

# Wine Alumni Newsletter

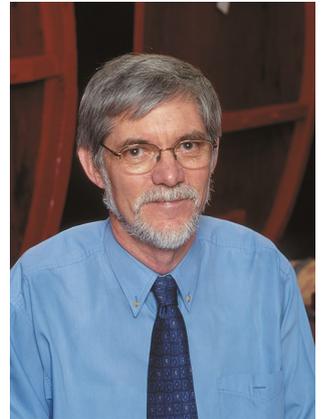
## April 2018

### Patron's message

It has been a while since we have produced a newsletter. Everyone seems to live such busy lives these days.

Since the last newsletter we have conducted several events including dinners with the students and Barossa winemakers/viticulturists on their annual student tour of the Barossa, a breakfast at the 16<sup>th</sup> Australian Wine Industry Technical Conference, ROCA visits and Vintage Conversations.

About 80 people attended the Breakfast Reunion at the 16th Wine Industry Technical Conference at the Convention Centre in Adelaide. It was a great success with a mix of young and mature, recent and not so recent, graduates and staff. It was pleasing to see so many staff attend, both from the Roseworthy days and now Waite. This is a great opportunity to catch up with friends and we intend to make this a continuing event at the Technical conferences. Thank you to all who helped organise this event. The next breakfast event will be at the Wine Industry Technical Conference in Adelaide in 2019.



Members of the steering group and winery staff hosted the annual visit of members of ROCA (Roseworthy Old Collegians Club) to the Waite winery. My role is easy as I welcome them and tell a few stories of the period when Roseworthy amalgamated with The University of Adelaide and then hand over to Paul Grbin, Associate Professor in the wine group and Steve Clarke (winemaker) to take the tour of the winery and conduct a tasting of wines produced by staff and students. We then finish with a morning tea and enjoy biscuits and cakes baked by my wife, Judith. This is a really enjoyable event. It gives us the opportunity to showcase the winery and the wines made by Steve and the other winemaking staff and the students. It brings back memories of the winery at Roseworthy that the Roseworthy graduates would be very familiar with. We emphasise that, while the science components of the viticulture and winemaking courses have been strengthened, the practical aspects of the course follow the philosophy and practices of Roseworthy. The students still make their own wines and attend many tasting sessions. The teaching and research winery (The Hickenbotham Roseworthy Wine Science Laboratory) is an excellent facility and equal to any at other teaching institutions around the world.

The Vintage Conversations program has been a new initiative from the Wine Alumni Steering Group. It was inspired by one of our alum (Jessica Clarke) on exchange at UC Davis. The goal has been to bring people from industry into contact with the students. Jill Bauer has written a story of the Vintage Conversations in another article in this newsletter. These events can be organised relatively quickly and I ask if you are a graduate in viticulture/winemaking or wine marketing/business and visiting Adelaide and have a spare couple of hours please contact Jill, as all you need to do is talk about the story of your life after graduating from either Roseworthy or Adelaide University. You will be surprised how interested the students are about hearing real life stories of the industry.

2016 was the 80th anniversary of the beginning of the RDOen course at Roseworthy. Four students entered the course — W.M.C, Hackett, N.Burge, H.M. Allan and C.W. Kelly. The traditions of Roseworthy and Waite began with these four students. Today the Roseworthy and Waite qualifications are recognised for their excellence around the world.

Many of our Alumni receive awards and other recognitions. I am aware of the following people who were recognised during 2016 and 2017. Mary Retallack, a member of the Wine Alumni Steering Group, was inducted into The Businesswomen's Hall of Fame. This award adds to several previous awards. Mary conducts a consulting business 'Retallack Viticulture'. She is a strong supporter of women in the business of vines and wines. Well done Mary and thank you for your support and work on the steering group of the Wine Alumni.

In 2017 Peter Gago was awarded a Companion to the Order of Australia (AC). This is a great acknowledgement of the work Peter does nationally and internationally in promoting not just Penfolds wines but Australian wine around the world. His efforts have enhanced the image of Australia as a premium wine producing country. Judith and I were so pleased to hear of Peter's award and we celebrated with some great Australian wine. Our families have been friends since Peter was a student at Roseworthy.

In 2018 Vic Patrick and Colin Campbell were awarded The Order of Australia Medal (OAM) for their significant service to the Australian Wine Industry.

Steve Flamsted from Giant Steps and David Bicknell from Oakridge Wines won the 2016 and 2017 Gourmet Traveler Winemaker of the Year respectively.

If there are other wine alumni that have received awards please let me know so that I can mention them in future newsletters.

It was very sad to hear of the passing of Ian Hickinbotham OAM. He had a distinguished career in wine and he and his family made a very significant contribution to Roseworthy and The University of Adelaide. In recent years I and he corresponded regularly and I became to know him more closely. Along with his innovative flair he was a deep and critical thinker.

2017 was an interesting year for Judith and I. We decided to demolish our house, subdivide and build a new house on one of the blocks. We have now moved into our new house. I had a few medical issues that make you think about life and getting older in a different way. In August Judith and I (Patrick Iland Wine Promotions) published our new book on Australian Wine titled, "Australian Wine: styles and tastes, people and places". I wrote this book with fellow alumni Peter Gago, Andrew Caillard and Peter Dry. It was a real pleasure and honour to work with past colleagues and students to put together a comprehensive and interesting coverage of Australian wine. We are pleased to say that the book was awarded the 'Wine Communicators of Australia Award for Best Wine Book (Consumer) 2017' and it has had good reviews.



Peter Gago, Peter Dry, Patrick Iland and Andrew Caillard  
Authors of the book, "Australian Wine: styles and tastes, people and places"

I hope vintage has gone well for you and I wish you all the best for 2018. Please contact myself ([piwp@ozemail.com.au](mailto:piwp@ozemail.com.au)) or Paul Grbin ([paul.grbin@adelaide.edu.au](mailto:paul.grbin@adelaide.edu.au)) if you have anything that you want mentioned in future newsletters.

Patrick Iland OAM

Patron, Wine Alumni Network

# Vintage Conversations

In 2016 we commenced a new tasting and discussion series “Vintage Conversations” to open a dialog between Wine Alumni and current students in a casual way outside of academic lectures. The idea is to connect alumni and students in a relatable fashion and discuss a wide range of relevant topics outside of wine science.

We don't want to speak strictly to winemaking but to broader themes that impact students: polishing a resume for vintage positions, the path from cellar hand to winemaker, launching and establishing a brand, developing media relationships and working with mentors in and outside of our industry. Following the tasting and conversation all are invited to continue the discussion on the cellar floor for a food truck barbeque and refreshments.

We launched the 2016 and 2017 series with an amazing line up of alumni – Taras Ochota (Ochota Barrels), Damien Tsharke (Tsharke Wines), Anna Hooper (Cape Jaffa), Paul Carpenter (Hardys Wines, Tintara Winery) and Tom Keelan (The Pawn Wine Co.). The diversity of conversations has been outstanding and they have been remarkably successful with students.

We are planning an additional 4 to 5 Vintage Conversations in 2018. We are very keen to hear from alumni when traveling through Adelaide – if you are planning to be in Adelaide and are keen to be a host of a Vintage Conversation at the winery please contact Jill Bauer at [jill.bauer@adelaide.edu.au](mailto:jill.bauer@adelaide.edu.au).



Presenter Tom Keelan from The Pawn Wine Company



Presenter Anna Hooper from Café Jaffa Wine

## Career progression in the wine industry survey

Below are details of a project investigating career progression in the wine industry. This is being undertaken by a Master of Wine student. If you have the chance help her out...see below for details

The survey below that aims to answer questions about the career progression of oenology and viticulture graduates. Completing this survey will take less than 10 minutes of your time unless you provide detailed answers to the 'other' response fields within the 14 questions providing this option. Your insight is invaluable for this study and your answers to the questions will help fill in some of the unknowns that this project seeks to answer.

The survey forms the basis of a Research Project for an anonymous but ambitious, hard working mother of four who has been working in the wine trade for the past 15 years. Her success is entirely based on the responses and resultant findings of these questions.

The value of your insights is based entirely on the validity of your responses. As such, the author only asks that you provide honest responses, to the best of your knowledge (and/or recollection). Feel free to provide as much (or as little) detail in your response as you wish. Please be aware your responses are completely anonymous, but if you wish to be kept informed on the progress and outcome of this study, you are invited to leave your details at the end of the survey, in order to be sent a copy of the results.

Thank you in advance for your participation and, if it applies, taking time out from the hecticness of harvesting to help the author complete this paper. The finished product will document new findings and relevant data for those working within the wine industry.

Please click here to access the survey - <https://www.surveymonkey.com/r/22BYJ3W>

# \$4.4 million for industrial transformation training centre for innovative wine production

In June 2017 the Australian Government announced \$4,459,672 over five years in continued funding for the [Training Centre for Innovative Wine Production](#) at Waite, under the Australian Research Council (ARC) Industrial Transformation Research Program.

Established under funding in the first round of the scheme in 2013, the announcement will enable the TC for Innovative Wine Production to build on the training and collaborative excellence of previous research into a program of new industry-led projects to deliver outcomes to boost Australia's competitiveness as a supplier of sustainably-produced premium branded wine to the world.

Australia's grape and wine industry directly employs over 68,000 people, largely in regional areas, generates \$4 billion in sales, \$2 billion in exports and underpins a \$9 billion wine tourism industry. Yet challenges to vineyards due to extreme weather events, soil salinity and diseases, inefficient practices, a low level of technological innovation and high input costs contribute to low profitability in some areas.

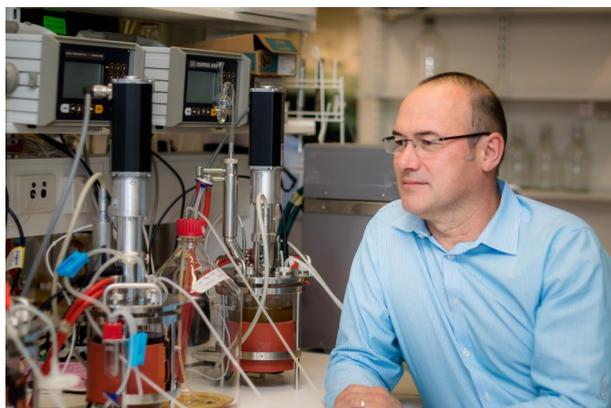
With this continued funding, the TC for Innovative Wine Production will roll out new projects that will yield outcomes to aid the industry by responding to these challenges.

Centre Director, [Professor Vladimir Jiranek](#), welcomed the funding from the ARC which, with additional support of \$4 million in cash and in-kind support from project partners and Wine Australia, highlights the substantial support given to wine research from government, partner institutions and the Australian wine industry.

"This funding will enable us to establish 16 new Higher Degree by Research and four postdoctoral research projects aimed at improving the productivity and profitability of Australian wine production," he said.

"We will continue to collaborate with partners from the current Centre and to build the relationship with our new partners while working on new and age-old challenges to wine production through innovative, multi-disciplinary research with a view to increasing the distinctiveness of quality Australian wines".

Administered by the University of Adelaide and based at the Waite Campus, the TC for Innovative Wine Production collaborating partners include AGRF, AWRI, CSIRO, Charles Sturt University, the NSW Department of Primary Industries, Pernod Ricard Winemakers, VA Filtration (SA), Coonawarra Grape and Wine, Chalmers Wines Australia, E&J Gallo Winery, Wine Australia, Availer and Lallemand Australia.



Professor Vladimir Jiranek Director of the ARC Training Centre of Innovative Wine Production

## Stay in touch

The Wine Alumni Network was created by wine alumni, for wine alumni. We want to hear what you want from your Network. How would you like to stay in touch and what kind of activities would encourage you to remain connected to your alma mater and fellow graduates? Send us a suggestion via [alumni@adelaide.edu.au](mailto:alumni@adelaide.edu.au).

Keep your details up to date:

[Login to your online account](#) and ensure your email address is up to date. If you have not logged in before, just [request an account](#) and follow the prompts to update your details.

Check the 'Wine Alumni' box in the Alumni Network tab within your profile.

If you have any issues updating your profile, please send an email to [alumni@adelaide.edu.au](mailto:alumni@adelaide.edu.au) stating your full name and date of birth and Alumni staff will help you complete the process.