

# GRAPEVINE

PUBLICATION BY THE

May/ June 2010 Issue

## From the President

Members will notice a change in how the Grapevine is presented over the past few months. We would welcome any comments to help improve the format. The idea is to deliver an electronic friendly format linking to websites websites for more detail. We are also looking for someone to take over the Editorship of the Grapevine from Peter. He has done his time with hard labour and looking for a break to play more golf and travel (to wine areas naturally). You will need to be familiar with the internet and be able to be trained in updating information on our website. It will take a few hours a week compiling articles and editing submissions from members. The involvement is guaranteed to increase your wine knowledge greatly.

John Nenke has been active again in organising two great dinners. Firstly the South African Wine dinner and then "Next Generation from the Barossa" Thank you John.

The committee is working on a few new things at present and hope to have news soon. I am always open to ideas to improve what we do for members. Let me know

**Rod Wellings**  
President WGA Qld. Inc.

Best Article for May/ June edition is awarded to John and Ross for their SA Barossa contribution. Congratulations and well done on a great article.

**STOP PRESS- Coonawarra Trip details released – refer page 16**

## Club Night Reminders:

### June Club Night: Friday 4 June 6 pm- New Releases

Wines presented on this club night are always different and promote much discussion. **Separate Flyer out this week to explain the details of the night.**

### July Club Night: Christmas in July

See page xx for details.

Please send contributions, reminders and photos of your wine experiences to Grapevine editor by May 21. He needs your support. Remember he also has a new email address!!

*Editor: Peter Schofield*

*Email: [p.sch@bigpond.com](mailto:p.sch@bigpond.com)*

*Web Site: [www.wga.net.au](http://www.wga.net.au) (our new web site is building- take a look)*

## Club Night April 2010– Margaret River Wines

The theme for April club night was “Wines from Margaret River. Guild Members chose wines wisely and as you can see from the table the scoring for wine quality was very high- befitting such a great region for wine.

*“Western Australia continues to enjoy a growing international reputation for the production of premium quality wines. Accolades at international wine exhibitions and in publications are abundant. Natural advantages such as the climate and soils, ideally suited to the production of premium quality wine grapes in a clean environment, make Western Australia an ideal place to supply quality wine to domestic and international markets.*

*Western Australia is a small but significant player in the national wine scene, particularly at the premium end of the market. It produces five per cent of Australian wine, but because of a strong commitment to the premium and ultra premium wine market, Western Australia represents at least ten per cent of total value. In contrast to the Eastern States, where large and diverse industry produces wine to meet the demands of the full range of market segments, the Western Australian industry is highly focused, producing virtually no cask or flagon wine. “*

	<b>Margaret River Wines</b>	Year	Alc%	Rating
1	Watershed Cab Sav Merlot	05	13.5	3
2	Cape Mentelle Cab Sav Jimmy Watson Trophy 1983	82	13	3.5
3	Moss Wood Sem Sav Blanc	09	14	4.5
4	Killerby Cab Sav	05	14	3
5	Houghton Marg River Cab Sav	08	13.5	4
6	Houghton Shiraz	08	13.5	2.5
7	Stella Bella Shiraz	08	14	4
8	Leeuwin Estate Cab Merlot	04	13.5	4.5
9	Hay Shad Hill Cab Sav	08	14.5	3.5
10	Gallows Cab Sav	07	14	3.5
11	Evans and Tate Shiraz Cab	06	14	3.5
12	Lenton Brae Cab Merlot	06	13.5	4
13	Cape Mentelle Cab Merlot Trinders	04	14.5	4
14	Witchcliffe Estate Shiraz	04	14.3	4.5
15	Cape Mentelle Viogner	08	13.5	4
16	Cape Mentelle Sangiovese	08	14	5

Read more about Margaret River Wines - <http://www.margaretriverwine.org.au/>

## Club Night May 2010 – Mc Laren Wines

The theme for May club night – **McLaren Vale Wines**. Guild Members enjoyed the night with some great wines from this renowned region.

*“McLaren Vale has the warmth and feel of a country town, with the distinct advantage of being 40 minutes from South Australia’s Capital city, Adelaide.*

*McLaren Vale is one of Australia’s renowned wine regions, famous for producing some the best wines in the world, and with over 76 cellar doors. The region is thriving, and the energy and passion of the local community is infectious.*

*The region’s artisans are passionate about the food, wine and culture of the area, and this is evidenced in the genuine hospitality offered by McLaren Vale’s tourism operators.”*

Read More at <http://www.mclarenvale.info>

	<b>McLaren Vale Wines</b>	Year	Alc%	Rating
1	D'Arenberg Last Ditch viogner	08	13.5	3.5
2	Chapel Hill The Appostle Cab Sav	06	14.5	4.5
3	Lark Breeze Bernoha Shiraz Cab	00	14	4
4	Moonlighter Shiraz Grenache	08	14.5	3
5	D'Arenberg Grenache	06	14.5	3.5
6	D'Arenberg Money Spider Rousanne	08	13.5	4
7	Mitalo Jester Shiraz	07	14.5	4
8	Tintarra Orions Belt Shiraz	08	13.5	3
9	Fox Creek Red Baron Shiraz	08	14.5	4
10	Di Fabio Marietta GSM	05	15	4
11	Kay Brothers Hillside Shiraz	04	14.5	4.5
12	Ingolby Shiraz	02	14	4.5
13	Paxton Chardonnay	07	13.5	3
14	Brokenwood Rayner Rd. Shiraz	07	14	4.5
15	Olivers Taranga	06	15	4
16	D'Arenberg Laughing Magpie Shiraz Viogner	02	14.5	4.5
17	Coriole Sangiovese	03	14	4

## Trip down memory lane

Editor

Reminder for readers in the mood by visiting some of the past articles in the Grapevine. Just go to the relevant Grapevine on the web and if you want to read more about the subjects below open up the document :

**Freycinet Vineyard– Mar 03:** Margie T visited the vineyard in Tasmania.....[Visit Grapevine Mar 03](#)

**Visit by New Caledonie Oenophile– Jun 03:** Initial vist by NC member of the guild.... [More Grapevine 03](#)

**Guild members February Dinner– Apr 04:** How did we behave ourselves in 04– take look... [more Grpvn Apr 04](#)

**Grape Innovations and Salitage– Jan 05:** Article written five years ago, how has life treated the theory...[more G Jan 05](#)

**Wine Grape Grow tables/ April 05 Club Night– Jun 05:** Review the tables , see how we enjoyed our club nights....[more Grapevine June 05](#)

**Collection of photos—as time goes by– 2003 to 2006:** Dare to look.... [More- still uploading, need some assistance](#)

**Challenging the Taste tongue map– May 06:** Includes commentary about the wonders of the tongue in tasting wine, plus some great diagrams...[more Grapevine May 06](#)

**South American Wines– June 06:** A walk through Sth American wine country with Sue Henderson.. [more Grpvn Jun 06](#)

**Pinot Gris– August 06:** Tasting notes of a wine that has grown in popularity over the last two years..[more](#)

**Vale Len Evans– Oct 06:** The passing of a great man in 2006, part of the galloping gourmet duo...[more](#)

**Screw Cap vs Cork– Jan 07:** Ian McLeod's piece from NZ press articles reviewing the future of the cork and screw...[more](#)

**Central Otago– Mar 07 :** Ian and Rhyl visited some great wineries and shared with us their experience...[more](#)

**Bordeaux Wines– July 07:** Andrew Corrigan visited the south of France regaling his experience of Bordeaux wines...[more](#)

**Wine Guild Tour– Barossa Oct 07:** What a tour to the Sth Australian legendary area....[more](#)

## **Reminder Winehub**

New wine quizzes are available @ <http://www.thewinehub.com> .

There was a great quiz on French wine- everybody knows about French wine, do they, try out the quiz.

If you are new to the quiz, it's a multiple choice questionnaire that displays a mix of levels of difficulty, so wine lovers at different stages of expertise can enjoy it.

**The correct answers are released every week, along with a new weekly quiz.**

**Editor**

## **TASTING and EVENTS COMMITTEE MATTERS**

### **South African Wine Night- 11 March 2010 – Black Pearl 6:30 pm**

**John Nenke, you are a star-** what a great night hosted by John but supported beautifully by the Africape Wine Group. Their generosity was very well received and we received some feedback and extra information from them read on.

"Thank you the lovely opportunity to present our wines to you last night. Both Stephen and I enjoyed the company and the tremendous feedback that you offered.

Here are some of the comments that you made on the wine last night:

Table 1

Loved the Pongrazc sparkling, the Kumkani pinotage and the La Motte Millennium

Table 2

Loved the Kanonkop Pinotage, but found the Diemersfontein unusual and different and said was wine of the night!

Table 3

Enjoyed both the Stellenrust and Boschendal Chenin blancs, but loved the Stellenrust chenin 44

Loved the Kanonkop Pinotage and found the blends were fruit driven and what you are used to.

Table 4

Found the Boschendal was good value chenin Blanc. No comment on the pinotage as you were not familiar with them and found the blends good.

Table 5

The Pongrazc sparkling was light and lovely

The Boschendal chenin was good value, but did not like the wood in the chenin 44

Enjoyed the Kumkani Pinotage and loved the Kanonkop Pinotage was brilliant

I have listed the wines below in the order that we tasted.

To purchase any of these wines you and place an order with Michael from Wine Experience and he will

organize delivery. Please email him your order for prompt delivery!

[sales@wineexperience.com.au](mailto:sales@wineexperience.com.au)

**Please note that he will deliver at no charge for orders of 12 bottles (mixed case) and a 10% discount off list price.**

**Welcome drink**

Pongracz Sparkling \$28.00 Less 10%

**1st up**

Stellenrust Chenin Blanc \$19.95 Less 10%

Boschendal Chenin Blanc \$22.00 less 10%

Stellenrust Chenin Blanc 44 \$39.80 less 10%

**2nd lot**

Beyerskloof Pinotage \$19.95 Less 10%

Kumkani Pinotage \$27.00 less 10%

Kanonkop Pinotage \$59.00 less 10%

Diemersfontein Pinotage \$32.00 less 10%

**3rd lot**

Stellenrust Timeless \$45.00 less 10%

La Motte Millennium \$39.00 less 10%

**4th lot**

Hartenberg "The Stork" \$140.00 less 10%

Kanonkop Cabernet Sauvignon \$59.00 less 10%

Kanonkop Paul Sauer \$69.00 less 10%

**5th**

Klein Constantia Vin de Constance \$135.00 less 10%

And don't forget the "palate cleansers" Windhoek lager and castle lager!

With kind regards

**Shelley Schofield**

**AfriCape Wines**

Australian Merchants of Premium South African Wines

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**Read more about SA Wines on following web sites**

[www.SouthAfricanWines.com.au](http://www.SouthAfricanWines.com.au)

[www.wine.co.za/](http://www.wine.co.za/)

[http://en.wikipedia.org/wiki/South\\_African\\_wine](http://en.wikipedia.org/wiki/South_African_wine)

**Barossa Valley Night- New Generations April 29**

**By John Nenke and Ross Sharp**

***After spending the Christmas /New Year in the mid north of South Australia Burra and Clare John sourced wines for the Wine Guild function at Black Pearl on April 29<sup>th</sup>. What a night and what a special contribution from John for the Wine Guild. Attendance of 32 members and there were many good comments on the quality of the wine and the night.***

The theme of the night was "Wine made by sons of famous winemakers in the Barossa region, plus a few who didn't fit the description, to make up the numbers.

The event was extremely well attended with 32 members and guests, all of whom expressed satisfaction with the quality of the wines sourced by John Nenke, the delightful food (once again) planned, sourced and cooked by Lee Booker and the expert commentary from Bruce Humphery-Smith and local Barossa knowledge added by John.

The quality of the wines right across the range on offer was testament to the expertise being handed down from fathers to sons, and more proof that the Barossa is one of the finest wine growing regions in Australia, if not the world.

Huge accolades must go to John Nenke for travelling down to the Barossa and personally sourcing all the wines. I'm sure it was an arduous task, selecting which wines to buy for the night, and I wish I also could have been there.

John had sent up locally produced Metwurst and Dill pickles, as part of the starters antipasto platter, and Lee Booker, once again, excelled with the menu, which was as follows:

Confit of Duck, with caramelized onion and green beans, served with shiraz jus.

Pear & Hazelnut Tart with double cream.

Ashmore and Cheddar cheese

Hand-made Chocolate Truffles.

Well done Lee, your efforts were widely appreciated.

**The tasting included Eight (8) brackets as follows:**

**Bracket A.**

- |   |      |   |         |
|---|------|---|---------|
| 1   | 2009 | Fernfield Wines - Riesling. Eden Valley | \$20.00 |
| Good, but not as mild on the palate and not as flavoursome as most Eden Valley or Clare Rieslings. John rates their Pridmore Shiraz as their best wine.   |      |   |         |
| 2   | 2008 | Gumpara Wines - Old Vine Semillon       | \$20.00 |
| Location – Lights Pass. Wine maker is Mark Mader. From 90 y.o. vines. Tasting notes from Gampara say "A wine of intense aroma and flavours, ranging from more subtle pea pod and apple, progressing hay bale, lime/citrus with more developed flavours of Guava, tropical fruit and honey.. Cellar for up to 10 years. Bruce H-S rated this highly. I found it less intense than a typical Hunter Semillon. |      |   |         |
| 3   | 2009 | Tscharke - Girl Talk Savagnin           | \$21.00 |

Located at Marananga, Tscharke is a 4.5 – 5 star winery, and this wine proves that, even if this variety was light on flavour for me. It would be a good wine to serve with lunch on a warm day. Promoted more discussion among members than any other wine. Variety was not picked by participants. Damien Tscharke was the first to import Alborino, and still believes that is what it is. He also brought in Montepulciana – both varieties can do well in a hot, dry climate. (He is anticipating global warming)

A good example of the variety – aromatic, clean, easy drinking, but prompted a mixed reaction around the room.

### **Bracket B.**

4                      Nv                      Jamabro Wines - Spiraz Sparkling Shiraz                      \$20.00

Located at Tanunda – Marananga. This was rated as an excellent drink and great value for money at the price. Won a Gold medal and Trophy at the 2008 Barossa Wine Show. From 40 y.o. vines.

5                      2009                      Small Fry Wines - Tempranillo Garnacha Joven                      \$20.00

Located at Vine Vale, the wine-maker is Wayne Ahrens, who has spent some time in Spain learning their grape varieties and methods. This wine is made without time on oak and is meant to be drunk young. In fact, 'Joven' means young in Spanish. Another good wine with lunch.

### **Bracket C.**

6                      2007                      Schwarz Wine Company - Thiele Road Grenache                      \$26.00

Located at Bethany. This wine is made from vines planted in 1946 and it shows. The tasting notes describe it as "A spicy little beast with (vibrant aromas of) red licorice, heady five spice, grilled meats and kirsch with some lifted raspberry and violet top-notes. There is a hint of gingerbread in there too."

Also "The palate is awash with liquored red cherry and red plum fruit, enveloped in warm spice flavours – five spice, cardamon and ginger – it's earthy and finishes brightly with a ripe tannin structure and good balance and drive."

James Halliday rated it "...has more definition to the spicy red fruits, and less outright confection flavour...better than many Barossa counterparts. Rating 91, drink to 2013."

Popular with the participants.

7                      2007                      Rusden Wines - Full Circle Mataro                      \$45.00

Located at Vine Vale, the wine maker is Christian Canute. This is a highly rated vineyard family owned by the Canutes. They make a small range of 9 quality wines developed since the '80's, and have a well developed export market in the US.

I must have been either talking or eating (or perhaps both) when this wine and the next were poured as I have not written any impressions, sorry guys.

From the web site, the winemaker states:

I've got to say, the 04 and 05 Full Circle caused the biggest stir since I released the 1998 Black Guts. The 06 delivers in every way fans expect, and still holds its place as the dark side of the family.

8                    2006                    Kurtz Family Vineyards - Boundary Row GSM – grenache shiraz mataro \$18.00

Located at Lights Pass, as the name implies this is winery owned by the Kurtz family. The vineyard was started in 1936 and has passed through 4 generations to the current owner, and wine-maker. It is a Haliday 4 star winery.

Vivid ruby colour. Sexy bouquet of fresh red berries, cherry preserves, flowers and Asian spices. Round and sappy, offering concentrated but lively red and dark berry and spice flavours, with fully integrated tannins. This is inviting right now and I'd be tempted to enjoy it on the young side.

**Rating: 90 points.** Josh Reynolds **Tanzer – Wine Enthusiast** Issue 140: September/October 2008

**90 points. Jay Miller – Robert Parker's Wine Advocate February 2009.**

**90 points. 5 –stars value. Campbell Mattinson and Gary Walsh- The Big Red Wine Book, 2009/2010 Top 25 buys at < \$20.**

**Bracket D.**

9                    2003                    Diggers Bluff - Watch Dog Cabernet Shiraz                    \$32.00

2003 Diggers Bluff - Watch Dog Cabernet Shiraz \$32.00 This wine is produced at the small company owned winery at Seppeltsfield, and is rated 4.5 stars by Haliday. The company is owned by Tim O'Callaghan, the son of famous Barossa wine-maker, Robert of Rockford Wines, and the quality of this wine shows he has learned well. He produces only small quantities of this wine and ages it for 6 years before release, so the price is exceptional given the quality.

Made from Cabernet Sauvignon – 66% (30 y.o. vines) and Shiraz – 34% (80 y.o. vines), he produced only 487 dozen bottles.

The wine has a wonderful, long palate and great acid balance, which not only feels good in the mouth, but ensures the wine will age well. The nose tells of a rich, sweet and complex wine with a hint of Vanilla. It follows with a palate that does not disappoint, with smooth soft tannins that just last and last.

10                    2004                    **David Franz-Lehmann – Alexandra's Reward Cabernet Shiraz**                    \$35.00

Based at Tanunda, David Franz-Lehmann is the son of the famed Peter Lehmann. David is a very modern marketer (some would say right out there), but makes superb wines to back up the hype. His web site states he is passionate about producing top quality wines, and his focus is on producing top quality fruit and no compromises in the processes required to get the wine in the bottle. The wine is aged for 4 years in barrel and bottle before being offered to market.

Both the wines in this group rated very highly with the group, but no clear winner emerged.

A visit to his web site is the best way to get an understanding of David's wine making philosophy, his superb wines and his unique marketing methods.

### **Bracket E.**

11                    2005                    Rosenvale - Reserve Cabernet Sauvignon                    \$39.00

Located in Nuriutpa, this family owned winery is rated by Haliday at 4.5 stars. Originally used for mixed farming, the Rosenzweig family purchased it in 1966 and planted the first vines. James Rsenzweig is a self-taught wine maker with help- from a consultant for quality control. This wine is rated at 93 pts. by James Haliday and 5 stars in Winestate Magazine. His Shiraz is served in First Class, and the Semillon in Economy by British Airways. The group rated it a very good wine.

12                    2005                    Troll Creek - Cabernet Sauvignon                    \$55.00

Based at Bethany, the owner is James Hage, and his wines are made by Christian Canute.

Troll Creek notes on this wine are:

From Vigneron, James Hage. "vines pruned back to single wire trellise, hand spurred to 20-25 spurs per vine. Yielding 2 tonne per acre. Warmer ripening conditions than '04 saw the fruit hand picked on March 25<sup>th</sup>., giving rich flavoursome fruit with pea sized berries at 15.1 baume.

From winemaker Christian Canute: 'Aged 30 months in one use French (50%) and new American (50%) oak barriques. 2005 was a great year for Cabernet, this single vineyard grown on Biscay at Bethany shows great fruit and cassis flavours. The palate is rich, long and silky due to extended the ageing. Age 10-15 years. Closed with premium grade natural cork.

Personally, I was intrigued at the flavour, which was unlike any Cabernet I had tasted. My first impression was licorice and 'floral', with little of the typical mint/menthol flavour. However, it was a gorgeous wine to drink and was the equal - best rated wine from the group.

Both Cabernets in this group were outstanding wines.

### **Bracket F.**

13                    2007                    Linke Wines - Barossa Valley Shiraz                    \$22.00

Located at Stonewell, this winery is a small producer, bottling only 500 cases of Semillon/Sauvignon Blanc, Shiraz & Cabernet Sauvignon. Owned by Barry Linke, son Scott Linke is the winemaker.

We all liked the wine, but unfortunately the web site is not yet functional and we have no tasting notes.

14            2006            Heidenreich Estate - The Old School Principals Shiraz            \$26.50  
This winery is owned by Noel & Cheryl Heidenreich and is located at Vine Vale. Noel started making his own wine in 1998 following years of selling his grapes to larger wineries. The vineyard was first planted in 1936 by Noel's father, Rufus, and has been added to since, the latest acquisition in 2000.

They produce two ranges of wines, and both feature powerful reds of 15% alc.

The wine that we tasted was rated as excellent, and Bruce Humphrey-Smath said it was "out there" and probably aged in American oak.

15            2006            Neil Hahn Wines - Catharina Shiraz            \$29.00  
Based at Lights Pass, Neil Hahn employs a consultant winemaker, so is more a vigneron working the vines on 130 acres which were first planted in 1885.

The 2002 vintage of this wine rated in the top 5 wines in Winestate Magazine and this vintage boasts a silver medal in the 2008 Wine Style Asia Awards, and 4 stars in Winestate.

The group at our table rated it as soft and luscious, and excellent value for money at \$29.

### **Bracket G.**

16            2008            Kalleske – Moppa Shiraz            \$28.00  
Located at Moppa, near Greenock, winemaker Troy Kalleske is a 7<sup>th</sup>. Generation winemaker and works the families vines dating back to 1853 (Shiraz), in partnership with his brother, Tony. He uses 60% of the family vineyard for his wines, which are now certified organic. His range includes top shelf Eduard Shiraz selling for \$75 and the Johan George Shiraz at \$100. In 2008 he was awarded the 'Barons of Barossa' Award for Winemaker of the Year. The vineyard is certified organic.

This wine has a trace of Viognier and Petit Verdot added, giving it a contemporary edge, according to the tasting notes. The few grapes still on the vines when the great heat-wave of March 2008 hit were partially dehydrated and gave the wine a rich intensity and concentration.

The attendees rated the wine as excellent and again great value at the price.

17            2006            Laughing Jack Wines - Greenock Shiraz            \$38.00  
This wine is made by Shaun Kalleske, father of Troy and Tony. He is a self taught winemaker and naturally, also uses grapes grown on the family property.

This wine is straight Shiraz and the grapes are sourced from all 4 vineyards on the Greenock and Moppa blocks. At 15% it is a powerful wine, and is intense black/ruby in appearance.

The tasting notes state :

Aroma: vibrant blackberry, mulberry and plum fruit are harmonious with sweet leather, clove, cedary oak, roasted hazelnuts and black pepper.

Palate: Rich black fruits are integrated beautifully with dark licorice, chocolate and cedar. A tight core of acid and ripe grippy tannins leaves a full, lingering finish.

It needs time in the bottle to bring out the best and can be cellared for up to 20 years.

However, it is drinking well now and I rated it my favourite wine of the night.

### **Bracket H.**

18	2004	Tscharke - Lumberjack Vintage Fortified – Touriga Nacional	\$30.00
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Damien Tscharke used the Touriga Nacional grapes from his fathers Seppeltsfield vines and they were wild-yeast fermented in open fermenters prior to basket pressing using traditional methods. The un-oaked fortified was finally bottle matured. The palate is smooth and brooding, with succulent sweet fruit, blackcurrant, licorice and black tea flavours.

Indigenous to Portugal, the Touriga Nacional grape is the finest and most complete grape for producing vintage port, according to their web site notes.

Rated 90 points by Halliday and 94 by Campbell Mattinson.

19	Nv	Dutschke - Sun Dried Shiraz	\$35.00
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Located at Lyndoch, and now owned by Ken Dutschke, the property was originally purchased by his father Oscar Semmler in the early 1930's who planted a few vines, but it wasn't until 1970 when Ken took over the property that grape vines started replacing the farming and grazing land and the first Shiraz grapes were planted and now totals 45 acres (one third of the total), along with Merlot, Cabernet Sauvignon and Chardonnay. Most of the production is sold to Mildara Wolf Blass and Krondorf, but since 1990, an ever increasing tonnage is being kept for the (now) Dutschke brand wines. Ken's son Wayne is the winemaker.

Only 2 hogsheads of this fortified wine are made each year.

From the tasting notes on the web:

My love for great Aussie fortifieds has led me to produce something quite unique. A real Liqueur Shiraz! Shiraz grapes were left to hang and wither on the vine, shrivelling and concentrating the sugars and grape flavours. Harvested as raisins, crushed into small picking bins and then fortified with neutral grape spirit during the initial stages of ferment, we were able to trap and preserve the wonderfully intense characters of the super ripe Shiraz grape.

Sun Dried Shiraz is thick and viscous, with plenty of rich flavours of raisins, black currant, liquorice, plums and a few other red berry fruits. It's lusciously sweet with plenty of warm alcohol.

**Please note there is a list of the wines tasted and the respective WEB SITE LINKS on back page of this issue.**

Ross Sharp

Click here:

1. [Barossa - Australia's Most Famous Wine Region](#)
2. [Barossa Valley - Australian wine regions - Wine Diva Australia](#)

## **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.

**NB Guild members are always welcome at the courses**

To book, ring or email today on [www.ewineconsult.com/](http://www.ewineconsult.com/)

0410 150 425     0870 0555

## **NEW WEBSITE:**

Thanks to [leigh@creativeit.com.au](mailto:leigh@creativeit.com.au)

(Leigh Canny) and the web designers we have a new Web Site. Visit <http://www.wga.net.au/>.

The site is under development and the guild is welcome to ideas on structure and input. Log on and have a look.

## **Date Claimers for early 2010 - Special Theme Nights**

Calling all guild members to think about a few more special theme nights to round out the year. John and Ross articles and story on the Barossa was a great example of two guys rolling their sleeves up co-opting other members within the guild and putting on a night of great quality and value. No dust but plenty of substance shown by all the organisers of the SA and SA Barossa nights.

## **Provisional Club Night Program 2010 (Committee will firm program and arrange hosts)**

**June 4: New Releases**

**July 2: Christmas In July**

**August 6 : Big Reds with comfort food to match**

**September 3 : AGM (WGA supplies - RNA Medal Winners)**

**October 1 : Clare Valley**

**November 5 : Non-Australian Whites and light reds**

**December 3 : Christmas Bubbles and Stickies**

Again the calendar for 2010 represents a broad spectrum of wine tasting sensations and interesting education possibilities. Contact the committee if you would like to participate in one of the theme nights.

## Wine Facts Overview

If you want to know more about wine in Australia and Statistics, statistics visit the AWBA site shown below:

<http://www.wineaustralia.com/australia/Default.aspx?tabid=235>

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### Extracted from Decanter on line:

#### Pinot Grigio continues UK rise

The proportion of UK wine drinkers buying Pinot Grigio has increased by 30% over the past three years, according to new research.

#### World's largest Bordeaux wine store opens in Paris

The world's largest Bordeaux wine store has opened in Lafayette Gourmet on Boulevard Haussmann in Paris.

### Phil Laffer bows out in style

Philip Laffer, one of the architects of Jacob's Creek and an icon of Australian wine, bowed out last night at a raucous dinner in a London club.

### Australia welcomes reduced harvest

Australia is making 'good progress' in reducing its wine glut and now needs to start rebuilding its reputation, a leading industry body says.

### Mondavi's private house for sale

The 56-acre estate of the legendary winemaker Robert Mondavi is to be sold, with an asking price of \$25 million.

### Chinese women key wine buyers: Vinexpo

Women may play a central role in the future of wine consumption in China, according to new research by Vinexpo.

### Latour is top wine of Bordeaux 2009, says survey

Chateau Latour has beaten Margaux and Lafite to be the wine of the 2009 Bordeaux vintage, according to a survey of the international wine trade.

### Bruce Tyrrell: Great Australian vineyards will outlast grubbing-up phase

Hunter Valley winemaker Bruce Tyrrell has spoken out about the grape oversupply crisis in Australia.

### BLOG: Wine and classical music matching with the London Philharmonic Orchestra

Last week I was invited to an event hosted by New Zealand producer Villa Maria and the London Philharmonic Orchestra. They wanted to explore the relationship between wine and music.

### Masi, Allegrini, Barolo 2001: Decanter to pour some of Italy's rarest at May event

Some of Italy's rarest and most sought-after wines are being poured at a Decanter event next month – including the superb and almost unavailable Barolo 2001s.

## WEB SITES NEW GENERATION BAROSSA WINES

No.	Year	Wine	Cost \$	Contact / Orders
1	2009	Fernfield Wines - Riesling	20	<a href="http://www.fernfieldwines.com.au">www.fernfieldwines.com.au</a>
2	2008	Gumpara Wines - Old Vine Semillon	20	<a href="mailto:gumpara@bigpond.net.au">gumpara@bigpond.net.au</a>
3	2009	Tscharke - Girl Talk Savagnin	21	<a href="http://www.tscharke.com.au">www.tscharke.com.au</a>
4	Nv	Jamabro Wines - Spiraz Sparkling Shiraz	20	<a href="http://www.jamabro.com.au">www.jamabro.com.au</a>
5	2009	Small Fry Wines - Tempranillo Garnacha Joven	20	<a href="http://www.smallfrywines.com.au">www.smallfrywines.com.au</a>
6	2007	Schwarz Wine Company -	26	<a href="http://www.schwarzwineco.com.au">www.schwarzwineco.com.au</a>

No.	Year	Wine	Cost \$	Contact / Orders
		Thiele Road Grenache		
7	2007	Rusden Wines - Full Circle Mataro	45	<a href="http://www.rusdenwines.com.au">www.rusdenwines.com.au</a>
8	2006	Kurtz Family Vineyards - Boundary Row GSM – grenache shiraz mataro	18	<a href="http://www.kurtzfamilyvineyards.com.au">www.kurtzfamilyvineyards.com.au</a>
9	2003	Diggers Bluff - Watch Dog Cabernet Shiraz	32	<a href="http://www.diggersbluff.com">www.diggersbluff.com</a>
10	2004	david Franz - Alexander`s Reward Cabernet shiraz	35	<a href="http://www.david-franz.com">www.david-franz.com</a>
11	2005	Rosenvale - Reserve Cabernet Sauvignon	39	<a href="http://www.rosenvale.com.au">www.rosenvale.com.au</a>
12	2005	Troll Creek - Cabernet Sauvignon	55	<a href="http://www.trollcreek.com">www.trollcreek.com</a>
13	2007	Linke Wines - Barossa Valley Shiraz	22	<a href="http://www.linkewines.com.au">www.linkewines.com.au</a>
14	2006	Heidenreich Estate - The Old School Principals Shiraz	26.5	<a href="http://www.heidenreichvineyards.com.au">www.heidenreichvineyards.com.au</a>
15	2006	Neil Hahn Wines - Catharina Shiraz	29	<a href="http://www.hahnbarossa.com">www.hahnbarossa.com</a>
16	2008	Kalleske – Moppa Shiraz	28	<a href="http://www.kalleske.com">www.kalleske.com</a>
17	2006	Laughing Jack Wines - Greenock Shiraz	38	<a href="http://www.laughingjackwines.com">www.laughingjackwines.com</a>
18	2004	Tscharke - Lumberjack Vintage Fortified – Touriga Nacional	30	<a href="http://www.tscharke.com.au">www.tscharke.com.au</a>
19	Nv	Dutschke - Sun Dried Shiraz	35	<a href="http://www.dutschkewines.com">www.dutschkewines.com</a>

Note: Small Fry, Gumpara and Kurtz Family together with Karra Yerta Wines have a joint cellar door outlet in Tanunda called the Collective, and Kalleske Wines will shortly open a cellar door in Greenock. None of the other wineries listed have cellar door outlets.



## **COONAWARRA TRIP**

Ross Sharp is organising a trip to the Coonawarra wine region from Friday 23<sup>rd</sup>. July 2010 to Friday 30<sup>th</sup>. July. These are the arrival and departure dates.

Shared accommodation in the main town of Penola, in new 2 bedroom cottages (X3) and possibly 2 other modern houses if required, accommodating both couples, singles and shared bedrooms. Other options are also available, all within close walking distance of around 50 metres, and within 50 metres of the main shopping area and the main street of Penola. All houses have full cooking facilities, so breakfasts, some lunches and even dinners can be self-catered if desired. All have either R/C air-conditioning or fire places. There are excellent restaurants and a pub in Penola, all within easy walking distance.

As the cost of flying into Mt. Gambier (50 Kms from Penola ) is prohibitive, it is suggested that flying into Adelaide and hiring Ford Falcon size cars (for luggage capacity) to share between 4 would be the best option. The drive from Adelaide to Penola is approx. 4 hours, so an early arrival in Adelaide is recommended.

July in the Coonawarra is their Cellar Dweller month, where they bring out aged wine for tasting and sale, and as it is a quiet month, they are prepared to put on special functions for us. I have a long list of wineries organising 'meet the winemaker' winery tours, tastings and food, from cheese platters to a BBQ lunch at Majella, lunch at Katnook Estate and Leconfield and a 4 course lunch at Di Giorgio (I am told to write-off the afternoon at this one, as the Italian owners love to entertain) and dinners. All the major wineries are happy to have us, and I have allowed 2 hours for each. The itinerary is still being finalised, but I have allowed 7 full days there, as there are 24 cellar doors and we still won't be able to fit everyone in. One highlight of the trip will be a vertical tasting of the Yalumba 'The Menzies' Cab. Sauv., and I'm sure there will be quite a few others. The Thursday night final event is a 'cooking with wine' demonstration followed by dinner.

The estimated cost from Adelaide to Adelaide will be under \$1000 per head, including accommodation, car hire and fuel, all organised function meals, cooked breakfasts of your choice (normal motel range) and winery functions. Extra costs will be most dinners, some lunches, and wine purchases – choices, choices!!

Please email me at [ross\\_sharp@bigpond.com](mailto:ross_sharp@bigpond.com) or phone 38787781 with your expression of interest and any questions you may have. Also let me know if you prefer to make your own way to Penola, or want to share a hire car from Adelaide airport.

I have advised everyone in Coonawarra that we expect 15 to 20 people, so we may have to cap the number if interest exceeds that too much. First in- first served!

Ross Sharp

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Please return this section with your remittance  
(PLEASE PRINT NAMES IN FULL)

MEMBERS NAME:

CONTACT No.

MEMBERS NAME:

GUEST NAME:

CONTACT No.

GUEST NAME:

PAYMENT DETAILS

CHEQUE ENCLOSED FOR \$

CREDIT CARD: **MASTERCARD/ VISA** Amount:\$

CARD No.:     /     /     /

EXPIRY DATE:   /     SIGNATURE \_\_\_\_\_

NAME ON CARD:

**Keep a look out for the Grapevine July / August Issue out late  
in July.**