

THE
Vines
RESIDENTS AND
RATEPAYERS ASSOCIATION (INC)
The Grapevine
NEWSLETTER

5 JUNE 2022



UPDATE FROM THE CHAIR

Hard to believe Winter has started – we awake to cold mornings which morph into beautiful clear blue skies. How lucky are we to live where we do.

As this is my first newsletter as Chairperson I would like to thank all committee members who have agreed to continue on for another year and give a big thanks to Aaron Bowman for his work in re-establishing the Residents Association after several years of dormancy. We wish Aaron well as he focusses on his City of Swan councillor duties.

In our AGM of 16 May we adopted a new constitution and a new name – The Vines Residents and Ratepayers Association (VRRRA). These changes will now allow us to reach a wider representation of The Vines community. A big thanks to all who attended.

We were joined on the night by a four of our local politicians, Ken Wyatt, Jessica Shaw, Donna Nelson and Jeanene Williams, who had the opportunity to address the audience. I am pleased to say that all four pledged in some way to do what they could to support us in our campaign to save The Vines golf course. I would like to share a few of the key points reported by Jessica Shaw with regards her meeting with the Vines WA Pty executives and their development representative:

- the owners have delayed making a decision on their next steps until June/July
- if the owners receive a more mature EOI to purchase the business they would be willing to enter into discussions

The VRRRA are not involved in these commercially sensitive discussions and are not a party to any prospective outcomes. So for all of us it is a matter of wait and see. Meanwhile we draw your attention to social events planned over the next few months – full details are included further in this newsletter.

Thank you once again to every one of you, our members, for your continued support.



Treasurer's Report

WE NEED YOUR HELP!

FUNDRAISING

The VRA Committee is a small team of volunteers with help from a few amazing helpers from within our community. We now need more Residents on board helping by getting out in the community, meeting and talking with other residents about the Fighting Fund campaign and, to help us reach our target. All ideas and suggestions for fundraising are most welcome – email The VRA at:

vinesresidentsassociation@gmail.com

DONATIONS

In addition to legal costs, the donations will be funding professional Media and Public Relations representation, along with advertisements in newspapers and on radio. These are expensive but essential if we are to be successful in promoting our cause.

To date, The VRA has helped generate an Expression of Interest to purchase the Vines Resort & Country Club as well as a tremendous increase in public awareness and engagement with our public representatives. We have continued our high-profile media engagement with television, radio and local and WA state newspapers. To keep this up until we've won, the VRA are asking for \$1,000 per household. Any unspent funds from donations of \$1,000 or over will be returned on a pro rata basis, to donors who provide their name and address.

Please do not leave this to your neighbours. We must share the load – isn't this who we are as a community? If it helps, please remember that bank direct debits make it easy to spread payments over several months, if you cannot contribute what you want to in a single payment – the direct debit form can be found on the VRA website at: <https://thevinesra.com.au/fighting-fund-dd-form>

A HUGE thank you to Residents who have donated to The Vines Residents and Ratepayers Association (VRRA) Fighting Fund. Residents have donated \$133,402. We need to keep charging towards our target of \$250K to cover legal costs and to boost the huge public and political awareness campaign now underway.

**A COMMUNITY THAT IS
ENGAGED AND WORKING
TOGETHER CAN BE A
POWERFUL FORCE**



DONATE OR JOIN

LEGAL FUND BANK ACCOUNT PAYMENT OPTION

BENDIGO BANK

ACCOUNT NAME

The Vines Residents Association

BSB

633-000

ACCOUNT

187023775

REFERENCE

Last Name & Street (eg: Smith – Vines Ave)

MEMBERSHIP DIRECT PAYMENT OPTION

BENDIGO BANK

ACCOUNT NAME

The Vines Residents Association

BSB

633-000

ACCOUNT

142658913

REFERENCE

Last Name & Street (eg: Smith – Vines Ave)

Don't forget to complete a Membership Application.

This can be found on The VRA website:

<https://thevinesra.com.au/membership-application>

Social Events



BURGER NIGHT

Social Dinner

**FRIDAY 24TH JUNE
FROM 6.30PM**

**EDGECOMBE BROTHERS WINERY
1733 GNANGARA RD, HENLEY BROOK**

Food & drinks from normal menu

BOOKING ESSENTIAL: 9296 4307

BURGER NIGHT

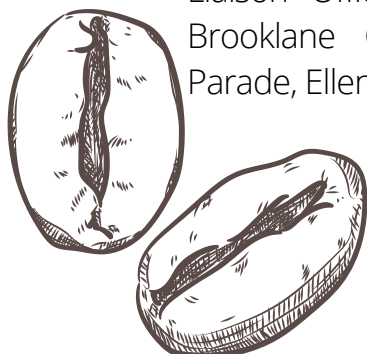
To bring members together more often, the VRRRA will be hosting a series of informal dinners at different local restaurants. The first get-together will be at Edgcombe Brothers Winery on Friday 24th June from 6.30pm.

Members need to book directly with the venue to ensure they have a table available. Food and drink consumed will be payable by each table directly to the venue on the night at the normal menu prices.

Note that the VRRRA will not take bookings or be responsible for any payments.

COFFEE CONNECTION

We will be running two Wednesday coffee mornings during June, on the 8th and the 29th. Meet and chat with Robbie, the VRRRA Community Liaison Officer. 11am at the Brooklane Café, 80 Maffina Parade, Ellenbrook.



COFFEE CONNECTION

**8TH AND 29TH JUNE
AT 11AM**

Meet with the VRRRA Community Liaison
Brooklane Cafe, 80 Maffina Pde



NEIGHBOURHOOD BBQ

There will also be a free social BBQ at Portmarnock Park on Sunday 19th June, starting at midday. Come along to chat with other residents, as well as VRRRA committee members.

This will be an ideal time to renew your membership. Please also bring your neighbours so they can learn about what the VRRRA is doing and join up. The more members we have, the stronger our united voice is.

Portmarnock Park is on the corner of Portmarnock Drive and Roxburghe Drive. There is a small playground for the kids, but no toilets.



VRRRA IS NOW ON INSTAGRAM

We will be using this platform to show how beautiful The Vines is to (hopefully) a global audience. If you are on Instagram, head over to our profile "thevinesresidents" to have a look.

It is early days yet, but with our gorgeous views, blue skies and green space, we are already attracting people who otherwise wouldn't have seen our web presence.

Do you have a fantastic photo of the suburb, or a close-up of the local flora and fauna? Send it to us (marked Instagram) and we may publish it!

Safety

In May the police attended The Vines on ten (10) occasions including:

- Two (2) Burglaries
- Three (3) Stealing offences
- One (1) Disturbance
- One (1) Assault
- One (1) Traffic Breach
- One (1) Noise Complaint
- One (1) Suspicious Person



The two burglaries in The Vines were houses in the same street and occurred within an hour of each other. This is a timely reminder that if you observe suspicious persons or behaviour to report it to police straight away which may prevent additional offences from taking place. Never underestimate the importance of CCTV either. There are good quality affordable CCTV security systems available at various retail outlets such as Jay Car, JB HiFi or Good Guys including Wi-Fi security cameras such as Eufy, or Swann products if you prefer the hard-wired version.

If you already have an existing CCTV security system, consider visiting the WA Police Force Cam-Map WA website and register your CCTV on <https://www.police.wa.gov.au/Your-Safety/State-CCTV-Register>.

This publicly accessed platform invites owners of CCTV all around Western Australia to self-register on a secure data base which is operated by WA Police Force and helps investigate crime within your neighbourhood. The general public can access the site to register their CCTV, but only WA Police investigators can obtain the CCTV location information from the data base. This enables police to request footage from the homeowner if required, helps speed up the investigation process and ultimately assists in keeping the community safe

Wine Talk

Grenache

First planted in the Swan Valley in the 1860s, Grenache has been under vine ever since. Historically, local winemakers used it to produce world-class port-style wines. Now they're exploring Grenache's other side, creating luscious lighter style wines that pair perfectly with spiced dishes, roasted meats and cheeses.

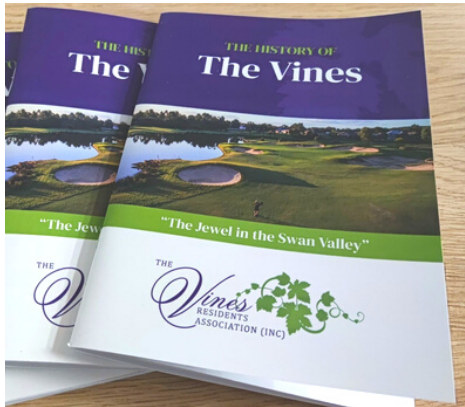
Grenache is thought to have originated in the Aragon region of Northern Spain - in Spain the variety is known as Garnacha. With Grenache less is more – the lower the yield, the better the wine. Between the Swan Valley's rocky, tough shallow soil, warm climate and old vines (average vine age is 35 years plus, however it is not uncommon to find pockets in excess of 60 years old), Grenache naturally receives the tough love that brings out its best.

Grapes are picked earlier to retain acidity and the fresh red fruit characters. Often a portion of whole bunches are used during fermentation to accentuate the fragrance of the wine and give extra structure, and little or no new oak is used. These changes have completely shifted the style of Grenache and winemakers often refer to it as "warm climate Pinot Noir". Old vines, low yields and modern winemaking are generating serious buzz for Swan Valley Grenache.

Grenache is a versatile wine that can be paired with a variety of lighter foods. Some great examples include grilled fish, roast chicken and pasta dishes. Choose a Grenache with moderate tannins for best results, tannins soften with time so a slightly aged Grenache will allow the full flavour profile of the wine to be enjoyed.



History of The Vines Book



Copies of the 50-page booklet detailing the history of The Vines from the 1980's when a Japanese consortium took interest in privately owned land in the northern extremity of the Swan Valley until today can be purchased at \$10 per copy.

Please contact the VRRRA via email vinesresidentsassociation@gmail.com if you are interested in purchasing these booklets.

Wattles are Blooming !

Have you noticed that the wattles around The Vines are coming into flower?

Australia is the land of the wattle. More than a thousand wattle species belonging to the genus *Acacia* have been described by botanists to date. Nearly all of these (about 98-99%) are endemic to Australia.

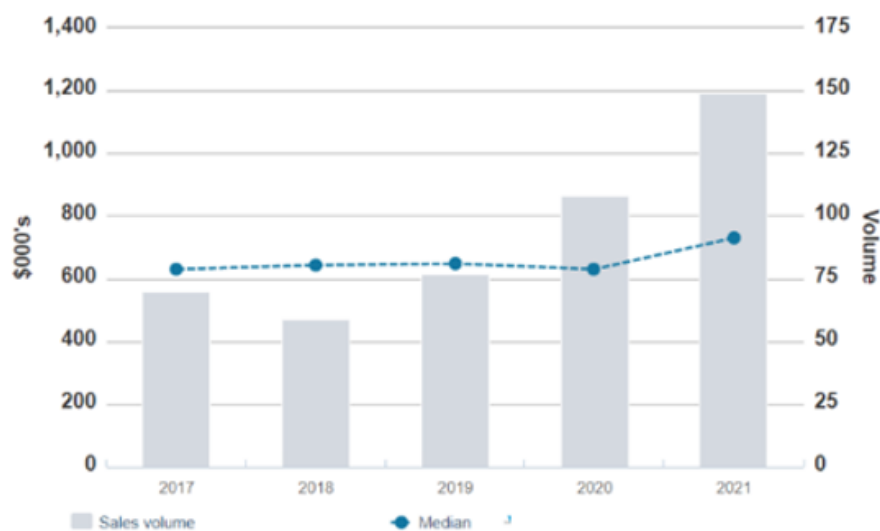
Wattles are dominant in some of the drier regions of the continent but in others they inhabit only the shrub layers in woodlands and forests. Western Australia has about 450-500 different wattles and most of these occur in the south-western part of the state.

Indigenous Australians use the various species of wattles routinely for a very wide range of purposes including food, medicines, utensils, musical instruments, firewood, ash, glues, string, dyes and waterproofing.

Source for info: Wattle Day Association Inc website



REIWA Property Data for The Vines



Based on settled sales as at 23 May 2022
1 January 2021 - 31 December 2021

UPPER QUARTILE	MEDIAN	LOWER QUARTILE
\$890,000	\$730,000	\$630,000

The REIWA website (reiwa.com.au) is a wealth of knowledge if you are interested in the statistics of WA real estate.

As you can see from the graph on the right, the market in The Vines has seen a significant uplift in sales volume during 2020 and 2021.

The median price has also increased recently, with The Vines seeing a 15.9% annual growth between 2020 and 2021. This growth rate outperforms the Perth Metro area's result of 7.6%.

The Vines has a number of outliers at the top end of the market, and these assist with the growth of the upper quartile pricing.

VRRA Kitchen - Share Your Recipes

Does your family have a favourite food? Do you have a famous dish that you always make when you are asked to bring a plate? Share it with us and maybe we'll publish it!

This recipe comes from our new committee member, Vicky Spiller.

Perfect as a side salad for Mexican food, BBQ or smoked meats, this versatile dish is super easy to make because there is very little preparation required. If you can dice an avocado and an onion, then you can make this. You can also add extra ingredients such as red chilli, jalapenos, or diced capsicum depending on your family's preferences.



MEXICAN SALAD

Ingredients:

- 400g can black beans, drained and rinsed
- 200g can sweetcorn kernels, drained
- 8 cherry or grape tomatoes, quartered
- 1/2 small red onion, finely diced
- 1 avocado, diced
- 2 tbsp lime juice (from a bottle is fine)
- freshly ground black pepper, to season
- small handful fresh coriander
- tortilla chips, to serve



Method:

- Put the black beans, corn, tomatoes, diced red onion and diced avocado into a medium bowl
- Add the lime juice plus a good seasoning of black pepper and stir to mix. (The lime juice acts as a dressing for the salad and also stops the avocado going brown.)
- Pick the leaves from the coriander and add to the salad
- Serve with tortilla chips
- Enjoy