



GRAPEVINE

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From the President

My first important duty as incoming president is to thank Ian McLeod for the work he has poured (no pun intended) into the Wine Guild for so many years. Ian was president when I first heard of the Guild over a decade ago and he has always kept the ship in good order. He has rightly been honoured with a Life Membership but need not think he will be allowed to slip away into the background while there remain projects he is the best man to undertake.

At the AGM Ken Lilley, who has also been with the group since the early eighties, likewise received a well deserved Life Membership acknowledging, among other contributions, his more than ten years as treasurer. In November a special dinner will formally honour both men. Watch this space for details.

Looking to the future, a direction I am interested in pursuing is to focus on wine and food education activities like the Big Reds night recently hosted by Bruce Humphery-Smith, Lee Booker and Peter Ryan. I would like to see the Committee investigate the possibility of awarding bursaries to students from Queensland undertaking tertiary studies specific to the wine industry. Ian and the Tasting and Events Committee have already been running dinners with wine suppliers. I hope these will continue and grow in popularity. I can see us continuing wine tours in Australia and overseas, perhaps even further afield than New Zealand and New Caledonia. Other ideas that are rattling about in my brain will not see the light of day until I have had a chance to see how the committee reacts to them but, in this regard, input from members about worthwhile Guild activities is always welcome.

We all know that a camel is a horse designed by a committee but some jobs are unduly burdensome if they are not shared.

With this in mind, I am keen to see a sub committee - oops, sorry - working party form around Peter Schofield, our Grapevine editor. If any of you have ever been responsible for a regular newsletter you would be aware that the biggest drama can be accumulating relevant material. What is needed is a group of three or four who would be willing to meet with Peter in a salubrious location in Noosa a few times a year to plan forthcoming editions and then source materials. Drop me an email if you would like to be a part of this activity.

Over the past couple of years we have seen a decline in membership. I frankly have no idea whether I am the man to arrest this trend but I am quite certain that, if I am to do so, I will need to hear from members about what it is you want from the Guild. Our members are our most vital asset. I invite and encourage you to support the activities of the Guild. Please let me, or someone else on the Committee, know what works for you and, equally, what does not. Member involvement and an open exchange of ideas are, in my view, key to a strong future for our group.

A thought in closing comes from the immortal Len Evans " Wine is not meant to be enjoyed for its own sake; it is the key to love and laughter with friends. Its rewards are far beyond its costs."

Rod Wellings
President - Wine Guild

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Club Night August 2008 – Any Pinot or Chardonnay

Roll up in the mid twenties with Lee Booker and Keith Rice hosting a night where a wide variety of winemakers and styles were on show. Coldstream Chardonnay scored well as did Pieroth and Paringa Pinots. Great night with lots of banter and good company.

Wine Guild Rating– 0= Yuk to 5= Excellent

Wine	Alc. %	Year	Rate
Christmont Chardonnay	13.5	2004	3.5
Mt.Tully Wines Chardonnay	13.5	2005	3
Pieroth Pinot Grigio	12.5	2003	4
Norfolk Rise Pinot Grigio	12.5	2007	2.5
Nanny Goat Pinot Noir	13.5	2006	3.5
Paringa Estate Pinot Noir	13.5	2000	4
Borgo San Leo Pinot Grigio	11	2007	3.5
Brown Brothers Pinot Noir/Chardonnay/Menuier Sparkling	12.5	NV	3.5
Dalfarras Viognier/Pinot Gris	14	2006	2.5
Macon - Villages Chardonnay	13.5	2006	3.5
Coldstream Hills Chardonnay	13.5	2004	4
Madfish Chardonnay	13.5	2006	3
Sud Droc Pinot Grigio	13.5	2006	3.5
Selaks Hawkes Bay/Gisbourne Pinot Gris	14	2007	4
Torresella Pinot Grigio	12	2007	3
Tyrrells Pinot Noir/Chardonnay Sparkling	12	2004	3
T.Gallant Pinot Gris	14	2006	3.5
Yarra Valley Clos Pierre Chardonnay	13	2006	3
Watershed Chardonnay	13	2006	3
Severn Brae Pinot Grigio	13.5	2007	3

2008 CLUB NIGHTS– REMINDER

**October Club Night–
Friday 3 Oct.**

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

**November Club Night
Saturday 8 Nov.**

Please note .

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

**December Club Night
Friday 5 December–**

*Bubbly, Stickies and
fortifieds. Xmas chill
is upon us. Mystery
Host TBA.*

Full Bodied Reds Tasting— 12 August 2008

An evening of intrigue and fascination for Guild Members who enjoy red wines was promised. Wine-maker Bruce Humphrey Smith, wine lover Peter Ryan, and Chef Lee Booker collaborated to present an evening featuring a wide range of red varietals from France, Spain and Italy. Examples of these varietals were shown to members from their European origins and compared to a number of Australian samples. Varieties included Shiraz, Cabernets, Tempranillo, Durif, Grenache, and Zinfandels. This comparative tasting of quality, full bodied reds showcased varietal and regional characteristics and it sure hit the spot with those attending. Lee Booker provided a light meal using his cooking skills to provide the accompaniment that the members were looking forward to. All wines were tasted as a blind tasting and discussion on each bracket bought out some lively comments from the organizers and the members.

It was great to see our own members providing commentary and knowledge about the wines and food accompaniment. The education of wine and its qualities flowed as free as the vino and the Black Pearl facility was certainly the right venue for this evening and Peter Ryan topped of the night by walking us through some of his favourite coffee prepared on the spot, and eagerly consumed by attendees.

The photos on the next page taken on the night, show some of the happy attendees, and the wines. With tasting brackets including Rockford Basket Press Shiraz, St. Hallets Blackwell Shiraz, Hewitson Miss Harry Grenache, Chateauneuf du Pape Domaine La Bastide, and Holy Trinity GSM who could wish for better tasting and comparison of all things old and new world.

Editor

Full Bodied Reds Tasting (Continued)



Peter Ryan pouring and members eagerly waiting



Sister Mary McDonald and John



Joanna Faber, John and Shirley tucking into sweets



Peter en favourite bean



Cordial hosts- Peter, Bruce, and Lee



Rockford, Saltram, and Campbells



The Last Bracket- Holy Trinity, St Hallett, Chateaufeuf, Hewitson, Yalumba

President's Report to Wine Guild AGM 2008

It is my pleasure to report to this meeting on another twelve months activity of The Wine Guild. It would be fair to say that overall the Guild has succeeded in delivering a range of interesting and worthwhile wine experiences for Members. These have included our ever popular Club nights, access to the very educational Masterclasses through eWine and wine company dinners. I certainly hope that these opportunities continue for Members in the coming year.

It must be stressed that none of these things would come about without the valuable contribution of our Committee members who are all involved on a voluntary basis to assist in the conduct of the various events offered to Members.

During the year our Committee arranged with Andrew Corrigan and his eWine team a favourable pricing concession so that, supported by both Andrew and The Guild, Members were able to attend eWine events for some \$20 below market price. This was a departure from our previous arrangement which involved Wine Guild Committee Members taking on an organisational role for a number of the eWine Masterclasses each year. The effect was that there was a reduction in the duties Tasting & Events Committee Members were called upon to perform and an expansion of the number of events that members were able to attend at very competitive rates. We certainly thank Andrew for his co-operation with this arrangement and hope that it will continue for some time to come. I must say that in my view Andrew's Masterclasses set an exceptionally high standard in wine education and would rank as equal to anything that might be offered to wine enthusiasts almost anywhere.

Our Club night program continues with good Member support and we are fortunate to have access to the most convenient Black Pearl Cooking School location to hold these monthly events. The new team of Ross and Maria, with Mike and Jenny, have developed an efficient system of handling the administration of these gatherings. This covers everything from opening and locking up the rooms for hosts to attend, dealing with the money and reporting on each event for our Grapevine Editor. As well they are often fulfilling the role as hosts or arranging wine for our New Releases type evenings.

We have in the past twelve months or so held a number of dinners at various locations. Events like this have been held over past years but we have more recently favoured increasing the number of dinners. Accordingly since June of last year we have had a Members' dinner at Rhubarb Rhubarb, a Tyrrells dinner at White Rabbit and Poole's Rock with Patrick Auld at Citron. On each occasion we have only had a small, but increasing, number of Members attending. All those who took the trouble to be there seemed to have had a great time. I certainly hope that this type of activity will continue and become more and more popular. It certainly will become more appealing to wine companies to share with us their winemakers and winery visitors if we can demonstrate that we are able to line up 25 or 30 Members and that some wine sales will be made. It is my view that one of the best methods of expanding your wine education is to interact with the people who are in the business of creating the wines we enjoy so much.

A highlight of the last twelve months was the very successful Barossa Clare trip organised by John Nenge. John's background as a Barossa native was invaluable in both opening doors to some of the more interesting boutique winery operations and in providing a background to the industry's evolution in the Barossa, Eden and Clare region. Those of us who participated in this event will look forward to John's next foray into the world of wine.

Members will no doubt be well aware that our Grapevine Editor, Peter Schofield, has been kept busy keeping them informed. Our Grapevine has continued to arrive on schedule as the well oiled production process overseen by Peter rolls on. Peter is constantly on the lookout for material to include in each edition and I am sure Members are well aware that this help is sought. Any Members who are interested should report on their trips or wine activities and share their experiences with Members please.

In concluding my remarks I must say that my time as President has been most rewarding and enjoyable. Members will note as we proceed to the election of officers that Vice-President Rod Wellings has been nominated as President and will be elected unopposed. I will continue on the Committee for the time being, but will have a reduced role in the month to month activities of The Guild. I have enjoyed being a Committee Member since the days of The Guild being at Palma Rosa and many other locations since. I wish Rod well in the role and know that he will bring his usual enthusiasm to the job.

Ian McLeod

Wine Events

Don't miss any of our upcoming Wine Events;

- * **Australian Small Winemakers Show Stanthorpe– 26 October (see Rod)**
www.asws.com.au
- * **Sofitel/ Courier Mail Queensland Wine awards, Brisbane– 3 December**

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

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

Web: www.allaboutwine.com.au

Web: www.winefestival.com.au

Masterclass

Guild members—only \$52

30th October – Sparkling Wine & Champagne

A Steward's Life- RNA Queensland Wine Show 2008

I was invited to be a Steward at this year's Royal Queensland Wine Show and was pleased to join Rod Wellings, and Ross Sharpe in a job that was at times tiring but also very enjoyable. It is a hard job pouring many wines for the classes, listening to judges pontificating about the wine varieties, strengths and weaknesses, and taking in the quality assurance process so vitally needed at such an event. But hey, somebody has to do it!!

Last year Rod Wellings wrote an article on the stewards life and I thought it would be good to revisit the event for 2008. I have used Rod's story as extracts as it was well explained, so thanks Rod for the leg up.

A continuing aim of the wine show organisers is to involve Queensland wine producers in the stewarding and judging of the show. To this end it was pleasing to see some of the Queensland people that contribute to the press coverage and are involved in wine making themselves undertake the judging and stewarding process. The RQWS is the first of the national shows exhibiting the new season's vintage.

This year there were over 2,500 wines entered for judging across 6 categories and 70 classes:

- Current Vintage 2008
- One year old wines 2007
- Mature wines two years and older
- Commercial classes any vintage
- Sparkling wines
- Australian brandy

A Stewards Life (continued)

The judging panel is made up of 12 Judges and 4 associate Judges including Phillip John (Chief Judge), Andrew Corrigan M W, Stephen John, Peter Scudamore-Smith M W Paulla Tewksbury (associate judge), Brett Sharpe, Ray Costanzo (associate), and Corrina Rayment to name a few. These judges are divided into 4 panels of three judges and one associate judge. Each panel of 4 assesses the wines lined up in front of them and allocates points. The scores from the 3 judges are then added to give an overall score for the wine: Points: Condition and Colour- 3; Bouquet-7; Flavour- 10

Over the first 3 days these judges wade through more than 650 wines each. The fourth day is for judging of the Trophy wine. The fifth day is set aside for the trade people to try the wines judged and also the public, so the wines are given a real workout.

Each panel of judges has a team of 3 or 4 stewards preparing the wines- volunteers who donate full days to walking up to 10 kilometers per day and moving a total of 22 tonnes of wine and glasses over the period of the wine show. I told you it was hard work. The stewards over the four days prepare an initial tasting of 4 glasses of each of the wines entered in the first round of judging. The final decision on a gold is made by the Chief Judge, Philip John. Then the gold medal wines are again prepared for the Trophy tasting on the fourth day.

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

Great care is also taken to prepare the wines for judging away from the gaze of the judges. The judging room is separate from the preparation room. All wines exhibited are laid out by class in the stewards area. Judges are not allowed into this preparation area. All they see are a class number and a wine number.

You may ask what happens to the wine glasses that are used, well all are washed by a diligent group of volunteers. Yes that's right 2,500 wines by 4 glasses equals 10,000 washed, stacked and re used for another class.

Oh by the way it is not all hard work as there is an opportunity for the stewards to try some tasting of the wine that is judged plus a nice lunch accompanied by a glass from a judged class.

The time was well spent with many funny occurrences as the stewards and judges battled their way through the task of coming up with Gold Medal winners and memorable performers from Queensland as tasted at the AGM and reported in the Grapevine in this issue.

Can't wait for Wine Show 2009 to come around.

Peter Schofield

September Club Night : Queensland and Australian Gold medal winners from the RNA Wine Show.

An innovation for the guild conceived by Ross Sharp and welcomed by those attending. Well done Ross who also contributed the following text (editor's note).

Guild Members acted as stewards at this years RNA Wine Show in Brisbane. In discussion Ross thought it might be a good idea to source some medal winners for the September Guild Club Night. We set him the task and viola.

As the wines were all medal winners, they were offered for tasting appreciation and no rating was undertaken by the members.

Our thanks go to the following Queensland wineries for donating 2 bottles of each of their wines, all of which won a Bronze medal.

- * Aussie Vineyards of Stanthorpe & Mt.Tamborine 2007 G/B Verdelho- Our thanks to Dianne at the Tamborine Cellar. Having visited there recently, I can vouch for the excellent range of whites and reds at reasonable prices.
- * Bents Road Winery –2006 Shiraz/Viognier. Robert Richter also kindly gave us a bottle of his 2006 'White Granite' Marsanne/Verdelho which won Bronze at the Australian Alternative Varieties show.
- * Clovely Estate – Moffatdale via Murgon
2007 Reserve Shiraz ; 2006 Double-pruned Shiraz; 2008 White Label Verdelho
Thanks to Luke Fitzpatrick who donated these wines. Their Red Hill Cellar Door is worth a visit for their lovely wines and superb olives and olive oil.
- * Heritage Wines of Stanthorpe & Mt.Tamborine - 2007 Premium Chardonnay.
John Handy kindly also donated a bottle of his Gold Medal (3) and Trophy (2) winning 2006 Botrytis Chardonnay. To be consumed Christmas club night. (can't wait!)
- * Preston Peak Wines – 2006 Reserve Chardonnay. Thanks to Shana for not hesitating to contribute when asked, and for the tasting notes and other information supplied.
- * Sirromet Wines – 2006 Seven Scenes Chardonnay/Pinot Noir Sparkling;
- * 2006 TM Private Bin Viognier. A visit to the Mt.Cotton cellar and restaurant is always a rewarding experience, and highly recommended.

The Queensland white and red wines were tasted first, prior to the AGM, and the response was very favourable across all the members present. The following comments were offered when those present were canvassed: “.. all very drinkable wines,...Queensland wines have improved out of sight,...surprised at the over-all quality,can see how they were all able to win medals,...Verdelho's are particularly good,.... the wine makers can be proud of their efforts, as good as, or better than, some in the southern states”.

The incoming and out-going presidents congratulated the participating wineries, and thanked them for their generous contribution to the success of the evening.

The Gold Medal winners from the show (above 55 points), were opened following the AGM and included:

2007 Wolf Blass Gold Label Adelaide Hills Chardonnay
 2007 Wolf Blass Yellow Label Chardonnay
 2008 Heggies Vineyard Riesling
 2005 Houghton Pemberton Chardonnay (2007- Best Chardonnay of the RNA Show was unavailable)
 2007 Yalumba 'Y' Series Riesling
 2007 Yalumba Eden Vally Viognier
 2006 Devils Lair Chardonnay
 2006 Brands Laira Chardonnay
 2007 Stonehaven Stepping Stone Chardonnay
 2006 Thorn-Clarke Shotfire Shiraz
 2006 Rosemount Show Reserve Coonawarra Cabernet Sauvignon
 2006 Pepperjack Barossa Shiraz
 2007 Musician by Majella
 2007 Bay of Fires Pinot Noir- this was judged to be the most popular wine on the night.

All wines were sourced from Dan Murphy's at Middle Park.

Ross Sharp

September AGM Club Night Photos

Club Members snapped below enjoyed the fine wine provided by Dan Murphy and the various Queensland Wine Makers. A fun night and all seemed to embrace the wonderful opportunity so rarely offered in other clubs and events. Well done Ross for coercing and encouraging suppliers- your time was well spent, and it was appreciated by the guild members.



Jenny, Rod, and John



John and Mark



Shirley, Elaine, and John



Steve, Peter and Carol. Steve has an arm lock on Peter.

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 Thursday 13 November.

As a new incentive a fine bottle of wine will be presented to the best contributor for each Newsletter. The winner will be judged by the previous winner of the award. For November/December issue I will pick the winner.

Send to Editor: Peter Schofield (schofij@optusnet.com.au)

STOP PRESS- A Winery Too Far Away Tour.

The winery tour organized by Rod and Nicole was successful with twelve intrepid wine enthusiasts calling on over 30 wineries from Lake Nagambie (the home of the Furphy) to King Valley (land of wild yeast fermentation) , through and around Rutherglen (fortified territory and big Reds), back through the Glenrowan (Ned Kelly territory) and finally to the Melbourne airport on Friday afternoon. Plenty of stories to tell and some great experiences with winemakers galore are in store for the Grapevine Reader in the next issue. You can catch up with the gossip from the tour if you attend the Club Night this Friday, however be rest assured the travelers have shared the diary duties and copious notes ensure that the readers will hear about the wines, food , dinners, stories and walks that occurred on the tour.

It was a great tour and everybody had fun. With so many wineries to visit we had to keep to a strict timetable, but that is another story that our Prez would be glad to share with you. It's called Winemaker time! **Editor**

REMAINING 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
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)

Election of Guild Office Bearers 2009

A big roll up for the AGM and new faces on full committees across the management, tasting and events, and club night convener committees. This is a good result for the guild and reference to Rod's comments and the backing of the committee groups hopes arte high for a good year in 2009.

- President: Rod Wellings
- Vice Presidents: John Gribble; Ken Lilley
- Secretary: Chris McLeod
- Treasurer: Joseph Hughes
- Past President : Ian McLeod
- Management Committee : Peter Schofield; Jeanette Bigg; Elaine Harrington; Bruce Humphrey-Smith; Ian McLeod; Lee Booker.
- Tasting & Events Committee: Robert Mahoney; John Nenke; Steve Norris; John Juratowitch
- Club Night Convenors: Jenny Chadwick; Mike Hope; Ross Sharp; Marea Sharp

Great to see the continuing commitment of past president Ian, and Ken, Chris in the secretary saddle and a full tasting and events group. **Editor**

