

GRAPEVINE

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

From the President

I wish all Guild members and their families a safe and happy Christmas. May the New Year bring many more experiences of tasting fine wine and enjoying great food.

Again the committee have been busy organising functions. John Nenke has organised the Australian Small Winemakers Weekend and the Emerging Whites Night over the past 2 months. Thank you John.

Please have a look at the new Guild website. Ian McLeod will be populating the newly designed site over the next few months. If you have suggestion please contact Ian.

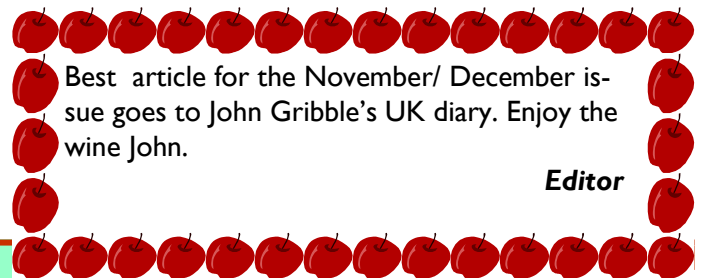
It is good to see travel reports from members in the Grapevine. Thank you to those who have shared their experiences of their trip. Members have researched well, some have interesting slants to their stories

Clubs like the Guild need to continue to find new members and to renew their activities and committees in order to stay alive and relevant to their members. Please use Club Night to introduce potential new members to the Guild. Those who have a few hours to help organise a function and want to get involved in the Tasting and Events Committee, please let me know.

Nicole and I are off to Queenstown NZ for Christmas. I might get the opportunity to look at a few Pinots in Otago.

Once again have a great xmas and we hope to see you at the guild xmas party on 5 December.

Rod Wellings: President - Wine Guild



Best article for the November/ December issue goes to John Gribble's UK diary. Enjoy the wine John.

Editor

Club Night Reminders:

December

Xmas Party, Stickies and Bubbliess coming up in December with Rod Wellings our host for the annual Xmas party. This is a late change in the program and we thank Ross and Dorothy for initially putting their hand up as hosts for the December club night. Always a great way to enter the into the festive season. Come along to talk about the year and how we can make next year a better year for the guild. This year celebrity chefs will be involved in a cook off—be there or be square. See back page.

Please send contributions, reminders and photos of your wine experiences to Grapevine editor. He needs your support.

Remember he also has a new email address!!

Editor : Peter Schofield

Email : schp@bigpond.com

Web Site: www.wga.net.au (our new web site)

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Club Night October 2009 – Wine for Game Foods

The theme for October club night was “Wines for Game Foods”. A reintroduction of the **traditional white and red game meats** using **modern Australian cuisine thinking** being fresh, in season, unadulterated, using low fat farmed and ecologically sound harvested traditional meats; pheasant partridge venison chevron, kangaroo emus crocodile etc., mimicking Tukka . It was a great evening with food marvellous, and accompanying wines noted below. Guild Members chose wines that they would like to drink with the dishes outlined above in an earlier edition.

A great night, and a lot of preparation went into the cooking, so thank you to John and Dawn, Steve and helpers.

Wine Guild Rating– 0= Yuk to 5= Excellent

Wine for Game Foods	Year	Alc%	Rating
Rothbury Estate Hunter Valley Semillon	2005	10.5	3.5
Gossips Cab Sauv	2009	13	3
Killerby Shiraz	1999	14.5	2.5
Pfeiffer Cab Sauv	2005	14	3
Evans and Tate Verdelho	2005	13.5	3.5
Dorrien Zinfandel	2004	13.5	4
Trentham Estate Pinot Noir	2007	13.5	3
Temple Bruer Shiraz Malbec	2000	14	3.5
Huntington Estate	2002	13.5	2
Louis Jardot Pinot Noir	2006	12.5	3
Stoney Fell Metala Shiraz Cabernet	2007	15	3.5
Pikes Traditional Riesling	2008	12	3.5
Greg Cooley Clare Valley Pinot Noir	2008	14.5	3.5
Reilly's Watervale Riesling	1998	12	Corked
Fox Creek Short Row Shiraz	2006	14.5	4
Hartz Barn Black Bead Sparkling Lagrein	2006	12.6	4
Wimbaliki Pinot Noir	2005	13.5	3
Cellar Mates Burnett Cab Sauv	2002	14.5	1.5
Berriger Zinfandel	1995	13.5	3.5
Witches Falls	2009	12.5	2
Vinoptima Gewurztraminer	2004	14.5	4.5
Crane Verdelho	2008	12	3.5
Helm Canberra Riesling	2005	12.5	No Scores



John and Steve



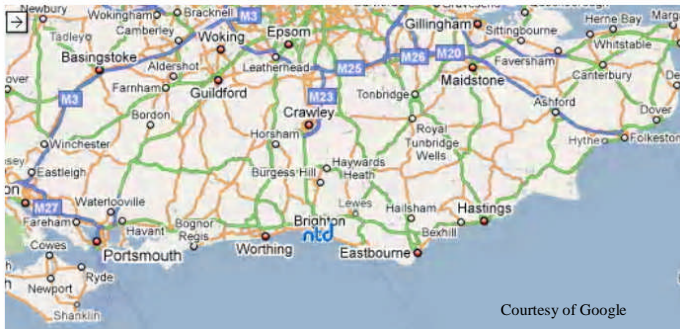
Dawn, John and Steve preparing

Wineries and Sights in United Kingdom

By : John Gribble

Our annual to visit our daughter in London led to us staying in the small village of Rustington in West Sussex situated some 40 kms. from Brighton to the East & Portsmouth 70 kms. westward.

We were staying in a gated community literally a stones throw from the beach & if you know this area the beaches are composed mainly of flint stones and are dotted with those quaint bathing huts of many pastel hues. We visited many of the local attractions and the area is well served for those of an historical bent Castles abound from the Duke of Norfolk's Arundel (pronounced Arren Del). To the Abbey at Battle 10 kms. from Hastings built to commemorate the Battle Of Hastings. Other towns of interest include the coastal village of Bosham where legend has it that King Knut commanded the sea to recede & found out that Time & Tide wait for no man. To this day the bottom road is immersed twice a day by the high tide.



Historic Naval Dockyards at Portsmouth are well worth a visit, we spent almost 6 hours & still did not completely see all the exhibits an inspection of Nelson's Flagship The Victory revealed what it was like in the Royal Navy in the early 19th Century .If you were over 5'6" you would not be able to walk upright between decks.



Historic Naval Dockyards

The Mary Rose was Henry VIII Warship which was recovered from the mud of the Solent in 1982 & is in the process of preservation. NB. A new museum is being constructed & the ships hull will not be on display from early 2010 to mid 2012. Another Warship on display is H.M.S. Warrior(1860) the first iron hulled armoured ship that was powered by both sail & steam. She never fired a shot in anger. Plenty of other attractions beckon from the only surviving sails of the Victory full of shrapnel & cannon holes to a naval museum featuring the tools of trade that kept the British Navy a top class fighting force in the days of sail.

On our daily excursions we noticed a small vineyard just a short distance from our lodgings & made a note to investigate further , the next day we found ourselves in the tasting room of Highdown Vineyard welcomed by the proprietor Karen Haye. She went on to explain that the Vineyard was planted in 1993 their label output limited to 2 blended whites in two different styles & a Rhondo Red & a Pinot Noir Rose, the main varieties were: Whites: Bacchus ,Schonberger & Reichensteiner all have German backgrounds primarily in blending they use these in their Highdown Fossil range which is quite an aromatic wine in the Sauvignon Blanc style Guild members knowing my preferences would be able to guess my reaction .Recent plantings include Chardonnay no vintage recorded as yet. Reds: Rhondo, Pinor Noir and Dornfelder the first is a Czech hybrid & the last is of German origin whilst Pinot is no stranger to us being the principal grape of Burgundy .These were chosen for there ability to ripen in the cooler districts. A lone Red was called Highdown Turrutella (10.5%)found this wine to be lacking in fruit characters & somewhat lean & tart I am sure It would have tasted better with food. The Pinot Rose (11%) was more to my taste clean dry & crisp enough for me to purchase some bottles for further appraisal.

Prior to leaving, Karin was kind enough to present me with a map of English & Welsh Wineries. You can find this map on <http://www.ukvines.co.uk/>



UK Vineyards



Vineyard



Will thee take Sav Blanc?

Wineries and Sights in United Kingdom

By : John Gribble

I was quite surprised to see 162 working Vineyards & Wineries listed. Using this information led to our next Winery Tasting the next day. With my daughter Lisa & son in law Ben down from London for the weekend we trekked to West Chiltonington to visit Nutbourne Vineyards. This Vineyard is owned by another one of those celebrity chefs from London, Peter Gladwin. The tasting room is quaint being a former windmill with the sails removed, Irene Peffers a pleasant Yorkshire woman was our hostess. The grapes grown here are the same variety as Highdown with the addition of Huxelrebe ,another German variety . The still whites were similar in composition to the whites at the prior vineyard vegetative & grassy so not my favorite .They produce a nice sparkler a Pinot /Chardonnay & Reichensteiner soft dry balanced wine with good fruit .

The consensus in this area is that the sparkling wine is showing the most promise as the soil & climate are similar to the French Champagne district.

Having not a very common surname we were surprised to find The Gribble Inn in nearby Gribble Lane Oving. With it's own Brewery & Skittle Alley. The proprietor David & Linda Stone made us very welcome. After the obligatory photo behind the bar for first time visitors we were presented with a starter tray of the 5 brews they make in house we found them not too amenable to an Aussie palate & we moved on to a more than acceptable Continenal Lager to accompany our fish & chips . The novel experience of dining in a place named after you !~!!!??? ensured a return visit before our stay ended.



A round at Gribbles

Editor: In the photos below

Gribbs Nan looks like someone I have seen before— royal blood, Gribbs and Dave Stone. Immediately below



John heads a two generation visit to the Gribble Inn.

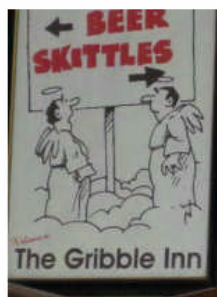
Heaven on a stick, ale and skittles, and to round it off the Gribbs family takes over as host for the day



Two Generations at Gribbles



Gribbs Nan



Heaven



Great Hosts at Gribbles

By John Gribble

“Basket Press or Hand Plunge”

John Juratowitch

“Basket Press or Hand Plunge” asked the contract winemaker and part-time actress “I am certain, My Dear that,, once we agree a price,,,, that with your knowledge and experience,,,,, given time and patience,,,,, that the parish coffers could manage both” came the Bishop’s ready reply.

Thus started All Saints Parish negotiations to purchase 500 gallons of the very best traditionally made red wine for bottling and selling on to the parishioner to help finance the new classroom. . After some consideration it was decided to omit “hand plunging “ from the label as there was a particularly difficult and disruptive class of grade ten boys this year, and the creative English expression which resulted from a simple appeal for the parents to donate cakes **and tarts** to the School’s annual Fete was not to be repeated.

A quick Google produced the following short list with James Halliday’s tasting notes for consideration.

Coriole Vinyards McLaren Vale The Soloist Shiraz 2006---5 star winery

Traditionally made, even using **egg white fining prior to racking** in the Italian manner. “Vibrant crimson; an aromatic bouquet with licorice, dark chocolate, black fruits and oak all showing, finishing with silky tannins.” 94 points

D’Arenberg Wines McLaren Vale The Custodian Grenache 2006 5 star winery

“The Osborn family has vast experience in making Grenache from old McLaren Vale vines, with **foot treading and basket-pressing** techniques. The wine has fragrant red- berry aromas, and the structure and intensity lacking in many Barossa Grenaches, offering red and black berry fruits with spice and chocolate nuances.” 93 points.

Wine maker/ Viticulturist Chester Osborn made the following comment. “Our Icon wines for 2006 are unusually aromatic already, with flowery fruit characters and vibrant tannins, somewhat more like European wines with great purity, preciseness and length. As we get further away from the time of fertilizing [10-15 years] the tannins in the wines show a greater influence of soil, are more varied, appear more in tune with the acid and are tighter and more plentiful. More than ever we need to watch the extraction of tannin and colour from the skins and from two thirds through fermentation we taste twice a day to ensure that we drain and **basket press** each fermenter at precisely the right time, Included in this is the understanding that some grapes from certain soils can’t be **foot trod** or else the tannins may become overbearing.

Our ferments are whole berry, **submerged cap** with **no plunging or pumping over**. This extremely gentle

technique is very good for these ancient, very low yielding, and intense grapes.”

King River Estate Merlot 2005 Victoria. 4 ½ / 5 star winery.

Phillip White rates this wine 93+++ points “Merlot is a specialty at King River Estate. This is exactly what Merlot’s supposed to be like; bright, wholesome, lively, with a beautiful perfume of borscht, fig date, prune, and milk chocolate. The palate tightly packed but harmonious, with brilliant lemony acidity. It is more Pomerol than any SA Merlot, but one tenth of the price.

Wine maker/ Viticulturist Trevor Knaggs is a passionate advocate of **wild yeasts** and “hands off school” of traditional “terroir” wine makers “**let the grapes do the work with minimal interference**”. Grapes are picked cool, de-stemmed, minimally crushed then placed in **open fermenters** and **cold soaked prior to ferment** in order to make more complex wines,[over night for white wines, longer for red wines] the natural yeasts then begin fermenting as temperature increases. The grapes float and form a raft or cap on top of the fermenter as the reaction of the yeast on the sugars generates carbon dioxide gas. This yeast/ sugar reaction and tannin/ colour extraction is aided **by hand plunging the cap** but no more than twice a day and continues with monitoring until the available sugars are converted to alcohol. **The free run juice** is then racked or run off to tank or barrel. The residual solids are batch loaded into **the basket press** and given a big squeeze extracting high colour high tannin juice, which is mostly blended back into the free run juice. Frequent tasting at this time is essential as over extraction through the basket press can result in bitter sappy tannic wines,

Trevor Knaggs terroir is working particularly well for him this vintage 2009 with incredibly complex Sancerre style Sauvignon Blanc, succulent Merlot, biodynamic Chardonnay etc fit for the Gods , so the Bishop asks the assistance of the Guild Members to help him decide which wine should he buy.

The Bishop also decided that to save money he will instruct the creative arts teacher for grade ten to run a competition to design a suitable label for the winner, complete with a creative description of the wine. In order to help the boys I have listed a few select extracts from wine reviews on Trevors web site, but remember boys no tart jokes OK.

- A hungry wine that rasps you dry with tiger tongue tannins.
- Slender and lush, stirring and appetizing, and reluctant to leave.
- The aftertaste is more sinuous slightly slimy fruit
- The palate is nicely furry
- Barbaric glint of lively naughtiness
- With fluffy syrupy fruit

Thanks John

Ten Minutes with Peter Scudamore Smith— by Editor

Master of Wine Peter Scudamore-Smith has agreed to share some thoughts with us on wine in this edition of the Grapevine. A lot of the text is taken from his website www.uncorkedandcultivated.com.au. Take the time to visit the web site as it most informative on wine industry and marketing issues, plus has a blog that you can participate .

In 1991 Peter was the second ever Australian to become a master of wine, an esteemed authority in the wine industry that involves a week-long exam on all aspects of the industry including trading, making and writing.

His first wine show as judge was in 1974 at the inaugural Granite Belt wine show and twenty five years later I was lucky to assist him this year as one of the Stewards for judging panel A at the 2009 Royal Queensland Wine Show.

What do you look for in a good wine?

A positive flavour and a flavour that is memorable. An hour after tasting you should remember what you drank.

Can you give me some tips on tasting wine

Do not read the label. Look at it, smell it then taste it. Move it around in your mouth until it becomes coated. The most enjoyable part of drinking a wine is enjoying the texture. It is a tactile thing like chewing on an aged beef. It is that lovely after flavour.

What is the best wine you have ever tasted?

It was definitely the oldest wine I have tasted, a 1794 Madeira. It was made before Marie Antoinette lost her head.

Does price suggest quality?

I believe yes. Wine that costs more than \$20 for a bottle has inherent difference to wine that costs \$10 per bottle.

What new developments in the wine industry excite you at the moment?

People are starting to explore new varieties and many countries are seeing a more food friendly focus. Places such as Spain, Italy and Portugal are more acclimatised to food. By introducing wines that sit at around 12 to 15 percent alcohol, they are easier to drink. There are many wines with high alcohol levels and enormous power. Two or three glasses and you feel sick. These gutsy, blokey, heavy reds will not go anywhere though. There will always be a demand for them.



Your experience in Double Pruning is well known, what is the process, what are you trying to achieve?

Grape vines are a perennial climbing plant; in controlled culture they grow through spring and summer, are harvested in autumn before senescing with leaf drop followed by dormancy. Annual pruning over winter is the norm with hard mature canes being removed by cutting, either to leave spurs or canes of that season's growth which produce a crop the following season.

Double or summer pruning is exactly that-the vine is pruned as it is growing where green shoots, and any fruit is removed by pruning. That action forces the vines to re-shoot on the buds that remain and grow again during the summer months in their usual manner. This summer pruning activity has effectively forced the vine to set its crop later in the season with the net result being a retarded harvest date. The timing of summer pruning is late November-early December each year (pic left of Albert River vineyard recently summer pruned in late November 2009).

Ten Minutes with Peter Scudamore Smith– continued

What success has there been for winemakers?

Summer pruning has been an experimental technique practised on shiraz vines by Queensland producers sited in warm climates since 2003-with varying levels of success but with increasing popularity of the wines due to a flavour shift. The normal harvest period of February-March where fruit character is stewed prune and jam is postponed until April-May where the fruit character changes to blueberry, raspberry and fruit spice.

Recent developments/ awards?

To date the most well performed brands have been Clovely DP Shiraz (Queensland Wine Awards winner of best shiraz-2005) and since then many high prizes with subsequent vintages; www.clovely.com.au and Jimbour Ludwig Leichhardt Reserve (2007 took gold in San Francisco International in June 2009); www.jimbour.com.

Thanks Peter for sharing your thoughts with us, it is very much appreciated. I logged onto Peter's Twitter after finalizing the piece and found all sorts of interesting stories:

- Book review on Champagne
- Hong Kong Wine award latest info
- Cork Closures
- David Thompsons latest book "Thai Street Food"
- Good Food and Wine Show wrap at Brisbane.

All great reading– log onto:

www.twitter.com/peterscud

blog: www.asiancorrespondent.com/uncorked-and-cultivated

Editor

November Club Night– BYO Favourites.– Great list for the summer

	Wine	Year	Alc%	Rating
1	Mt. Langi Ghiran Cliff edge shiraz	04	14.5	4.5
2	Kirri Hill Estate reserve Riesling	04	13.1	4
3	Mirramar shiraz	06	14	4
4	Henrys Drive shiraz	03	16	4
5	The Black Chook sparkling shiraz	NV	13.5	3.5
6	Stanton & Killeen Shiraz durif	06	14.5	3.5
7	Pewsey Vale Riesling	07	13.	4
8	Brown Bros. Pinot chardonnay	NV	12.5	4
9	St. Helga Eden vale Riesling	05	12.5	4
10	Yarra Burn vintage	05	13	3.5
11	Pilot Block Pinot Adelaide hills	08	14.5	3.5
12	Peter Lehman Cab Merlot	06	14	3.5
13	Langhorne Creek Area Red Blend	05	15	4.5
14	Janz NV	NV	12.5	4
15	Xanadu	07	14.5	3.5
16	King River Estate Cab Sauvignon	05	14.5	4
17	Bowen Estate Chardonnay	08	14	4.5

South Burnett Wine Tour Continued– by Guild Members

Last edition we visited Moffatdale, Tipperary, and Bridgeman Downs and in this edition we visit– Clovelly Estate which is the largest vineyard in Queensland (500 acres), Barambah Wines with winemaker Peter Scudamore - Smith, Crane Wines high on a hill, Captains Paddock with connections to horses and our own Bruce Humphery– Smith, then to Kingsley Estate and finally to the Cheese Factory. Enjoy what Burnett has to offer the intrepid wine enthusiasts!!

Clovelly Estate– by Bob Henricks

<http://www.clovelly.com.au/>

A wide variety of wines are produced here and Cathie who runs the cellar door sales and the B&B told us Clovelly was the largest vineyard in Qld., With over 500 acres under vine and growing 37,000 olive trees also. All their wine is made in the old butter factory in Murgon and in the 2008 Wine Awards in Brisbane their 06 Semillon won gold in its class. We tasted:

2009 Verdehlo a good lively Verdehlo drunk cool to cold and was quite refreshing.

2006 Semillon Chardonnay- Tropical flavours but not so strong in oak, liked by some and not others.

2007 Chardonnay – light fruity style currently dominated by oak and has some potential to develop.

2007 Rose– Sangiovese based, nice colour, with boiled lollies on the nose.

2007 Reserve Verdehlo– this wine was more acidic than the Verdehlo base wine with a little more body probably due to vine and bottle age.

The signs at the door at the cellar door and on the wall raised some comments about the strength and enduring powers of wine but you probably need to speak to the visitors to get the message.

2005 Shiraz Merlot Cabernet – blend of 60%, 30%, 10% by winemaker Luke Fitzpatrick. Good value wine at \$14 and was quite complex.

2003 Shiraz– also good value, spicy and matured in French Oak.

2006 Reserve Shiraz- a yummy wine , highly commended in the 2009 Sydney International Wine Show with mocca and chocolate overtones for my senses and well worth the \$29 per bottle asking price.

2007 Barbera- Herb and spicy notes and a good example of the Italian variety.

2007 Grenache Shiraz Mouvredere– punches above its weight at \$18 / bottle, some suggest one of the best GSM's in Queensland.

NV Sparkling Shiraz- Good with Xmas Turkey and curries. Very keenly priced and not that robust but subtle shiraz flavours .



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South Burnett Trip (continued)

Barambah Ridge – by Steve Norris

www.barambah.com.au

Built by Stephen John Wilson of Brisbane, and renovated to the tune of \$65,000 for smaller building and gardens it was opened this year. Peter Scudamore Smith MW is the winemaker at Barambah and we were eagerly met by two ladies who showcased the following wines:

2008 First Grid Semillon– some raisin and French oak, First Grid means first vintage, three different French forest for his oak material.

2008 Verdehlo– ripe melon sweetness, burst of flavour but for mine qiickly dissipating.

2007 Verdehlo– flavour more long lasting.

2007 First Grid Chardonnay– served at room temperature, nutty oak complexity on the nose, long creamy textured palate. Selected by Mercure chain in Qld. And included in the Noosa Style food section of the may 2008 magazine

2006 First Grid Chardonnay– served at room temperature, more depth of flavour, honey and peach on the nose.

2006 First Grid shiraz– doubled pruned, givena 90 by James Halliday. Loaded with black sweet fruits, oak from French hogsheads.

2006 First Grid Cabernet Sauvignon– bronze medal Sydney Wine Showrated an 87. Fruit sweetnes with ripe blackberries, balanced by French Oak .

2007 Rack Dried Semillon– Grapes cut and left on rack to dry and to concentrate, then crushed. Sweet but

not cloy-
ing with a
creamy
finish.



Courtesy Barambah Ridge

Pottique – by Sue Henderson

www.pottique.com.au

Sunday we started off promptly (Jenny and Sandy were not late, there just never early). Ross decided that he needed some driving practice and after a slightly shaky start got us safely to the Peanut van 500 metres down the road. We all bought up for later consumption– I did not notice anyone eating the hot chilli peanuts.

Then it is onwards to Pottique lavender farm, and we were EARLY. Wandered around the lavender and the mango trees plus the lawns enjoying a brisk but sunny Kingaroy morning. The shop was a treasure house with all things lavender rose and English cottage. The surprise– amid all the purchasing for friends and family was the wine. Pottique has no vines and no winery but has there range made locally. The unwooded chardonnay was the most characteristic of the style that we have tasted this weekend (my vote), and the \$10 bottle cleanskin version was a special bargain. The shiraz (\$20) was smooth but with some length and soft tannins. The light red was a bit sweet for most of our palates and the sparkling shiraz was more than acceptable– fine bead, nice dry finish. Our fearless leader virtually dragged us out of the shop for morning tea and we were grateful to him– fresh plain scones, lavender scone, and damper with tea and coffee..... Scrumptious.



Continued page 9

South Burnett Trip (continued)

Crane Winery – by Jenny Chadwick

www.cranewines.com.au

Up the hill to Crane Winery, beautiful vistas open up and we arrive at a lovely old homestead. Dylan the winery dog greets us and we sit in the open courtyard to taste wines. We are 600 metres above the plain below. Bernie is the pourer owner and winemaker (multitasking)



600 metres above



Vineyard



Tasters



Double bars on cue

Semillon Chardonnay 2007– 12% Alcohol, aged honeysuckle , clean finish.

Chardonnay 2008– 12% Alcohol, clean soft peach, slight aniseed on the palate..

Verdehlo 2008– 12% Alcohol, dry finish, passionfruit pineapple, lively palate.

They grow some grapes and buy others in and the winery is on site so they have full control of the winemaking process.

Hillside Red– 12% alc., light sweet dry and sour finish, mixed reaction to this wine from tasters.

NV Sparkling Cuvee Chardonnay– 12% alc., bubbles are added off site by carbonation method. A soft sweeter style bubbles , very easy drinking even for the early morning.

Sparkling Reserve Shiraz– 14% alc., plum pudding vanilla nose on tasting.

Lost this years reds to weather so no reds were made.

Merlot 2007– Kingaroy grapes used , with good sweet fruit, drying tannions on the palate , a clean wholesome wine.. New maturation process using flex tanks rather than barrels, oak flavour is imparted by using oak staves in the wine.

Shiraz 2006– 14 % alc., plummy with white pepper, no filtering, racking frequently instead which gives a larger lees deposit earlier in the bottle.

Crane first opened in 1996 as the first winery in the region.

Cabinet Sauvignon 2006– good grapes 14%, raspberry nose and good length.

Frontignac Late Harvest– 18% alc. Muscat based French oak, trophy medal winner, buttery flavour.

Bulk Tawny– rough as guts tawny port, 16.5 % alc., sweet and sour , head shaker , tongue wagger.

In a few months there will be a B&B opened on site, fancy waking up to the wonderful views and the visiting birds that were there on cue for us.

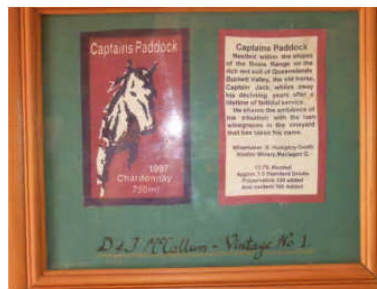
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Burnett Trip (continued)

Captains Paddock – by Gerhard

www.captainspaddock.com.au

Entrance down an alley lined with trees and at the end of the drive our photo was taken. All participants, no one missed out. Bruce Hum Smith involved with this winery and there is a photo in the winery along side a horse– Captains Paddock.



2008 Verdehlo– pale straw in color with tropical fruit flavour.

2008 Merlot– soft plummy notes and full mid palate flavour.

2006 Shiraz– medium bodied , rich plummy raisin characters and a little black pepper.

Rosetta– fruity light red, merlot and chardonnay grapes, light fruity red wine, being slightly sweet but not cloying.

Merlot Mania– soft fruity wine with a touch of strawberry flavour.

White Port (Semillon)- nutty nose and a touch of sweetness, but blends in well, very nice.

Brown port from Shiraz– tasted a bit unbalanced.

Wine of this winery has improved quite well in the years that I have been visiting.

Kingsley Grove – by Gerhard

www.kingsleygrove.com

Queensland Green 2007– made in Portuguese style, low in alcohol and made from Semillon, very refreshing.

Jimmy's Block Chardonnay 2005– cellared 3 to 5 years, American oak dominating, drink now.

Verdehlo 2005– early picked to give sweetness, with soft acidity and fruit flavours which linger on.

Cloudview Verdehlo 2004– very soft , light paw paw flavour, drink now..

Shiraz 2005– bronze medal at 2008 Queensland Wine Show, French and American oak, black-berry and peppery with some tannin.

Cabernet 2003– very soft and light tannins, fruit a little light on and drinking now.



Kingaroy Butter Factory– by editor

Well this is the last stop before our weekend closed. It had been a long and sometimes arduous haul for the tasters, but again showed the variety of wines and the strength of the industry in the Kingaroy Murgon area. Our last hurrah involved a late lunch in the park grounds adjacent to the butter factory with platters served to us and a few select wines to try. Many of us had the coffee and sweet treats provide for us not knowing they were not complimentary. After some discussion all was well and the bus returned to Brisbane with all home by 9 pm on Sunday night. What a weekend, can't wait for the next tour which looks like being the Coonawarra Trip in June/ July 2010.

Emerging Whites Night

A night for emerging whites hosted by the guild and held at Black Pearl was very successful. At the end of the tasting all 17 people nominated their favourite wine of the tasting - 10 different wines ranging from the cheapest to the dearest were nominated (wines 1,3,7,8,9,11,14,16,17 and 19 with the Virgilius Viognier followed by the Vermentino getting the most nominations).

As usual Lee Booker excelled in providing an excellent meal to accompany the tasting . We started with freshly shucked Sydney rock oysters, they were large and so nice. Medium ocean king prawns from Maroochydore followed, an Atlantic salmon was cut into cutlets and simply poached in a flavoursome court bouillion served with kiffler potatoes tossed in butter . A Tira Misu cake to tie into the stickkeys finished the night beautifully. Bruce gave plenty of information on the grape varieties,wine styles and a good appraisal of each wine and encouraged good discussion and feedback from the tasters. The list of wines is as follows:

WINE No.	DESCRIPTION	COST
1	2003 Segura Vindus Brut Vintage Cava - Spain Macabeo and Parellada grapes	\$10
2	2006 Yarra Loch Arneis - Yarra Valley	\$27
3	2008 Yalumba Vermentino - Langhorne Creek	\$15
4	2008 Pewsey Vale Pinot Gris - Eden Valley	\$23
5	2008 Tabilk Marsanne - Central Victoria	\$12
6	2008 d'Arenberg Money Spider Roussanne - McLaren Vale	\$20
7	2008 Yalumba The Virgilius Viognier - Eden Valley	\$38
8	2009 Murray Street Vineyards Viognier Marsanne - Barossa Viognier(58%),Marsanne(42%)	\$35
9	2006 E.Guigal Saint-Joseph - Rhone , France Marsanne(95%),Rousanne(5%)	\$80
10	2006 Klipfel Pinot Blanc - Alsace, France	\$37
11	2008 Pewsey Vale Gewurtztraminer – Eden Valley	\$23
12	2009 Coriole Chenin Blanc – McLaren Vale	\$18
13	2008 Trentham Estate Albarino (Savagnin) – Southwest NSW	\$15
14	2007 Castro Martin A2O Albarino – Northwest Spain	\$25
15	2007 Domain Day Mt Crawford Garganega – Barossa	\$20
16	2005 Lost Valley Cortese – Central Victoria	\$33
17	2009 Witches Falls Co-inoculated Verdelho Granite Belt Qld.	\$20
18	2005 Trentham Estate Noble Taminga - Southwest NSW	\$14*
19	2008 d'Arenberg The Noble Mudpie -McLaren Vale Viognier, Pinot Gris, Marsanne	\$20*
20	2002 Balladean Estate Late Harvest Sylvaner	\$18*

* 375ml bottle



Some explanation of wines



Lee and Salmon



Table appreciating the night



Osters!!!



Scrummy Prawns

Savouring Asian Cuisine with Wine

Ask most people about matching Asian cuisine and wine and you'll usually get the standard reply that sweeter wine styles go best. This is a bit of a myth, explains Jeannie Cho Lee, Asia's first Master of Wine, who has just launched a book highlighting wine's increasingly prominent role in dining experiences across ten major cities in Asia including Hong Kong, Shanghai, Tokyo and Singapore.

In the book she covers the historical influences on food and beverage cultures and features typical dishes with recommended wine pairings. It's a dialogue that Australian winemakers stand to benefit from, given our country's food culture draws so much from these regional centres, as well as potentially opening up greater engagement with the on-premise sector in some export markets.

Jeannie explains that she's had to bring a slightly different approach to her subject matter: "What I found lacking (when studying wine) was the whole pairing of food with wine concept from an Asian perspective. Everything was very much from a Western perspective, not just the flavours, but also the way that one dines, the culture, the descriptors for varieties, regions and styles etc. All of those things were challenging when learning for the WSET Diploma or Master of Wine and you end up memorising the terms, memorising quite a lot of what has been handed down to you in text books as to the best pairing or descriptor, even if it is of no reference to us in Asia!"

"The only way that wine will penetrate these markets is if it really plays a role at our dining table. If it doesn't, if it is something that we have only for special occasions or in banquets or only in Western restaurants, then it's never going to be a part of our lives. Bringing my understanding of food and wine is the beginning of that dialogue. I call it 'the bridge' between two cultures that are merging. The communal style dining experience of the Asian table is seeing wine more and more often. How is that impacting the flavours of the food and vice versa? That's the exploration," she concluded.

Jeannie was Wine Australia's guest international judge at this year's Royal Adelaide Wine Show. To listen to more of her impressions about Australian wines log onto <http://www.youtube.com/user/wineaus>

Decanter Magazine Collection

Decanter Magazine collection of 5 recent editions plus some supplements on Austrian & Argentinian Wines are held by John Gribble . If any member wants to read them please contact John .

Happy South Burnett Wine Tourists– July 2009

Photo left out intentionally for web based edition

If you would like a copy of this photo, email editor who will send via email.

Australian Small Winemakers Show - 2009

On Saturday 24 October 2009 a small group of Guild members travelled to Stanthorpe to attend the public tasting at the Australian Small Winemakers Show. This is a major event on the Australian wine show calendar and this year saw 371 exhibitors and 1,812 wines.

Most wines will be unobtainable through normal retail outlets, but from a Queensland perspective the following trophies were awarded.

Best Queensland White Wine Botrytis 2008	Witches Falls Winery Sauvignon Blanc Semillon
Best Queensland Red Wine	Golden Grove Estate Malbec 2008
Best Queensland Fortified Wine	Riversands Wines Golden Liqueur Muscat
Best Queensland Shiraz Wine	Lucas Estate Estate Shiraz 2008
Most Successful Qld Exhibitor	Robert Channon Wines Silver - 2 Bronze - 7
Tech. Excellence in Qld Winemaking	Lucas Estate Gold - 2 Bronze - 2

Trophies for the two National Champion Wines were awarded to:

White Wine	Forester Estate WA Chardonnay 2007
Red Wine	Briar Ridge Vineyard NSW Dairy Hill Shiraz 2007

It was an interesting wine show though by 3pm the day was hot, the wines were warm and the sparklers had long since lost their sparkle.

On Sunday we attended Severn Brae Estate for lunch prepared by Lee Booker. Wow! Many thanks to Lee doing it (again), to Rod Wellings for providing Mt Tully wine for lunch, to Bruce Humphery-Smith for providing the facilities and for raiding Severn Brae's museum collection when it seemed there was just a slight chance we could run out of wine, and also to John Nenke for arranging the accommodation.

Ken Lilley

You can review the full ASWS results at www.asws.com.au plus look at what is happening for the future year in this great winemaking area.



Judgement day



Red or White



Sex or Sivern- Lunch at Bruce's



A shrinking violet- our host Bruce



Severn Brae Merlot

Sunshine Coast Event- 16 October

Thanks to all those that supported our night on Friday 16 October. The evening was very successful from the feedback received. It was great to see the effort that people such as Bob, John, Douwe, Jenny, Frances and Rod put in on the night. The venue again was a wonderful extra that the club has and thanks to John and Frances for allowing us to use it. All attendees combined to make it a great night and well worth the efforts.

Finances- All important and we have a small float from the meetings so far.

A presentation by the editor on Wine Judging was well received even though we had to cram around the laptop. I think people got a new awareness of the judging processes in Wine Award Shows. The work by our own panels of judges at the end of the evening threw the theory into practice. Stern discussions, jovial remarks, and wraps and comments by people are what we are looking for to drive the interest in Wine and Food. The comments by club members, comments by Rod, Michael and Chris on various detail items were a big help.

It was good to see Chris McCloud and Rod Wellings there and we as a group should try to reciprocate by visiting the Brisbane Club Event.

The evening was termed the Reisling, Chardonnay, and Cabernet experience and this theme was taken from the positive comments that the Wine Judges at the RQWS were so keen on.

Wines- Riesling, Chardonnay, and Cabernet wines were presented and we probably could have had one or two more wines, although the supplementing by Rod was well received, especially the Muscat. John Jackson (Briar ridge Chardonnay) and Rod Wellings (John Gehrig Merlot) were the two standouts as judged under the famous Guild 0 to 5 excellence awards. All other wines averaged 3 to 3.5 so all in all a good standard.

The wine presented by the Club, Fox Creek Shiraz 2008 (\$13 at Dan Murphys) allowed us to try the judging system used by national judges and although we marked it lower than the Silver awarded at show, a lot of interesting discussion followed.

The club is opened to suggestions on food, wine and events and an email to me to circulate any thoughts is all that is required. Some commentary and visits from Brisbane club members always welcome also.

Local Scene discussion will rev up in future now that people are aware and this will be a good thing.

Our next meeting will be in January- flyer before Xmas

Editor

King Valley Estate Wineries:

The Courier Mail included a write up on the King Valley area visited by a number of the Wine Guild members last year. Ken Gargett waxed lyric about the varieties now grown from the low plains around Milawa to the higher arewas where Pizzini and Chrismont wines are located. Commentary suggested that much of the interests centrs on the Italian varieties made there and La Zona Chrismont Savagnin 2009—attractive aromatics, hint of citrus, and apricot. Weight good and length and freshness abounds. Brown Brothers Limited release Pinot Gri was also included, and the Sam Miranda Arneis 2009 with its pear, spice and mineral notes with fresh and crunchy finish.

Looks good for an area that once was so strong in tobacco and who knows with some years under their belt we could see the new varieties gaining strength in the market.

Editor

Some James Halliday Top 100 Wines of 2009 : Extracted from Weekend Australian

Brookland Valley Verse 1 Margaret River Cabernet Merlot 2007 - \$15 per bottle. Brookland Valley was the Winery of the Year in my 2009 Australian Wine Companion, thanks partly to Verse1. Bright red-purple ; while only medium-bodied, has the strong structure of good Margaret River Bordeaux blends, with an array of black and red berry fruits; good French oak and tannin support. Screwcap \$20; From: Margaret River, WA. Drink: to 2015 with barbequed lamb. 94

Ashton Hills Piccadilly Pinot Noir 2008 - \$30 per bottle. Owner/winemaker Stephen George was one of the pioneers of pinot noir in the Adelaide Hills. It shows some colour development; as always, has an extremely expressive and complex bouquet with forest undergrowth and spicy red fruits; the palate is a precise replay of the bouquet, with great length and immaculate balance. Screwcap \$33; From: Adelaide Hills. Drink: to 2016 with mushroom risotto. 96

Tyrrells Stevens Hunter Valley Shiraz 2007 - \$26 per bottle

Sourced from the Stevens' family Old Hillside Vineyard, some of the vines planted in 1867, the oldest in the Hunter. Bright colour; the bouquet has black and red cherry fruit and French oak; the supple texture of the medium-bodied palate is outstanding, allowing the vibrant and fresh fruit full play; great balance and length. Screwcap \$35; From: Lower Hunter Valley, NSW. Drink: to 2027 with roast baby kid. 96 points

De Bortoli Gulf Station Pinot Noir 2008 - \$15per bottle

The grapes are handpicked and destemmed, preserving whole bunches are included, and the must is cold-soaked pre-fermentation. A serious pinot at this price, aromatic and spicy, with excellent texture and structure; the flavours halfway between plum and cherry, with a savoury finish, and subtle oak. From: Yarra Valley, Vic. Drink: to 2015 with seared Tassie salmon. 94 points

De Bortoli Windy Peak Pinot Noir Chardonnay Nv - \$150 per dozen. In typically De Bortoli fashion, over-delivers at its price point; it is a multi-vintage with components ageing on yeast lees in bottle for up to seven years and a small portion is taken through malolactic fermentation. Good mousse, and salmon pink colour; obvious care in selection of base wine, most from the Yarra; the strawberry fruit notes are, of course, pinot derived, backed up by citrusy acidity. 89 points

O'Leary Walker Polish Hill River Riesling 2009 - \$18 per bottle. The Polish Hill River area is only 9km east of Watervale, but the climate is significantly cooler, the grapes ripening 2-3 weeks later. Dyed-in-the-wool Polish Hill River style, with slate and mineral nuances woven through the lime and apple blossom fruit, the finish authoritative and long. Screwcap \$18.50. From: Clare Valley, SA. Drink: to 2017 with salad nicoise. 94

Geoff Weaver Sauvignon Blanc 2009 - \$22 per bottle. Estate grown, handpicked and bunch-selected, the fastidious winemaking of Geoff Weaver puts the wine on another plane from the vast majority of '09 sauvignon blanc from the eastern states; the gooseberry and kiwifruit flavours are intense and penetrating, the palate very long and the dry, almost savoury, aftertaste lingers long. From: Adelaide Hills, SA. Drink: to 2014 with bouillabaisse. 96 points

Leeuwin Estate Art Series Chardonnay 2006 - \$80 per bottle . From one of the region's coolest growing seasons. A complex array of nectarine, grapefruit and spice is offered on the bouquet; the palate exhibits understated power, with grilled nuts supporting the generous, yet refined, level of stone fruit and oak; the finish is staggeringly long, fine and complex. Screwcap \$96; From: Margaret River, WA. Drink: to 2021 with milk fed veal. 97 points

Thomas Wines Braemore Semillon 2009 - \$25 per bottle. From the Braemore Vineyard on the sandy alluvial flats, so suited to semillon. The bouquet is multi-faceted, with more fruit than normal; the palate verged on the astonishing when six-months old, with a panoply of citrus fruit and the supple mouthfeel that normally doesn't develop for five years. Screwcap \$27; From: Lower Hunter Valley, NSW. Drink: to 2018 with crab cakes. 95 points

Yalumba The Virgilius Viognier 2008 - \$40 per bottle. The Virgilius outguns every other viognier in Australia. The hand-picked grapes are whole-bunch pressed direct to barrel (pre-used) and lees stirred for 11 months. The most remarkable feature is its depth of white peach and apricot flavour, achieved without the phenolics which can so easily destroy the finish of this variety. Screwcap \$49.95; From: Barossa Valley, SA. Drink: to 2011 with free-range chicken. 96 points

Courtesy of Extracts from Wine star Journal, and text from Weekend Australian. November 2009

Daily Wine News Extracts:

Australia

When smoke gets in your wine -Taking alcohol out of wine seems a bit like taking the fun out of a day at the beach - and certainly very un-Australian. But that is how Memstar, a Melbourne business, is making money. Memstar uses high-tech membranes (hence the first part of its name) to remove unwanted elements in wine, right down to the molecular level. Removing alcohol is the major use of the technology, but with a switch in the process other unwanted elements can be removed, including smoke taint from forest fires.

Margaret River viticulturist awarded -Western Australia's St Margaret's Estate owner Keith Scott has received the Margaret River Wine Industry Association's 2008-09 MRV Viticultural Excellence award. Award recognises the importance of quality fruit in the production of the region's fine wines.

Chardonnay still on the nose as Sauvignon Blanc dominates. The public move against Chardonnay is continuing, according to a new survey that found Sauvignon Blanc is cementing its hold as the dominant player when it comes to consumers' preference. A national survey by Accor owned hotel group Mercure highlighted the public relations challenge facing Chardonnay showing that the varietal was the fastest declining white wine.

New Zealand

Good times flowing-Wine bargains are here for at least another year following another bumper grape harvest. Ideal growing conditions and an increase in the number of vineyards pushed New Zealand's 2009 vintage to 285,000 tonnes - enough to fill 260 million bottles.

Push for Kiwi wine at World Cup

The spectre of foreign wine sponsors denting the economic benefits to New Zealand from the 2011 Rugby World Cup has prompted the Government and winegrowers to consider working together.

New Zealand wines win trophies -NZ wines have beaten contenders from across the world to win both the Sauvignon Blanc and Pinot Noir Trophies for the 4th year running at the UK-based International Wine and Spirit Competition (IWSC).

Courtesy of Daily Wine News- email editorial@winetitles.com.au to subscribe.

International

Climate change favourable for English winemakers (UK)-For decades, few have taken English wine-making seriously. But that's all starting to change because of global warming. Climate change allows England to take on the quality red wines traditionally associated with warmer southern climates.

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

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

US to lead global wine consumption (US)

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

London hosts its first Argentinian wine show (UK)

The first-ever consumer show dedicated to Argentinian wine was held in the UK in September.

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

Closing date for you to send in your contribution to the **January/ February** edition of the Grapevine is close-of-business Friday 22 January. Support your own newsletter.

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

Send to Editor: Peter Schofield (p.sch@bigpond.com)- only a few clicks away. Yes I have changed to Telstra Bigpond. Please change your contact list details.

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.

Guild Xmas Party at Woolwin- Stop Press

The next programmed Club night, December 4 is unable to be held as the venue, Black Pearl is not available. The Management Committee has decided to hold one **Christmas function** this year on **Saturday 5 December at 5 pm**, at the home of the **President Rod Wellings**.

Members and their partners are invited. The Guild will cater, cost will be \$10 per person. Members, Please bring a bottle to share.

Lee Booker getting into the true Christmas chef mode has volunteered to roast and baste a Turkey which is stuffed with a Chook which is stuffed with a Duck which is stuffed with Lee's choice of dried fruit, nuts and spices basted in and served with his favorite wine sauce.

Entrees;

Bite sized canapés offering from John J

- Grilled fresh sardine fillets with tomato and capsicum sauce on a crisp rice biscuit.
 - Ocean Run trout marinated in lime juice dressed with a mild wasabi sesame paste served on a ginger/ turmeric root Green Mango salad.
- Grilled Ocean Run Trout served on a galangal spiced Asian Green Papaya salad with Macadamia nut dressing.

Platters groaning under the weight of outstanding choices of cheeses and salamis.

Surprise offerings from other Guild members to be disclosed on the night.

Nicole has created another traditional family fruit cake, abundant with fruit, nuts liquor and love, to be savored with Rutherglen liquor Tokay's Muscat's and Ports.

As some of the food has to be ordered well before the event, please **RSVP** immediately, advising numbers attending, so that we can ensure that no one misses out!

Wine Guild

Last years gathering for Xmas- lets make it a bigger one this year.

Photo left out intentionally for Web based edition

NEW WEBSITE:

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

