

	John Tuttle, Jennifer Chadwick & Lyn Foran	Christmas in July
st	Sue Henderson & Rod Wellings	South American Wine (Brazil, Paraguay, Bolivia, Chile, Argentina, Peru, Ecuador, Columbia, Venezuela, Guyana, Suriname or French Guyana)
mber	Laura Steinke, Jordan McCallum & Lyn Foran	Any Pinot - noir, meunier, gris, grigio, chardonnay, etc
ber	Kirk Knipmeyer	Coonawarra Reds
ember	Ross & Maree, Lindsay & Margie	Victorian Wines
ember	Michael & Madonna Flynn	Christmas Bubbles & Stickies

EACH PERSON PER NIGHT::

WHERE SHOWN OTHERWISE, ENTRY IS \$5.00 EACH PLUS A BOTTLE OF THE THEME (VISITORS ARE \$10.00 EACH PLUS A BOTTLE EACH)

MASTERCLASSES, TASTINGS & OTHER EVENTS

FOR ALL ENQUIRIES, CONTACT JOHN TUTTLE ON 3262 5937

Date	Event	Venue
Sunday 2 July	Lunch (\$50 per head–BYO)	Viale Canova at Clayfield
Thursday 10 August	Pinot Noir & Burgundy Masterclass	tba
Saturday 19 August	Jazz in the Vineyard– Balladean Estate	Stanthorpe
Wednesday 27 Sept.	Food and wine function– Haviland Wines	tba
Thursday 26 October	Sparkling Wine & Champagne Masterclass	tba
Wednesday 1 November	Negociants fine wine and food function	tba
November	Red Summer– Rose with matching food.	tba

THE ANDREW CORRIGN MASTERCLASSES (Contact EWine for details)

Date	Event
Thursday 27 th July	Cabernet Sauvignon, Bordeaux Blends and Varietals
Thursday 28 th September	German and Alsace style – Riesling, Gewurztraminer, Pinot Gris



From the President

Editor: Peter Schofield
 Email : schofij@optusnet.com.au
 Web Site: www.wga.net.au
JUNE / JULY

Greetings to members and welcome to the cooler months. At this time of the year our members enjoy travelling to the wine regions of South Burnett and Granite Belt and further afield to Hunter, South Australia, Victoria, etc. There is nothing better than a log fire and glass of port or red wine to remind us why we enjoy the product so much. At recent committee meetings there has been animated discussion about organised trips to wine regions in Australia and overseas. In this edition of Grapevine I will note a request for expressions of interest in visiting different wine regions and hope members respond to help the planning process.

We are fortunate to have had the assistance of Peter Schofield to step up to the task of producing the Grapevine production. Peter kicked off with Harold but now is continuing solo to produce the printed and on-line version of Grapevine. There was a very positive response to the emailed edition which was very colourful in its original form. We are also working on a new web site for the Guild and this should be on the air very soon. Copies of the new edition of the vine will be available from here and information about events and contact details.

I look forward to meeting more members at our July club night which will be an opportunity for members to bring along their favourite Christmas wines, be it red or white, sparkling or their favourite red and white table wines or fortifieds, etc.

The success of our emailed Grapevine has prompted us to further pursue membership addresses so that we can expand this edition of communication. Also members please realise that their subscriptions are due at the end of June and prompt attention to subscription renewals would definitely please Treasurer Ken Lilley.

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Happy Guild Members– June Club Night.



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shelves that is. For many of those who attended, the task of sourcing interesting examples and cast travelling from Bordeaux to Marseilles by rewarding in itself. The Orange /Forbes areas were well represented.

No.	Wine	Poin
1	Climbing Merlot 2004	3.5
2	Rolling Chardonnay 2005	2.7
3	Frog Rock "Sticky Frog" 2005	3.2
4	RC Northern Slopes Merlot 1999	2.2:
5	Printie Cabernet Merlot 2005	3.5
6	Worruna Beelgara Shiraz 2003	3.7:
7	Rigifield Classic Dry White (Semillon) 2002	1.7:
8	Brian McGuigan Chardonnay 2004	2.6
9	Peterson Unwooded Chardonnay 2005	2.7:
10	New England Estate Sparkling Shiraz	3.5
11	Moontilford Cabernet / Shiraz 2001	2.3
12	Dumaresq Valley Vineyard Cabernet	3.2:
13	Wyndham Bin 555 Shiraz 2003	2.6
14	Hungerford Hill Tumbarumba Chardonnay 2004	2.6
15	Mollys Cradle Shiraz 2003	3.2
16	Brokenwood Forest Edge Pinot Noir 2002	3.3
17	Brokenwood Forest Edge Sauvignon Blanc 2005	3.5
18	Barwang Chardonnay 2005	3
19	Kanberra Shiraz 2001	3.4
20	Mudgee Estate Riesling 1999	2.2:
21	Trenthan Estate Merlot 1996	3.7:

Once again, those attending had the opportunity to taste a variety of wines they may or never have encountered. And do it in very enjoyable circumstances! Thank you Peter

For those members who don't come to Club Nights, why don't you give it a go? They are for members only and, though not free, are fairly heavily subsidised from our general revenue. If you have a friend who is interested in seeing what the Guild has to offer they are welcome to accompany you once as your guest - (but please, only once as a guest.)

Ken Lilley
(Treasurer)

KWIZ KORNER

QUESTIONS

1. Charlie Brown's dog is named Pudgy (T/F).
2. Ronald Reagan starred in the movie Bedtime for Bonzo.(T/F)
3. Anne Hathaway's celebrated author-husband was William Shakespeare
4. Who scored Australia's 3rd goal in the World Cup Soccer match vs Ja
5. Where are the first known evidence of grape growing?



red. The production was very enjoyable and the slow down the Canal du Midi complimented by the scenery at many spots was first class. Evocative scenes were shown as is shown at right.

For the program was produced by Crocodile music and you can find it at www.crocodilemusic.com/index.cfm?fuse=shop, click on the Crocodile Music album and you can stream some moody music (the score for the overture duMidi) to accompany the scenes that are shown in the book. Book is available at Dymocks. A link is provided to the book required on whether readers would like more or less of this type of music review article type in your newsletter.



Next Club Meeting - 7 July 2006, 5:30 pm

Theme night: Christmas in July, (Hosts: John Tuttle, Jennifer Chadwick, Lyn F)

John Gough sent this piece in, thanks John.

Christmas in July, what memories that invokes. Winter in Brisbane is easily managed but you have to be prepared for the winter in rural Victoria. There the bullet driven rain drops are driven by the wind and indoor is a great place to be with friends.

As an active member of the Latrobe Valley Wine and Food Club for many years we accorded as much attention to food as we did to wines with several of our members fine cooks. Functions were dedicated to the food rather than focussed solely on wine appreciation. Such was Christmas in July in the country with hot poultry, roast vegies, gravy to send your cholesterol levels soaring and big reds were the mainstay. Port followed to leave us feeling happy with the world. Christmas in July — I can recommend it.

along and enjoy our version of Christmas in July Brisbane style.

Link: www.gourmetdinnersevice.com.au/xmasj.asp



Note to Grapevine Readers

Closing date for you to send in your contribution to the July end edition of the Grapevine is close-of-business Tuesday 13 July. Wine trivia, a short story about your last wine-related holiday or experience you think will make the Grapevine more interesting – just send it in by email! We are also interested in your feedback about telling us what you like or don't like about the Grapevine? Feedback

trial of John James McWilliam to participate in the recently born Murrumbidgee Irrigation Scheme. Growing in the Riverina region of New South Wales and 15 percent of the total grape production within Australia, the Riverina is a viticultural region.

ites below are all good links to explore and increase your knowledge of the areas. Give it a whirl and surf the day in Australia.

- www.wineaustralia.com/global/Regions/WineRegionsOverview.aspx?p=5
- www.australianwines.com.au/
- www.vawbc.com.au/Default.aspx?p=

South American Wines.

Spain introduced winemaking to South America in the 1500's (that same time as gunpowder). Considering how much the South American wine regions are Chile and Argentina. The Andes, with elevations of over 6000m, is the spine between the two countries, so altitude is a significant factor (for comparison, Mt Kosciusko is 2230m).

Maipo is the oldest and best known region, noted mainly for its Cabernet Sauvignon. To the north, Panhue has vineyards of white varieties including Chardonnay and Sauvignon Blanc. Further north again is Aconcagua, which is too warm to produce quality wines.

Maipo are Rapel and then Maule, which includes the sub-region of Colchagua. These have a mix of varieties, including some very good ones. The southernmost wine region of note is Bio Bio which has long been known for its "jug quality" wine.

Toro is one of Chile's biggest wine producers with vineyards covering over the country but a few other producers are now also based in Australia.

Argentina has been producing large quantities of wine for many years until recently most was swallowed up (pun intended) by the wine market. The Mendoza region accounts for about three quarters of all plantings and Malbec is the signature variety. White varieties notably chardonnay, are grown in higher vineyards on the eastern slopes of the Andes.

Other wine regions include San Juan, Córdoba, La Rioja, Salta, Jujuy and Tucumán to the north and Río Negro and Neuquén to the south.

The top grape is Tannat which, like Malbec, hails from the south of France. Wines made from Tannat can demand long hang times and many producers blend with other varieties.

Argentina has been producing wine for more than four hundred years and its wine production has historically mainly been for the domestic market.

site ("not that good"). The main regions are Ica, Tarma and Piura, which fringe along the Pacific coast and Lima. More famous than any other Peru's wines is "pisco" a strong liquor extracted from grapes.

Acknowledgement: this information was culled from www.thewinedoctor.com, www.bbr.com and virtual

*** Early Notice for Club Meeting ***

On 4th August we will be making our own virtual wine tour across the Pacific to sample some of the wines and vineyards of South America. Join us for guacamole, empanadas, grilled flesh with chimichurri (Argentina is not a country for vegetarians) washed down with malbec, merlot, chardonnay - or anything else South American you can find. Together with you along, your hosts have sussed out a few local liquor options (in the line of duty):

Dan Murphy's at Centenary Tavern Middle Park and the Seppelt's wines as magnificent bars in the Sydney area.

1st Choice at Capalaba Central is pretty good for the price. Wines, although mainly from (Casillero del Diablo) and Toro and Sunrise. Liquor Savers at Windsor is also a good option but with fewer choices.

The Wine Emporium in the valley has a more selection (a wide range covering both countries. The Grape Hunter is stuck on Casillero del Diablo.

Orrrr, you can hunt through your favourite suburb if you happen to find a Uruguayan or Peruvian wine.

group of adventurous wine tasters gathered at the Black Pearl to try a range of fortified wines from Spain and Portugal. The tasting included three sherries, three vintage ports, two tawny ports, a Muscat De Beaumes de Venise, a Rutherglen muscat and a Rutherglen tokay. Table listing of the wines is shown below.

The evening was accompanied by various savoury typical tapas food including potato salad and meatballs in tomato sauce, cheese and sweeter titbits to match the wines, including fruit salad and whipped cream and chocolate cake.

The evening was had by all and a number of conclusions were expressed by those present, namely: the Niepoort 10 year manzanilla/fino Sherry was a glorious aperitif which should come back into fashion and which got the evening off in a fine old fashion as it does a dinner party;

the Niepoort 10 year oloroso was a unique and fascinating wine which was new to most;

the drier Portuguese port styles were not as easy to appreciate as the familiar Australian sweeter and fruitier versions. The 1997 Hardys Vintage was welcomed by some like an old friend, whilst the Grant Burge aged tawny was thought to be incredibly good value for money and very satisfying and was not topped by some as the world benchmark for Niepoort 10 year old, which is really a fine style of Port;

those that had not tasted the style before the evening the muscat de beaume de venise was somewhat of a revelation and some denied that it possibly was made of muscat;

it was gratifying that for most the wines of the evening were the luscious Rutherglen muscat and tokay though for me, great though they were they were outshone on the night by the black, treacly Pedro Ximenez, which as a result of being incredibly luscious was also very satisfying. At twice the price, the Sherry high-land was a magnificent bar.

It should have more tastings such as this.

Peter Ryan

No	YEAR	WINE	COUNTRY	REGION
1	NV	"La Goya" Manzanilla	Spain	Sanlucar de Barrameda
2	1999	Domaine de Fenouillet Muscat de Beaumes de Venise	France	Beaumes de Venise
3	NV	"Don Jose" Oloroso	Spain	Jerez de la Frontera
4		Grant Burge Aged Tawny	Oz	South Oz
5	NV	Niepoort 10 years old Tawny - bottled 2000	Portugal	Oporto
6	1995	Seppelts Show Vintage Touriga		
7	1997	Niepoort Vintage	Portugal	Oporto
8	1997	Hardys vintage	Oz	South Oz
9	NV	"Cardenal Cisneros" Pedro Ximenez	Spain	Jerez de la Frontera
10		Seppelt Grand Muscat	Victoria	Rutherglen
11		Seppelt Grand Tokay	Victoria	Rutherglen

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Travel and Tour Ideas:

It has been keen to gauge interest from members regarding future wine region tours by the guild members and friends.

It has been on tours of New Zealand, New Caledonia, and other regions to name a few, but there are many places in Australia that can be visited in two to four day trips that are both keenly sought after and easily accessible. Visits to the Hunter, the Burnett,

Visit our Web Site

www.wga.net.au

The wine guild web site is up and running. It needs your input and review and post your comments and suggestions.

ANSWERS to Q's on page 2

1. False
2. True
3. True
4. John Alloisi
5. Georgia on the Black Sea
6. Any three- Sangiovese, Nebbiolo, Barbera, Aglianico

1. What if there were no hypothetical questions?
2. When the only tool you own is a hammer every nail problem begins to look like a nail.
3. I used to be indecisive now I am not so much.
4. How can there be self help "goups".
5. What is another word for Thesaurus?
6. Is Marx's tomb a communist plot?
7. If swimming is so good for your figure, explain whales?

Many Thanks

Many of you know the hard work that Lindsay Thomas has done over the years for club nights, guild newsletter and general assistance for any of our functions. His involvement and contribution is worth bottling— many thanks Lindsay.

Thanks Lindsay

MONEY, MONEY, MONEY

It would be wonderful if the Guild ran on a mountain of good will and wine, but like most aspects of life it runs on money.

The 2007 subscriptions were mailed out a few weeks ago and the subscription rates were once again held at the previous years amount - \$55 for a single and \$80 for a joint subscription.

The joint subscription is intended to allow for a member's "life partner" to be included at a greatly reduced price. If you would like to extend your single subscription to include your "life partner" please show the amended details on your invoice and forward us the additional amount.

Alternatively if you know of a phrase more elegant than "life partner" that won't transgress today's discrimination rules please let me know.

Ken Lilley
(Treasurer)

Australian Etiquette

General: Never take an open stubby to a job interview. Always identify your paddocks before shooting at them.

Driving : When entering a roundabout the vehicle with the largest bumper always has the right of way. Never tow another car using panty hose and a rope.

Dining Out: When decanting wine from the box, tilt the paper cup and

list number of regions and quality wines on offer in Australia. The Wine Australia site is very interactive

NEW SOUTH WALES

the Hunter Valley Zone, New South Wales encompasses both the lower and upper Hunter Valley areas which have traditionally been regarded as quite separate regions, geographically linked by the umbilical cord of the Hunter River. Registered sub regions: Broke Fordwich, in the lower Hunter area.

VALLEY, VICTORIA

A famous and important region during Victoria's golden viticultural era in the 19th century. Vines were first planted in the region and spread rapidly through the 1860s and 1870s. However, declining soil fertility and the Australia-wide move towards dry farming saw production cease in 1921. Replanting began in the late 1960s, but it was not until the early 1990s that the area reached its high point of the 19th century.

MC LAREN VALE, SOUTH AUSTRALIA

McLaren Vale was first planted at Reynella in 1838 and later employed a young labourer named Thomas Hardy. In so doing, the foundation was put in place for two wine dynasties that were to dominate the region for over a century. McLaren Vale became the first wine region in Australia before such enterprises became fashionable in other states.

BAROSSA VALLEY, SOUTH AUSTRALIA

With a history dating back to 1847, a profound and unique Silesian (German) influence, the Barossa Valley is one of the most important wine regions of South Australia and, indeed, Australia. The region is now rightly asserting not only its importance to the wine industry but also the value of its storehouse of century-old vines and historic wineries.

SWAN DISTRICT, WESTERN AUSTRALIA

The Swan District wineries at Olive Farm were planted in 1829 by Thomas Waters, and the following year he dug out the wine cellar that is still in use in the present day winery of the same name. Thus, the Swan District predates both Victoria and South Australia in viticulture. It is a truly multicultural area with the descendants of early Yugoslav, Italian and English migrants continuing the region's winemaking tradition.

MARGARET RIVER, WESTERN AUSTRALIA

One of the most vibrant and popular wine destinations in Australia, the Margaret River has an exceptional range of restaurants and wineries for tourist activities. After a much-publicised birth in the early 1970s, the region briefly lost its momentum in the late 1980s before regaining it in the 1990s.

SOUTH BURNETT, QUEENSLAND

The modern history of the South Burnett region dates back only as far as 1993, vines were first planted in the early 1900s and wine consumption was made from some of these vines. As in the Granite Belt, table grapes were used both for winemaking and for the table grape industry has continued since that time.

CANBERRA DISTRICT, NEW SOUTH WALES AND ACT

The vineyards of the Canberra District fall naturally into two groups, with the first near the border with New South Wales and the second group to the north-east along the Bungendore ridge and the north-west shore of Lake George. In 1971, the region, Dr Edgar Riek, planted the first vines in 1971.

NSW, NSW

