'The Scribbler', Barossa Cab/Shiraz	2007	13.5	3.5
Bullant, Langhorne Creek Shiraz	2007	14.5	3.5
Grant Burge 'Winemakers Selection' Barossa Shiraz	2007	14.5	4
Teusner 'The Riebke' Barossa Shiraz	2008	14.5	4.25
Kirrihill, Clare Valley Shiraz	2008	15	3.5
Pepper Tree Coonawarra Cab. Sav.	2006	14.5	3.5
Kirrihill Clare Valley Cab.Sav.	2008	14.5	3

Oven Roasted Vegetables by Jenny Chadwick

This is Jenny's signature dish; much chopping of hand chosen fresh market vegetables followed by 6 hours [yes six hours] of tender loving care and attention in the oven. Bella Bellemisso.

John J.



Wine Terms

Don't you love them. Some clearly understood, others.... If you want to see more wine terms, just Google "wine terms" and you will find all sorts of links. I have selected some uncommon terms below in the A to F classification. You can see the full alphabet.

ANGULAR (see also AUSTERE, CRISP, FRESH below).-The total effect of dominant, tart-edged flavours and taste impressions in many young dry wines. Has opposite meaning to round, soft or supple.

ASCESCENCE- "Ascescence" is the term used to mark the presence of acetic acid and ethyl acetate. Detected by sweet and sour, sometimes vinegary smell and taste along with a sharp feeling in the mouth.

BRAWNY-Term used mainly to describe young red wines with high alcohol and tannin levels. Certain red wines from Amador County, California, can be examples. The mild epithet "tooth-stainers" is sometimes applied to this style of wine, denoting respect for strength.

CHAI- A wine shed, or other storage place above ground, used for storing casks, common in Bordeaux. Usually different types of wine are kept in separate sheds. (and here am I thinking it was Tea)

DUMB- Characteristic description of a young wine with yet-to-develop aromas and flavours. A synonym for "closed-in". Named so because it seems "unable to speak".

FUNKY- Defies precise definition. Appears to be a 1970's cannabis culture derived word sometimes used by N. American west coast wine tasting reviewers when describing vegetal/ yeasty/yeast-like aromas so complex that individual identification is difficult. Can have positive or negative connotations depending on context.

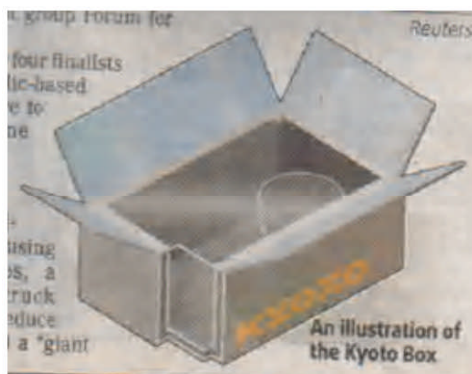
Editor

SNIPPETS

A Report in the China Daily March 29 , 2009

A \$6 cardboard box that uses solar power to cook food, sterilize and could help 3 billion people cut greenhouse gases, has won a \$75,000 prize for ideas to fight global warming. The Kyoto Box shown below was one of the finalists with others worthy of mention being

- * A garlic based feed additive to cut methane emissions from livestock
- * An indoor cooling system using hollow tiles
- * A cover for truck wheels to reduce fuel use
- * And a giant industrial microwave for creating charcoal.



Wine Star Journal plug--[The Big Red Book](#) is a must buy – a warts and all exposé of over 1000 red wines. The book is priced at \$24.95 at major book stores and online retailers. The Wine Front brand writes the book each year and the publication is certainly one of the best in the Australian market.

Wine industry expected to shrink 20% - Australia's \$5b wine industry has to "shrink by 20%" within a year to cope with an over-supply of grapes and sharply reduced market share and profitability at home and overseas.

Editor

* Norfolk Island— Two Chimneys Winery at Steeles Point.

Bev Doohan, one of our life members has written to me about a winery in Norfolk Island. For those of you who maybe lucky enough to visit this beautiful island Bev recommends a trip to the vineyard to check out their five varietals, Chardonnay, Semillon, Verdelho, /merlot and Chambourcin. The winery was established in 2003 with the cellar door opening in 2006. Noelene's "Vineyard platter" enjoyed with a glass or two on the verandah is one of life's pleasures. Thanks Bev for your contribution. Recently won NI Tourism awards and were named as Tourism champions in 2008.

Editor

South African Wine Safari (continued)

CONSTANTIA: Costantia is a southern suburb of Cape Town with vineyards tucked in a valley on the eastern side of Table Mountain. Groot Constantia which was founded in 1685 is the birthplace of the South African wine industry. At Groot Constantia I luckily struck a very kind taster who took me through the full range, even slipping out from under the counter the wines listed as not for tasting. Although noted for reds, they had well made Semillon and chardonnay along with a great sauterne style dessert wine. The pinotage and premium shiraz and a Bordeaux blend stood out. The estate has well preserved Cape Dutch buildings dating from 1791 with the Manor House and Cloete Cellar now set up as museums. There are two restaurants on the estate. Down the highway at Steenburg a R50 fee was charged for a tasting of their flagship wines. Of interest was the contrasting big 2005 nebbiolo (male wine maker) and much softer 2007 nebbiolo (female winemaker). Listed as their top wine was an expensive (R395-\$60) oaked sauvignon blanc-Semillon blend which had great length but is not a style that I enjoy. This estate has been developed to include a 5 star hotel and a championship golf course.

In planning a trip to South Africa I strongly recommend that several days be set aside for visiting the Winelands. I suggest purchasing Platter's South African Wines guide book prior to touring the wineries. This is an annual publication similar to Halliday's Wine Companion, differing in that it is compiled from a panel of wine tasters and contains chapters on accommodation and restaurants. Kanonkop Estate whose wines impressed on tasting was Platter's 2009 winery of the year and the 2004 Cabernet Sauvignon, the wine of the year.

JohnNenke

May Club Night- Apples and Cheese

There is an ancient French saying of the wine industry that roughly translates as "If you are selling wine serve cheese, but, if you are buying wine serve apple"

In matters culinary and vinous we ignore the French at our peril. [Remember the Rainbow Warrior]

So John and I chose three nouvelle apple breed samples and by gosh or by GOOGLE found tasting notes and breeding stables details for the edification and confusion of the guild tasters.

Comparative palette cleansing by apple tasting with discussions of relative textures and flavors was then an indulgence of the guilds for the following varieties.

JAZZ a small crisp sweet tangy apple with a bright pink/red blush. A cross between a Braeburn and a Royal gala grown in Victoria.

FUJI Originally bred in Japan from Jonathan and Delicious stock. Also a small subdued red apple graduating to yellow green. Sweet crisp finish.

PINK LADY a slightly larger apple grown at Stanthorpe. More light green through to a lighter red, a crisper sweet apple with an attractive tart granny smith finish.

Fortunately, although Guild members were seen to sniff, lick roll the head back to taste on the rear palette, as you do, Decorum was maintained as no one was observed expectorating apple into the spittoons.

Well done Guild.

Jenny Chadwick

Starvedog Lane Shiraz Viogner Stars

The previous vintage (2006) of the Starvedog Lane Shiraz Viogner made a name for itself winning one of the biggest Trophies on the Australian Wine Show circuit. The Max Schubert Trophy for the best red wine at the Royal Adelaide Show 2008 was just the start with the wine also taking out the Trophy for best dry red blend. Vintage 2006 mostly sold out, however the 2007 (\$20/ bottle) and 2008 vintage can be purchased. The wine (I think vintage 2007) did well at the Queensland RNA Show in 2008.

Editor

Interview Topic

A new article for the Grapevine will include some interviews with some of our members, plus some other noted wine and food enthusiasts. I thought it would be good to start with one of our own in Bruce Humphery– Smith. Bruce as you know is a colorful character that has a great interest in wine and recently he held court at the first Sunshine Coast wine function in February. He did a great job in introducing the attendees to Australian wines. John Gribble and I assisted but it certainly was Bruce's day.

Many of you know that Bruce has worked in Italy making wines for a well known Italian company. Here are his answers to questions that I put to him. The photos show a little of the area and about some of the experiences.

2003 – three months In Puglia.

How long have you been making wine?

Commercially since 1989.

When did you go to Puglia?

First time Consultant winemaking August 2003.

What vineyard and village were you working in?

Company was based in Ortona d'Abruzzo- Farnese Vini (they sponsor a team in 2009 Giro d'Italia- bike race).

My main project was to make 4.6 million bottles of one wine Sangiovese. At Due LM Cantina (winery) ... Canosa di Puglia. <http://www.farnesevini.it/index.asp>



What made you go?

A good dealChance to Consult, practice my Italian (two years a IML – UQ prior). All of this was paid for with Restaurant meals (twice a day), Housekeeper, Car & great cultural interest Three thousand year old village ... that is 1000 BC.

What was your first impression of the Puglia Region?

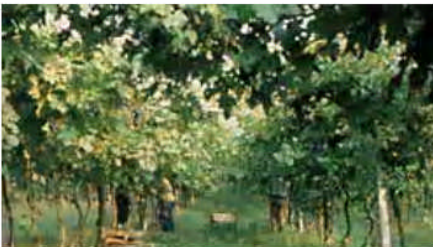
Very hot and rustic & very poor people almost third world in some parts

How many wines did you help make during your stay?

All up 7.5 million bottles.

What grapes were you working with?

Sangiovese, Montepuciano, Lambrusca, Chardonnay, Troia, Trebbiano,



What part of the work did you most enjoy?

Winemaking & chemistry in another language makes it twice or more difficultthe Challenge. Nearby village Tranispectacular marble port, & beaches like Margarita di Savoia

Did you have tight co-ordinated deadlines to produce the product, or was it a little unplanned ?

I was given a very free hand to buy and use whatever I needed.....very modern winery, high-tech.

* 8 x 100 tonne fermenters & 58 tanks, and a regular day saw 200 – 300 tonnes processed

After five weeks I was asked to also supervise three other projects as well, Ortona, San Salvo & San Nicola,.....I then had an apartment in Ortona as well as Canosa.

(Continued on Page 9)

Three Months in Puglia– Bruce Humphery– Smith (continued)

Did you miss Australia while you were there?

Of course I had to run my own winery from afar everydaynot easy keeping clients happy from Italy

Which season was most enjoyable for you?

Summer, Autumn & Winter

Can you remember a favourite Restaurant and Wine outing while you were there?

An excessively expensive dinner in Trani (photos below)... six Enologi (winemakers) started with two bottles of Roderer Cristal and about 14 other bottles A friend of my boss paid. Finished at 4 am attempting to distinguish between grappas of various regions.



I ate Lunch & Dinner everyday in a fine restaurant (glass front kitchen with five chefs) all paid for and anytime with guests they were also always paid for,small town and everyone knew me as “Enologo Australiano” ...they couldn't say Bruce ... It is Bru Che in Italian or Dotore (my colleague wore a suit & white coat all day & rarely visited a tank Whereas I wore a flannel shirt & army pants as I always do!)

Many memorable events but I could not understand how in the Restaurant I was always made welcome even when a Wedding had booked the whole restaurant I was either included as a guest of ate in the kitchen. Regularly got to dance with the bride or her mother!

My car also had a massive Farnese wine bottle on each side & bonnet as it was the support car for Giro so it could be seen from the helicopters covering the Giro, nothing I did was anonymous. I had a week in Toscana in the company car after but not in-cognito with that car!

When you arrived back in Australia (Christmas 2003) did you have clear thoughts on what you wanted to do with the experience you picked up?

Make Sangiovese here2007 Gold for Severn Brae – Reserve Sangiovese. Farnese chairman wanted to assure them I would come back the next year but I didn't gonot so popular. Farnese won a number of awards with wines I had worked on.

How has your winemaking changed with the experience?

Much greater understanding of the export wine seen particularly, Scandinavia, UK, USA & Canada .

Currently , how has that initial thinking of what you wanted to bring to your wine making changed?

Still interested in exports

You received a Gold recently, were you surprised?

I have lost count maybe 15 or more in total. First was the first ever awarded to a Qld wine in National Show 1997 Rimfire Chardonnay, Australian Small Winemakers Show 1997.

In 1998 I think 34 medals were won for Barambah Ridge one of 15 clients I consulted to that year.

I also won Robert Channon his first Gold Medal 2000 Cab Sauv (made at Severn Brae)

Tell me a little about your work currently and where you see your wine interests moving to in the future?

Mostly enjoying Pinot Grigio & Sangiovese as well as all the mainstream varieties.

Wine making with Date Liqueurs, Berry Liqueurs, First Prize Australian Sweet Mead 2007 & 2008.

Just been given Safe Food Qld - HACCP approval to start production in my new Cheese Factory ... Granite Belt Cheese Co at Severn Brae, Brie, Blue Brie, Gorgonzola & Stilton is our initial plan.

www.severnbraewines.com

Thanks Bruce , we appreciate your time and effort in answering these questions.

Editor

SUNSHINE COAST CLUB NIGHT APRIL 18TH 2008

Over twenty people attended the second function held on the Sunshine Coast. Everyone who attended had a good time with Brisbane members Pres. Rod, Secretary Chris, John and Dawn Juratowitch lending a hand in cooking, preparing and discussing wines.

The next Sunshine Coast night is planned for 19 June, so why not call John Gribble and add your name to a swell (ing) list of happy wine enthusiasts.

The photos to the right tell the tale.

WINES

2006 Abbey View Chardonnay	Average Score 4.0
2002 Black Wattle Cab Sav	3.5
NV Morris Sparkling Durif	4.0
NV Chrismont Lazona Marzemo Frizzante	3.5
1998 Voyager Estate Cab Merlot	3.0
2001 Voyager Estate Shiraz	3.5
1999 Rymill Sav Blanc	3.0
2006 St. Hugo Chardonnay	2.5
NV Deutch Brut	3.0
1999 Mount Prior Durif	3.5
1996 Fermoy Estate Semillon	4.0
2008 Tamar Ridge Sav Blanc	2.5
2006 Home Hill Pinot Noir	3.0
2005 Associates III Petet Verdot	3.5
1996 Chapel Hill Mc Larenvale Shiraz	4.0
2004 Petaluma Hanlin Hill Riesling	4.0
2007 Wolf Blass Red Label Chardonnay	3.0
2005 Evans & Tate Gngangara Cab Merlot	2.5
2007 Mt. Tully Vines Shiraz	3.5
2008 Loom Wines Pinot Gris	4.0

REMINDER NOTICE

Just a reminder about the Guild dinner to honour **Ian McLeod and Ken Lilley as life members**. The venue is Brents Restaurant Wednesday June 10, at 7:00 P M. Flyer sent to all guild members last week.

This is a special event and we would like to see as many members as possible attend, especially current life members. We intend to make it a fun night.

RSVP to Ross Sharp

Sunny Coast Function Photos



Wine Enthusiasts at Sunny Coast



Madonna, Nicole, and Chris



John with a Sauvignon Blanc!!



Pres Rod and Ross



Sign up, Sign up.

Daily Wine News Extracts:

Australian Wine Festival in Shanghai

A 2009 Australian wine showcase was held in China from May 18-27, Australian wine showcase will be held in south-west and south of China and your editor traveled to China in April and can attest to the fact that there was much fanfare and interest in the festival.

The annual Wines of Australia Tasting, held in Shanghai was reported as a feast for both tastebuds and eyes. More than 70 Australian brands - including over 300 wines - were brought to the event.

Albarino controversy

One of Australia's most promising new wine varieties has been found by CSIRO scientists to be an imposter. Results of DNA testing of the Spanish grape Albarino have proved that much of Australia's stocks of the variety are, in fact, another variety known as Savagnin Blanc, also called Traminer. The CSIRO tested DNA samples from its own collection of imported Albarino vines and Traminer plants after questions were raised by a French expert about the identity of an Albarino vine in the Barossa Valley.

Wine exports to China made easier

Australian Wine exports to China will be made easier through the signing of two new agreements. The Federal Minister for Agriculture, The memo of understanding will make it simpler for growers to ship wine into China. China is the largest Asian market for Australian wine, with exports in the year to March 2009 valued at more than \$81m. Burke says the establishment of a single point of contact will make issues such as certification and labelling easier to address. Agreements will also lift the profile of Australian wine in Hong Kong, where exports have grown by more than 20% in the past 12 months.

French upset about new "Rose"

Proposed changes in the European wine laws may allow rose to be made by blending a little red wine with white. This is easier than the traditional method of allowing fermenting red grape juice contact with the red grape skins to extract the pink hue. The controversial proposals are giving rise to the term "War of the Roses".

Sweden tucks into Aussie reds

Swedes are taking to Australian red wine, consuming \$36m worth a year. The Australian Wine and Brandy Corporation says, for the first time, Australia is the number one red wine importer to Sweden.

Courtesy of Daily Wine News

Your Committee at work:

Some planning for future events : Please contact a committee member if you would like to be involved in organization or running event.

- * A race day Wine Challenge— more about this soon.
- * NE Victorian wine tasting at Black Pearl, Matching dishes to accompany the wines. Planned 28 June. Flyer sent recently to all guild members.
- * Mediterranean Food & Wine tasting is set down for August
- * possible tasting of 'Heritage Wines' is proposed for June,
- * Barossa tasting is proposed for Aug-Sept.
- * overnight trip to the Small Wine Makers Festival in October, details to be advised.
- * Membership drive at Brisbane Food and Wine events in 2009,
- * Expressions of Interest called for a trip to Sth. Australian wineries in 2010. Get in first and express your interest to Rod Sharp.

Argentine Wine—

While traveling through China Jenny and I came across some wonderful Argentinean wine as well as trying the Great Wall Chinese wine.

Terrazas De Los Andes Malbec 2007 is not expensive and is one of the wines on offer in some of the larger wine outlets throughout Australia. The vineyard is at 3,500 ft. altitude.

The magazine advert says it all- "Argentina's star performer" - profoundly rich, violet-scented Malbec rippling with spicy oak."

Certainly had lovely aromas, and the depth of color was extraordinary. The wine is not a cellaring wine so drink now and enjoy.



Web Site Corner:

Let's us try travel- enjoy the surf

<http://www.classicwinetrail.co.nz>- an indulgent wine trail through five counties- wine and food articles also.
<http://www.queenstownwinetrail.co.nz>- specialising in wine tours and sightseeing around Queenstown and Central Otago
<http://www.chinaholidaytours.com> - deal direct with a premier Chinese holiday tour group..
<http://www.californiawinetours.com>- Napa and Sonoma Valley wine tours .

Let's us try wine- enjoy the swirl

<http://www.winestar.com.au/>- catch up on al the gossip and bargains for wines, wines, wines
<http://www.southburnett.com.au>- South Burnett Wine and Food Trail map.
<http://www.southburnettwine.com.au/>- some of the largest vineyards and wineries in Queensland

Let's try cooking and cuisine- whip up something from the list below

<http://www.ffcook.com>- The authentic French Cuisine site : French recipes and advice. .
<http://www.fishcooking.about.com>- How to cook, prepare, store, buy and handle seafood and fish

CLUB NIGHT PROGRAM – 2009
 VENUE: BLACK PEARL EPICURE, 36 BAXTER STREET, FORTITUDE VALLEY
 (UPSTAIRS AT SIDE ENTRANCE DOOR AT THE END OF THE DRIVEWAY 6:00PM)

Month	Club Night Theme	Participating Members
June	Shiraz - Victoria vs SA wines	Ross Sharp & Marea Vanzetti
July	Christmas in July	John Tuttle & Jenny Chadwick
August	Wines for Spicy Food	Andrew & Jacqui Sloane
September	AGM (WGA Supplied - RNA Medal Winners)	T&E Committee
October	Wine for Game Foods	John Juratowitch
November	BYO Favourite Wine	Elaine Harrington & Wendy Harris
December	Christmas Bubbles & Stickies	Ross & Dorothy Muller

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)

Wine Events
 Don't miss any of our upcoming Wine Events for year 2009. The program is in preparation and promises to be an exciting journey into the world of wine.;
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
Web: www.winefestival.com.au

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 Friday 24 July. Support your own newsletter.
The incentive a fine bottle of wine presented to the best contributor for each Newsletter continues.

