

Grapevine

OCTOBER / NOVEMBER 2006

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From the President

As I reflect on recent events it occurs that this could well be my last communication for the year. By the time you get this we will be in early November and zooming through to Christmas. I certainly hope that all Guild members have a pleasant and safe Christmas enjoying fine wine and good company.

There were a few changes at our recent AGM – Rod Wellings has taken on the role of Secretary as continuing Committee member Chris McLeod had to resign because he's spending a number of months in Malaysia. The new Committee is Ian McLeod, President, Peter Ryan Vice-President, John Gribble Vice-President, Secretary Rod Wellings, Treasurer Ken Lilley, Membership Janette Bigg, Committee Bruce Gardiner, Peter Schofield, Chris McLeod and Lyn Foran.

Peter Schofield continues to do good things with Grapevine production and as all have been told, we are now moving to email only for those who have email addresses. A new team has come together for Club night administration and these are: Ross Sharp, Jenny Chadwick and Michael. It is good to see some new faces amongst the ranks of volunteers. I guess one of the Guild's strengths has been the number of people who have continued to help in various roles and the number of people who step up to join in when needed.

Elsewhere in this Grapevine we will have copies of the Tasting & Events Committee report and the President's Report for the benefit of those few who were unable to attend our AGM.

At our November and December Club nights we will be looking for volunteers and themes for the 2007 Club night programme and I certainly encourage those who may not have done this before to consider having a go. A good way to start off can be to join in with another couple and share the load. Our programme usually seems to fill quickly so let us know if you have got a theme in mind so we can book a spot for you.

**Merry Christmas to all,
Ian McLeod
President - Wine Guild**

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Zinfandel is a grape variety that has been important almost exclusively in California.

The Zinfandel grape can make solid red wines with good fruit and structure. It was a popular variety with home winemakers during the American prohibition era because its thick skins allowed the grapes to ship without damage. In late 1970's and early 1980's it became popular for the wines produced from it with forward fruit flavors and spicy overtones. Zinfandel declined in popularity in the mid 1980's and became unprofitable to grow until "White Zinfandel" was introduced. White Zinfandel is a Zinfandel rose that is left slightly sweet with an acid balance.

Recent DNA tests indicate that Zinfandel is actually the same as the Primitivo grape found in Italy.

NEW RELEASE NIGHT- PROOF

In every Grapevine we produce a table (at left) to show the wines consumed and our scientific rating system. Here is the proof below that we do indeed consume in moderation the array of wine presented. It makes you want to attend a Club Night- you are most welcome as members of the Wine Guild. Where else could sample and enjoy company of like minded people?



Club Night 1 September 2006 – New Releases

Thirty five (35) members attended and were confronted with an array of new releases purchased by John Gribble and Ken Lilley. Following the AGM for the Wine Guild all members tucked into a fine food supplied Jenny Schofield. Sausage rolls, Mum's own capsicum spread, norimake rolls, and a selection of cheeses. Thank you Jenny.

Wines both red and white reflected the good quality and economy of the wine now available.

Wines included the following:

2006 AGM Wines – New Releases

Whites

	Club Purchase
05 Wilson DJW Clare Valley Riesling	\$16.95
05 Paringa PE Chardonnay - Mornington	\$18.95
04 Clyde Park Chardonnay- Geelong	\$19.95
05 Yalumba Viognier - Eden Valley	\$18.95
05 Debortoli Sauv Blanc - Yarra Valley	\$18.95
06 Vasse Felix CDW - Margaret River	\$14.99
06 Pizzini Pinot Grigio - King Valley	\$16.95
06 Wild Rock Sauv Blanc - Marlborough	\$18.95
05 Debortoli Sero Unwooded Chardonnay - King Valley	\$9.95
05 Edwards Margaret River Chardonnay	\$20.00
05 Cockfighters Ghost Verdellho	\$12.90
04 Temple Bruer Riesling	\$13.00
03 Turkey Flat Semillon / Marsanne	\$14.00
04 Trentham Estate Viognier	\$14.90
04 White Island NZ Semillon / Sauv Blanc	\$8.50
05 Lewin Estate Siblings Sauv Blanc / Semillon	\$16.90

Reds

04 Seville Estate 'The Barber' Shiraz - Yarra Valley	\$15.95
04 Epsilon Coalsack Shiraz - Barossa	\$18.95
03 Windy Peak Shiraz Viognier - Victoria	\$10.95
04 Angus the Bull Cabernet - Victoria and SA	\$15.95
04 Majella 'Musician' Cabernet Shiraz - Coonawarra	\$15.95
04 Discovery Rd Pinot Noir - Gippsland	\$19.95
02 Mitchell Grenache Sangiovese Mourvedre - Clare	\$16.95
05 Hanwood Merlot- South Eastern Australia	\$7.99
04 Mr Riggs Tempranillo - Adelaide Hills	\$18.95
04 Thorn Clarence Barossa Shiraz	\$18.50
02 School Block Scarpentoni Shiraz / Merlot	\$17.55
03 Veritas Christa Rolf Shiraz / Grenache	\$19.35
02 Mt Langhi Cliff Edge Shiraz	\$18.90
04 Penley Estate Cabernet Sauvignon	\$15.50
02 M Chapoutier Mt Benson Shiraz	\$17.90
02 Sevenhill St Ignatius Cab Sauv / Cab Franc / Malbec	\$24.00
04 Majella The Musician Cabernet / Shiraz	\$15.90
02 Lake Breeze Bennoota Shiraz / Cab Sauv	\$14.90
05 The Black Chook Shiraz / Viognier	\$14.80
05 Paringa Estate Mornington Pinot Noir	\$19.90

Club Night 6 October 2006 – Victorian Wines (Ross and Marie, Lindsay and Margie)

Twenty ?? (29) members attended the Club Night's Victorian Wines function with the evening well received. Great to see Lindsay, Margie, Ross and Marie together as the hosts. The room was. The hosts supplied wonderful food accompaniment and a great night was enjoyed by all attendees.

Wines included the following:

To evaluate the wines tasted, the WGA's highly technical 1 to 5 quick points scoring system was used: 5 indicating "wow" and 1 "yuk".

No.	Wine	Points
1	2 x 375 ml Riesling	3.5
2	Karl Seppelt Sparkling Shiraz 1996	3.5
3	Penfolds Bin 128 Shiraz 1996	3.5
4	The Signature 1999	4
5	Peos "4 Acres" Shiraz 2004	4
6	Penfolds Thos Hyland Cabernet Sauvignon 2002	3
7	Henry Lawson Semillon 2002	3
8	Settlement Port 1967	3.5
9	Miranda Grey Series Shiraz 1995	4
10	Charles Melton Shiraz 1999	4
11	Taylor's Cabernet Sauvignon 2001	3.5
12	Majella Sparkling Shiraz 2001	4.5
13	Deutz Brut NV	3.5
14	Seppelts Original Sparkling Shiraz 2002	4
15	Sparkling Shiraz 2004	3.5
16	Stanthorpe Winery Liquor Muscat	2
17	Penfolds Bin 28 Kalimna Shiraz 1999	3
18	Salinger Sparkling 2002	4
19	Shiraz 2003	3
20	Deen De Bortoli Semillon	3

Options Master Lindsay asked the following questions, after assuring everyone that it was in fact a Victorian wine.

Q1 Is it a Durif, a Shiraz or a red blend?

Q2 Is it 2000, 2003 or 2005. Rod Wellings gave us the reason for his selection

Q3 Is it from Rutherglen, Mornington Peninsula or Yarra Valley. John Gribble gave us the reason for his selection

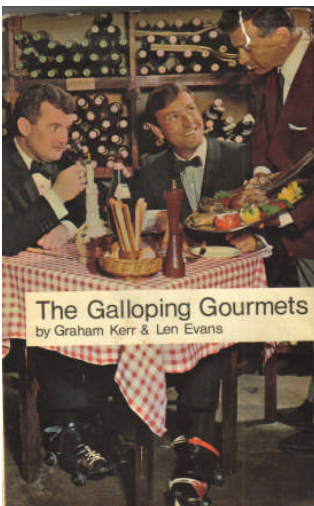
Q4 Is it less than 12.5%, 12.5-13.5% or greater than 13.5%

Q5 Does it retail in the \$20, \$30 or \$40 range John Gough was the last man standing and picked the price range by saying he didn't think it was worth it but he picked the \$40+ bracket because the Mornington Peninsula wines are over-priced anyway.

It was a Paringa Estate Shiraz with quite a few gold medals, 12.7% al/vol, Mornington Peninsula and retail at \$42

Lindsay gave a quick rundown on the winery owner and winemaker Lindsay McCall, the Pinot 'king' and also on Paringa Estate, which has been named Winery of the Year in the Craig Halliday 2007 publication.

Vale Len Evans



The wine industry has lost a great contributor to the development of wines and literature of wine and food. Len was a great Aussie character with great knowledge of quality in wines yet encouraging the everyday drinker to sample wine with the catch phrase– if you like it drink it– his comment of course was limited to wine drinking only.

The picture to the left is from one of his first books, with another character– Graham Kerr. It follows the two through 10 Countries, 12 cities, sampling the best restaurants of the time, and recounting wonderful hotel experiences in different countries. Len was indeed a cheerful wine enthusiast and became the first regular wine columnist in The Bulletin in 1962.

He will be sadly missed by not only friends and acquaintances but also wine lovers the world wide.

Travel and Tour Ideas– Keep those ideas on travel and tour ideas rolling in.

Imagine you are planning a trip... to Lisbon, Portugal say. How would you go about it? Easy, just visit these web sites as a starter :

www.visitportugal.com or www.myguide.com

If you want to plan for other cities use the same protocol– www.visit.....com

President's Report -1 September 2006

Another year has passed and there has been plenty of activity on the Wine Guild front as well as the wine front generally and it is my pleasure to report on some of these things.

Initially however I would like to comment on the passing of Len Evans. Len Evans was certainly a larger than life character in the wine industry in Australia. He was a keen educator, supporter of the Show system, advocate of the enjoyment of wine. All characteristics which our Wine Guild embraces. Len Evans will be missed by his friends in the industry and it seems like the end of an era to be noting his passing.

This year has seen some changes for the Guild but in many ways it is business as usual. We have seen some new faces on Committees, the retirement or pending retirement of some old faces. At this AGM Chris McLeod will step down as Secretary but remains on our Committee. Chris has made a big contribution over recent years as Secretary of the Wine Guild and it is a pity that he is unable to continue in that role, however, as is often the case, when one door closes another opens and relative Committee newcomer Rod Wellings has stepped in to take on this role.

Also during the past year Lindsay Thomas who had been doing a fantastic job with Grapevine and Club nights retired from these roles. Lindsay will still be our host on October 6 for Club night so he's still with us but not able to be as involved in our activities. Lindsay has been replaced by three people, Peter Schofield has taken on the role of Grapevine Editor and Jenny Chadwick, together with Michael Hope have recently volunteered to assist with Club nights.

During the year we have moved further into the 21st century with electronic communications. Our website has been designed and set up by Rod Wellings' son Mansell. This will now be a resource for members to keep up to date with Grapevine, function schedules and matters of interest. It will also be an avenue through which Guild information is available to the general public and membership applications can be made. The website is www.wga.net.au. At the same time we have made progress in securing email addresses and using these to contact members with both Grapevine and function information. There has been a very positive reaction to the emailed Grapevine which, produced by Peter Schofield, is extremely colourful and very attractive. It is our intention to cut out postal services to members who have email addresses. If any members would like to continue to receive hard copies of Grapevine and notices please advise and we can continue to do this.

Further on Committee members' changes. Treasurer Ken Lilley has indicated that he is seeking to move away from that role during the next twelve months and is seeking a replacement. We are keen to hear from anyone who feels they would like to assist in this role.

The Tasting & Events crew have done a great job as you will hear from their report. We are very lucky to have these enthusiastic volunteers assisting with the planning and running of our various events. We also continue to enjoy contributions from Andrew Corrigan MW through the range of excellent masterclasses which he conducts each year. It should also be noted that Andrew, together with Peter Scudamore-Smith MW and Paula Tewksbury, present a range of wine courses which are available for Guild members and the public and are a source of new membership to the Guild.

There are a number of interesting wine events coming to end the calendar year as members will have seen from the recent Grapevine publication. We would certainly encourage members to contact Committee members if they have any suggestions for events they would like us to arrange, and as always, the Grapevine Editor is keen to hear from members who have articles of interest to publish. Another event to look forward to is the prospect of a return trip to Noumea in 2007 more about this later.

T&E Committee Report for 2005-2006

Another year for the Tasting and Events committee has drawn to a close. In some ways it has been a slower year but we have continued our emphasis on wine and food as exemplified by our two restaurant dinners and the winter lunch event in July.

Thanks once again should be given to the committee for their efforts and commitment in what is always a busy working year for all. For this year we aimed for a reduced number of events however this still allowed for a variety of food and wine based themes to enjoy including masterclass tastings, dinners and lunches. Those in the committee to be acknowledged are Rod Wellings, Lyn Foran, Kate O'Regan, Robert Mahoney, Elaine Harrington, Joanna Faber and Steve Norris.

Again we thank Andrew Corrigan for the time, passion and knowledge he has given to those who attended the Masterclass tastings. Andrew as always focused on a different angle for each night's discussion given his industry and judging background. His extensive judging duties allow him to see changing trends in winemaking and Andrew endeavours to bring some of these changes to the masterclass tastings – and of course there are always some surprise wines.

So what featured in the past 12 months? The final Guild sponsored masterclass for 2005 saw a dozen fine Sparkling/Champagne wines presented by Andrew Corrigan. Then the Are you game Tukka Dinner at West End rounded out the year with a small party of people willing to test their taste boundaries
....pepperberries.....enough said!! A very different murder mystery Christmas party at Lyn's place closed out 2005 leaving us to relax and indulge in the delights of the festive season and holidays. The 2006 year kicked off with Steve Norris's dinner at the eastern inspired Park Road East at Milton. By all reports the food good given the dramas in the background.....those present certainly got to enjoy their wines. Our sponsored 2006 Masterclass tastings were Chardonnay in March and Pinot in August and we celebrated the mid point of the year with lunch at Viale Canova. Peter Ryan also delivered a fortified wines tasting at Black Pearl in May.

In closing, the committee is a great team to work with and I encourage others to join us in the 2006/2007 year. While our initial thoughts for the coming year are focused more on wine and food matching events, we welcome your ideas and inputs. Come on aboard!!

John Tuttle

Odds and Ends

Sparkly Night

Members are reminded that our next event - Sparkling Wine & Champagne is on Thursday 26th October - that's this week. We are aiming at 40 attending. Numbers currently are around 20 and we are looking for more attendees. Promises to be a great night.

Contact Elaine Harrington or Steve Norris

Wine trivia

1. In 1960, red wine was the best seller with 75 percent of all sales. It now has dropped to 15 percent of all sales.
2. How the bubbles get into the champagne bottle is simpler than it may seem. When wine ferments, it produces carbon dioxide. When it ferments in a closed container, such as a bottle, the gas is trapped. When you release the pressure by popping the cork, the gas comes out of its dissolved state and you have an effervescing wine.
3. Grape varieties do not determine the degree of sweetness in wine; the winemaker does. Any grape can be made into wine as sweet or dry as you like. taste and you have an effervescing wine.
4. A ton (or tonne, if referring to a metric tonne) is derived from a tun, a large cask used for wine or beer, which in turn gets its name from the French word "tonnerre," or "thunder," from the deep rumbling sound when the heavy barrel was rolled.
5. The wine cask, the ubiquitous plastic bag full of wine contained in a cardboard box, was invented in Australia in 1967.
6. The indentation at the bottom of some wine bottles is called a kick or a punt.

Italy in your garden

With spring in the air and summer following now is the perfect time to start your back yard garden. There are many plants that thrive that will give you an Italian style .

You won't need much room and within two to three months (watering with a can over a small space) you should be enjoying the fruits/ vegetables of your labour.

Fruits include tomato, melon, ; Flower plants include marigolds, geraniums, succulents, echium; Herbs include garlic, oregano, basil, Italian parsley, rocket, chervil and sorrel; and last the Vegetables include cucumber, zucchini, beetroot, carrot, endive and radicchio.

Easy to say but hard to put into action- well not really, with local produce stores and nurseries to give you a kick start. Try the organic way with "no dig gardening". You can grow your garden over barren land or even concrete.

Your ingredients- newspaper, lucerne hay, chook

compost, straw hay, some good soil, not much, and extra hay bales to suit.

Construction details:

Break the extra hay bales, so you have blocks of 300 mm high and lay them around the perimeter of your garden space. Then lay some old newspaper and spread out to about a three page layer thickness to the inside of perimeter, next layer the lucerne in about 150 mm height,

sprinkle the compost on, layer the straw in at 150 mm. height, put small amounts of soil where you want to place your plants, (plant the climbers at the back so you can train these up a trellis), Pop in your plants and water in .

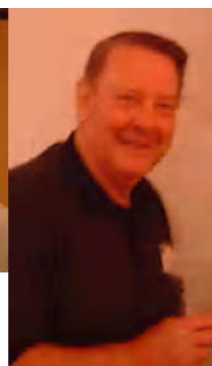
Within a week you will notice great growth and remember don't dig, just water. If you are keen on this, look for Esther Dean's "No Dig Gardening" book in your local library.- a great read from a wonderful gardener.

Happy Guild Members— September & October Club Meetings

September Club Meeting – Annual General Meeting and New Releases



October Club Meeting – Victorian Wines



Photos-

If you have a special photo that you can share with the other members please send it to the editor with a statement or two. A bottle of fine bubbly to the winning entrant over the closing months of 2006.

IDLE CHATTER

- * The Courier Mail has been publishing the “Next Big Thing” section on a daily basis and it reported on Spanish food and tapas as the next thing for foodies. The guild is having a wine and tapas event soon (see below) – come along and try the new sensations.
- * Andrew Corrigan (MW) has been invited to teach at the annual Masters of Wine appreciation seminar in Bordeaux.
- * Jeremy Oliver has just released the Australian Wine Annual for 2007. “ What to buy, drink, cellar– it’s all there.
- * Japanese commuters often sleep standing up on commuter transport. Considering Brisbane’s current woes as a result of hairline cracks why don’t you try this– somebody is bound to wake you up at your destination, well maybe.
- * For most wine lovers, an appreciation of good wine goes hand in hand with an appreciation of good beer, whisky, gin or vodka– sounds like an interesting theory.

Rose' Tasting and Lunch— 19 November 2006

This tasting of the finest Roses from Australia to compare against those from France and Spain. Areas like - Rioja, Rutherglen, France, Geographe WA, Canberra, Mornington Peninsula VIC, and McLaren Vale. With the onset of a hot summer discover the secrets of Rose'. What better food to accompany this style of food than Spanish Tapas. A slow Sunday afternoon taste and graze through a Tapas selection of Seafood Paella, Garlic Prawns, Spicy Potato, Meat balls, Tortilla, Chorizo sausage, Garlic chicken and Salad.

Date: Sunday 19 November at 1.00pm

At: Spanish Tapas Bar
Shop 10, Central Brunswick
455 Brunswick Street
Fortitude Valley

Cost: Members \$55.00
Non-members \$65.00
(Price includes wine and food)

Organisers : Lyn Foran
Rod Wellings

RSVP with payment to: Rod Wellings
66 Rose Street
Wooloowin QLD 4030
Ph. 0428 571 234

Web sites of interest: Rose Wine

http://www.webwombat.com.au/lifestyle/food_wine/grand-rose-tasting.htm

<http://www.awbc.com.au/Content.aspx?p=141>

TV Favourites-

French Odyssey / Cook and the Chef

For those able to get home early from work on a Wednesday, the ABC is running the popular French Odyssey series (6:00 pm) which stars Rick Stein on a slow barge to Marseilles. The music and scenery are wonderfully placed in the series and worth a look. Following this a new age chef and the ever reliable Maggie Beer bring you taste sensations from the South. Great viewing.

Editorial Splash

As we look forward to 2007, each month the Grapevine will look for a premier piece written by a guild member.

So while you enjoy the times you have over Xmas with cooking, travel, hobby, finance, sport and family, think of the Grapevine and pen a short piece. Editor only too pleased to help with the half to one pager.

CLUB NIGHT PROGRAM – 2006

VENUE: BLACK PEARL EPICURE, 36 BAXTER STREET, FORTITUDE VALLEY

(UPSTAIRS AT SIDE ENTRANCE DOOR AT THE END OF THE DRIVEWAY 5:30PM TO 7:30PM)

Friday	Hosts	Theme
4 November	Wendy Harris and John Gribble	Any Pinot - noir, meunier, gris, grigio, chardonnay, etc
2 December	Michael & Madonna Flynn	Christmas Bubbles & Stickies

ENTRY EACH PERSON PER NIGHT::

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

MASTERCLASSES, TASTINGS & OTHER EVENTS

Date	Event	Venue
Thursday 26 October	Sparkling Wine & Champagne Masterclass	Terraces on Wickham
Sunday 19 November	Red Summer– Rose with matching food.	Spanish Tapas Bar

Contact John Tuttle on 326259376 for enquiries. Full details of functions will be confirmed by “flyer” closer to the event

REMINDER: The Australian Small Winemakers Show - Anyone interested in attending the Show and Restaurant should speak to the committee. When: Public Tasting Saturday, 28 October 2006 from 2.00 to 5.00 pm and 7.00 to 10.00 pm at Exhibition Centre, Agricultural Show Grounds, STANTHORPE.

OTHER ANDREW CORRIGAN MASTERCLASSES (Contact EWine for details)

Date	Event
Monday 6th November	eWine General Course
Thursday 9 November	eWine German & Alsace Masterclass
Saturday 28th October	Paula's Wine Course

Note to Grapevine Readers

Closing date for you to send in your contribution to the **December/ January** edition of the Grapevine is close-of-business **Monday 20 November**.

Wine trivia, a short story about your last wine-related holiday or experience, by email! Remember, contributions from all members are welcome, whether you come to the Club nights or not!

We're on the web

www.wga.net.au

