

## **From the President**

Thank you to John Juratowitch for the food at the Asian Food and Wine Club Night. A good selection of suitable wines were presented (refer page 3).

If you haven't booked for the South African Wines dinner, you need to do so now. Another wine and food production brought to us by John Nenke and Lee Booker.

The Club's website is undergoing constant changes under the watchful eye of Ian McLeod. If you find something that needs updating, please let us know.

It is good to see a few Brisbane members making the trip to the Sunshine Coast Club night. Peter Schofield and John Gribble organise excellent events and would like the support of Brisbane members. Having extra people with wine knowledge at the meetings allows a more interactive evening with all questions answered and some great conversation regarding wine topics.

**Rod Wellings**  
President WGA Qld. Inc.

Best Article for March/ April edition is awarded to Lee Booker. Congratulations and well done on a great article about what's new in food.

## **Club Night Reminders:**

### **March Club Night: Friday 5 March 6 pm- Canada to Chile**

March from the Canada ice wine to the Oregon Pinot, to the Sonoma Chardonnay, Napa Zinfandel and into the Sth American wines from Argentina and Chile. See web site functions page for some background. **Separate Flyer out this week to explain the details of the night.**

### **April Club Night: Friday 9 April 6 pm- Margaret River**

See page 9 for details.

Please send contributions, reminders and photos of your wine experiences to Grapevine editor by May 21. He needs your support. Remember he also has a new email address!!

*Editor: Peter Schofield*

*Email: [schp@bigpond.com](mailto:schp@bigpond.com)*

*Web Site: [www.wga.net.au](http://www.wga.net.au) (our new web site)*

## Club Night February 2009 – Wine for Asian Foods by John Juratowitch

The theme for February club night was “Wines for Asian Foods”. 20 Guild Members chose wines that they would like to drink with the dishes and the vast array of wine showed the Guild members talent.

The object of the Wines for Asian club night was to further explore the effect on palate of chili, ginger, galangal. Karachi, tumeric, presented as salads with wine and the differences that dipping sauces containing, fish sauce, sweet and salty soy sauces, sweet hot or sour sauces may make to the success or failure of the wine/food match.

I complement the guild members for presenting such well chosen wines for the evening.

And particularly thank all the willing helpers for the assistance with the food preparation, presentation and service. Even with my commitment to wine tasting research I did not manage to sample all the wines but would like to make some general tasting comments.

Wines with floral, nectar “grape” flavours, fine tannins, restrained oak tend to complement the Asian spices.

Wines that are flinty steely oaky without fruit or just sweet tend to disappoint.

Outstanding wines; Woodstock grenache rose even handled the sweet and sour sauce; The Steingarten 02 Riesling, and of course the gewurtz.

Thank you for your participation, John J

	<b>Wines for Asian Food</b>	<b>Year</b>	<b>Alc%</b>	<b>Rating</b>
1	Stefano de Pieri Due Viti petit verdot & sangiovese	06	13	3
2	Mt. Pleasant Elizabeth semillon	04	10.5	3.5
3	Pizzini riesling	05	13	4
4	Neagles Rock riesling	05	13	4
5	Pewseyvale Prima E.V. riesling	08	9.5	4
6	Rohrlach sem-sauv	08	12.5	4
7	Innocent Bystander pinot gris	08	13.5	3
8	Chrismont La Zona albarino	08	12.5	3.5
9	Delatite Dead Mans Hill gewurtz	08	13	4
10	Margan verdelho	09	14	3.5
11	Zeepaard sauv.blanc- semillon	08	12.5	3.5
12	Woodstock grenache rose	08	13.5	4
13	Mount Prior late picked riesling	NV	12	4
14	Serafino cabernet sauvignon	06	14.5	4
15	Jacobs Creek Steingarten riesling	02	12	4.5
16	Pepper Tree merlot	08	14.5	3.5
17	Helm Reserve riesling	05	12	4.5

## Club Night February 2009 – Wine for Asian Foods by John Juratowitch

**Continued**



John Juratowitch at work, and John at ease

Photos [Feb Club Night](#)

### **MENU**

**Appertiser;**-Fresh lychees on slivers of white Castillo cheese.

Steamed- Oishi-Cuttlefish Balls and Hsin Chu Pork balls, served in a lettuce cup on Thai style green papaya salad with the choice of either being primarily spiced with slivers of fresh Ginger, Galangal, Turmeric root or pickled Krachai [ another very aromatic root of the Ginger family].

Dipping Sauces;- Ginger Coriander Pesto; Poosin- Vietnamese dipping sauce; Fresh Peanut dipping sauce; Hot and Sour sauce; Mae Ploy- sweet chili sauce.

**Main Nibble;**- Ocean run Trout Green Curry spiced with Krachai and basil served with fragrant jasmine rice, [ this is a Spirit House recipe] served Vietnamese street style in bamboo leave plates with sweet chili sauce, see photo

Spiced pork sausage, wrapped in coriander leaf and steamed in split bamboo, also served on jasmine rice, Vietnamese street style in bamboo leave plates with fresh, ground peanut sauce.

**Dessert:** Asian fruit platter of Dragon fruit, watermelon and fresh lychees.

Chinese soup spoon of Coconut ice cream and fresh Lychee



Recipes for some of these dishes on Page 15

Ocean run Trout Green Curry spiced with Krachai and basil

# Trip down memory lane

Editor

With the new web site up and running I thought it would be nice to get the readers in the mood by visiting some of the past articles in the Grapevine. Just go to the relevant Grapevine if you want to read more about the subjects below:

**Freycinet Vineyard– Mar 03:** Margie T visited the vineyard in Tasmania.....[Visit Grapevine Mar 03](#)

**Visit by New Caledonie Oenophile– Jun 03:** Initial vist by NC member of the guild.... [More Grapevine 03](#)

**Guild members February Dinner– Apr 04:** How did we behave ourselves in 04– take look... [more Grpvn Apr 04](#)

**Grape Innovations and Salitage– Jan 05:** Article written five years ago, how has life treated the theory...[more G Jan 05](#)

**Wine Grape Grow tables/ April 05 Club Night– Jun 05:** Review the tables , see how we enjoyed our club nights....[more Grapevine June 05](#)

**Collection of photos—as time goes by– 2003 to 2006:** Dare to look.... [More- still uploading, need some assistance](#)

**Challenging the Taste tongue map– May 06:** Includes commentary about the wonders of the tongue in tasting wine, plus some great diagrams...[more Grapevine May 06](#)

**South American Wines– June 06:** A walk through Sth American wine country with Sue Henderson.. [more Grpvn Jun 06](#)

**Pinot Gris– August 06:** Tasting notes of a wine that has grown in popularity over the last two years..[more](#)

**Vale Len Evans– Oct 06:** The passing of a great man in 2006, part of the galloping gourmet duo...[more](#)

**Screw Cap vs Cork– Jan 07:** Ian McLeod's piece from NZ press articles reviewing the future of the cork and screw...[more](#)

**Central Otago– Mar 07 :** Ian and Rhyl visited some great wineries and shared with us their experience...[more](#)

**Bordeaux Wines– July 07:** Andrew Corrigan visited the south of France regaling his experience of Bordeaux wines...[more](#)

**Wine Guild Tour– Barossa Oct 07:** What a tour to the Sth Australian legendary area....[more](#)

## Log onto Winehub and have some fun

A new wine quiz is available @ <http://www.thewinehub.com> .

Have fun!

If you are new to the quiz, it's a multiple choice questionnaire that displays a mix of levels of difficulty, so wine lovers at different stages of expertise can enjoy it.

**The correct answers are released every week, along with a new weekly quiz.**

Editor

## **TASTING and EVENTS COMMITTEE MATTERS**

### **South African Wine Night- 11 March 2010 – Black Pearl 6:30 pm**

**Don't miss out on this special night. Excellent Value only \$35/member Guests \$40. Food to compliment the wines by our own Lee Booker. Respond to John [nenke@optusnet.com.au](mailto:nenke@optusnet.com.au)**

**Date: Thursday 11th March at 6.30pm.**

**Venue: Upstairs Black Pearl 36 Baxter St. Fortitude Valley**

*Have you tried a pinotage?, or any other quality South African wines? Well here is your opportunity to do so.*

*Stephen and Shelley Schofield from AfriCape Wines will showcase a selection of South African wines for the Wine Guild on March 11th in a masterclass type format. AfriCape Wines import a wide range of premium South African wines into Australia. Their portfolio includes wines from prominent producers such as Kanonkop, La Motte, Hartenberg, Boschendal and Stellenrust.*

*Wine writer Ken Gargett (QWeekend liftout Nov. 2009) in a favourable review concluded that "The new wave of South African wines should make an impression in Australia". He gave ratings of 91, 92 and 93 points for three of the wines that we will be tasting.*

*Chef Lee Booker will provide flavours of South Africa to compliment the tasting. Previous events have shown that the chance to enjoy Lee's culinary skills should not be missed*

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

[www.wine.co.za/](http://www.wine.co.za/)

[http://en.wikipedia.org/wiki/South\\_African\\_wine](http://en.wikipedia.org/wiki/South_African_wine)

### **Recent Barossa Valley Visit January 2010- John Nenke**

After spending the Christmas /New Year in the mid north of S.A ( Burra and Clare ) I spent about 5 days in the Barossa. The main objective of this visit was to source wines for an upcoming Wine Guild function to be held at Black Pearl on April 29<sup>th</sup>.

Over recent years I have noted that a number of younger winemakers are now making estate wines on what were traditional family grape growing properties. Members who went on the 2007 trip to the Barossa visited two of these, Shawn Kalleske of Laughing Jack Wines and Troy Kalleske of Kalleske Wines.

On this trip I revisited these plus some 15 other vigneron/winemakers. As most did not have operating cellar doors this involved phoning to make an appointment for a visit. All were keen to show their wines at the winery, shed or family home. I also visited two sons of famous winemakers who have their own smaller wineries – David Franz (Lehmann) and Tim O`Callaghan. This was a very informative and enjoyable way to see a new range of generally very good wines being produced in the Barossa. A point stressed by all was the importance of having access to very good fruit from established vineyards. I have sourced a good selection of wines from these producers to show in April.

Some of these will be opening cellar doors. A group of 4 that I visited have formed a "Collective" and have since opened an outlet at the entrance to the museum in the main street of Tanunda (see details in this edition of the Grapevine P.13). Troy Kalleske plans to open a cellar door in Greenock later this year. This will be in a building that prior to the mid 1950's was Nenkes General Store initially started by my great grandfather in 1873. Kalleske Wines are doing very well. Since our bus trip Troy has converted one of the large haysheds on the property into a new winery some 3 times the size of the one that the Guild saw.

On a general note, this year will be a difficult one for grape growers. If they are able to sell the grapes prices will be less than those of previous vintages. One winery that took 30t of viognier from a grower last year will only take 3t this year. The exception seems to be fruit, particularly shiraz, from the north western Barossa regions of Greenock, Marananga and Moppa. There will be a probable shortage of grenache this vintage because of poor fruit set as a result of a heat wave at flowering time. It is even worse for grape growers in the Riverland where prices of up to \$200 a tonne are only being offered. Expect to see more dead vineyards in this area as it is no longer profitable to pay for the limited irrigation water.

A new book on the Barossa Valley, "barossa wine traveller" by Tyson Stelzer and Grant Dodd was an excellent publication for locating the winemakers that I visited. This book gives details on 150 wine producers in the Barossa, many of which do not have cellar doors. I will use it on my next visit to visit other small winemakers, in particular those newer to the Barossa. A review of this book taken from WINESTATE Annual 2010 follows. (Refer Page 13)

Click here:

1. [Barossa - Australia's Most Famous Wine Region](#)
2. [Barossa Valley - Australian wine regions - Wine Diva Australia](#)

## **Sunshine Coast Event– 12 February 2010**

Good night for tasting wines from diverse areas. Some excellent comparisons made by the members between Australian and Imported wines.

***Go to Functions page for news on this event - →***

**<http://www.wga.net.au/wine-guild-functions>**

**Editor**

## WINE EDUCATION TOPIC- Bruce Humphery- Smith.

### **So another new grape Variety.....**

There are thousands of wine grapes in existence. Most keen consumers can only name around ten while serious wine buffs get challenged at forty. The truth is that each Variety or more accurately cultivar has many clones within the Variety or cultivar as we know it.

The market used to only like styles forty years ago. Generics like Burgundy, Moselle & Chablis.

Then some new world wine makers like Murray Tyrrell in Australia & Robert Mondavi in the Napa got the idea to release wines like Chardonnay under the grape name and wow did consumers get to like Chardonnay and Cabernet Sauvignon and Shiraz big time.



In the Seventies the premium wine of choice in Australia was varietals Riesling (Wolf Blass & Queen Adelaide had big share each) and Chardonnay was mostly Rosemount but like a pack following the big dog almost every wine area made Chardonnay and later Shiraz became like a weed as it was also grown everywhere. Some big companies like Penfolds stuck to blends except for the premium premiums Grange, Bin 707 Cabernet Sauvignon and Kalimna bin 28 and most were blended to within the 85 % ; 15 % allowed blending. Up to 15 % of a wine can be something else without mention on the label. The industry had a few big players that controlled the market.

That all continued well for quite some years then there was an explosion of ABC (anything but Chardonnay) and Sauvignon Blanc, Semillon, Riesling and Verdelho got to be known widely.

Now we are experiencing lots of newer whites like: Pinot Grigio, Viognier, Chenin Blanc, Arneis, type wine Varietals. Reds like Sangiovese, Tempranillo, are emerging as new varieties yet they are just Varietal wines from traditional areas a bit less known. Sangiovese (Chianti, Italy) & Tempranillo (Rioja, Spain) has been well embraced by consumers if they can pronounce the names confidently.

Where to next ....? Well I think we will see more Clonal wine selections from grand producers. Pinot Noir has a vast array of clones & styles available. Most popular Varietals have been clonally selected to exhibit certain characters like Chardonnay with fig/melon/tropical fruit/green apple, (cashews & butter are aged/winemaking characters). Consumers like strong definite flavours and food matching goes along with this. Currently very few bottles mention the clones of the Variety in the wine. We as consumers would always like to know more about what is really in the bottle so we can enjoy its contents informed.



Ciao! Bruce H-S

## Food/Cuisine Topic- Lee Booker

Early January I was involved with 1,800 other chefs that completed a survey on topics that we thought would be popular in 2010.

The leading theme that emerged was that of sustainability whether this was applied to the production of all commodities from fruit and vegetable to meat, seafood and alcoholic beverages.



The concepts of environmentally friendly practices and sourcing local products are appealed to both the consumers and operators for several reasons, including minimal transport costs, freshness, supporting local producers as well as ensuring there is a future for our grandchildren. It concerns me that the Government is changing the laws on labeling of beef imports so we could have a case of buying a meat pie made in Australia could have imported beef in it- not what I would like to eat.

Health issues were also raised with our ever-growing obesity and type 2 diabetics, then came the allergies problems -let kids play in dirt and eat stuff in the yard and I believe we will have less of these problems. Other menu trends where simplicity and smaller portions being presented, while not going down the path of a degustation menu. This reflects the shift in consumer preference towards value and comfort due to the economic climate.

Preparation styles came under the microscope as well, these being Nitrogen freezing, oil poaching, sous vide cookery and smoking were all predicted to become more popular.

The Master class is back on at Hilton this year July always a good weekend and Fine Food Queensland 21st/23<sup>rd</sup> March to book go to [www.infosalons.com.au/fine](http://www.infosalons.com.au/fine) foods

Another informative web site that is fun to visit is <http://www.tasteofharmony.org.au/>.



**bon appétit Booker**

## Brisbane/Sunshine Coast Club Night Function – 9 & 16 April

Early preparations are underway for our next event at Brisbane on 9 April and Maroochydore 16 April. The organising committees thought it would be good to concentrate on one area for our next evening function. We also want your ideas on following events

Visit: <http://www.lookatwa.com.au/Wineries/index.html> - surf the web for wines of WA/ Margaret River.

...world class wineries and impeccable vineyards, surf, pristine coastlines, majestic forests, picturesque landscapes. This is the Margaret River region, just 3 hours south of Perth in Western Australia. Well if you can't visit why not try the wines of the area.

Since the first plantings of vines in 1967 the area has become internationally renowned for its premium quality wines, particularly Cabernet Sauvignon, Chardonnay, Sauvignon Blanc and Semillon.

Although currently producing only 3% of the nations total wines, the region accounts for around 25% of Australia's premium quality styles. Climate similar to the Bordeaux region in France.

Being surrounded by ocean on three sides (the Indian and the Great Southern ocean), the climatic conditions serve to enhance the quality of the grapes with an even ripening period.

Roll up, Roll up....

**Editor**

## Barossa Valley Function April 29 2010- Black Pearl

A masterclass style tasting to be held at Black Pearl on Thursday April 29th will feature wines from a new generation of Barossa winemakers. There are now over 150 wine producers in the Barossa. This tasting will showcase wines from a group of younger winemakers, making wine from their family owned traditional grape growing properties. You will see old german names like Kalleske, Tscharke, Hahn, Kurtz, Heinze, Mader, Heidenreich, Schwarz etc. These are generally small producers that do not have cellar doors. Their advantage is the access that they have to good fruit from older vines in vineyards that have been tended to by several generations. It is from this fruit that well rated wines have been made. Halliday has rated most of these producers at 4 to 5 stars with many of their wines at 90 plus points. Wines from two sons of noted Barossa winemakers, Peter Lehmann and Robert O`Callaghan(Rockford), who now have their own wineries will also be shown.

This will be a good opportunity to look at a selection of good wines that are not readily available in Brisbane.

### **Wine Events**

Don't miss any of our upcoming Wine Events for year 2010. The program is in preparation and promises to be an exciting journey into the world of wine.

**NB Guild members are always welcome at the courses**

To book, ring or email today on [www.ewineconsult.com/](http://www.ewineconsult.com/)

0412 158 425 or 3870 2555

### **NEW WEBSITE:**

Thanks to [leigh@creativeit.com.au](mailto:leigh@creativeit.com.au) (Leigh Canny) and the web designers we have a new Web Site. Visit <http://www.wga.net.au/>. The site is under development and the guild is welcome to ideas on structure and input. Log on and have a look.

## **Date Claimers for early 2010 - Special Theme Nights**

Thursday March 11 - South African Night

Thursday April 29 - Next Generation Barossa

Both to be held at Black Pearl - Detailed Notices to follow at a later date.

Also attached is the Club Night Program below (provisional) - there are some nights still awaiting volunteers to cater. We would be delighted to see some new faces adding their individual stamp to the night. Please email to Wine Guild Australia [[wineguild@hotmail.com](mailto:wineguild@hotmail.com)] if you are interested or need any information of what is involved.

### **Provisional Club Night Program 2010 (Committee will firm program and arrange hosts)**

**March 5: Canada to Chile**

**April 9 : Margaret River (April 2 is Easter Friday)**

**May 7: McLaren Vale**

**June 4: New Releases**

**July 2: Christmas In July**

**August 6 : Big Reds with comfort food to match**

**September 3 : AGM (WGA supplies - RNA Medal Winners)**

**October 1 : Clare Valley**

**November 5 : Non-Australian Whites and light reds**

**December 3 : Christmas Bubbles and Stickies**

Again the calendar for 2010 represents a broad spectrum of wine tasting sensations and interesting education possibilities. Contact the committee if you would like to participate in one of the theme nights.

# Wine Facts Overview

Australia has approximately 2,000 wine companies and the sector employs an estimated 31,000 people. There are 169,000 hectares under vine. The total grape crush in 2006 was 1.901 million tonnes.

- Wine sales within Australia have grown steadily over the past decade by up to 4% a year. In 2005/06 Australians consumed about 430 million litres of wine with a wholesale value of \$A1.9 billion.
- Average wine consumption in Australia has increased over the past decade to 22.5 litres per person a year, while beer consumption per person is declining.
- Wine is third on the list of Australian agricultural exports after meat and wheat. As an export earner, wine is more valuable than wool, milk and cream, and barley.
- Australia is the world's sixth largest wine producer, as at 2006 (behind France, Italy, Spain, US and Argentina) and the fourth largest exporter. Australian wine is enjoyed in more than 100 countries.
- Exports reached a record A\$3.02 billion in July 2007.
- In 2006 Australia was the number one supplier of imported wine in the UK, Ireland, Singapore and New Zealand and second in the USA and Canada. The UK and USA markets are worth nearly a billion dollars each to Australia.
- Australia is the leading supplier of the UK off-premise market, holding a 20% share in 2005/06 by volume, with multiple grocers continuing to dominate.
- Australia remains the largest supplier of the Irish market with 26% market share by volume in 2005/06. Volume and value growth have closely matched each other, evidenced by the fact that Australia is the largest supplying country at all price points above €7.50.
- Australian wine sales in the US topped 24.5 million cases in 2006. The US accounted for 27.6% of Australia's wine shipments by volume and just over 32% by value in 2006-07.
- Australia was the third largest supplier of the Canadian market in 2005/06 with about 13.8% of the market, behind France (17.1%) and Italy (14.9%).
- Continental Europe is Australia's third biggest market after the UK and the US. Australian exports to Continental Europe rose 15% by volume in 2006-07, to 134 million litres, and 15% by value to \$343 million.
- Australian exports to Japan have reached new heights in the past three years, with sales just exceeding one million cases in 2006 and volume growth of 23% in the first half of 2007.
- In the last 12 months, Australian bottled wine shipments to China have increased 5% in value per litre to \$5.51/L, and bottled wine now represents 38% of total exports to China.

If you want to know more visit the AWBA site shown below

<http://www.wineaustralia.com/australia/Default.aspx?tabid=235>

## WINE GUILDS GALORE

Over the years we all knew that other wine guilds exist, but how many guilds, how are the guilds doing, what have they in common, are there any synergies that we can address with them, what sort of web site do they have, how about we communicate with them.

Well I had a look and you would be surprised of the similarities, and of the refinement that the various guilds do and do not have. I often wonder whether we should be doing more to hook up with the Sth. Australian group for a wine tour of part of Sth. Australia. They have, or should have the inside running. Then of course we could invite them to Queensland for a tour of say the Burnett, Stanthorpe areas.

## Have a look at some of the web sites I found with a few clicks and come with some ideas for our guild.

Wine Guild of South Australia

<http://www.wineguildsa.com/index.php>

Wine Guild of Victoria

<http://www.wineguild.com.au/index.htm>

Eltham Amateur Wine Guild

<http://www.amateurwine.org.au/>

Oregon Wine Guild

<http://www.willamettevalleyvineyards.com/owg/>

Wine Guild Charlottesville

<http://www.wineguildcville.com/>

Wine Guild of UK

<http://www.wineguilduk.org/origins-and-objectives.php>

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## OFF TO JAPAN

Well Jenny and I will be in Japan when you read this. We lived in Nagoya for nineteen months in late eighties and thoroughly enjoyed it. This trip we are revisiting some places but mixed in with this we will be visiting places we have not been too.

We fly to Osaka, then travel by Shinkansen to Nagasaki, Beppu (hot mud springs), Shikoku by ferry to visit the inland sea island. Back to the mainland sees us visit Nagoya to catch up with old acquaintances, then to Sendai north of Tokyo with a return to Tokyo via Nikko. A short trip to Kyoto (350 kms in two hours by train) will have us visiting the old capital for our last days. A funny thing happens when you rearrange the spelling of the old capital of KYOTO- try it, aah the Japanese!!

*Did we book a package, no- just caught a flight special, visited <http://www.japanhotel.net/>*

*Built an itinerary, purchased a 22 day travel pass, <http://www.railplus.com.au/japan-by-rail/?gclid=CM3RIKr6-p8CFRKiagod7loylg> and a phrase book if we need it. See you in late April.*

**Editor**

## BAROSSA VALLEY

A new book on the Barossa Valley, "barossa wine traveller" by Tyson Stelzer and Grant Dodd was an excellent publication for locating.....

## bookworms

MIKE JAENSCH

BAROSSA WINE TRAVELLER

By Tyson Stelzer and Grant Dodd

Published by Wine Press

RRP \$11.99

It's taken a couple of enthusiastic Queenslanders to devise this wine lover's bible about the Barossa Valley - a bargain-priced volume that deserves to be on the bookshelf of every inquisitive wine aficionado in South Australia, as well as accompanying any serious wine tourist from afar.

Stelzer and Dodd break the mould of your typical everyday wine region guide by devoting almost the entire book - 193 of 230 pages - to the wineries themselves, their history, their personalities, their philosophies and their signature wines. There are 150 wineries covered at varying lengths although, the authors say, a few names are missing because those wineries declined to be included - a strange decision that could backfire when they see what a golden opportunity they've missed.

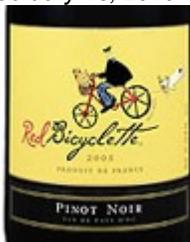
What's particularly remarkable is that among the household names like Yalumba, Greenock Creek, Henschke and Elderton appear wineries that would fly well below the radar of most tourists and wine chasers. For example, Cirillo Wines at Nuriootpa is a tiny operation that produces only one wine - a Grenache made from 1850s vines and held for 10 years before release. The book begins with handy information on wine routes, maps and distances and ends with a long list of recommended places to visit. And the scenic photography by Dragan Radocic is breathtakingly glorious.

***Some of these winemakers will be opening cellar doors. A group of 4 that I visited have formed a "Collective" and have since opened an outlet at the entrance to the museum in the main street of Tanunda (see details in this edition of the Grapevine P.13). Click on link below***

<http://collectivebarossa.blogspot.com/>

## Extracted from Decanter on line: Gallo suppliers sentenced in fake Pinot case (courtesy of the net)

February 18, 2010



By Maggie Rosen

Twelve members of the Languedoc wine industry have been found guilty of selling adulterated Pinot Noir to E&J Gallo.

A French tribunal found the group guilty of selling the equivalent of 18m bottles' worth of blended wine labelled pure Pinot Noir to Gallo..... to read more <http://www.decanter.com/news/295057.html>

### ***More and Later news:***

US wine importers could face government action as the fall-out from the fake 'Red Bicycleette' Pinot Noir scandal in the Languedoc continues.

Regulatory body the Alcohol and Tobacco Tax and Trade Bureau (TTB), part of the US Treasury, is continuing its investigations into the issue, and has been involved in discussions with the relevant French authorities over the past year.

Twelve defendants, including conglomerate Sieur d'Arques, were last week handed suspended prison sentences and fines of up to €180,000 by a French court for selling millions of bottles of fake Pinot Noir to E&J Gallo and other US importers.

#### Related stories:

- [Gallo suppliers sentenced in fake Pinot case](#)
- [Charges brought in Pinot Noir-Red Bicycleette scandal](#)
- [Mont Tauch targeted by Chinese counterfeiters](#)
- [Jean-Charles Boisset and Gina Gallo marry](#)

The wine, sold to Gallo between 2006-2008, was bottled for the company's Red Bicycleette brand, which retails for around \$7 (£4.60).

## **Aah the poor French...French wine exports drop to lowest level in ten years**

February 19, 2010



**By Richard Woodard**

The value of French wine exports plummeted by nearly 20% to €5.5bn last year – their lowest level for a decade.

According to official figures compiled by export development agency UbiFrance, 12.5m hectolitres of wine were shipped during 2009, down 8.7% on the year before.

AOC wines were worst affected, with the value of Champagne exports plunging by 28%.

Bordeaux exports were down 23.2% and Burgundy dipped 22.7%. Vins de Pays and Vins de Table suffered smaller falls, UbiFrance said.

Nearly every market bar China registered a decline, led by top export destination the UK, which fell 23.2% to about €1.1bn.

Read more : <http://www.decanter.com/news/295125.html>

## Recipe Corner

### Café Jura

#### Green mango or Papaya Salad

##### **A LARGE GREEN MANGO or ½ GREEN PAPAYA**

- GINGER ROOT 2 INCHES
- SNOW PEAS 10
- BUNCH OF VIETMANESE MINT
- SMALL LETTUCE
- KAFFIR LIME LEAVES
- SHALLOTS 2 or GARLIC
- MACADAMIA NUTS HALF A CUP CHOPPED
- ¼ CUP FRIED SHALLOTS

PEEL AND SLICE WITH A VERY SHARP THAI CHOPPER UNTIL REDUCED TO MATCHSTICK SIZE

#### THAI SALAD SAUCE AND MARINADE

- LIME JUICE 2
- FISH SAUCE 2 TABLE SPOONS
- MACADAMIA OIL 2/4 TABLESPOONS
- SWEET CHILLI SAUCE 2/6 TABLESPOONS

SCATTER SOME LETTUCE LEAVES ON A PLATTER, TOSS SAUCE AND SALAD, FILL FINGER FOOD SIZE LEAVES WITH SALAD AND MEAT, SCATTER FRIED SHALLOTS OVER

- COOK CHICKEN THIGH CUT INTO BITE SIZE PIECES OR GREEN PRAWNS THAT HAVE BEEN MARINATED IN THE THAI SAUCE AND BARBEQUE ON A HOT PLATE

OPTIONAL: GARLIC, CHILLI, MINT, BASIL, CARROTS, SESAME OIL, DRIED SHRIMP PASTE. Substitute the ginger with, Tumeric, Krachai or Galangal root. Traditionally peanuts would be used in Asia instead of macadamia nuts.

## Eltham Amateur Wine Guild group contact

*Guild members, I used to live in Eltham and sent an email away to the President which had this response. Eltham area is rich in history and close to a number of wine spots. Are there any budding winemakers willing to try their hand, apart from some of our more illustrious winemakers?*

From: Spencer Field

To: Peter Schofield;

Cc: 'Rodney Wellings';

Subject: Re: Message for EDWG President

Hi Peter

-  
Great to hear from a Queensland wine lover - and yes, great if you can organise some entries for our annual wine show. We know there are winemakers up your way, and in particular I've heard a little about your cool climate wines from the Stanthorpe area. A few years ago a member who travelled up the coast into the tropics came back raving about some country wine makers who used tropical fruits to make scintillating wines.

-  
I've checked out your website and can see that you are a very active wine appreciation group and get around to most of the top regions in southern Australia, and recently even into the King Valley where we also enjoyed a winery weekender last October.

-  
You sound like you miss Eltham and yes we would certainly welcome a visit from your group. You could be guests at our meetings, join us on our annual October weekender outing to a wine region (not sure which one at this stage but the Grampians I believe is on the short list), or turn up at our annual wine show which is on the last weekend of November this year. Watch out though because we might put you to work as stewards, which I see you guys/gals have experience. Another possibility is a dinner in Eltham somewhere with good food and a good range of both commercial and home crafted wines.

-  
Keep in touch and we will see how we can host and support each other! I guess you have checked out our website and so already know much about us - [www.amateurwine.org.au](http://www.amateurwine.org.au).

-  
Kindest regards!!

-  
Spencer Field

With 40 wine shows behind us, and up to 700 entries, the EDWG Annual wine show is the largest home winemaking show in Australia. The show receives many high standard entries from home winemakers from Victoria, NSW, South Australia and Tasmania who all have a real passion for making great wine.—  
from [http://www.amateurwine.org.au/index.php?option=com\\_content&view=article&id=50&Itemid=7](http://www.amateurwine.org.au/index.php?option=com_content&view=article&id=50&Itemid=7)

## Winemaker has a ball as cockatoos flee

Courtesy of Sydney Morning Herald



Vineyard glitz ... Rod Windrim, whose glitter balls have cut his grape losses from 50 per cent to about 5 per cent.  
**Photo: Jonathan Carroll**

SOME people use shotguns, others use nets. But Rod Windrim prefers disco. The Hunter Valley winemaker has installed dozens of disco balls in his vineyard in a novel attempt to deter birds from eating his precious grapes. And the plan is working after only six weeks.

Windrim and his wife, Suzanne, own Krinklewood Vineyards, a 20-hectare vineyard at Broke, in the Hunter Valley. The region's free-draining loam is ideal for producing the classic Hunter varieties of semillon, chardonnay, verdelho and shiraz. But it's also ideal for producing flocks of ravenous cockatoos, silver eyes and leatherheads, which have in years past destroyed up to 50 per cent, or 50 tonnes, of the vineyard's yearly harvest.

Until recently Mr Windrim used a complicated system of radar-activated speakers which broadcast bird distress noises – but they sent the neighbours insane.

The Chinese-made disco balls are 30 centimetres in diameter and hang on a bracket just above the grapes, meaning they don't have to be removed at harvest time.

There are 30 of them, and the slightest movement sends shards of light bouncing across the vineyard, scaring off the birds. "The balls cost \$40 each," Mr Windrim says. "But they've reduced our loss rate to about 5 per cent."