

# GRAPEVINE

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

## From the President

Over the last two months our guild has produced some fine events and a Mediterranean evening which was enjoyed by all.

Our Annual General Meeting was held in September and was well attended. Our committee is in place and John Juratowitch has joined the committee. A welcome addition. Our Secretary of past years Chris McCloud has transferred to a committee position, and in his place will be Elaine Harrington. Thank you Chris for all your hard work and welcome to Elaine. Apart from this the committee is the same and they are keen to address your issues as part of the guild.

In this issue of the Grapevine we have a number of Articles including an in depth tour of the Coonawarra prepared by Ross Sharpe. Thanks for the contribution Ross and it looks like a good preview for next years visit to Coonawarra currently under planning with the T&E Committee.

Our interview this issue is with Lee Booker. Most of you know Lee and it was

great to see what he has achieved in life outside the guild.

The South Burnett Tour is included as a Part 1 segment with coverage of Moffatdale, Tipperary, and Bridgeman Downs wineries. In the next issue we will include the Clovely, Crane, Captains Paddock, and Kingsley Grove visits. The diaries are prepared by the guild members on each day and it is great to see their input.

We have included an article on SO2GO which is an additive used by winemakers to remove free sulphur dioxide in wine so no more headaches!!

The Presidents Annual Report is included which is always riveting stuff, and the Daily Wine Clippings are added for those wishing to keep up with the latest wine news. Enjoy

Best article for the September/ October issue goes to Ross Sharpe for his Coonawarra Trip diary. Enjoy the wine Ross and Marea.



**Rod Wellings: President - Wine Guild**

### Club Night Reminders:

#### November

*BYO Favourite wine in November- Just a reminder about the BYO Favourite evening coming up in November.*

*Elaine Harrington and Wendy Harris are hosting the evening and it promises much are Wendy's input to the Mediterranean night.*

*Please send contributions, reminders and photos of your wine experiences to Grapevine editor. He needs your support. He also has anew email address!!*

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### Club Night August 2009 – Wine for Spicy Foods

The theme for August club night was “Wines for Spicy Foods” and a group of members gathered to explore the Mainly red wines on offer and most received more 3½ to 4 scores than most club nights. The evening was hosted by Andrew and Jacque Sloane, and Andrew Blandford created an Indian feast of beef vindalo, butter chicken, vegetable samosas, with lime pickles and roast capsicum dip accompaniments. A great night, so thank you to Jacque and Andrews.

<b>Wines for Spicy Food</b>	<b>Year</b>	<b>Alc%</b>	<b>Rating</b>
Irvine Springhill Merlot	06	14.5	2.5
Penley Estate Over the Moon Rose	08	14.5	4
Romavilla Don Frazesco Zinfandel	07	14.5	3.5
Yalumba Vermentino	08	11.5	3
Angroves The Vines Viogner	06	14	3
Jimbour Verdelho	08	13.5	2.5
Tyrells Fordwich Verdelho	07	13.5	2.5
Leasingham Magnus Shiraz	06	13.5	2.5
Leo Buring Clare Riesling	08	13	4
Santa Maguita Pinot Grigio	07	12	3
Mt Tully Wines Semillon Chardonnay	09	13.1	4
Chrismont La ZonaRosato Mezzanone	08	12.5	3.5
Pipers Brook Gewurztraminer	08	13.5	3
Borgo San Leo Pinot Grigio	07	11	3
Knapstein Clare Riesling	02	13	4
Paxton AAA Shiraz Grenache	07	14	3.5
Rosevears Chardonnay	07	13.5	4
Lost Valley Cortese	08	11.5	3.5
Jim Barry Watervale Riesling	04	12.5	4
Three Score & Ten Rose	06	12	4.5
The Little Wine Company Gewurztraminer	06	12.5	4

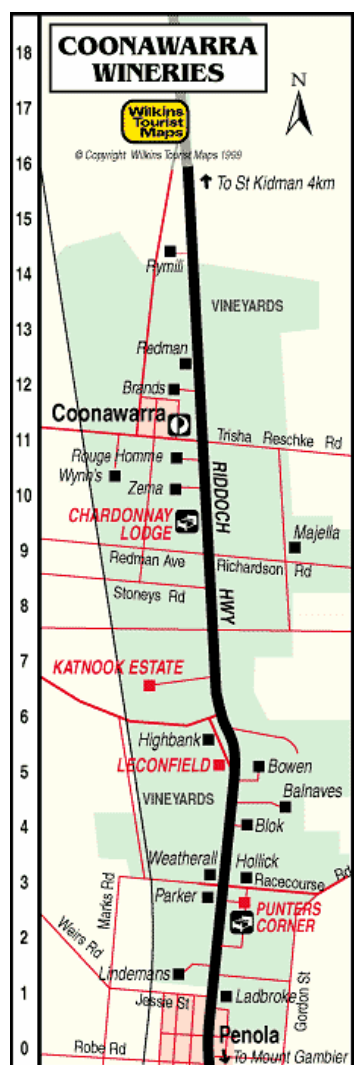
Wine Guild Rating– 0= Yuk to 5= Excellent



# Coonawarra Trip By: Ross Sharpe

When Marea and I decided to take a month off after Marea retired and travel by car to Kangaroo Island via Sydney and Melbourne, we felt compelled to incorporate several wine growing regions in the itinerary.

As neither of us had previously travelled over the Great Ocean Road, that became the basis of the route plan, so the Coonawarra region logically became the first wine region to visit. Once we visited Port MacDonnell to buy a lobster for dinner, we headed to Mt. Gambier, 28 kms north to overnight and check out the attractions, then on to the Coonawarra next afternoon.



The Coonawarra wine growing region is a narrow, cigar-shaped strip of red brown topsoil overlaying white limestone, which has a high nutrient content and provides the best terroir for Cabernet Sauvignon in the world. This soil is unique in the world, and is referred to as 'terra rossa' soil. Interestingly Tony Hooper a wine judge at the RNA Wine Show this year had a discussion with other judges on his panel about the terroir of Coonawarra explaining that the terroir is not only the soil but also trees, animals (minty eucalypt flavours and the like). In 2004 the region was voted "The Most Fabulous Wine Region" in the world at the International Wine Tourism Conference held in Margaret River, and produces world renowned Cabernet Sauvignon and other varieties.

Of the total crush each year

- \* Cab. Sav. makes up 58%
- \* Shiraz (20%),
- \* Merlot (8%),
- \* Chardonnay (7%),
- \* Riesling (4%),
- \* Sauvignon Blanc (1%),
- \* and small quantities of other varieties such as Cabernet Franc, Malbec, Petit Verdot, Pinot Noir, Semillon and Viognier.

There are currently 5500 hectares under vine, which is approximately 7% of South Australia's total.

The wines are known for their excellence, consistency, intense fruit flavour and great balance. They are seductive and enjoyable young, but if cellared, develop into wines of amazing complexity.

The region's wines have won more Jimmy Watson trophies than any other wine region, and are enjoyed around the world, with a quarter of the total production being exported. In 1979 I bought a carton of 1974 Wynns Cab. Sauv. and left them cellared in Brisbane while I worked and lived in PNG. I opened the last bottle in 1990 and immediately wished I had been less eager to drink the other 11 bottles.

With such a reputation, we were looking forward impatiently to starting our tour of as many wineries and other attractions as we could fit into our 2 day stay (which was not time enough, as it turned out).

The main highway from Penola at the southern end of the strip to Naracoorte and beyond, runs through the centre of the region with the wineries and cellar doors spread out on either side, as shown on the map above. The total distance from the first to the last cellar door is only a few kilometres, so travel time between each is minimal. All open by 10:00 AM. We will start from Penola and review each winery in order on the left side of the highway and come back down the right side— a good plan with so many wineries to choose from. I selected the wineries I had visited previously in 1993, plus those whose wines we have become familiar with and love, plus a few others.

(Continued page 4)

## Coonawarra Trip (continued)

First up is Koonara Wines who sell out of a classy kitchenware shop in Penola. The wines were reasonable, but I did not find them exceptional, however well priced for the area. Being a small shop, there is limited space, so group tours are out. [Www.xxx](#).

Next is the Coonawarra Wine Gallery ([www](#)) which is the Fosters outlet in the region. It is so named as the wines are rotated through the various Fosters labels such as Lindemans, Penfolds, Mildara, Jamiesons Run, Rosemount, Rouge Homme, etc. They feature a different label each day, but the range was limited with mainly their reds available when we visited. We tasted Rosemount Show Reserve Shiraz, Mildara Coonawarra Cab/Shiraz 2005 and 2002 Rothwell Cab. Sauvignon, all of which we liked and rated well.

Parker Coonawarra Estate is next ([www](#)), and we enjoyed the experience. The owner attended the cellar and being a week day and early in the morning, we were the only customers, so lots of attention. The wine-making philosophy is completely the opposite to the large commercial companies, and the lady stated that commercial constraints play no part in the development of their wines. Our tastings confirmed that view, as I have marked my tasting notes with 'consistently good wines through the range'. Prices ranged from \$20 for the Favourite Son label to \$35 for the Terra Rossa label Cabernet Sauvignon and Merlot with the top of the range First Growth being \$99.00. We rated these wines very highly.

Partrick T ([www](#)) is next door and we found their marketing to be very strong and the wines O.K. Some were good value, e.g. the 2008 Rose at \$125 a case with free freight. Noted as reasonable tasting and value.

Next along is Yalumba, ([www](#)) and a different story as the wines featured at this cellar door are their mid to upper level products. 'The Menzies' Cabernet Sauvignon and 'Retreat' Coonawarra Blend are their signature wines and are both excellent. I felt the 2006 Retreat blend to be slightly nicer to drink than the 2005 CS. As a comparison, last month (at the RNA Wine show) I tasted a 2005 and 2006 vintage S.A. shiraz of another super premium label and the 2006 was clearly a better drink than the older vintage. So some alignment there from RS point of view.

By this time on our first day I had decided that this region was too good not to share with other members of the guild, and started to voice that idea to the Yalumba wine room manager. She immediately offered to organise a function for us if the tour eventuated, suggesting a dinner in their adjacent room, with a vertical tasting of 'The Menzies' and a talk by their wine-maker. This attitude of a willingness to become involved, the general friendliness of everyone we met over the 2 days and a genuine community spirit including the recommendation of opposition wineries, cemented the idea that a trip is a 'must do'. Initially my thoughts were to go in the early part of the year, but the more people I spoke to, the more it was suggested that July was the best month for a group like ours, even though it's the middle of winter.

The reasons are that far fewer tourists are there at this time, so the accommodation owners are willing to do deals on the package prices, the wineries are far less busy, so we can be given uninterrupted personal service from the cellar staff, including winery tours often conducted by the owners and wine-makers, especially in the smaller family owned establishments. We felt that another compelling reason is that July is the month when the wineries bring out previous vintages for tasting and sale. It's always nice to compare well cellared aged wines. The Yalumba manager also pointed us to other organisations which could help in our organising of the tour, such as the Coonawarra Vignerons Association. There is also something about cosy fireplaces and nice red as a combination.

We then skipped a couple of wineries and went up to Katnook Estate ([www](#)) where we found (from my notes) generally good wines. Of the wines we tasted, Marea loved their 2005 Katnook Estate Chardonnay (lightly oaked, \$28) and I rated the 2005 Katnook Estate Cab. Sauv. (\$40) as excellent and liked the Caledonian DR which is a blend of Cab. Sav (71%), Shiraz (17%), Petit Verdot (7%) and Tannat (5%). This wine is only available from the cellar door at \$45. They have a full range of wines from \$19 to \$98 a bottle, the majority being reds.. Exceptionally good quality and value in mid range wines.

*(continued on page 5)*

## Coonawarra Trip (continued)

Zema Estate ([www](#)) is next in line, and my notes say that the wines were OK. My memory can't even come up with a picture of the cellar, so it is, unfortunately, 'forgettable'. The notes show that I ticked the 2005 Cab. Sauv. and the 2004 "Family Selection" Shiraz, and rated the 2004 "Family Selection" Cab. Sauv., as excellent. Some problems with the attendants here and hopefully just a bad day attending and marketing. The wine guild should visit this winery to see if my wine tasting were indeed on the mark. Overall I think we need to visit again ([www](#)) and see if some of customer services areas have improved.

In contrast, next is DiGiorgio Family Wines where the staff were friendly and helpful and the wines impressed us both. I have them marked as 'very good'. They have a comprehensive list of wines on the cellar door form, and we tried eight wines for tasting. I have rated every one good to excellent, with the 2008 Coonawarra Sparkling Pinot Noir equal to our favourites (Salinger and Yarra Burn), and well priced at \$23. Also excellent, and different to any sticky I have tasted, is their 2005 Coonawarra Fortified Shiraz; lovely fruit on the palette. All eight were well made, clean, quality wines, and all were well priced.

Next along is the giant Wynns Coonawarra Estate ([www](#)), but, unfortunately, 'big' does not mean 'better' in our judgement, and we found the current vintage range to be thin and lacking body. An outstanding wine available was the 2004 'Michael' Shiraz. Having experienced good to great Cabernet Sauvignon and Shiraz under this label over the past 30 years, I was disappointed with the tastings, oh well next year maybe better. This was also the busiest cellar we experienced, and consequently the service was not as attentive as all others, but with bigger group we think this attention would change.

[Checked to here](#)

Possibly my most admired volume wine company in Australia is McWilliams for making consistently good to great wines at exceptional value (their 2003 Mt.Pleasant 'Lovedale' Semillon has just won the Courier-Mail Trophy for Champion wine of the 2009 RNA Wine Show), so I was looking forward to their Brands Laira Coonawarra winery which is next up the road. We were alone in the tasting room for most of our time there with a friendly and knowledgeable young woman assistant. The wines ranged from very good to exceptional, with the 2005 Coonawarra 'Blockers' Cab. Sauv. being the best of theirs we tasted. Unfortunately, we were not offered the 2004 'The Patron' Cab. Sauv, which at \$70.50 is more than twice the price of the 'Blockers' at \$23. The 2005 'Blockers' however has 3 trophies and 2 Gold medals to its name whereas the 2004 'The Patron' has 6 Trophies and 7 Gold medals in its cabinet. Interestingly, at this year's RNA Wine Show the 2008 'Blockers' outscored its more expensive brother with 56.5 points, Top Gold to 55.5 points, Gold, in the same class. Look out for it in a few years time. All the wines we tasted scored well on our tasting notes and all are value at \$21 to \$23.50 each.

Like Yalumba, our hostess also suggested they could arrange a function for a WGA tour in the tasting room which seemed to have space for around 30 guests seated. Stay tuned. Tier I.

**Continued page 6**

### Commercial Bargain of the Year—Extract taken from Wine Star Journal

After flirting at a higher end of town for the last 3 weeks, this week we return to the value neighbourhood of a style of wine that this country does so well. We already know [Gramps Shiraz 2006](#) is as safe as houses but as often happens, cross the most reliable labels with the best vintages and awards such as Commercial Bargain of the Year in The Big Red Wine Book (2009/2010) inevitably follow. In fact despite the 2005 winning the same award and the 2004 caning them on the show circuit, Campbell Mattinson of The Wine Front says "the 2004 and 2005 releases were stars, but this could be better than both of them". Dollar for dollar it delivers more dark, hearty, luscious flavour than just about any other red we reviewed, while at the same time avoiding seeming overdone".

This is lip-smacking, luscious and plentiful Aussie Shiraz which is a throw back to the McLaren and Barossa reds many of us were weaned on. Indeed it is very hard to disagree with the accompanying blurb which describes it as 'a classic Australian Shiraz style'. Deeply yet brightly coloured, it has lashings of dark berry and mocha fruit characters, very generous oak support and a tannin structure befitting a super premium from SA. Excellent stuff for big red lovers and the only downside is this will be the last of the super 2006 vintage; we do not have re-ordering capabilities on this! Rated 94 points in The Big Red Wine Book, it goes down with the Leasingham Bin 61 (sold out) as the best sub-\$20 SA Shiraz this year.

## Coonawarra Trip (continued)

Another family owned company, Redman Wines, is next and another which I have some affection. I bought my first Redman Claret in the 70's and marvelled at the quality of the '86 vintage which I was buying for around \$5.00 a bottle in the late 80's. Times have changed somewhat, but the quality is still excellent and their prices still competitive. We were there on a Saturday, so the winery was closed, but the cellar door was staffed by a female school teacher who has been working weekends for many years and was (again) friendly and knowledgeable. Again, she felt sure that a guild visit would rate a factory tour by one of the Redman brothers. I liked their 2004 Shiraz and 2005 Limited Release Cab/Merlot, with the 2003 Cab. Sauv., for me, rating highest. Rated as Tier2 +.

In complete contrast to Wynns, the next along was Rymill and their counter staff were very friendly, knowledgeable and obliquing, even when a bus load of 20+ people arrived. This is a family owned company, but not small, and one of the family, Andrew Rymill, is in charge of the cellar door team. Both he and an enthusiastic and bubbly Naomi Barnes were in attendance the afternoon we visited. Again, the mention of the possibility that the guild may tour next year brought offers of functions such as a taste off (of some yet to be decided wines) and a talk by one of their wine-makers, Sondrine Gimon, a French wine-maker who trained at the Uni of Reims, and brings a French perspective to Rymill's wine making. My notes state they will take us into the boardroom for a sit down tasting, followed by a laboratory tour.

I liked all their wines apart from a 2003 Cab. Sauv, but I did not note why. They are all well priced in their brackets, with the cheapest being 'The Yearling' Cab. Sauv. At \$13, with the 2002 Maturation Release Cab. Sauv. the dearest at \$35. Exceptional value, I felt.

They have large, open and modern tasting rooms, and a mezzanine floor above the barrel/tank rooms for public viewing (if invited). We were, given a full glass to take with us. Not surprisingly, we spent more time here than any other winery, and were reluctant to leave such friendly people.

From there, we cross the highway and start heading south back towards Penola. First along is Penley Estate, makers of excellent wines throughout their range and very good value. Once again, we were greeted by outgoing and knowledgeable cellar door staff. Both Marea and I like a semi-sweet rosae with a dry finish, and we found those made from 100% Cab. Sauv. grapes more to our liking. Penley's 2008 'Over the Moon' is excellent and at \$15.00 a bottle, impossible to pass up. The 2008 Aradia Chardonnay was also to Marea's liking (lightly oaked) at \$19.99. Their 2006 Pinot Noir was also pretty good and a steal at \$15.00, while the 2004 Reserve Cab. Sauv. I rated very good and value at \$50.50. Has fine tannins and will age well for at least 10 years.

On next to Majella Wines, and one we had been looking forward to. Fortunately, we were not disappointed with any of their wines. The 2008 'Melody' Rose was equal to, if not slightly nicer than Penley Estates, with our old stanby, the 2007 'Musician' (80% Cab. Sauv. and 20% Shiraz) always

enjoyable. The standout for us (and possibly the best wine we tasted in the strip) was the 2004 'Malleea', a blend of 55% cabernet and 45% Shiraz, made from the ripest grapes from their oldest vines and aged in new French hogshead barrels for 29 months. They state it has ageing potential for a further 15-20 years. (\$66.00 at the cellar door). Once again, the mention of a Guild trip brought genuine offers from the friendly cellar attendant of a special tasting and tour of the facilities.

Next up is my favourite winery from the 1993 trip, Bowen Estate. This is a relatively small family owned winery of 34 hectares, owned by Doug and Joy Bowen, with their daughter Emma now the winemaker. Their wines stood out in 1993, and still do, being regarded as 'Classic Coonawarra' (tm.) benchmarks. Unfortunately they had sold out of the current vintage Cab. Sauv. but we enjoyed the gorgeous 2005 Chardonnay (\$20.00) and Shiraz. Also unfortunately, Doug was tied up with four wine buffs from Geelong (we had run into them earlier at Parker Estate) organising a future function, and their small and intimate tasting room was full of other tourists, so our stay was brief.

Next door is Balnaves of Coonawarra, another quality producer with friendly, knowledgeable counter staff and consistently very good wines across the range. We enjoyed all we tasted, and rated them as good value. Most of the wines tasted were from the 2007 vintage, the year most vineyards in the Coonawarra were severely affected by unprecedented frosts. Fortunately, Balnaves managed to escape the worst of it and produce some beautiful wines. I loved the 2007 vintage Chardonnay (\$28.00), 'The Blend' (55% Merlot and 45% Cab. Sauv) at \$19.00 and Cab. Sauv., which I have rated as 'excellent' (\$35.00). Also, the 2006 Shiraz had wonderful spice and raspberry flavours on the palate (good value at \$24.00). They offered free freight on 1 dozen or more. By now, I was wishing I had hooked the trailer to the Fairmont so we could carry more wine home, as we had filled the car, and also hoped to buy some more in the Grampians and Yarra Valley on the trip home.

Last on our tour was Punters Corner, and even though they have been rated a 5 star winery, we were not really impressed by either the wines or the enthusiasm and commitment of the cellar attendant.

Consequently, I didn't make any tasting notes and my general impression was 'wines just OK'. Maybe we just picked a bad day.

The european history of the area dates back to 1845 when Alexander Cameron arrived and in 1850 established the town of Penola. John Riddoch, another scotsman, arrived in 1852 and acted as 'Squire of Penola' over the next 40 years, establishing the first vineyard and so laying the foundation for the area's reputation. His Tudor style winery is now the Wynns Coonawarra Estate retail cellar building. We found that many current winery proprietors are descendants, either directly or by marriage, of John Riddoch, so continuing the rich tradition. After John Riddoch died in 1901, the Redman family continued to champion the region as a wine producing area through the depression and WW11.

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## Coonawarra Trip (continued)

Samuel Wynn purchased the original Riddoch winery in 1951 and initiated a renaissance of the area, recognising the significance of the 'Terra Rossa' soil and the quality of the wines it produced.

The current list of wineries includes both the older established names and newer arrivals also making a name for themselves both in Australia and internationally. All treasure the truly great attributes of this small, but wonderfully unique strip of soil.

Even with the occasional winery disappointment, overall we enjoyed our short stay immensely. The motel staff made us welcome, as did the Penola shop owners and staff, and the townsfolk we met were friendly in typical Aussie country style. The offers from more than a few wineries in helping to make our proposed trip enjoyable, was surprising and welcome, making us feel almost obliged to go ahead with organising a trip in July 2010. The trip is now in the planning stage, and I am sure it will be a raging success.

Ross Sharp

## Ten Minutes with Lee Booker— by Editor

Where were you born, how big was the place and what was your early interests in life?

Young NSW 12,000 residents and in early life I enjoyed riding motor bikes sport.

Young is a cherry growing area, but of late a number of wineries have established there, do you have any ties to Young currently?

Yes it was the major cherry producer in my child hood, but a lot of the orchards are now owed by overseas interests Barwag Winery is located in Young (many new vineyards there on my last trip 2007). Both my parents still live there and I am going to see them last week of November .

Did you have sporting interests when you were in Young?

Played league and cricket on Cranfield oval and won the 7st 7lb competition in June in 70's then the biggest junior carnival . Played for the Young cherry pickers juniors in group 9 then later for the Burrangong Bears. Played golf with George Bell (now Teaching Pro at Editor's Golf Club) quite a bit and his mother used to have good memories of my family.

How did you become interested in food preparation and cooking?

My grandmother from Orange was a great cook and it was hard being an apprentice chef in Young in those days in the early 70 s. My first chef boss was gay, the next was a drunk my school mates used to look at me funny but when i returned after many years of working in Europe it was probably more with envy.

Where did your interests lead you when you left Young?

I left young and Australia on my 18th birthday first working at the Dorchester then Claridges then the Waldorf all in London some time in Versailles in France, up to Glen eagles in Scotland (met the wife there )over to the Hessiser Hof in Frankfurt then to the Park Hotel Vitznau (Suisse), then to the Inverbeg Inn on Loch Lomond. After that down to a restraunt in the country side of Lincoln shire where I played league for a club in late 70's called the London Colonials. It must have been fun working and playing overseas, give us an insight to a typical day?

Apart from working hard in the food and beverage industry seeing the countryside and trying different pints of ale across the the length and breath of the UK took up most of my time. My favorite ale to this day is Tetleys Bitter from York shire. My responsabilites and work duties spanned from a junior position of chef de Partie to sous chef and head chef.

On your return to Australia where did you settle and why?

I met a lovely young girl in Glen Eagles who then became my wife and we traveled around a lot before settling at a place called Berida Manor Moss VALE Southern highlands of NSW ( owed by Robert Sangster) then up to Restaurant Baguette in Ascot For 7 years as Head Chef. Executive chef for the company Australia wide and had to open up a new property at Ullaru in 1990 . Then 9 years as executive chef at Oxleys on the river—22 chefs in the brigade with a turn over \$5.4 million in food sale— arguably Qld's. busiest Restaurant.

What are you doing at the moment?

Teaching cooking at TAFE

What was your biggest success in working at Oxley's on the River?

Running QLD busiest restraunt which was very profitable for many years. Baguette was a hoot with great food and Oxleys sometimes was more star food factory but very demanding and rewarding.

**So there you are, no wonder Lee is turning treats for us at our own Wine and Food nights!!!**

## South Burnett Wine Tour– by Guild Members

It seems so long ago, but the trip was memorable in many ways. The South Burnett area turned on great weather for twenty four intrepid wine enthusiasts who traveled from the Brisbane and Sunshine Coast areas to sample not only the wines of the area but to also take the marvelous countryside , produce , markets, and crafts of the region. Ross and Marea had planned a big program and we did our best to keep the pace with many wineries and locations visited in the two days available. Thanks very much Roiss and Marea for the reconnoitering and study of the area.

### Moffatdale Ridge Winery– by Peter Schofield ([www.moffatdaleridge.com.au](http://www.moffatdaleridge.com.au))

Operated by Jason and Sue Kinsella and located outside of Murgon. On the day, Sue was there with some willing helpers to take us through their old world winemaking styles. Only a small vineyard of 10 acres, with the family arriving in 1924 and undertaking Dairy Farming until 1997. Jason and Sue (3<sup>rd</sup> generation) decided to turn their hobby farm portion into a vineyard to enable them to have fun and make some money. The winery tasting area was very nice with big Tuscan doors to welcome us to a cosy area and great view to the surrounding countryside with a large stream meandering through the property. In many cases the winery is making lighter wines with 7 baume vs 13 baume.

Tastings followed after introductions and wines of note (writers impression only):

**2007 Semillon Chardonnay** was a nice way to start with pale straw color and some tinges of green hue. Crisp wine with a lingering soft palate and some citrus and zesty flavours.

**2008 Verdehlo-** Tropical flavours and won a bronze medal at the 2008 RNA Queensland wine awards. I am partial to passion fruit flavours in Verdehlo, however this wine not so strong in this department. Good comments from other sippers.

**2008 Sparkling Cuvee** – Using Verdehlo and while tasting ok , the balance was a little astray and wine a bit thin for the writer.

**2006 Cabernet Sauvignon-** This wine was given a little more time in oak. Bouquet was uplifting and balance better in this wine.

**Moffatdale Moonshine-** Never tried clear port wine before and this was spirty but a little funky. Interesting experience with a sugar, sugar, sugar taste.

**Chocolate Port** – Sweetly to accompany coffee and ice cream. Pour it over the ice cream, not bad I have tried it.

**Botrytis Semillon-** A Semillon that was dark and broody.

Sue did a fine job taking us through the wines and the assistants certainly looked after all of the members. Great start with next stop Tipperary wine estate.

(Note: Not sure why the wineries have to add gimmicky labels– bit of fun I guess, but one things for sure when you are in Murgon territory a number of wineries indulge in the practice.)



## South Burnett Wine Tour- by Guild Members (continued)

### Tipperary Estate – by Lindsay Thomas

Craig and Paullete Gillette met us at the front entry and reminded us that they had a range of wines and we tried them all. The winery and vineyard are small and a neat B&B sets off the scene, with the vineyard sprawling in the valley below.



Some notable wines follow:

**2008 Verdehlo-** good for area as it has early ripeness so picking in January before the rain. Bronze Medal – RNA Queensland wine show 2008. All hand picking. Nice fruity style.

**2008 Verdehlo/ Semillon-** 50/ 50 blend and the local Semillon tends to be citrusy so a complimentary blend good for lunch and evenings.

**2008 White Shiraz-** Classic Rose making process. Shiraz and Sangiovese grapes and left on skins for 20 hours.

**Tipperary Tipples** (funky again)- Cabernet and Shiraz rose style- great for the party lovers- fruity and easy to drink.

Tipperary have their wines made at Clovelly Estate just up the road and also at Sirromet with Pauline offering her insight of the grapes and growth to the winemakers. This year a crush of 4 tonnes and they use all own grapes in wines except Semillon which they buy in.

Craig and Pauline are putting in a lot of effort with their passion and enthusiasm overflowing. All questions from the members were answered in a frank and open manner. Pauline is undergoing a winemakers course at Sturt University.

Off to Bridgeman Downs for lunch

[www.tipperaryestate.com.au](http://www.tipperaryestate.com.au)

### Bridgeman Downs- by John Gough

A short bus trip to Bridgeman Downs and a sit down lunch with host Alex.

Great Sunshine, attractive homestead, lawns and gardens sprawling to the Bjelke Peterson Dam (dry). The vines were bereft of leaves, however we were welcomed by a flock of Guinea Fowl and Alex our host. Pretty soon we were all sitting under a trees shadow (well almost all) at along table. The sun shone so brightly that Jenny donned her beige hat while others struggled with improvisation.

Alex and Mother decided n a tree change and came here in 1994 with vines in by 1995/ 1996. Wines are made at Clovelly Estate which sits above the Downs on a hill. Currently in the process of building a small winery facility (5-6 tonnes)in the 100 year old equipment shed- the old and new coming together.

Lunch was served over a two hour period and we tried a number of their wines. More about that later.

(Continued on Page 10)

## South Burnett Wine Tour- by Guild Members (continued)

### Bridgeman Downs- (continued)



A long list of tasting wines was produced at the table and we did our best to accommodate:

**2008 Verdehlo**- very light in color , good acid and 12.5 tonnes crushed last year. Production is increasing at the moment and the wine should develop further with age. Some of the members took advantage of a great Verdehlo special with a number of dozen purchased.

**2008 Chardonnay** - Winemaker concentration on making this wine as dry as possible. Alex a little concerned about the development of this wine as it just beating bottle shock and not ready for this years wine show in Brisbane. Has a longer taste profile than the Chardonnays tried earlier on the trip.

**2005 Shiraz** - Fine colour and good fruit with new French and American Oak influence. Tannins do not overpower but they do linger, a bigger wine style. Balance will continue to improve and Alex stated that the winemaker was not seeking longevity in the wine but it has developed better than expected. The vineyard will continue to experiment with the intensely flavoured reds, but expect to pay top dollar for these considering the labour and time spent.

**2008 Rose** - early drinking, some fruit on the nose , may develop, a little expensive for the style and early consumption recommendation.

**Stumped Block Fortified Shiraz**- made in the tawny and vintage style of port. A wine to be consumed slowly so the grape flavour can be savoured. 19.5% Alcohol with deep intensity and a likeable wine.

Now what about lunch- our Galloping Gourmet Lee has jotted down some notes as follows

Long table, white cloth, under a Cassis tree with expansive views to the dam below.

Five platters of anti pasta were placed on the table to share between the hungry hordes. A mesculine salad , double smoked ham, a very nice bouchette spread with guacamole and vine ripened tomato. Some beautiful kalamata olives, a hummus, and creamy brie with some spicy rocket. Hot platters with zucchini, mushroom and cheese quiche followed by spinach and fetta pastries almost completed the lunch. Chicken wings certainly finished us all while tasting the best of the Bridgeman Wines.

Off to Clovely Estate in the afternoon.

[www.bridgemandowns.com.au](http://www.bridgemandowns.com.au)

More on our wonderful trip next issue when we visit- Clovely Estate which is the largest vineyard in Queensland (500 acres), Barambah Wines with winemaker Peter Scudamore -Smith, Crane Wines high on a hill, Captains Paddock with connections to horses and our own Bruce Humphery- Smith, then to Kingsley Estate and finally to the Cheese Factory. Phew it was a big weekend!!

**CONTINUED NEXT ISSUE**

## SO2GO– A new Product in winemaking

### What is SO2GO?

SO2GO is a safe & natural product that is used by winemakers the world over. It removes Free Sulphur Dioxide (SO<sub>2</sub>) levels in wine or champagne and reduces preservatives 220 & 224. It will not affect the taste of your wine or champagne. Now you can enjoy your wine headache free, preservative free!

Simply add to wine just prior to drinking. (It can also be added to juices that contain SO<sub>2</sub>. (Sulphur Dioxide)) Many people cannot drink wine due to reactions which include; headaches, stuffiness and hives. SO2GO removes 50% to 80% of the sulphur preservatives, harmlessly and effectively. SO2GO is based on the same process used by wine makers to remove high sulphur levels prior to bottling.

### Sulphur and Wine

The use of Sulphur in wine dates back to Roman times when Sulphur was burnt in storage vessels before filling to prevent spoilage of wine. More recently Sulphur Dioxide was introduced directly into wine to take advantage of its remarkable properties.

### Why use Sulphur?

The main use of Sulphur Dioxide is for its anti-oxidant and anti-microbial qualities. This means that it will inhibit the growth of unwanted yeast and bacteria as well as binding to oxygen. Excess oxygen causes wine to spoil. In addition to these properties Sulphur is considered low irritant and easy to detect if present in high quantities.

### What regulations apply?

Sulphur is an authorised additive for use as an anti-oxidant in wine (including organic wines) as long as the total addition does not exceed 250mg/L and 400mg/L for certain sweet wines. This limit is set by Foodstandards Australia and New Zealand. Even if Sulphur Dioxide is not added to wine there will always be a small amount of Sulphur Dioxide present as it is a by-product of alcoholic fermentation.

### How is Sulphur added to wine?

Addition of liquid Sulphur Dioxide directly into a wine. This appears as preservative 220 on a wine label. Addition as Salts of Sulphur that are dissolved in water and added to the wine. These appear on wine labels as preservative 221, 222, 223, 224, 225 or 228.

### Sulphur and Allergies

Reactions include headaches, flushing of the face, wheezing and nausea in some cases even when consuming small quantities of wine as some people are more susceptible than others. Some asthmatics and people with respiratory problems are advised to minimise or avoid consumption of wine.



### SO2GO and Sulphur

SO2GO is based on the same process used by winemakers the World over. It contains a measured, dilute level of food grade Hydrogen Peroxide. (H<sub>2</sub>O<sub>2</sub>) It will not affect the flavour or quality of your wine or Champagne. Winemakers use H<sub>2</sub>O<sub>2</sub> to remove bulk preservatives prior to bottling. SO2GO works by saturating the wine with oxygen shortly before consumption. This burst of oxygen binds to the Sulphur, neutralising it. SO2GO is designed to neutralise between 50% and 80% of free Sulphur Dioxide in an average 750ml bottle of wine.

### Will SO2GO work for all wines?

SO2GO will work best on younger wines (1-3yrs) especially wines with a screw cap seal. These screw caps make such an effective seal that very little oxygen makes its way into the bottle. Aged wines are less likely to need SO2GO as the levels of Sulphur in these wines will drop over time.

## Vigorous Growth of Grapevine

What a great picture on the right of the work that goes on underground for the grapes to ripen and produce wine.

This photograph can be found with a search for Grapevine on the National Library of Australia Website. [www.nla.gov.au](http://www.nla.gov.au)

You can also find under this search all back copies of the Grapevine Newsletter going back to the 80's

Editor



## Annual General Meeting– Presidents Report, 4 September 2009

Firstly, my apologies for not being present for the AGM. One day I will get a life.

What a year we have had!

I must thank the committee for really making this a successful year. I have enjoyed being a part of a hard working team. Ross Sharp and the Tasting and Events Committee have excelled themselves with a wide variety of dinner events and tours. The Grapevine was at risk of becoming a single broadsheet a few years ago. Since Peter Schofield has taken over it has blossomed into a 12-14 page digest of activity of the guild every 2 months. Thank you to all those who have contributed with articles for the Grapevine during the year.

A number of events were highlights.

The “Winery Too Far Tour” of North East Victoria. My only regret is that we didn’t organise a return visit for the Rutherglen Wine Show Dinner. The tour was most memorable as were those fabulous aged barrel samples tasted at All Saints and Bullers. Then there were the Italian varietals in the King Valley and finally there was the “Return to North East Victoria” dinner arranged by John Nenke during this year.

The Long Table Christmas Party at Chez President. I hope to host you again this year at Rose Street under our tropical Christmas tree.

The commencement of the Sunshine Coast Chapter of the Guild. Thank you to John Gribble and Peter Schofield for their efforts in bringing together groups of up to 25 for these events. I recommend to members a visit to one of the North Coast functions during next year.

The Big Reds Night hosted by Bruce Humphrey-Smith, Peter Ryan and John Gribble. This was an educational event at a reasonable price thanks in no small amount to Lee Booker’s culinary skills.

The South Burnett Tour arranged by Ross Sharp. Unfortunately I had to withdraw at the last moment due to illness. However, by all reports it was a well organised and well attended tour.

The Life Members Dinner. It was time the many years of contributions by Ian McLeod and Ken Lilley were recognised by the guild with Life Membership. I would like to keep some form of annual dinner on our calendar to say thank you to those who contribute to the guild.

The Mediterranean Dinner arranged by Wendy Harris, Bruce H-S and Chef Lee Booker. A fine collection of wines were sampled and once again Lee provided magnificent food, while Bruce supplied a delicious dessert.

The Club Nights. Conveners, principally Jenny Chadwick, Mike Hope and, in recent months, Andrew Sloan, have kept the First Friday of each month under control.

My thanks go to all who contributed to making each of these events possible.

In closing I remind members that this is your Guild. If you have an idea, talk to a member of the committee or make it happen yourself, as can be witnessed by the many new faces involved with this year’s activities and writings.

Rod Wellings  
President 2008-09

**Ultimate Wine Fridge**- Thought this wine fridge and cellar combined might tickle a few fantasies- an American idea of course



Daily Wine Clippings summary  
(courtesy DWC)

**International**

Italian wine aims to emerge from champagne's shadow (Italy)

It's hard to beat champagne but makers of top-shelf Italian bubbly franciacorta aim to establish their product as an alternative, using a blend of high quality and shrewd marketing.

Two German wine shows collaborate (Germany)

Organisers of Germany's leading annual wine trade fair, ProWein, and the giant winemaking technology show held every third year, Intervitis Interfructa, will present the events back to back for the first time in March 2010 to make them more convenient for international exhibitors and attendees. ProWein is set for 21-23 March 2010, in Dusseldorf, Germany, and Intervitis Interfructa follows 24-28 March, in Stuttgart, Germany.

Bordeaux: 2009 could be the next 2005 (France)

Bordeaux producers are cautiously optimistic about the 2009 vintage after a dry and warm season - already comparing it with

**What a handsome bunch below**

Yes you guessed it, your fellow guild members hard at stewarding work at the Queensland RNA Wine Show Awards week. Phillip John and other judges gave warm praise to the Stewards so you can bet we will try to keep up the good work next year.



### Sunshine Coast Club Happenings

The next meeting which will be hosted by Peter Schofield and Douwe Hoeksema on Friday 16 October with an experience of Riesling, Chardonnay and Cabernet being the theme. Brisbane members are invited and it should be a fun night.. Drop me an email if you would like to attend.

*Editor*

## “A TASTE OF THE MEDITERRANEAN” DINNER AND WINE EVENT

By Wendy Harris

On 11 August a full complement of revellers, were treated to a select range of food and wine from the Mediterranean region. We enjoyed six courses of food and six brackets of wine, as set out below.

My favourite wine for the night went to the Bay of Fires Pinot Grigio, but given its price it was not necessarily the best value of the night. For my palate and budget, that went to the Sparkling Canti Pinot Grigio which you can't go wrong with, at under \$10 a bottle.

The highlight of the mixed plate was the tender BBQ octopus (all to do with a marinade of milk and kiwi fruit) and the wild mushroom risotto was to die for, if you love your fungi.

A BIG thanks to our chef Lee Booker and wine consultant Bruce Humphery-Smith.

Food and wine served:

- \* A mixed plate including stuffed vine leaf, taramasalata, BBQ octopus, olive dip—accompanying wines (\$) were

Domecq Dry Sherry 24 ;Canti Pinot Grigio 8 ;Lanson Champagne 40

- \* Greek Salad with

JP Chenet Rose 8 ; Canti Merlot Rose 8

- \* Sand crab, asparagus, lemon and basil ravioli with

Bay of Fires Pinot Grigio 26 ; Killer Pinot Grigio 10

- \* Wild mushroom risotto and a lamb Rosticcini with

Carpnto Dogajolo 15 ; Imuminati Reparosso 12 ; Coriole Sangiovese 17

- \* Gorgonzola and

Tim Adams Shiraz 21 ; Amery No 6 Shiraz 27

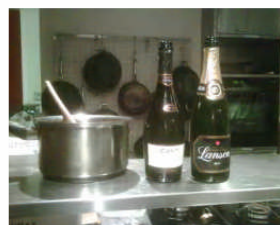
- \* Moroccan sticky date and macadamia pudding with  
Viej

Marc Gr Res 14 ; Carte  
Muscat 16; Seppeltsfield  
Grand Muscat 28

The Mediterranean Night shows again how the wine guild can offer a special night for all members (photos at right) who are keen to attend the nights put on by your own members. Well done to all.



*Mediterranean Night 2009*



## Daily Wine News Extracts:

### Australia

#### Sour grapes in a shrinking market

The struggling Australian wine industry faces a "brutal" adjustment during the next two to three years, the head of the country's major winemakers' organisation predicts.

Tax-driven and lifestyle vineyard and winery ventures which proliferated during the industry's now-ended 20-year boom will unravel, chief executive of the Winemakers' Federation of Australia, said at the weekend.

#### Bleak outlook predicted for winemakers

A Western Australian great southern winemaker is predicting tough times ahead for local producers as the industry faces a national over-supply of grapes.

#### Local wines now seen as world class

While growers across the country uproot vines in the face of a wine glut, local producers cannot plant them fast enough.

#### Oatley Wines ready to try its luck in Canada

Oatley Wines executive chairman Sandy Oatley is forging ahead with plans to expand his multi-million-dollar family business by moving into the Canadian market.

#### Grapegrowers 'conscious of biosecurity risks'

The Coonawarra Grapegrowers Association (CGA) says people in the region who have mothballed their vineyards have been careful to prevent any biosecurity risks.

#### Packaging award recognizes new wine bottle

The Lean & Green™ wine bottle manufactured by O-I Asia-Pacific received two Packaging Evolution Awards in Australia, including the Best in Show award, in its first year on the market.

### New Zealand

Expert warns wine industry to control supply level. The head of Australia's Wine Research Institute says New Zealand winemakers are on the right track technologically, but need to manage their growth.

#### Marlborough's savvy reputation at risk

Up to 20% of Marlborough's Sauvignon Blanc vines need to be ripped out to protect the reputation of the varietal, claims Delectat's Group Ltd managing director.

*(continued next column)*

*Courtesy of Daily Wine News*

### New Zealand (continued)

**Silver lining for Cloudy Bay** while profits fall in France Cloudy Bay, the byword for New Zealand Sauvignon Blanc among discerning American and British wine drinkers, has reported a doubling in annual profits.

#### Hastings retailers busiest in New Zealand

Hawke's Bay's strong food and wine industry and a trend towards entertaining at home could be two of the major factors elevating the region's retail industry above the rest of the country.

#### Romeo Bragato viticultural award winners announced

Caine Thompson of Mission Estate Winery in Hawke's Bay has been named the 2009 Markhams Young Viticulturist of the Year as part of the 15th annual Romeo Bragato conference.

#### New Gibbston Pinot wins gold

The first single vineyard bottling of Pinot Noir from Gibbston Valley Wines' Chinaman's Terrace vineyard won a gold medal at the 2009 Bragato Wine Awards, in Napier, last week.

### International

#### **Public to choose wines for top London restaurant using Twitter (UK)**

A top London restaurant is asking the public to choose wines for its list on Twitter. In what is thought to be a world-first, L'Anima will put its wine list to the public vote.

#### **US to lead global wine consumption (US)**

According to a news report in RNCOS, an industry research firm, the increase in the millennial segment and growing population of female drinkers is driving the US wine industry.

#### **London hosts its first Argentinian wine show (UK)**

The first-ever consumer show dedicated to Argentinian wine will come to the UK in September.

#### **Leading food and wine matchmakers face off for China sommelier title (China)**

The battle for the honour of being Chinese mainland's supreme sommelier has been fierce and eight contestants will meet in the final by end September.

**Wine for Game Foods October Club Night**

Late notice of the October Night. John J is readying the following:

Reintroduction of the **traditional white and red game meats** using **modern Australian cuisine thinking** i.e. fresh, in season, unadulterated, using low fat farmed and ecologically sound harvested traditional meats; pheasant partridge venison chevron, kangaroo emus crocodile etc., mimicking Tukka but hopefully in the style of Phillip Johnson and Bill Granger.

So the challenge is for Guild Members to choose and bring along a wine that they would like to drink with a dish.

As an example:  
Crocodile red papaya in moscato jelly.



**SEPTEMBER AGM Dinner**

Septembers AGM was very civilized. Award winning wines were served as a blind tasting and were accompanied by a sit down dinner.

Moroccan Chicken Caesar salad for entree made by Lee, Beef Bourguignonne by Sue, and a cheese plate to finish of Enterprise double brie , Kingaroy washed rind and strawberries.

Sparkling were served during the meeting. Whites were served with entree. Reds were served with main course and botrytis wines served with the cheeses. No table of wines produced in the this newsletter. Presentations were made to those who gave extra contribution throughout the year.

**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
October	Wine for Game Foods	John Juratowitch
November	BYO Favourite Wine	Elaine Harrington & Wendy Harris
December	Christmas Bubbles & Stickies	Ross & Dorothy Muller

**Note to Grapevine Readers-I need Help with some contributions for YOUR Grapevine**

Closing date for you to send in your contribution to the **November/ December edition** of the Grapevine is close-of-business Friday 27 November. Support your own newsletter.

*The incentive of a fine bottle of wine presented to the best contributor for each Newsletter continues.*

Send to Editor: Peter Schofield (p.sch@bigpond.com)- only a few clicks away. Yes I have changed to Telstra Bigpond—I think.

**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.;

