

# GRAPEVINE

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

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## *President's Report to AGM*

Firstly thanks to all who have contributed to the running of the guild.

At the end of another year of Guild activities it is a time for reflection on our operation and consideration of our future activities. It is hard to avoid the feeling of concern that all is not well with the Guild. It seems that it is becoming harder and harder to recruit and keep our necessary band of volunteers. Our program of activities has dropped off and the numbers of Committee members who are readily available to undertake the planning and organising of events is diminishing. Our Tasting & Events Committee will be without a leader from the AGM. The numbers on the Tasting & Events and Management Committees are dwindling. If this trend continues or worsens the Guild will amount to very little. A fellow Committee member has remarked that maybe the Committee should resign en masse and leave it to the members to decide who will rise to the occasion. I'm not sure that is necessarily the best course of action but it is necessary to ensure that members have no doubt that something must be done.

Our most successful current activities remain Club night and the Andrew Corrigan/E-Wine Masterclass program. These all seem to be running relatively smoothly and are reasonably well attended. Save for the Barossa trip organised by John and Rod, other events are conspicuous by their absence. What we need is a number of people with the enthusiasm to organise lunches, dinners, and tasting events to showcase wines and wineries. A number of the Tasting & Events Committee are continuing but not nearly enough to make it an easy task to support Andrew Corrigan's

Masterclasses. There is a fair amount of work involved in sourcing wines and presenting them on the night. We would therefore like all members to give serious thought to volunteering to join and help in some way or other. Given the predicament we are in the Management Committee and T & E Committee will be looking at ways to organise events in the future that hopefully will attract the interest of members and the interest of additional volunteers. We will not be lying idle. We would, as I have said, like you all to consider taking part in some way if you can.

This is not to say that there haven't been some great contributions and good events over the last year. Peter Schofield continues to do a sterling job with the Grapevine production. Jenny and Michael plus Steve and Ross are turning the Club night administration into a rather well oiled machine. A number of lunches and dinners have been put together by T & E members Rod and John and have been well supported by members.

The Wine Guild has been operating for some 30 odd years and will no doubt continue for 30 more. I guess patches of difficulty have occurred in the past and may again. I trust that this one will be short lived.

Wine Guild President  
Ian McLeod



## *Club Night August 2007 – Barossa Wines*

Twenty four members enjoyed themselves at the August Club Night. The night was hosted by John Nenke and Ken Lilley. The wines below were many with a 1956 Club Port getting a run and scoring 5 on our generous rating system.

Further discussion was held regarding the Barossa trip and the agenda was also discussed along with places to be visited in the Barossa and Clare Valleys. The food was plentiful and of excellent quality and variety. John Nenke had travelled to the Barossa to arrange aspects of the trip and bought back local foods such as Maggie Beer's pastes, local German and Italian sausage and cheeses, crackers, etc. Just the thing to have with the local wines.

Wine	Year	Alcohol%	Rating
1. Jenke Semillon Barossa	2002	12%	3.5
2. Saltram Mamre Brook Chardoney	2005	13.5	3.5
3. Wolf Blass Yellow Label Cab. Sav.	2005	13.5	3
4. Jacobs Creek Reserve Shiraz	2004	14.5	3.5
5. Jacobs Creek Shiraz Cabernet	2005	13.5	2.5
6. Penfolds Thomas Hyland Shiraz	2003	14	3.5
7. Grant Burge Miamba Shiraz	2005	14.5	3.5
8. Elderton Shiraz Barossa	2000	13.5	4.5
9. Torbruk Woodcutters Shiraz	2004	14.5	4
10. Shield Sparkling Shiraz	2005	13	3
11. Irvine The Baroness Merl., CFranc, C. Sav	1999	14	3
12. Tollana Cellars Reserve Shiraz	2005	15	4
13. Richmond Grove Barossa Vineyards Shiraz	2002	14.5	3.5
14. Thorn Clark Shotfire Barossa Quartage	2005	14	3.5
15. Grant Burge Holy Trinity GSM	2002	14	4
16. Langmeil GSM	2005	14.5	4
17. Bethany Chardoney	2004	13	3
18. Dorrien Traminer Reisling	2005	12.5	3.5
19. Grant Burge Cab. Merlot	2005	14.5	4
20. Rockford Alicante Bouchet	2001	9.5	1.5
21. Greenock Creek Cornerstone Grenache	2004	16	3
22. Charles Melton Laura Shiraz	1999	14.5	4.5
23. Mamre Brook Cab. Shiraz	2002	14.5	4.5
24. Penfolds Club Port	1956		4

Wine Guild Rating– 0= Yuk to  
5= Excellent

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## Coffee Kwiz (Answers on page 6)

1. Where does the word coffee come from?
2. Which country is the largest consumer of coffee?
3. In which Australian state was coffee first grown?
4. What century was coffee first grown in Australia?
5. What position in value does coffee have in many third world economies?
6. Which country is the largest producer of coffee?

Coffee dates back almost 700 years and remains the world's most favorite beverage.

In England a women's group wants coffee banned as they believe it leads to impotence in their partners.

## Travel and other stories

### Travellers Lament,

For all those thinking of the long haul trip



Do have an enjoyable trip!

### Travel to Cinque Terre

A television special on Italy promised a story about Cinque Terre— five villages joined together by walking tracks and located near Pisa and literally hanging off cliff edges. Unfortunately missing the segment made me visit a great website that has a magnificent photo gallery. Try to visit the attached sometime, and enjoy the photos of an enchanting piece of Italy.

<http://www.parconazionale5terre.it/>

### Editor off and Away

All good things come to those who wait and Jenny and I will be flying off to Europe in late September for a six week holiday. We fly to Paris for five days and then pick up a car for a trip south east through Auxerre (Chablis), Beaune (Burgundy area), and then onto Lyon, Nimes, Aix en Provence, and Menton. This will take us three weeks so enough time to enjoy the French way of life and to barrack for the Wallabies. In late October we will visit Cinque Terre, Firenze, Siena, and Rome before flying home via Singapore.

To say we are looking forward to the trip is an understatement, but I hope you don't mind me sharing some of the journey with you in a future travel, wine, food section of the Grapevine.

### WineStar Journal

A colleague in Sydney sent me some information relating to the WineStar Journal. The web site is good and provides an opportunity to receive the Wine Star Journal weekly. It is generally an online store but the weekly journal takes you through a vast array of wines. Life is so easy these days with the internet if managed properly and such a wealth of information about wines abounds. When you have some just click away. <http://www.winestar.com.au/>

### Barossa/ Clare Valley Trip

The guild trip to Barossa and the Clare occurred in late September. All members of the touring party were looking forward to great times and tasting. Editor looking for summary of trip to appear in next Grapevine.

## September – New Releases and AGM

The 2007 committee arranged for the wines with some great new releases. A good night at the Black Pearl for a near record 35 members who mixed pleasure with a small amount of business. Photos on the next page reflect the good time enjoyed by attendees. A kind soul pulled out some Henschke treasures he'd been given, to saturate the already saturated and when you look at the list below you can imagine there was some lively tasting discussions.

Wines			Rating
1 Cattier Chigny-les-roses Premier Cru Brut Champagne	NV	12%	4
2 Stonehaven Steppingstone Padthaway Chardonnay	2006	13%	2
3 The Wilson Vineyard Polish Hill Riesling	2006	13%	4
4 Evans & Tate Marg River Chardonnay	2006	13.5%	3
5 Pikes Clare Valley Riesling	2006	12%	3
6 Pizzini Rosetta- King Valley	2006	13.8%	3
7 Paultets Stone Cutting unwooded Chardonnay	2006	13.5%	3.6
8 TGallant Juliet Pinot Grigio	2006	13%	2
9 Diamond Valley Yarra Chardonnay	2005	14%	4.5
10 Penley Estate Phoenix Coonawarra Cab Sav	2005	15%	4
11 Toorbreck Barossa valley Woodcutters Shiraz	2006	14.5%	3
12 Thorne-Clarke Shotfire Barossa Quartage	2005	14%	4
13 Leconfield Coonawarra Merlot	2004	4%	2
14 Evans & Tate Marg River Cab-Merlot	2004	14%	4
15 Capel Vale Debut Merlot	2005	14%	3.5
16 Stonehaven Stepping Stone Coonawarra Cab Sav	2005	14%	3
17 Vasse Felix Marg River Cab- Merlot	2005	14.5%	4
18 Ninth Island Tas. Pinot Noir	2006	13.5%	3.2
19 Teusner "The Riebke" Ebenezer Rd. Shiraz	2006	14.5%	4
20 Rock Bare McLaren Vale Shiraz	2005	15%	4
21 Zilzie Tempranillo	2004	12.5%	3
22 Ninth Island Tassie Sav Blanc	2006	12%	3.5

### Reminder Notice– Club Nights for the remaining year

#### October 5

Riesling, Gewurztraminer, Sauvignon Blanc, Semillon– Tasting Events committee are organising the night with a good array of varieties to select from.

#### November 2

New Zealand Wines are the order of the night and Wendy and Elaine are getting together to host the night. So many varieties to choose from and all at your local wine cellar. Try to capture someone's taste with a different style or go for the favorite picks from the "Long White Cloud".

#### December 7

Xmas Bubbies, Stickies and Fortifieds always go down well at the Xmas bash with Michael and Madonna Flynn as our hosts. Let's all get together and celebrate the year with memories of our times together at the club nights. Something grand always happens at the end of year bash and of course you all want to get in early for 2008– my how 2007 has flown.

**This rounds off our calendar for the year, so make the effort to attend and enjoy wine, food and good company.– 6:00 pm Start**

# New Release Club Night photos— September 2007



Ex Treasurer Ken relaxing



“xxx” and Pres Ian McLeod in deep discussion



Jenny Chadwick and “xxx” – nice reds



Pres Ian and Wendy Harris



Members chatting and perusing the New Release selection

## ELECTIONS- WINE GUILD 2007/2008

### Tasting and Events Committee:

Our Tasting and Events committee below were elected for the Year 2008, congratulations to all. The committee needs you as members to assist in the coming year with thoughts, actions and involvement for the events to be planned.

**Robert Mahoney**  
**Elaine Harrington**  
**Steve Norris**  
**Jenny Chadwick**  
**Mike Hope**

### Club night team

Every club or organization needs people to run the administration and set up for their special events. One of our major recurring special events is the Club Night. A great team of tireless workers were elected, and please remember to support them with any help they require throughout the year

**Jenny Chadwick**  
**Mike Hope**  
**Ross Sharp**  
**Marea Vanzetti**

### *Note to Grapevine Readers*

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

### Coffee Kwiz Answers

1. Coffee came from the Italian word "caffè" which was created from the Turkish word "Kahve"
2. USA
3. Queensland
4. 1880's, so 19th Century
5. Second behind oil
6. Brazil

Wine Guild Committee elections were held and the following **Management Committee** were elected:

President  
**Ian Mcleod**

Vice Presidents  
**John Gribble**  
**Rod Wellings**

Secretary  
**Chris McCloud**

Treasurer  
**Joe Hughes**

Grapevine  
**Peter Schofield**

Committee Member  
**Ken Lilley**

Committee Member  
**Janette Bigg**

### **Sparkling Whites and Champagne Masterclass tasting reminder- 11 October**

Icon wines are expensive, in short supply and able to compete internationally with the best.

In

Australia our first was Penfolds Grange. There are now super sparklers with expense tags to qualify for icon status.

Tasting organized through the guild and presented by Andrew Corrigan will continue to showcase a great evening.

There's every reason to attend. Return your acceptance form promptly. Finger food to match the wines will be provided.

THURSDAY, 11TH OCTOBER 2007 6.30PM  
START

\$65 FOR MEMBERS \$85 FOR

NON-MEMBERS Late acceptances/enquiries to  
Steve Norris 07 33786 031 (after hours)

## WHATS HAPPENING–Wine and Food

### Wine Course- Intermediate/ Advanced

#### Tasting and Talking about Wine - Internationally

An intermediate level wine course which encompasses the recommended Advanced Course by the Australian Society of Wine Education as well the Certificate Course from the Wine and Spirit Education Trust of the UK. The course is open to any wine enthusiast and is suggested as the preparation for the regular World Wine Masterclasses. There is no official pre-requisite but it is suggested that anybody interested should have already done a General Wine Appreciation course with plenty of wine tasting and evaluation experience. This course leads to the Silver Award for the Wine Guild of Australia - an assessment will be held at the completion for those interested.

**Approximately 50 wines are tasted through the course over four Monday evening classes commencing at 6:30 pm at the Uncorked & Cultivated Boardroom, Woolloongabba- contact E Wine Paula Tewkesbury 38702555 for any further information.**

### Rhubarb Restaurant– Wine Guild luncheon

Kate O'Regan is organizing a Tasting and Events luncheon on Sunday 14 October at the Rhubarb Rhubarb Restaurant. Great restaurant and opening on Sunday especially for us. Bring a bottle to share, Entrée, Main Course choices, corkage included– for more information contact Kate on kko-regan@optusnet.com.au

### Belle Époque

Belle Epoque Restaurant has it's llicence and is away and running. For a great experience call in for lunch, dinner or even breakfast– next to the Emporium Hotel and within the Emporium complex. The bar with half dozen pression taps plus liquor galore and cosy nooks seems so French and the food is just right. Spoil someone you know– C'est Bonne.

### Wine Appreciation - A General Course

Four evening course and covers a beginner to intermediate level of knowledge.

The course includes the content of the Australian Society of Wine Education (ASWE) Wine Appreciation Course. The National Certificate Exam with national accreditation is included in the course. A 40 minute exam is held at the conclusion of the final evening offering a Pass, Credit or Distinction level Embossed Certificate.

Venue Uncorked & Cultivated Boardroom, Woolloongabba- contact E Wine Paula Tewkesbury 38702555 for any further information.

*Editor happy to receive your comments and recommendations for venues and events– send them to Peter Schofield*

## 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
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)

### September Overture

Is Rod conducting with Wendy creating the sawing notes in response at September's Club Night. Oh no the proof is in the next photo with Rod and Wendy "Letting it Be" with a scrummy slice.

No he is not on anything that's a glass of water in front of him



### WINE GUILD FUNCTIONS— 2007

Rhubarb Rhubarb lunch 12:00 pm  
- Sunday 14th October 2007

Contact John Tuttle on 326259376 for enquiries.

### MASTERCLASSES—2007

**Ewine**

Wine Course one day on 29th September 2007  
General Wine Course starting Tuesday 2nd October 2007  
Advanced Wine Course starting Monday 8th October 2007  
15th Nov -- Spanish Var. Reds, Tempranillo Graciano & Durif

Contact Paula Tewksbury on 38702555 or 0412158425.

