

Grapevine

JULY / AUGUST 2007

Editor : Peter Schofield

Email : schofij@optusnet.com.au

Web Site: www.wga.net.au

From the President

With the year rapidly passing members will possibly be surprised to note that we are only a short time away from our next Annual General Meeting. The Guild's financial year ends at the end of June and Ken Lilley, as a last task before sliding into retirement, has been preparing our annual accounts for the auditor. No doubt the outcome will be again a modest loss which seems to be norm these days. Members attending our annual meeting will have noted that despite the best efforts of various Committee members we struggle to break even. It is always our intention to aim at breaking even on events or a modest loss. This goal would be more easily achieved if all events were well attended by members and I guess events would be well attended if they held general appeal for members. So, if our Committees can organise events that appeal and if we have enough volunteers to organise and conduct them, we should continue happily sailing on into the future.

I would encourage members to consider joining one of our Committees that is, the Tasting & Events Committee or Management Committee, to assist with Guild administration and function organising. I would also appreciate feedback from members about events they would like us to hold.

It would be good to see a few more members attending Club nights. There have been slightly lower numbers than usual of late and as is well known, these nights offer a most pleasant, sociable, non-threatening wine experience for members, member's partners and friends. As

has been said before, members are welcome to bring guests to the Club night evenings at Black Pearl Epicure. This offer is available to bring people who may contemplate joining the Guild and it is permitted for them to attend as guests on only one occasion. We would be pleased to have them join if they wish to continue enjoy these evenings.

The next Club nights will be Barossa Wines in August followed by our New Releases in conjunction with the AGM in September. I'll hope to see you all at the August Club night bringing your favourite Barossa wines. This is a forerunner to our Barossa visit at the end of September. The September event will showcase new release wines that will be selected by Committee members so on this one occasion members are not required to bring a wine.

Please consider joining our Committee members at the annual meeting and also our winery lunch in August at Sirromet and the last Masterclass in October showcasing sparkling wines and champagne. I look forward to seeing you there.

Ian McLeod
President - Wine Guild



Contents

From the President.	1
Varietals/ Club Night June	2
Bordeaux wines	3
Club Night Photos-July	4
Club Night Aug/Sept. Reminders	4/5
The Big Apple	6/
A Week in Bologna	7
Calendar – Club Events.	8

Note to Grapevine Readers

Closing date for you to send in your contribution to the **September/ October edition** of the Grapevine is close-of-business **13 September**. Editor: Peter Schofield

Club Night June 2007 – Italian Varieties

Twenty members enjoyed all things Italian at the June Club Night. The night was hosted by Jenny Chadwick, Mike Hope, Stephen Norris, and John Tuttle. The varieties below were many and all had a good night.

	Wine	Year	Alcohol%	Rating
1.	Dogajolo Toscano	2005	13% alc	2.5
2.	Peppoli Antinori Chianti Classico	2004	13%	3.5
3.	Zonin Montepulciane D'Abruzzo	2003	12%	4
4.	Santana Cristina	2004	13%	2.5
5.	Corse Giara Pinot Grigio	2006		3.5
6.	Chain of Ponds Novello Sangiovese/ Grenache	2004		3
7.	Monferrato Dolcetto Sangiovese/ Merlot	2005	12.5%	4
8.	Villa Bianchi Verdichio Dei Castelli di Jesi	2005	13%	3.5
9.	J.Loxton Sangiovese	2005	12.5%	2.5
10.	Coride Sangiovese	2005	14%	3.5
11.	Vigne Nuove Di Musella Valpolicella	2004	13%	3
12.	Brokenwood Sangiovese	2005	14.5%	2
13.	Burchino Chianti Superiore	2000	12.5%	3
14.	Bersim Nebbiolo 'd' Albi	1991		4
15.	Zinfandel Masserie Pom Nicola	2004	14%	2
16.	Borgianni Chianti	2005	13%	2.5
17.	Bollini Pinot Grigio	2005		2
18.	Ruffino Chianti	2005	12.3%	4
19.	Montrose Sanviux	2004	14%	3
20.	Poliziano Chianti	2005	13%	2.5

Wine Guild Rating– 0= Yuk to
5= Excellent

Sausages, Pizzas, and some lovely cheese accompanied the mainly red wine varietal night. Members again showed true grit and persistence in tracking a good variety of wines and all are to be congratulated. The effort and attendance from Club Members for these nights is great and makes the regular meet a happy and fun filled night.

Mystery Wine– June 2007– Italian Varietals

LUCE DELLA VITE- 1996

The Luce Estate was founded in 1995 through a collaboration of the Frescobaldi and Robert Mondavi families and Located in the area of Montalcino,

Tasting Notes:

Luce 1996 has an intense, almost inky violet colour with deep fruit aromas interwoven with nuances of vanilla and spices from oak aging. This full bodied wine with velvety tannins gives the impression of warmth, and richness with

Masterclass—Rhone Varieties– 14 June 2007

Great opportunity taken by over 30 wine enthusiasts to waltz through tasting of Marsanne, Viogner, Grenache, Syrah, Rousanne, and others with expert comment from Andrew Corrigan who hosted the evening.

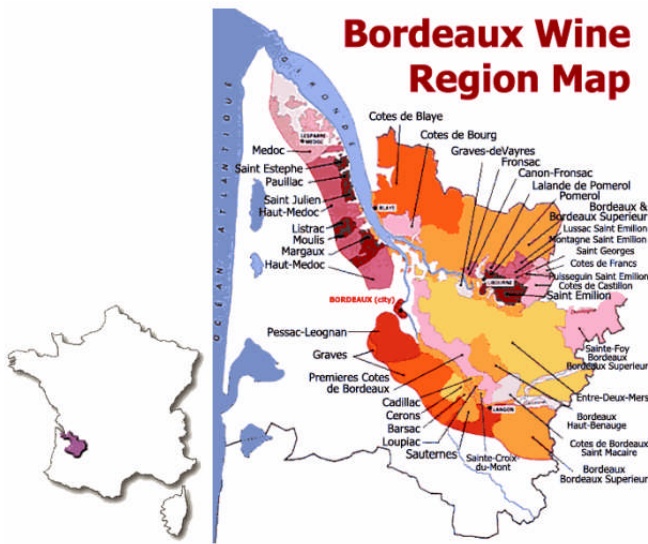
Four brackets of four wines to taste plus accompanying buffet style food was too good an opportunity to miss. The brackets started with Rhone variety types—viogner, marsanne, rousanne, followed by Grenache and Syrah styles. Short break for some food, and then back to four wines from Shiraz origins. The final bracket allowed the guests to identify the style with Symphony Hill shiraz, Chateauneuf-du-pape Domaine de Villeneuve, Peter Lehmann eight songs, and a Cape Barren Old vine Shiraz to finish. See wine list on page 5.

Andrew's effort in describing the characteristics and "senses" of the wines was first class. It was like a walk through life with us all on the driveway smelling wet concrete, growing to playful kids with scratched knees and smelling of elastoplast, being rewarded with toffee smells, the ups and downs of pepper smells, and maturing with cedary and matured oak senses. A great night and thoroughly recommended.

Peter Schofield

Bordeaux – home of Cabernet Sauvignon and Merlot

Bordeaux (pronounced “Bord oh”) is the most important prestige wine region in the world. It is situated on the Atlantic coast in south west France astride the Gironde river estuary and is known for three main subregions. Medoc to the north west and on the left bank of the Gironde, is the home of Cabernet Sauvignon; Pomerol and St Emilion are on the east or right bank and are home to Merlot and Cabernet Franc; Graves (pronounced “Grav”) is to the south and has all three of these varieties. Just to the south of Graves are Sauternes and Barsac, the homes of sweet dessert wines – made of Semillon and Sauvignon Blanc. The southern part of Bordeaux is also known for dry white wines made of these varieties.



Medoc (on the left bank) is a comparatively new region – considering classic European regions which were established many centuries and often over a thousand years ago. Dutch engineers drained the swamps of this area in the 16th and 17th centuries and made way for the famous great Chateaux. Pomerol and St Emilion (on the right bank) are much older. The regions are near Libourne – a very old town with a beautiful town square and ancient stone buildings. The village of St Emilion itself is also a beautiful old stone built village. Even though Medoc is new, it is here that the grand expensive Chateaux are situated. As the region was developed, there was economic boom times in France and wealthy aristocrats and business entrepreneurs sought to own a Chateau as a trophy – they could serve their own wine on their elegant tables in Paris even though they only made a visit or two per year to their estate. In present times, successful European and British and even American and Japanese corporations seek to own a Chateau. In past centuries there was not an imperative for the estate to make money – and this explains why there is an elegance and lack of commerce in Medoc and Bordeaux in general compared to other regions. To this day, Chateaux owners do not sell direct – they act through middlemen (called “courtiers”). There is an aristocratic attitude that dealing in money is vulgar. The famous names and grand buildings are here – Margaux, Lafite, Mouton Rothschild, Petrus, Cheval Blanc and others.

Bordeaux is a cool mild region – the climate tempered by the presence nearby of a large body of water – the Gironde estu-

ary. The best sites for cabernet are within sight distance of the water of the estuary where the deep gravel soils are well suited to this variety. To the east the vineyards are well away from the river and clay soils are common. The best properties are on slightly higher ground and feature merlot and cabernet franc.

Bordeaux has developed over the centuries two leading wine making aspects – considerable extraction of flavour from the grapes; and the use of oak barrels. Winemakers from all over the world travel here to observe and study the techniques.

The mainstay grapes – cabernet sauvignon, merlot and cabernet franc have grapes with plenty of flavour and colour. Wine-making techniques involve extracting plenty of both into the wine. Generally whole berries are added to the fermenting vat and pumping over of the fermenting wine takes place (where wine is drawn from the bottom of the vat and pumped back as a spray over the top of the wine where the floating cap of skins is broken up and re-submerged by the spray). The fermented wine is transferred to barrels – mostly new expensive French oak if a top property, for two years. During this time the wines will be transferred from barrel to barrel twice (a process called “racking”) and the combined effect of controlled exposure to air along with infusion of oak flavour results in the powerful extracted grape flavours becoming more harmonious. Often upon release of the bottle, the wines are still huge in raw flavour and need more ageing. The great Bordeaux reds have legendary abilities to develop in bottle over decades of time. Hence a strong secondary market has developed with keen interest in futures, a Bordeaux index and so on. At the beginning of a Bordeaux wine’s commercial life, when the new wines are first made available, there is a complicated system of buying in advance – called “En Primeur”. Often, purchasing by this method is the only way to obtain a wine at the best price because when the wines are eventually released into the normal retail trade, the prices have increased greatly. There is considerable speculating on price – driven by rating charts and wealthy Americans, Asians and some Europeans.

Not all Bordeaux wines are glorious – there are outer lying areas with poor soil and low flat countryside where ripening is difficult. There are plenty of bargains. The expensive collectible wines are subject to an official rating designation. In 1855 the wines of Medoc were rated – the system is called *Cru Classe* and there are five groups. One Chateau from Graves (Chateau Haut Brion) was included in this classification. Below this classification are *Cru Bourgeois* – often where there are bargains. Graves, St Emilion and Pomerol also have their own classifications. Every now and then there is a modification where a Chateau is “promoted” usually accompanied by considerable publicity. For example the St Emilion estate Chateau Troplong-Mondot (pronounced “tro-long-mondo”) was promoted in 2006 to 1st Grand Cru Classe.

It is Bordeaux that a visitor can see the French wine prestige and aristocracy in operation.

Andrew Corrigan MW-Ewineconsult - wine business consultant, wine writer - www.ewineconsult.com

July 6 2007 – Christmas in July

Christmas in July rolled around again and was attended by 20 Members and guests. Sit down and tuck in was the order of the night with a lot of work by the hosts– thanks to John, Jenny and Lyn.



Happy Club Members and Guests.



Wine	Vintage		Pts.
Paringa Estate	2004	14.5%	3.5
Mt. Blue Rosemount Shiraz/Cabernet	2000		4
Morris Liqueur Tokay			4
Gramps Cab. Merlot	2002		3.5
Grams Semillon/Sav.Blanc	1996		3
Glengarry Sparkling	NV		2.5
Ingoldby Shiraz	2002	14.5%	3.5
Shelmardine Pinot Noir	2005	13.5%	4
Chatsfield Indulge	2001	9%	3
Sepelt Original Sparkling Shiraz	2002	14.5	3.5
Vaughens Sparkling	NV	14	3
Yalumba Botrytis Semillon Noble	2002	17%	4
Tyrell's Rufus Stone Heathcote Shiraz	2000	14.9%	4
Jacobs Creek Chardonnay/Pinot Noir Sparkling	NV		3
Oyster Bay Merlot	2006		3
D'Arenburg The Peppermint Paddock Sparkling Red Chambourcin	-	14.5%	3
Coldstream Hills Chardonnay	2004		4
Taylors Clare Valley Cabernet Savignon	2004		3.5
Ziebarth Maximillian Cabernet Sav/Merlot	2002		3.5



Wine Guild Rating– 0= Yuk to
5= Excellent



Reminder Notice– Club Nights for the next quarter

August: Barossa Wines– John Nenke and Ken Lilley are planning a big night for Barossa origin wines. Local information from wineries and suppliers, plus local orientated foods for accompaniment. We may even get Ken to wax the lyric about his recent trip.

September: New Releases AGM– Always a big night with short AGM and plenty of great wine supplied by the guild. Elections galore and planning thoughts for the next year will be hot topics.

October: Riesling, Gewurztraminer, Sauvignon Blanc, Semillon– see you there for a varietals feast of wine tasting.

The immediate calendar looks impressive as you can see, so make the effort to attend and enjoy *wine, food and good company.*

Surviving Bastille Day— Sue Henderson

A dozen die-hards assembled for the now traditional post- Queensland Wine Show lunch at Isis Brasserie – a French banquet with favourite wines brought by attendees. We started with four bubbly (three red and one white). Delightful food accompanied soon followed with Chicken liver pate with Grand Marnier jelly and assorted charcuterie (duck rillettes, mixed flesh and pistachio terrine, salami and gherkins) with celeriac remoulade. Michael Flynn betrayed his large-family background in his defence of the pate and terrine until wife Madonna arrived, but the author's pick was the Grand Marnier jelly – incredibly fresh and cleansing.

We then moved to hot entrees: leek and bleu de Lacquille quiche with watercress and walnut salad, and baked mussels with brioche and herb crust and saffron aioli. These were taken with a '74 Traminer Riesling offered by John Juratovic, a chardonnay, a Riesling and a Semillon. The quiche was the pick (as evidenced again by Michael's martial air).

Mains were salmon with mustard scented potatoes (a tad overcooked in some opinions); confit of duck with cassoulet of beans; and beef bourguignon with potato mousseline and green salad. (The host seemed to think we'd need a lot of carbs to soak up the alcohol – experience perhaps?). The wines were four pinots, including one from Clos Henri – famous from the New Zealand trip in 2005, a shiraz and a cab sauvignon.

Anyone who thought they were full found that bit more space for desserts – apple tart with double cream (yummmmm), profiteroles with crème anglaise and chocolate sauce, and blanc mange with macerated strawberries. And horror of horrors – no one had brought dessert wine! We made do with what was left from previous courses but have made a note to plan better next year.

All in all a spectacular meal, some interesting and some sumptuous wines, and great company – what better way to spend a Friday afternoon away from the office? Thanks to Jenny for organising.

Sue sent some photos and the editor has included one—Monet style



Masterclass—Rhone Varieties— 14 June 2007

As mentioned in earlier text the Rhone variety night was enjoyed by all. The guests tasted the following wines:

Bracket 1— Rhone Variety: 1. Pfiesser Marsanne2005/ Rutherglen; 2. Water Wheel MemsieSauvignon— Semillon— Roussanne2004/ Bendigo; 3. Torbreck Viogner/ Marsanne/ Rousanne 2004/ Barossa Valley; 4. Condrier Viogner

Bracket 2— Grenache and Syrah styles: 1. Cote du Rhone"Monredon"2003/ Abeille; 2. Hunter Valley Style— Brokenwood Graveyard 2005; 3. La Curio Reserve Bush Vine Grenache2005/ McLaren Vale; 4. Eileen Hardy2002/ McLaren Vale.

Bracket 3— Shiraz Origins: 1. Cool Climate Mt. Langhi 1999/ Grampians; 2. Rooklyn 2005, Granite Belt; 3. Craggy Range "Le Sole" 2004; 4. Amon Ra 2005/ Sth. Australia

Bracket 4— Guests Identify: Mentioned on Page 3.

A number of good comments re the Torbreck blend, Bush vine Grenache, the black peeper prominence in the Mt. Langhi, and the quality of the Peter Lehman Shiraz.

The Big Apple- John Gribble

DAY ONE:

New York - If you've been here you'll know what I mean by " A City That Never Sleeps" If you haven't it's a must see city.

We arrive at JFK from Burlington, Vermont on Jet Blue - even served blue chips (made from blue potatoes). Ignoring touts hassling us we take a yellow cab and head to Manhattan. First good idea set fare \$49.00 (plus tip). First bad idea arriving in the Big Apple on Memorial Weekend and Fleet Week especially as we are staying on Time Square. So that somewhat clouds my first impressions - hot, humid and huge crowds (uniforms everywhere) But we have a great corner suite on the 22nd floor looking straight up Time Square. A sea of neon lights at night.

I've purchased a city pass (www.citypass.com) for \$53.00 which includes entry to the Empire State Building, Muesum of Modern Art, City Cruise the Guggenheim and the Muesum of Natural History. Arrival afternoon we purchase a 7 day Metro Card (not as efficient as London Underground) and head down town to Ground Zero where construction is now underway to rebuild the World Trade Centre. As you walk around you try hard to imagine the horror and terror experienced on September 11th 2001. An evening stroll in near by Battery Park and the metro back to the hotel with a stop off at the Stagedoor Deli for dinner.

DAY TWO

We head off about 10am towards Central Park stopping for brunch at Le Pain corner of 7th and 58th (A franchise originating in California) serving more French than American style breakfast. Very warm again today as we join the throngs enjoying summer in Central Park. We exit the park at 86th street and I leave the ladies to a day of shopping (they tell me a must do in New York) as I head to the Museum of Natural History with plans to go on to Guggenheim but I am totally absorbed and it's time to meet for dinner. A definite must, dinner at Virgils for the best ever BBQ spare ribs washed down with a few Bud Beers. I am finding unless it's fine dining in America beer better



suits evening meals. A wander home through the crowds on Time Square and a check on the damage the girls have done to my credit card.

Spare rib!!!

DAY THREE

A perfect clear morning as we head to the Empire State Building, stopping for an omelette and juice at a random cafe. It's a queue for 50 minutes to take the lift to the 86th floor but with clear skies and good vision it's worth the wait to take in the 360 degree view of New York City. A stroll to Macys on 34th and 7th for a coffee and the girls realise that there is more shopping and I leave and walk 7 blocks to join the circle line cruise for 2 hours checking the Manhattan sky line. Meeting back at the hotel we head off through Soho to Little Italy for Pizza at Lombardi's another NCY icon.

DAY FOUR

Final day in New York and an early start to the Guggenheim and Museum of Modern Art. A little disappointed at Guggenheim as several galleries were closed and restoration of the exterior of the building also underway but couldn't do justice to the MoMA in the short time left especially the French Impressionists. Meet back for the final packing - interesting! Zippers are forced closed. A taxi ride from hell as we speed through Queens and on to JFK. We see daughter Natasha off on Air Tahiti Nui to Sydney and join Jet Blue for our short flight back to sleepy Burlington.



How to advertise



John and Jennie Gribble

SUMMARY
 A little bite of THE BIG APPLE - so much to see - so little time ensures that I must visit this city again.

A Week in Bologna– Ken Lilley

A while ago Janette and I read a thriller, *The Broker*, by John Grisham that is set in Bologna. Grisham liked the town and set the novel in surroundings he enjoyed. We enjoyed the book and Bologna seemed like an interesting town so when we had the opportunity to spend a lazy week there we did it.

This is a wine club newsletter so I initially asked myself whether Bologna is a wine town, but hey ... its in Italy ... they all are. So I won't mention it again, except to say that in this region of wonderful 12% wines Janette became the world's most enthusiastic Campari Soda drinker.

Bologna is in mid-northern Italy, about half way between Florence and Venice - near enough to Modena to pick up that new Ferrari or Maseratti while you're in the neighborhood. Maserattis were originally built in Bologna and their emblem, Neptune's trident, is taken from the town's signature statue in the main piazza.

Bologna prides itself on being known as *La Grassa* – The Fat – and is the culinary capital of Italy. The town invented *tagliatelli al ragu*, known everywhere else as Spaghetti Bolognese, and also *tortellini*. Balsamic comes from Modena just up the road and Parma ham and parmesan cheese (from Parma), just a bit further to the west. One feature we both liked was that the bars provide a generous and complimentary buffet of small pastries, wheels of parmesan, cold meats etc in the afternoons, just in case you feel a bit peckish. If you go hungry in Bologna you deserve to.

The town is also known as *Il Rosso* – The Red – from the colour of the town's buildings and also from the colour of its politics. This second factor gave rise to one terrible incident on 2 August 1980 when Italian fascists planted and exploded a bomb at the railway station; 86 people were killed and the clock on the railway station's tower remains stopped at the time of the explosion. The world we live in now hasn't really changed all that much.

Bologna is an old and venerable city. From the outskirts of the modern city you wonder why you should bother but the heart is a medieval town of immense charm and beauty. The Etruscans founded it around 500 BC; it was absorbed into the Roman Empire in 189 BC and gradually after that became a rich and powerful city in its own right. Bologna's university was founded in 1088 and by 1300 Bologna was the fifth or sixth largest city in mainland Europe.

Sometime early in the 11th century the affluent Bolognese citizens started building towers to demonstrate their wealth. This odd behavior also occurred in other Italian towns at that time, but Bologna saw its pinnacle. In the mid-1250's the Bolognese skyline boasted about 180 towers, which an English traveler described as looking like an



asparagus garden. (see photo courtesy of Wikipedia). Unfortunately only a few remain. The tallest, the *Asinelli*, is 98 meters high and gives a wonderful view of Bologna and its surrounds, and beside it is the *Garisenda*, which leans more than its famous cousin in Pisa but still defies gravity. (see photo courtesy of Wikipedia)



Another delight in Bologna is the porticos – ornately covered footpaths, and Bologna has about 45 kilometers of them. Interestingly, by some peculiar reverse snobbery you needed to be very rich to be allowed to build a building without porticos - the Bolognese didn't like walking in the snow or rain. (Continued next page)

CLUB NIGHT PROGRAM – 2007

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

(UPSTAIRS AT SIDE ENTRANCE DOOR AT THE END OF THE DRIVEWAY 6:00PM)

Date	Theme	Hosts
3-Aug	Barossa Wines	John Nenke & Ken Lilley
7-Sep	New Releases AGM	Committee
5-Oct	Riesling, Gewurztraminer, Sauvignon Blanc, Semillon	T&E Nominees
2-Nov	NZ Wines	Wendy Harris & Elaine Harrington
7-Dec	Xmas Bubbles, Stickies, Fortifieds	Michael & Madonna Flynn

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)

A Week in Bologna– Ken Lilley *(continued)*

One recommended walk is up to the Basilica di San Luca, which goes from a corner of the former city walls up to San Luca – up, up and up in fact. 3.5 kilometers up a big hill, under porticos the whole way. The porticos are numbered from 1 to 666 – and by about number 400 I was looking in vain for a taxi. (There are no taxis. There are no buses. It is a pilgrimage.)

For those interested in early church architecture, San Stefano dates back to the 5th century and is worth more than a casual visit. The Basilica of St Domenico houses the remains of St Domenic in a tomb carved by Pisano and Michelangelo among others, and I have to admit I lightly ran my hand over the angel carved by Michelangelo – it was simply impossible not to.

In Tuscany we encountered busloads of packaged tourists who apparently “do” Pisa, Lucca, Siena and San Gimignano in one day. Why would anybody bother? But Bologna is out of the zone. It is between Florence and Venice, and fortunately for the Bolognese misses out. For a quiet week in the middle of the best food & wine anywhere, Bologna is probably as good as it gets.

For wine lovers, we had an anniversary a few days before we arrived in Bologna and celebrated with an excellent bottle of Brunello. I think it’s still on my Visa bill.

Ken Lilley

WINE GUILD FUNCTIONS– 2007

Sirromet Winery lunch: Sunday 19 August
 Sparkling Wine & Champagne : Thursday 11 October
 Small Winemakers weekend Stanthorpe: October (tba)

Contact John Tuttle on 326259376 for enquiries.

MASTERCLASSES—2007

Guild
 11th Oct -- Sparkling Wine & Champagne
Ewine
 16th Aug -- Pinot Noir & Burgundy
 15th Nov -- Spanish Var. Reds, Tempranillo Graciano & Durif

Contact Paula Tewksbury on 38702555 or 0412158425.

