

GRAPEVINE

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

MARCH / APRIL 2008

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From the President

This Grapevine should arrive by email and mail to all members in time for the April Club night. Yet as a reminder to those who haven't turned to the back page, April will feature wines of lower alcohol, that is, under 14%, hosted by Sue Henderson and Rod Wellings. Recent Club nights in February and March have been well attended. A remark about the McLaren Vale night in March made by Bruce Humphery-Smith was that an earlier McLaren Vale evening produced an array of wines of which none were considered unacceptable – they were all excellent. The general consensus was that this happy result was repeated in March. It was interesting to note that there was only one white wine however. An entertaining activity on the night arranged by John Gribble and Bruce, was a blind tasting of three wines involving the tasters being blindfolded and then being invited to indicate whether they were drinking white, red or something else. Much hilarity and embarrassment ensued but the tasters were pretty accurate with their assessments.

Astute readers will note that the Club night hosts and themes for June and August have been transposed. As a result of changed work commitments we have moved the Pinot Gris, Noir and Chardonnay night to 1 August, and moved the Margaret River versus Coonawarra Cabernets to 6 June. Obviously all earlier copies of this list should be either discarded or amended.

The current reports on Queensland vintage is that it is looking outstandingly good. The rain has stopped and the grapes are ripening and quantities are higher than last year. Those members who have taken the opportunity to go into the wine regions to pick grapes or help in the wineries will no doubt enjoy in due course the fruits of their labour.

After our recent mailout with the details of Andrew's Italian Wine & Varietal Masterclass in March (which has been moved from May) a Guild member thought that the Guild members' concessional price of \$52 must be a misprint. No it is not. The charge to Guild members is

being kindly subsidised by Andrew's EWine Group and the Guild to enable members to attend at this keen low price. We look forward to seeing you all at the coming Masterclasses. Watch this space!

Ian McLeod
President - Wine Guild



Stop Press:

Wine Focus Australia (WFA) has contacted the guild to advise they will be in Brisbane in May 2008. WFA is an organization that presents only premium wines to preferred customers. Log on to web site (page 8) and find out more.

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February Club Night

Australian wines offer so much, and the non hunter NSW night produced an array of fine wines and great food accompaniment provided by our hosts.

Well done Peter, Carole and Andrew.

March Club Night

McLaren Vale Rules OK with Bruce and John treating us to more delights than expected— including a "blind wine" tasting. Congrats on a great night to both of you.

Club Night February 2008 – NSW Wines– non Hunter

Peter and Carole Garden, and Andrew Sloan were hosts for the night and the wine was accompanied by some wonderful food to make the evening something special.

Good numbers, in excess of 25, showed that the club nights are a great evening to share good company and sample great wines.

Wines from Tenterfield, Young, Mudgee, Tumbarumba, Orange, Cowra, Riverina, Canberra, and Belford were on show and a lot of lively discussion held on the night reflected the variety of wines produced in the NSW area outside of the Hunter. Young for example has been known as the Cherry capital of NSW, however large and small boutique wineries have moved in replacing the cherry orchards with rolling hills of vines both red and white. Barwang and Hilltops are two of the more well known vineyards.

Wine	Year	Alcohol%	Rating
1 Barwang Hilltops Shiraz	04	13	5
2 Peppertree Shiraz	04	14	4
3 Miramar Reisling	03	12	3
4 Brangayne Tristan	99	14	4
5 4 V'yards Tenterfield Shiraz, pinot, cab merlot	00	12.2	3
6 The Gorge Belford Barbera	04	13.5	4
7 Philip Shaw Pinot	06	13.9	3.5
8 Allandale Mudgee Cab Savignon	01	13.5	3.5
9 Hungerford Hill Reisling	03	12	4
10 Hungerford Hill Tumbarumba Chardonnay	06	13.5	4
11 Highfields Merlot	05	14	4
12 Rolling Savignon Blanc	07	12.5	3
13 McWilliams Riverina Tyrian	01	13	3
14 Elliot Roche Mudgee Cab Savignon	03	12	2.5
15 Jeisn Ch. Canberra Reisling	05	11.2	3.5
16 Lake George Chardonnay	91	12.5	3
17 Logan Weemala Shiraz	02	14	4
18 Logan Weemala Pinot Noir	05	14	4
19 Gallagha Wines Reisling	07	11.9	3
20 SGU Sangiovese Barbera	05	13	3
21 Climbing Pinot Gris	07	13.5	3.5
22 Philip Shaw no.11 Chardonnay	06	13.3	3.5
23 Barwang Shiraz	03	13.5	4
24 Rolling Sav. Blanc/ Semillon	06	12.5	3
25 Phillip Shaw no.17 Merlot, Cab Franc, Cabernet	05	13.5	4
26 Hill of Gold Chardonnay	06	13.5	5

Wine Guild Rating– 0= Yuk to 5= Excellent

Proverbs

1. In Shakespeare's time, mattresses were secured on bed frames by ropes. When you pulled on the ropes the mattress tightened, making the bed firmer to sleep on. Hence the phrase "goodnight, sleep tight".
 2. Many years ago in England, pub frequenters had a whistle baked into the rim or handle of their ceramic cups. When they needed a refill, they used the whistle to get some service. "Wet your whistle" is the phrase inspired by this practice.
 3. In Scotland, a new game was invented. It was entitled Gentlemen Only, Ladies Forbidden.... and thus the word GOLF entered into the English language.
 4. In English pubs, ale is ordered by pints and quarts. So in old England, when customers got unruly, the bartender would yell at them mind their own pints and quarts and settle down. It's where we get the phrase "mind your P's and Q's"
- More exciting proverbs next month!!*

February Club Photos



1. Steve and Peter; 2. Andrew, Michael, Joe; 3. Andrew, Michael and Joe (spot the difference between the two photos/ Answers on page 8); 4. Rod, John and Sue; 5. Happy members; 6. Andrew, Carole and Peter – Hosts February; 7. John and Gerhard; 8. Rhyl, Jenny, Jenny and Jenny.

Grapevine Survey-

A survey form was handed to all attending club members at the February Club Night in the hope of getting some feedback on how we as a group could produce a better Grapevine. Thank you to those that took the five minutes to fill the form on the night as requested. Some interesting answers were received, but firstly let me share some statistics with you.

Some thirty forms and pens were handed out at the meeting with instruction to simply put the answered sheet in the box at the end of the night. Eight forms were handed in, six people promised email replies which shows the wonderful power of emails, with one reply subsequently received. Others were informed to post or bring answers next meeting. To say the result and interest from the club night guild members was disappointing is an understatement. The Grapevine is a product of the guild and members should take some interest.

In an endeavour to widen the response, the questions and some answers received are noted below. As a guild member you can join in from home and make suggestions. Just simply send the editor an email or write to me or even hand it to me at the next club night. You do not have to answer each question. With over 150 members on the Grapevine distribution list the guild is hoping to receive some response to bolster what we have at the moment. Please consider taking five minutes to jot down what you want in the Grapevine – results of added input will be in the next Grapevine.

Survey Questions

1. What would you like to see MORE of and Less of?
2. Assistance you maybe able to provide? Eg. Photos, wine reviews, food articles, travel comments, other.
3. Set the Editor a Task by requesting something for future editions on the following interests: wine, travel, food, general issues, and web questions?

Some answers received

1. MORE- Articles relating to food markets, history of wine, wine education, particularly wine making, short regular articles, recipe of club night food, descriptions of wine growing areas, delegation of tasks to members. LESS- long articles.
2. Reports on Italy trip, France Loire trip - promised by members for future issues.
3. Develop wine history story articles, members vote on best wine region visited, emerging varieties and shifts in style, web links for wine/ food/ travel, email reminder to members for input one week before, winery visits, new favourite restaurant recommendations, discoveries in your cellar –topic by members

Alsace and German Styles, Reisling Masterclass – Thursday 1 May

What defines a good Riesling, Pinot Gris or Gewurztraminer? Why is it that many of us don't understand Aromatic Wine Styles? Andrew will guide us through the main characteristics of Aromatic and German Style Wine. All wines have bouquet that is released during fermentation and crushing of the ripe grapes. What makes the Germanic styles and Varieties different?

We will compare some Alsace Wines with Australian Wines of the same grape variety. We'll also look at mature Rieslings from Australia and Alsace. The Masterclass will include delicate delicious wines from four countries.

Andrew is the tutor for the Institute of Masters of Wine and a Councillor for ASWE in Queensland, wine columnist for various newspapers and magazines and Table Talk for ABC Radio. Do join us.

VENUE: Uncorked & Cultivated Boardroom - 6:30 pm.
Unit 4/723 Stanley Street, Woolloongabba (next door to Chalk Hotel)

Note- a Guild flyer will be sent closer to date.



February Club Night Portraits

Mike in a reflective mood;
A studious pair; and
Mark with a red

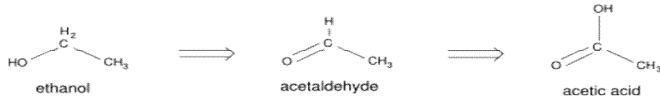
Wine Faults

Thanks to Wikipedia for the extracts in this article— it is a shortened version of the information provided and you may wish to log on to Wikipedia and search for wine faults (link below). The underlined wording in the extracts suggest more information is available via the web site. More next month.

A **wine fault** or **defect** is an unpleasant characteristic of a wine often resulting from poor winemaking practices or storage conditions, and leading to **wine spoilage**. Many of the compounds that cause wine faults are already naturally present in wine but at insufficient concentrations to adversely affect it. In fact, depending on perception, these concentrations may impart positive characters to the wine. However when the concentration of these compounds greatly exceeds the sensory threshold, they replace or obscure the flavours and aromas that the wine should be expressing. Ultimately the quality of the wine is reduced, making it less appealing and sometimes undrinkable.

Oxidation

The oxidation of wine is perhaps the most common of wine faults, as the presence of oxygen and a catalyst are the only requirements for the process to occur. Oxidation can occur throughout the winemaking process, and even after the wine has been bottled. Anthocyanins, catechins, epicatechins and other phenols present in wine are those most easily oxidised^[1], which leads to a loss of colour, flavour and aroma - sometimes referred to as *flattening*. In most cases compounds such as sulphur dioxide or erythorbic acid are added to wine by winemakers, which protect the wine from oxidation and also bind with some of the oxidation products to reduce their organoleptic effect^[2]. Apart from phenolic oxidation, the ethanol present within wine can also be oxidised into other compounds responsible for flavour and aroma taints.



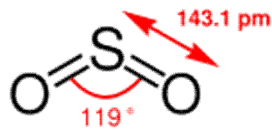
Figure

The oxidation of ethanol

Sulphur compounds

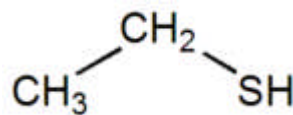
Sulphur is used as an additive throughout the winemaking process, primarily to stop oxidation as mentioned above but also as an antimicrobial agent. When managed properly its presence in wine is often undetected, however when used recklessly it can contribute to flavour and aroma taints which are very volatile and potent. Sulphur compounds typically have low sensory thresholds.

Sulphur dioxide (figure)



Sulphur dioxide is a common wine additive, used for its antioxidant and preservative properties. When its use is not managed well it can be overadded, with its perception in wine reminiscent of *matchsticks*, *burnt rubber*, or *mothballs*. Wines such as these are often termed *sulfitic*.

Mercaptans



Figure

ethyl mercaptan

Mercaptans (thiols) are produced in wine by the reaction of hydrogen sulphide with other wine components such as ethanol or sulphur containing amino acids, such as methionine. They can be formed if finished wine is allowed prolonged contact with the lees. This can be prevented by racking the wine. Mercaptans have a very low sensory threshold, around 1.5 µg/L^[3], with levels above causing *onion*, *rubber*, and *skunk* type odours.

Cork taint

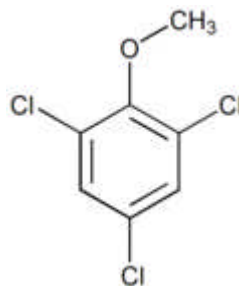


Figure-trichloroanisole

Cork taint is a wine fault mostly attributed to the compound 2,4,6-trichloroanisole (TCA), although other compounds such as guaiacol, geosmin, 2-methylisoborneol, octen-3-ol, octen-3-one, 2,3,4,6-tetrachloroanisole, pentachloroanisole, and 2,4,6-tribromoanisole are also thought to be involved^[5]. TCA most likely originates as a metabolite of mould growth on chlorine bleached wine corks and barrels. It causes *earthy*, *mouldy*, and *musty* aromas in wine that easily mask the natural fruit aromas, making the wine very unappealing. Wines in this state are often described as "corked". As cork taint has gained a wide reputation as a wine fault, other faults are often falsely identified as it.

Heat damage

Heat damaged wines are often casually referred to as *cooked*, which suggests how heat can affect a wine. The ideal storage temperature for wine is generally accepted to be 13°C (55°F).

Wine Faults (Continued) plus March 2008 Club Night.

Heat Damage (continued from Page 5)

Wines that are stored at temperatures greatly higher than this will experience an increased ageing rate. Wines exposed to extreme temperatures will thermally expand, and may even push up between the cork and bottle and leak from the top. When opening a bottle of wine, if a track of wine is visible along the length of the cork, the cork is partially pushed out of the bottle, or wine is visible on the top of the cork while it is still in the bottle, it has most likely been heat damaged. Heat damaged wines often become oxidised, and red wines may take on a brick colour.

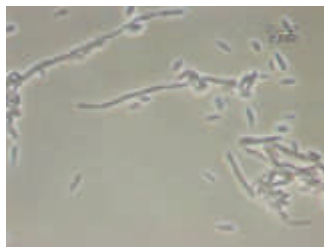
Brettanomyces

Main article: [Brettanomyces](#)

The yeast [Brettanomyces](#) produces an array of metabolites when growing in wine, some of which are volatile phenolic compounds. Together these compounds are often referred to as "[Brettanomyces character](#)", or simply "Brett". The main constituents are listed below, with their sensory threshold and common sensory descriptors:

- [4-ethylphenol](#) (>140 µg/L): Band-aids, barnyard, horse stable, antiseptic
- [4-ethylguaiacol](#) (>600 µg/L): Bacon, spice, cloves, smoky
- [isovaleric acid](#): Sweaty saddle, cheese, rancidity
-

Figure : [Brettanomyces \(Dekkera\)](#)



http://en.wikipedia.org/wiki/Wine_fault

Club Night March 2008 – McLaren Vale

Bruce Humphery – Smith and John Gribble hosted the McLaren Vale night again and what a great night to sample the best of the McLaren. Thoroughly enjoyed by all members with mostly reds and great food to accompany with delectable meats, cheeses, spread and oh small sausages, who could forget the small sausages! (answer page 8). Good numbers again , in excess of 25 ,



with a blind wine tasting (refer photo), mystery wine, and good company.



March Club Night photos

Wine	Year	Alc. %	Rating
	NV		
Hardys SE Aus. Vino Gusto		13	2
	1998		
Woodstock Shiraz		14	3.5
	2007		
Chalk Hill "The Procrastinator"		14.5	3.5
	2004		
Coriole Cab. Sav		14	3.5
	1999		
Fox Creek JSM Shiraz/Cabernet Franc		14.5	3.5
Wirra Wirra Scrubby Rise Shiraz		14.5	4
	2006		
	2005		
Richard Hamilton Hut Block Cab. Sav.		14	3
	1990		
Seaview Cab. Sav		14.	2.5
	2004		
Coriole Diva Shiraz		14.5	4
	2003		
Tyrells Rufus Stone Shiraz		14.5	3.5
	2005		
The Hedonist Shiraz		14.5	3
Gemtree Tatty Road Cab Sav/Petit		2006	
Verdo/Merlot/Cab Franc		14.5	3
	2002		
Ingoldby Cab Sav		14	3.5
	N/V		
Moxie Sparkling Red		13	4
	2001		
D'Arry's Original Shiraz Grenache		14	3
Rosemount Traditional Cab Sav/Merlot/		2003	
Petit Verdot		14	3.5
	2005		
Di Farbio Marietta GSM		15	3.5
	2002		
Richard Hamilton Shiraz		13.5	3.5
	2006		
Tapestry Rose		14	3
	2006		
Hugo Unwooded Chardonnay		14	3
	1996		
Seaview Shiraz		13.5	3.5
	2002		
Brokenwood 'Rayner' Shiraz		15	3.5
	2003		
Vaserelli Cab Sav/Merlot		14	3.5
	2004		
Tatachilla McLaren Vale Shiraz		14.5	4
	2006		
Wirra Wirra Scrubby Rise Shiraz		14.5	4
D'Arenberg Grenache		13.5	3
	2005		

Masterclasses 2008 and E- Wine information

Masterclasses

A Thursday night event covering a theme or grape variety, the evening includes 16 wines and a fork supper held in a city venue. Value from \$75—non guild members (Evenings include 50/50 Australian & Imported Wine)

NB : Masterclass price for Guild members—only \$52

2008

- 1st May – Aromatic Wines of Alsace & Germany*
- 12th June – Rhone Varietals, Marsanne, Grenache & Shiraz*
- 31st July – Pinot Noir & Red Burgundy*
- 11th September – Shiraz, iconic Australian Wines*
- 30th October – Sparkling Wine & Champagne*

E-Wine

The more you learn the better it tastes.

There is a range of one day courses, four night courses and one night Masterclasses held all year round and run by All About Wine & Ewine.

NB Guild members prices less 10% for courses

General Wine Appreciation (4 nights- from \$300 – guild member \$270) Includes Book & Supper each night

With Andrew Corrigan MW, Peter Scudamore-Smith MW and Paula Tewksbury

Continuing Tuesday 29th April, Monday 2nd June, Tuesday 5th August and Monday 6th October 2008

International Advanced Course (4 nights – from \$350 – guild member \$315) Includes Book & Supper each night

Andrew Corrigan MW and Peter Scudamore-Smith MW, (60% imported)

Monday 28th July 2008 for bookings

call Paula on (07) 3870 2555 or 0412 158 425 and www.ewineconsult.com

Gift Certificates are available for all Courses and Masterclasses - Ph: (07) 3870 2555

Reminder Messages

- * Help required on articles for GV.
- * North East Victorian Wine tour for travel in September– speak to Rod Wellings.
- * Interest in a Maleny/ Art tour– see John Tuttle.
- * A weekend in the Noosa Hinterland with visits to Cooroy, Eumundi and Noosa– see Peter Schofield.
- * April Club night- <14% Wines.
- * May Club Night– New Releases always a good night.

March Mystery wine winner – Michael Flynn



Note to Grapevine Readers

Closing date for you to send in your contribution to the **May/June edition** of the Grapevine is close-of-business Friday 16 May. Editor: Peter Schofield

Please help the editor with any interesting articles for your Grapevine. He is only an email away.

schofij@optusnet.com.au

Website Corner:

Grapevine continues with advising members of websites that are of interest. Editor pleased to receive your links to web sites of note. Try to surf to the following links and send the editor your feedback.
www.francethisway - good web site for information on France holidays, car hire, train travel.
www.winetravelguides.com/default.asp - great information on wine tours , travel and useful guides (France).
www.consorziobrunellodimontalcino.it - Brunellodi Montalcino web site, wine and food matching sub pages.
www.italianmade.com/recipes - web site on Italian food and wine matching.
www.albury.net.au/~tim/kiewines.htm— N. Eastern Region of Victoria is forging ahead with more award winning wines
www.broomevisitorcentre.com.au— accom. in Broome / Kimberley region. Plus tours, trecks, maps and history.
www.winefocusaustralia.com.au— presentation of discerning wines to preferred customers. Visiting Brisbane in May

CLUB NIGHT PROGRAM – 2008

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
4-Apr	Wine with Lower Alcohol < 14%	Sue Henderson & Rod Welling
2-May	New Releases	Jenny Chadwick & Ross Sharp - T&E
6-Jun	Margaret River vs Coonawarra Cabernets	Ross Sharp & Co.
4-Jul	Christmas in July	Tuttle, Foran & Chadwick
1-Aug	Pinots Gris Noir & Chardonnay	Lee Booker & Keith Rice
5-Sep	New Releases AGM	Committee
3-Oct	Still Reds (Wear Red) & Sparkling Whites (Sparkle White = Bling Bling)	John & Jaz
7-Nov	Victorian Wines	Wendy Harris & Elaine Harrington
5-Dec	Xmas Bubbles, Stickies, Fortifieds	TBA

ENTRY EACH PERSON PER NIGHT:
 EXCEPT WHERE SHOWN OTHERWISE, ENTRY IS \$10.00 EACH PLUS A BOTTLE OF THE THEME EACH. (VISITORS ARE \$15.00 EACH, PLUS A BOTTLE EACH)

Spot the Difference in Photos Competition: Andrews arms folded; Joe is thinner or is that the editor air brushing; Joe’s wine glass a little emptier; Michael smiling; no boxes in right hand corner; paper on left chair is mis aligned; Andrew’s head is tilted, more exposure in one photo.
 If you can find more then you have too much time on your hands.
 Who could forget the small sausages– our host Bruce, luckily Jenny was on hand to save the day.

