



Wine Service Guild (Vic) (Inc)

Newsletter 1/08

Introduction

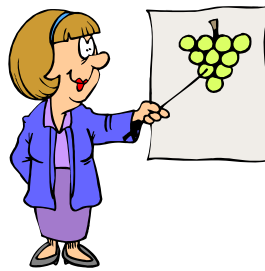
Welcome to the first Newsletter from the Wine Service Guild (Vic) (Inc) for a long time. We have not had an editor for some years, and still are looking for someone to take on the editorial duties. The job is not too onerous, but as I have other responsibilities within the Guild, I do not feel I can give the time to continue to produce a newsletter each month. There must be someone out there who can tap out a few lines on a computer and copy a function report or two and send it on to the Secretary for distribution to our members.

In the past we have relied on the President to produce a Newsletter. This has been unfair on Bob, as he has also been instrumental in arranging most, if not all, functions. As Bob lives at Torquay, works in various locations around Melbourne, and at times gives a hand to his wife Helen to operate a B & B (Ocean Manor – talk to Helen or Bob about a stay there!), it is too much for us to expect that he can continue to do everything that he has done in the past.

So members, the challenge is there for all to consider.

We need an Editor now – is there someone, or a group who can work together, who can accept the challenge?

Each edition of the Newsletter will contain a copy of the latest function report, however the report with colour pix is on the Guild's web site.



Around the Barrel

We hope that members can provide snippets, scuttlebutt, rumours, information or other dubious but interesting facts gleaned from sources within the wine industry.

Did you know that **Orlando Wines put Morris Wines of Rutherglen** up for sale last year. Apparently expressions of interest were required by mid October, but I have been unable to ascertain if the business was sold or not. Orlando Wines stated at the time that boutique wineries such as Morris' did not fit into their corporate plan, and they wanted to concentrate on lines such as Jacob's Creek.

Long time members will well remember the magnificent tasting we had at Morris' on a previous tour to Rutherglen some ten or more years ago.

The Morris Wines web site does not give a hint as to the current ownership of the winery. Does anyone know who owns Morris's?



The *Weekly Times* of 13 Feb 08 reported on a winery that does not advertise, does not market and does not try to find buyers, but sells to restaurants around the country and overseas, and is served to Qantas First Class passengers.

Ian Rathjen of Whistling Eagle Wines has about 160 hectares at Heathcote with approximately 40 ha under vine. Ian hopes to produce about 1 tonne of grapes per ha. He told the *Weekly Times* that he decides to water the vines by visual inspection rather than by following a schedule.

20% of Whistling Eagle wines are sold in the USA as a result of an article in *Gourmet Traveller*.

I hope that Ian Rathjens' Whistling Eagle Wines continues to prosper.

New England Australia is the latest official wine region to be entered on the Register of Protected Names for Australia's Geographical Indications.



Future Functions

If you want to go on the Nagambie Tour, and have not booked your place, you may have to catch the mode of transport pictured above.

For the first time in a long time we have a waiting list of members and guests for the tour on 16 March. Unfortunately we could not put another bus on to take any overflow as the boat for the river trip can only accept 50 passengers.

Members are urged to make sure that they book for future functions in plenty of time to ensure a "place at the table".

Functions to look forward to include:

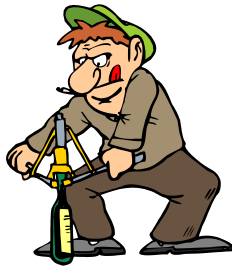
16 April 08 -
Winemaker's Dinner

25 May 08 – Mornington
Area Tour

17 (?) June 08 – Quiz
Night

15 July 08 – Annual
General Meeting and
Winemaker's Dinner

Further details may be
found on the Guild web
site –
www.wineguild.com.au



Function Report

Breakfast on the Yarra (BOY) 3 February 2008

Oh boy; what a BOY! 114 members and guests turned up at the riverside to partake in the Guild's annual Champagne Breakfast on the Yarra. The best laid plans do tend to go somewhat awry from time to time, and this time unexpected road works meant a slight change of venue was required. However, all realised that we were slightly removed from our normal site and coped with the change. Some people thought the change was for the better.

The menu was slightly changed this year and baked beans were substituted for potato au gratin. This was easier to prepare and well received by all. Everyone enjoyed eggs and bacon, sausages, baked beans and champignons – expect an increase in sales of cholesterol reducing tablets

(perhaps buy shares in Pfizer). As is usual, Grace Rago brought along her famous pancakes, jam and cream, and we finished our repast with fresh fruit.

The Guild cellar provided the wines, with "Yellow" sparkling and Andrew Garret Sparkling Shiraz being particularly popular. The Guild "red", which was bottled last November is now drinking well and is worth purchasing. Unfortunately the bottled white is no longer available. We did have some problems with a shortage of orange juice. We're sorry about that but we brought along the same amount as last year for a similar attendance – we'll try better next year.

Our thanks go to all committee members who worked so hard to make the day a success. The efficiency at which the meals were served was pretty good and the cooks and servers are to be congratulated.

14 guests enjoyed the function so much that they decided to join the Guild. We hope they will enjoy their membership, and that old time members will welcome them when they next meet at another function. With so many new members, and the discussion around the tables on the day, members would be well advised to book early for future functions as the Nagambie trip on 16th March sold out early.