

# GRAPEVINE

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

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## From the President

Members I am sure will be pleased to hear that the recent Wine Company dinner was most successful. (See reference elsewhere in this Grapevine). Those attending were fortunate to be able to buy Tyrrell's Wines at close to cost price due to a particular arrangement that was able to be made for that occasion. We will be organising similar events every few months and look forward to advising details.

Some members may have heard from Rod Wellings that there is a need for assistance at the Brisbane RNA Show this year. An organisation of this magnitude needs the help of many volunteers to conduct the judging process in an efficient and secure manner. The RNA is seeking the assistance of volunteers who would have time to give during the week of the Show in mid July to assist with the preparation of wines for judging. It is a task that requires concentration and careful attention to procedures but offers the benefits of being close to the judging process and familiar with the thinking of the judges. Chief Steward Inge Kelly will be attending our next Club night function to talk to members about what is involved in the stewards' role.

Planning for the Victorian trip in September is well advanced and members who would like to join those participating should contact Rod Wellings on 0428 571 234. We are hoping to have twenty attending and at

this stage we are over half way there so a few more will make it all the merrier.

**Ian McLeod**  
**President - Wine**  
**Guild**



### Stop Press- Masterclass reminders

*12<sup>th</sup> June – Rhone Varietals, Marsanne, Grenache & Shiraz*  
*31<sup>st</sup> July – Pinot Noir & Red Burgundy*

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### April Club Night

*Wines with lower Alcohol hosted by Sue Henderson and Rod Wellings with an array of fine wines from 10% to 13% alcohol and great food accompaniment provided.*

### May Club Night

*New Releases.... A smaller group enjoyed some fine new releases plus delectable nibbles to accompany the wine .*

*Congrats on a great night to Ian and Rhyl our hosts.*

## Club Night April 2008 – Wines with lower alcohol

Rod Wellings and Sue Henderson hosted the night and the wine was accompanied by some great food making another great club night.

Numbers, in excess of 25, once again showed that the club nights are a great evening to share good company and sample many good wines.

The two web site links below talk about low alcohol wine provide some interest. Why not Google low alcohol wines and learn more about the wines on offer.

<http://www.winebase.com.au/wcrg001.htm>

<http://www.languedocliving.com/Languedoc/articles/wine-2.php>

Wine	Year	Alc.%	Rating
Wine Guild Rating– 0= Yuk to 5= Excellent			
Tyrrells 'Stevens' Reserve Semillon		10.8	4.5
Windowrie Taemill Petit Verdot	2003	12.5	3.5
Mount Pleasant 'Elizabeth' Semillon	2002	10.5	3.5
Rosemount Diamond Label Shiraz	2006	13.5	3
Bimbadgen Botrytis Semillon	2004	10	4
Robinson's Family Vineyard Merlot	2005	13	3.5
Jacobs Creek Shiraz	2003	14	3
	1997		
Taylors Classic Dry Red – Cab/Sav, Shiraz, Merlot		13	2
Hopfman McLaren Vale Shiraz	2004	14	4
Tyrrells Lost Block Semillon	2006	11	3.5
R. Stein Riesling 'Gold'	2006	11.5	3
Bungawarra 99	1999	12.5	2
Peter Lehmann Riesling	2005	12.5	3.5
Mount Pleasant 'Elizabeth' Semillon	2001	11	3.5
Potts Family Langhorne Creek Shiraz	2000	13	3.25
Tigress Pinot Noir	2006	13.5	3.25
	2002		
Lilydale Estate Cabernet Sav/Merlot		13.5	2 Corked
Seppelts Pinot Noir	2005	13	2.5
Semillon/Sav. Blanc	2007	12.5	3
J.Vidal-Fleury Cote du Rhone	2005	13	2.5
(Unrecognisable) Chardonnay	2006	13.5	3
Yalumba 'Y' Viognier	2007	13.5	3.5
Tapestry Verdelho	2006	13	3
Marquis de Toulaine Savignon (Blanc)	2006	12	3.5

### Proverbs

1. It was the accepted practice in Babylon 4,000 years ago that for a month after the wedding, the bride's father would supply his son-in-law with all the mead he could drink. Mead is a honey beer and because their calendar was lunar based, this period was called the honey month or what we know today as the honeymoon.
2. Do not use a hatchet to remove a fly from your friend's forehead.
3. Only a fool tests the depth of the water with both feet.
4. Sour, sweet, bitter, pungent, all must be tasted.

## April Club Photos



April Mystery Wine Winner:  
Andrew Sloan



1. Shirley and Ross; 2. John, John and Jenny; 3. John and John; 4. John, Mark, and Rod; 5. Bruce and John; 6. Andrew and Joe; 7. Sue and Joe; 8. Andrew Sloan– Mystery wine .

## Australian wine and Accommodation Web Site

Recently I have received reminders from the Hotel.Com.au web site about accommodation. The Website is not restricted to Australian interests and over the past few months I have received news about specials from around the globe. This week I received another reminder and found it related to Aussie Wines and accommodation. A small extract is below and I thought our readers might like to look up the website and link to global accommodation and the article on Aussie Wine stays. The web site is extensive and informative <http://www.hotel.com.au/>

### Australian Wine Regions—The Little Guys

With so many grape varieties grown in Australia, you can enjoy many different styles of drinking. Don't be locked into buying "the big reds" this winter to match a lamb roast or hearty stew. Branch out in taste and style with a visit to the lesser known wine regions. With fewer crowds, larger-than-life local characters and carefully crafted wines, you'll be pleasantly surprised...

**Pipers River & Tamar Valley TAS** - The first vines were planted in Tassie in 1823, making it the oldest wine producing region in Australia. Pipers River has a climate similar to the Champagne area in France, whilst the Tamar Valley specialises in Pinots & Rieslings. Stay in Launceston to be central to both wine regions.

**Try:** Sparkling wines, Pinot Noir

**Stay:** Peppers Seaport Hotel Launceston

Peter Schofield

## Grapevine Survey–

A survey form was handed to all attending club members at the February Club Night and a reminder for all the guild members on email or post was placed in the March/ April edition so that we could broaden the interest and involvement shown by the members.

### 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?

### Answers received

1. MORE- Articles relating to food markets, history of wine, wine education, particularly wine making, short regular articles, recipes of club night food, descriptions of wine growing areas, delegation of tasks to members. LESS– long articles.
2. Reports on Italy trips, France Loire trips - 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,

### Guild's Response to enhance the Grapevine:

- \* **The Grapevine will continue to include educational pieces such as the wine faults which has appeared again in the May/June Edition.**
- \* **Look forward to excerpts from trips by members to Italy, Europe, Vietnam, France.**
- \* **Continue with the Web site link information.**
- \* **Requesting Restaurant recommendations from members – adding to White Rabbit Article**
- \* **Has anybody discovered a delectable vintage in their cellar – share your thoughts with members.**
- \* **Requests for Hosts to send recipes of interesting club night food and dips to the editor.**

## Tyrrells Wines @ White Rabbit– See Photos on Page 7

The middle of last month – Thursday 15 May – saw a small but enthusiastic group of Guild members gather at Yeronga's White Rabbit Bistro to sample some of the Tyrrells portfolio of wines and the delectable fare of our hosts Matt & Kate Harvey (formerly Harvey's James Street, New Farm and now proprietors of this fine suburban establishment, White Rabbit).

The menu selection offered to diners was:

### Entree options:

Crispy Confit of Pork Belly, Apple Compote and Vanilla Gastrique, or Seared Queensland Scallops, Squid Ink Risotto, Petite Herbs

### Main options were:

Pancetta Wrapped Swordfish with Kipfler Potatoes, Saffron Aioli & Chorizo Lardons, or Beef Fillet of Aged Grass Fed Black Angus, Potato Puree, Buttered Spinach, Red Wine Jus

### Finally:

Cheese Platter was a selection of premium Australian and imported cheeses with house made lavosh, quince paste and musteltes.

One of our party mused that the beef was the best he had ever had. It is certainly delightful to experience dining in an establishment where the hosts are active front of house and clearly take great pride in maintaining a high standard of service and food quality. On the night the restaurant was about half full – say 35 diners – which is pretty good for a suburban week-night I would think.

The wines presented by Theresa Chalmers of Tyrrells included their Lost Block Semillon, Rufus Stone Heathcote Shiraz and two of their Chalice Bridge range which is an agency line. These wines were well suited to the food courses and were enjoyed by all attending. A mystery wine was served and Joanna Faber succeeded in identifying it and winning a magnum of wine as her prize. A great night was had by all and those attending look forward to the prospect of another such event in the near future.

Ian McLeod

## Wine Faults– Continued

Thanks to Wikipedia for the extracts in this continuing 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.

*Recapping on last Grapevine Issue: 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.*

[http://en.wikipedia.org/wiki/Wine\\_fault](http://en.wikipedia.org/wiki/Wine_fault)

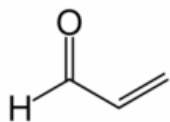
Continuing on with the microbiological faults

### Microbiological (continued)

#### Lactic acid bacteria

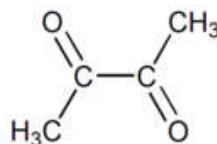
Lactic acid bacteria have a useful role in winemaking converting malic acid to lactic acid in malolactic fermentation. However after this function has completed the bacteria may still be present within the wine, where they can metabolise other compounds and produce wine faults. Wines that have not undergone malolactic fermentation may be contaminated with lactic acid bacteria, leading to refermentation of the wine with it becoming turbid, swampy, and slightly effervescent or spritzzy. This can be avoided by sterile filtering wine directly before bottling. Lactic acid bacteria can also be responsible for other wine faults such as those below.

#### BITTERNESS TAIN



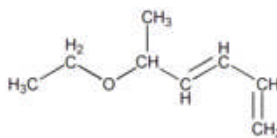
Bitterness taint or *amertume* is rather uncommon and is produced by certain strains of bacteria from the genera *Pediococcus*, *Lactobacillus*, and *Oenococcus*. It begins by the degradation of glycerol, a compound naturally found in wine at levels of 5-8 g/L, via a *dehydratase* enzyme to 3- hydroxypropionaldehyde. During ageing this is further dehydrated to *acrolein* which reacts with the *anthocyanins* and other phenols present within the wine to form the taint<sup>[8]</sup>. As red wines contain high levels of anthocyanins they are generally more susceptible.

#### DIACETYL



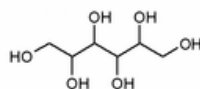
Diacetyl in wine is produced by lactic acid bacteria, mainly *Oenococcus oeni*. In low levels it can impart positive nutty or caramel characters, however at levels above 5 mg/L it creates an intense buttery or butterscotch flavour, where it is perceived as a flaw. The sensory threshold for the compound can vary depending on the levels of certain wine components, such as sulphur dioxide. It can be produced as a metabolite of citric acid when all of the malic acid has been consumed. Diacetyl rarely taints wine to levels where it becomes undrinkable<sup>[9]</sup>.

#### GERANIUM TAIN



Geranium taint, as the name suggests, is a flavour and aroma taint in wine reminiscent of geranium leaves. The compound responsible is 2-ethoxyhexa-3,5-diene, which has a low sensory threshold concentration of 0.1 mg/L<sup>[10]</sup>. In wine it is formed during the metabolism of potassium sorbate by lactic acid bacteria. Potassium sorbate is sometimes added to wine as a preservative against yeast, however its use is generally kept to a minimum due to the possibility of the taint developing. The production of the taint begins with the conversion of sorbic acid to the alcohol sorbinol. The alcohol is then isomerised in the presence of acid to 3,5-hexadiene-2-ol, which is then esterified with ethanol to form 2-ethoxy-3,5-hexadiene<sup>[10]</sup>. As ethanol is necessary for the conversion, the geranium taint is not usually found in must.

#### MANNITOL



Mannitol is a polyol, and in wine it is produced by heterofermentative lactic acid bacteria, such as *Lactobacillus brevis*, by the reduction of fructose. Its perception is often complicated as it generally exists in wine alongside other faults, but it is usually described as viscous, ester-like combined with a sweet and irritating finish<sup>[8]</sup>. Mannitol is usually produced in wines that undergo malolactic fermentation with a high level of residual sugars still present.

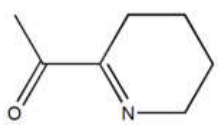
Wine Faults (Continued) plus May 2008 Club Night.

WINE FAULTS(CONTINUED)

ROPINESS

Ropiness is manifested as an increase in viscosity and a slimey or fatty mouthfeel of a wine. In France the fault is known as "graisse", which translates to grease. The problem stems from the production of dextrins and polysaccharides by certain lactic acid bacteria, particularly of the genera Leuconostoc and Pediococcus.

MOUSINESS



Mousiness is a wine fault most often attributed to Brettanomyces but can also originate from the lactic acid bacteria Lactobacillus brevis, Lactobacillus fermentum, and Lactobacillus hilgardii<sup>[9]</sup>. The compounds responsible are lysine derivatives, mainly;

- 2-acetyl-3,4,5,6-tetrahydropyridine
- 2-acetyl-1,4,5,6-tetrahydropyridine
- 2-ethyltetrahydropyridine<sup>[11]</sup>
- 2-acetyl-1-pyrrolene

The taints are not volatile at the pH of wine, and therefore not obvious as an aroma. However, when mixed with the neutral pH of saliva they can become very apparent on the palate<sup>[12]</sup>, especially at the back of the mouth, as mouse cage or mouse urine.

REFERMENTATION

Refermentation, sometimes called secondary fermentation, is caused by yeasts refermenting the residual sugar present within bottled wine. It occurs when sweet wines are bottled in non-sterile conditions, allowing the presence of microorganisms. The most common yeast to referment wine is the standard wine fermentation yeast Saccharomyces cerevisiae, but has also been attributed to Schizosaccharomyces pombe and Zygosaccharomyces bailii<sup>[9]</sup>. The main issues associated with the fault include turbidity (from yeast biomass production), excess ethanol production (may violate labelling laws), slight carbonation, and some coarse odours.

Refermentation can be prevented by bottling wines dry (with residual sugar levels <1.0g/L), sterile filtering wine prior to bottling, or adding preservative chemicals such as dimethyl dicarbonate. The Portugese wine style known as "vinhos verdes" relies on this secondary fermentation in bottle to impart a slight spritziness to the wine.

MAY 2008 Club Night– New Releases

May Club night was a new releases evening with wines supplied by the Guild. Eighteen thirsty members and guests enjoyed an eclectic array of new vintage releases selected from the vast array at Dan Murphy's. All wines were in the \$13 to \$18 price range. Madonna Flynn was the proud winner of the usual mystery wine competition. Some talk about making arrangements to have a prize for the winner rather than the customary honour & glory. Hosts Rhyl & Ian McLeod produced delectable nibbles to accompany the wine – thought to be mainly if not wholly the work of Rhyl. Conspicuous by their absence were chipolatas but the boys

Wine	Alc. %	Rating (0 to 5)
Coriole Sangiovese 2006	14	Mystery
Taylor's Chardonnay 2007	14	3
Fifth Leg Chardonnay 2006	13	2.5
Chapel Hill U/W Chardonnay 2007	13	3
Henschke Tilly Vineyard 2006	13	3
Karri Grove SBS 2007	13	3
t'Gallant Grace Pinot Grigio 2007	12.5	2.5
Waipara Hills Riesling 2006	13	3
Gary Crittenden i Range Arneis 2006	13.5	2
Black Chook Shiraz Viognier 2006	14.5	3.5
Taylor's Cabernet 2006	14.5	3
Mt Pleasant Philip 2005	14.5	3
Thorn Clarke Sandpiper Shiraz 2006	14	3
Heartland Cabernet 2006	14.5	3.5
Saltram Shiraz Cabernet 2005	14.5	3
Barwang Cabernet 2004	13.5	2.5
Smith & Hooper Cabernet Merlot 2006	14	3.5
Hewitson Miss Harry 2006	14.5	3.5
Gardner's Ground Shiraz	12	1.5



Members perusing the New Release selection

## 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

12<sup>th</sup> June – Rhone Varietals, Marsanne, Grenache & Shiraz

31<sup>st</sup> July – Pinot Noir & Red Burgundy

11<sup>th</sup> September – Shiraz, iconic Australian Wines

30<sup>th</sup> 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 Monday 2<sup>nd</sup> June, Tuesday 5<sup>th</sup> August and Monday 6<sup>th</sup> 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 28<sup>th</sup> July 2008 for bookings

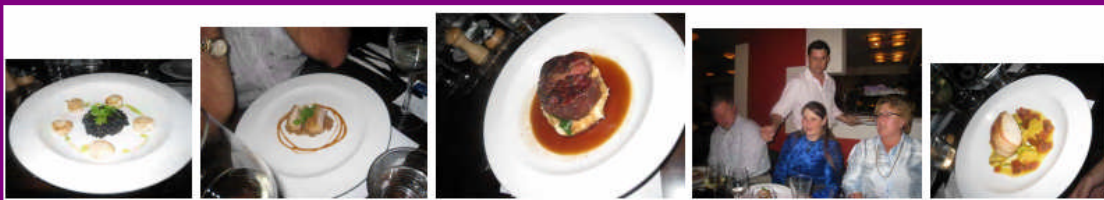
call Paula on (07) 3870 2555 or 0412 158 425 and [www.ewineconsult.com](http://www.ewineconsult.com)

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.
- \* June Club night– Margaret vs. Coonawarra.
- \* July Club Night– Xmas in July night.

### White Rabbit Restaurant Function:



From left–  
Scallop entrée;  
Pork Belly entrée;  
Grass fed Angus  
Attending Diners;  
Swordfish main.

#### Note to Grapevine Readers

Closing date for you to send in your contribution to the **July/August** edition of the Grapevine is close-of-business Friday 15 July. Send to Editor: Peter Schofield

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

**Website Corner: Sunshine Coast Sites**

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.blindmansbluff.com.au](http://www.blindmansbluff.com.au) — Kenilworth winery. Visit Kenilworth for great cheeses, art gallery, restaurants
- [www.robinsonsatnoosa.com.au](http://www.robinsonsatnoosa.com.au) – John & Heather Robinson’s B&B plus wines to tipple, Noosa great weekender.
- [www.noosalongweekend.com.au](http://www.noosalongweekend.com.au) – All the news and booking details for events at Noosa Long Weekend– 4 to 13 July
- [www.visitvineyards.com](http://www.visitvineyards.com) – Links to award winning wines and related information about wine from around the world.
- <http://my247.com.au/sunshine-coast/Le-Relais-Bressan.21616>— A great restaurant when in Maleny, Flaxton area.
- [www.noosafarmersmarket.com.au](http://www.noosafarmersmarket.com.au)— Freshly made regional produce sold Sundays at the Noosa Farmers Market.
- [www.noosaeguide.com](http://www.noosaeguide.com)—All things about Noosa. Great place to visit.

**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
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)

**Auxerre, France**

Visit the web site below to appreciate the wonderful city of Auxerre. Jenny and I visited last year and from Auxerre we were able to visit Chablis and the lovely river systems that surround the town (all within 20 km). The area is a kicking off point for the barges that travel up and down the Yonne River. Vineyards surround the villages of the region– St Bris Le Vineux, Irancy, Chablis, Troyes and Clamecy Bourges. Great restaurants within the city. Travel north to Parii (150km), east to Beaune and Dijon (130km) and 200 km west Tours and Loire Valley– it truly is the heart of France .

Visit the site: <http://www.francethisway.com/places/photos-of-auxerre.php> to learn more about this wonderful area .  
*Peter Schofield*

