

THE URBANISATION OF FAMILY
VINEYARDS WITH PARTICULAR
REFERENCE TO HAMILTON'S
EWELL VINEYARDS, MARION

BY

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with particular reference to
Hamilton's Ewell Vineyards, Marion

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CHAPTER ONE

The Foundation of the Adelaide MetropolitanVineyards

1836-1886

Grape growing in South Australia dates from the earliest days of the colony, becoming one of the most important features of the economy. Though now widespread throughout the southern areas of the State, viticulture began in the Metropolitan area and it is only within the last 30 years that production in Adelaide has declined.

Explorers such as Captain Sturt, who travelled down the Murray in 1830, and Captain Collet Barker who, in 1831, landed on the shores of St. Vincent Gulf, had commented on the rich soil and abundance of pasturage in the coastal region. Both explorers had given favourable opinions on the quality of soil and climate.⁽¹⁾ The early settlers had, by report, knowledge of agricultural conditions in the Eastern States and, knowing that they were dependent upon their own efforts in a virgin land, they brought seeds and cuttings with them. Sailing via South Africa the more enterprising of them must have noticed conditions around Capetown. The Cape and the South Australian southern coast are comparable in climate and geographical aspect and cuttings and seeds obtained in that area flourished in the new colony. Adelaide enjoys a Mediterranean climate with hot, dry summers and moist, cool winters, the average rainfall being 530mm per annum.⁽²⁾ The land on the Adelaide plain was of open savannah woodland, easily cleared, and with a rich chocolate brown soil. The

1. D.J. GORDON, Handbook of South Australia
Adelaide 1908, p 6

2. D. WHITELOCK, Adelaide 1836-1976
St. Lucia 1977, p 13-14

Metropolitan area had a plentiful supply of fresh water from many creeks, amongst them the Sturt, the Para and the Onkaparinga. (3)

The lower slopes of the Mt. Lofty Ranges are gentle, and the subsoil beneath the rich loam is of limestone - ideal for grape growing. Writing in the 1840 Almanac the horticulturist George Stevenson referred to flourishing Mediterranean fruits - figs, olives, oranges, pomegranates and vines, and wrote that "I cannot doubt that the grape will, at no distant period, become one of the staples of South Australia". (4)

Vines require moisture during their growing period to fill out the fruit, and warm, dry conditions are desirable for maturation and harvesting. Charles Todd CMG.FRAS, the Postmaster General, Superintendent of of Telegraphs, and Government Astronomer was in charge of the Observatory, and noted that providing the year's rainfall did not fall below 20 inches the lack of rain during January, February and March was of benefit to the vinegrower provided that adequate rain had fallen in November and December. (5) In winter the regularity of the rainfall was of as much importance as the amount of fall, in the maintenance of soil moisture.

Not until the 1850's were vineyards and wineries established for commercial purposes - Thomas Hardy was a pioneer in this category. None of the very early settlers arrived with the specific intention of establishing a winery. Rather that, upon arrival, they saw the potential for the development of fruit and grape growing to supply themselves and the inhabitants of the colony. The production of wine met a need which arose out of the difficulties in importing wine from overseas - uncertainty

3. IBID., p 14

4. IBID., p 46

5. W. HARCUS, South Australia
London 1876, p 419

of supply, lengthy delivery dates and not inconsiderable expense. Vine cuttings were ordered from South Africa - the sailing ships calling at Capetown en route to Australia. Another source of supply was the Camden Vineyards in New South Wales which had been established by Sir William Macarthur.⁽⁶⁾ In 1840 an Association for the Introduction of Vines was formed with 30 subscribers. Its specific intention was to import cuttings from South Africa, and 57,000 cuttings duly arrived in 1841. They were mainly Madeira but included Muscat, Lachryma Christi and Pontac.⁽⁷⁾

All the vigneronns had a great deal to learn and their education was a slow process. William HARCUS states in his book South Australia that in the early stages of viticulture little attention was paid to grape variety, a vineyard contained several varieties of cuttings, the fruit of which was pressed together. The result was wine but of very ordinary character.⁽⁸⁾ The vigneronns had to feel their way in both the management of the vineyards and of the wineries, many early pioneers failed but the persistence of others led to successes. Once the vigneronns realised the potential they increased their interest in quality, growing more suitable varieties of grape and improving their methods and equipment. Eventually, in the last 25 years of the 19th century French experts were induced to advise them on all stages and it is at this time that the industry developed rapidly.

6. D.J. GORDON, Op. Cit., p 159

7. G.C. BISHOP, The Vineyards of Adelaide
Blackwood 1977, p 17

This Association was formed by members of the Philosophical Society with the aid of a £100 grant from the Government. On arrival the cuttings were stored by the Government in the Botanic Gardens, and distributed by lots to the subscribers in October 1841.

J.M. Griffith "The Wine Industry in South Australia: 1880-1914"
History Honours Thesis, University of Adelaide, 1966, p 4 & 5

8. W. HARCUS, Op. Cit., p 123

<u>1884</u>	<u>1880-1885 average</u>
4,590 acres of vines	398,699 gallons wine produced
<u>1906</u>	<u>1900-1905 average</u>
22,575 acres of vines	2,096,599 gallons wine produced (9)

There were many attempts to export wine, one of the earliest being two hogsheads sent to England by Thomas Hardy in 1859,⁽¹⁰⁾ but not until 1885-6, when the Indian and Colonial Exhibition was held in London, was any real attention paid to the promise of South Australian wine.⁽¹¹⁾ The climate of South Australia favoured the rich, full-bodied wines and the early varieties, with their high sugar content, reinforced this characteristic. The wines had high alcoholic strength and were young and crude to the discerning palate and were therefore of limited appeal. One of the difficulties faced by the early winemaker was that of being able to produce enough wine to allow maturation in the cask for a sufficient length of time. Hans Irvine in his Report on the Australian Wine Trade comments that some wines were bottled while still fermenting and were therefore spoilt.⁽¹²⁾ Only by years of trial and experience did the wine producers learn to create a high class product whose quality was reliable from year to year, and acceptable overseas as well as at home.

A distinction must be made between the grape growers and the wine-makers. Most early settlers grew grapes in some form, from the single vine for the individual family to the small grower who produced grapes along with orchard fruit - fruits, especially table grapes had been a luxury in the United Kingdom, dreamed of by the lower classes and

9. D.J. GORDON, Op. Cit., p 111-112

10. G.C. BISHOP, Op. Cit., p 63

11. H.W.H. IRVINE, Report on the Australian Wine Trade
Melbourne, undated p 26

12. IBID., p 14

obtainable only rarely by the middle classes. There was a super-abundance in South Australia. The surplus grape production laid the foundations of the wine industry as the larger wine families increased production from domestic requirements to commercial production.

There is no actual proof of who planted the first vineyard in Adelaide or who made the first wine but it appears to have been in 1837.

George Stevenson, Private Secretary to Governor Hindmarsh, arrived in the Colony on H.M.S. Buffalo on December 28th 1836 and acquired four acres of land in North Adelaide, near what is now Melbourne Street, on which he planted vines and fruit trees. Many cuttings from here supplied later growers. Also in North Adelaide a vineyard was established by John Barton Hack who arrived in Adelaide on the Isabella on February 11th 1837. The ship had voyaged via Launceston where Hack had purchased vine cuttings which he planted soon after his arrival. This vineyard was sub-divided for housing in 1840 whereas that of Stevenson still existed at his death in 1856.⁽¹³⁾ The longest existing vineyard was established at Glenelg (Marion) by Richard Hamilton soon after his arrival in October 1837.

A steady progression of vineyards was established as the Colony prospered, some of which survived to recent times and which have become part of Adelaide's great wine making heritage. What became the metropolitan vineyards may be divided into four approximate regions, ; the foothills of Burnside and Magill, the River Torrens flats in the west, the Tea Tree Gully and Hope Valley areas, and the Glenelg /Marion district to the south.

13. G.C. BISHOP, Op. Cit., p 17

Dr C.R. Penfold planted vines on his property "Grange" at Magill in 1844, partly to make wine for the health benefit of his patients, being a believer in the medicinal value of, especially, Port. Dr Penfold made his wine in small casks rather than vats, obtaining these French oak containers from ships upon their arrival in the Colony, the barrels having been used for water storage on board. The winery prospered and by the end of the 19th century 100,000 gallons were being vintaged annually.⁽¹⁴⁾ The family of Penfold-Hyland maintained control of the winery until recently, obtaining other vineyards to become one of Australia's most notable wine families.

Close to Magill is Burnside where the Stonyfell and Woodley Vineyards were established in 1858. Woodley was owned by Osmond Gilles who mined silver and lead on his property there. The shale and slatey subsoil was suitable for grape growing, and 7,200 cuttings were planted. Unfortunately, due to inclement weather, one third were lost and had to be replaced the following year. From then, the vineyard prospered with the aid of irrigation from an underground tank.⁽¹⁵⁾ Cellars were built in 1862 utilising the drives in the mines. These provided a cool through-draught, excellent for storage. The winery changed hands several times, was extended and then reduced as the Glen Osmond area developed. Approximately one acre of vineyard remains to the present time. Stonyfell Winery, like Woodley, became one of Adelaide's successful enterprises, remaining in the Martin family for over 100 years. Vineyards were planted on steep slopes which necessitated hand-cultivation until relatively recent times. Only 2 acres remain out of the original 20 acres planted, and the winery, as such, no longer exists.

14. IBID., p 47

15. IBID., p 71

The West Torrens area was the site of two of Adelaide's earliest commercial wineries. A.H. Davies had planted five acres of vines at Reed Beds near Lockleys in 1839 but in 1853 the vineyards of both Thomas Hardy and Sons and A. Norman and Sons were established.⁽¹⁶⁾ Thomas Hardy began in a small way with only 3/4 acre of vines and two acres of orchard at Bankside on the River Torrens. However, from this small beginning the business grew rapidly. The first wine was made in 1857, and within 10 years of its establishment the original 3/4 acre had grown to 35 acres and one year later 14,000 gallons of wine were vintaged, although much of it came from purchased grapes.⁽¹⁷⁾ The five cellars were impressive, measuring 70 x 25 feet, and over 50 people were employed there during the vintage. Hardys expanded to McLaren Vale and, in addition, built new cellars at Mile End. By the end of the 19th century they were the largest winemaker in the State with regular exports to England, New Zealand and the Eastern States.

Related by marriage to the Hardys was J.D. Holbrook who had arrived in South Australia on the same ship as Thomas Hardy. Holbrook established 23 acres of vines at Underdale between 1855 and 1873, building a winery there in 1865. The winery and vineyards prospered throughout the 19th century but became market gardens in the early 20th century before being subdivided for housing.⁽¹⁸⁾

Vineyards to the North of Adelaide were relatively late in their development, dating from 1860, when Archdeacon Farr, Headmaster of St. Peters College, planted vines on his property at Tea Tree Gully. The slopes were so steep that the grapes were transported to the cellar by flying fox. The vineyard was leased to Dr. Angove and the original cellars are in use today by the firm of that name. The Tolley family has been associated with the wine and grapes in the Hope Valley

16. IBID., p 19

17. IBID., p 63

area for many years however, they began their enterprise as a wine and spirit business in Currie Street, Adelaide and as brandy distillers.

The Marion district to the South of the City of Adelaide was eminently suitable for the orchards and vineyards which became characteristic of this district for over 100 years. The area was well watered by the Sturt Creek and received 20 inches of rainfall per annum, only one inch less than the Adelaide average. The soil was a good, friable loam, and the land relatively flat, an aid to clearance and cultivation. Many of the grape growers in the Marion district remained just that, combining their vineyards with orchards, especially almonds, and with vegetable crops. There were some small vigneron and winemakers notably Kearnes, established in 1849; B.H. Babbage, established in 1857; and W.H. Trimmer in 1859.

Richard Hamilton settled on land at the Marion in 1837 and by following the history of Hamilton's Ewell Vineyards, from its inception as a small proportion of land planted with grapes to supply a domestic requirement to what became one of South Australia's most noted wineries, it is possible to gain insight into not only a significant part of local heritage but also into the changing land use of an area subjected to the varying pressures of urban development over the 150 years since the Proclamation of the State. At the time of Proclamation, Colonel Light intended that the urban area of Adelaide consist of one square mile divided into one acre blocks, these to be surrounded by a belt of virgin parkland beyond which the land would be used for pastoral activities. This pastoral area was subdivided into 80 acre sections and it was envisaged that there would not be any further subdivision of the land. The Hamilton section is an exemplar of this proposition, for not until 1955 was there any variation from its original pastoral use, and although at different times

the land was held singly or severally by members of the family, they maintained the section as a whole until 1955.

CHAPTER TWO

The Origins and Development ofHamilton's Ewell Vineyards

1837-1907

Richard Hamilton of Margate Street, Dover took out South Australian Land Order number 449 on 7th June, 1837, entitling him to 80 acres of land of his choosing. He arrived in the Colony together with his wife Ann and five of his nine children, on 17th October, 1837, aboard the Catherine Stewart Forbes. His eldest daughter Elizabeth was in Singapore, and two of his sons in the Navy, his sixth child Henry was left in England to finish his education at Christ's Hospital, the Bluecoats School. However, all of these children joined their parents in South Australia at a later date. At first, Richard lived at North Adelaide. His son John was involved in survey work around the Sturt River, and advised his father to take up his land in that area. The Sturt River district lies partly in the Hundred of Noarlunga and partly in the Hundred of Adelaide. Richard selected Section 148 in the Hundred of Noarlunga as his 80 acre grant, and took up the land on 6th June 1838. This section remained in the family until 1975, and was the only land holding in the Marion district to remain in the family name of the grantee for such a length of time. Immediately after the confirmation of his ownership of the land, Richard settled there and established Curtis Farm. He built a mud and timber house a short distance away from the eastern bank of the Sturt River - presumably to obviate the danger of flooding, and the house was supplied with all year round water from a well which he dug close to the river. This well existed until the 1920's when it was filled in at the same time as the

original wine cellars were removed in the interests of rationalisation. These cellars had walls lined with mud and straw and the floor was of crushed limestone. The cellars, together with the well, were the only remaining parts of Curtis Farmhouse which any living member of the family remembers seeing. ⁽¹⁾

The Sturt River district was ideal for farming, having fertile soil, a good source of water from the Sturt River, which flowed for ten months of the year, ⁽²⁾ and being relatively close to Adelaide.

Colonel William Light resigned from the Government service in June 1838, and formed Light, Finniss and Co., Surveyors and Land Agents. In November 1838 this firm laid out the Village of Marion on the banks of the Sturt, six miles from Adelaide; on Section 117 of the Hundred of Noarlunga. ⁽³⁾ The streets were named after members of the survey party with the exception of Market Street. The reason for the choice of the name "Marion" is uncertain but it was possibly in recognition of Marianne Fisher, the daughter of James Hurtle Fisher, the Resident Commissioner of the Colony. ⁽⁴⁾ The subdivision of Section 117 was advertised on 17th and 24th November 1838. Each allotment was of one acre in size, and the cost six pounds. ⁽⁵⁾ Sydney Hamilton states that many of the settlers in the village were of Irish descent and formed a close knit community. This community was large enough to warrant an Irish priest celebrating Mass there once a fortnight from 1848, travelling from Morphett Vale. The foundation stone of the Marion church of St. Ann's was laid in 1859, and the church consecrated in 1864. ⁽⁶⁾

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1. ROBERT HAMILTON, WINEMAKER (Oral Source)
 2. ALISON DOLLING, The History of Marion on the Sturt Frewville, S.A. 1981, p 13
 3. IBID., p 12
 4. IBID., p 12
 5. IBID., p 13
 6. IBID., p 82-83

In the meantime further sections near Marion, between Brighton and Glenelg were surveyed by the Senior Surveyor, Mr J.W. McLaren, accompanied by a party of 50 men.⁽⁷⁾ By 1840 the population of the Hundred of Noarlunga had reached 849; 462½ acres were under cultivation with 1139½ acres fenced.⁽⁸⁾ Most of the farms grew mixed crops of cereals vegetables and orchard fruits. Stock consisted of a few cows, pigs, the occasional horse and some poultry. Richard Hamilton appears to have been no exception; it is known that he planted wheat as a record exists of the purchase in 1839 of eight bushels of seed wheat from a Dr. H. Duncan of Eldon Farm.⁽⁹⁾

Vines were planted by Richard Hamilton in 1838 but some doubt exists as to their origins. There are three opinions held; one, that some cuttings were purchased in South Africa on the family's voyage to Australia, the argument against this is the eight month delay between arrival and the establishment of Curtis Farm; alternatively, that Richard Hamilton sent to Capetown for the cuttings in the winter of 1838. The third possibility, favoured by Robert Hamilton, the last Managing Director of Ewell Vineyards, is that cuttings were imported from the Busby Collection in New South Wales. Whatever the origin, it is known that by 1840 five acres of land were under vineyard.⁽¹⁰⁾ Another point of contention is whether the vines were intended to produce table grapes or wine. Certainly the intention was to supply the family alone and therefore the most likely theory is that the grapes were for both purposes; however, by the end of the decade vines were being planted specifically to produce wine.

7. IBID., p 13

8. IBID., p 22

9. IBID., p 24

10. SYDNEY H. HAMILTON, WINEMAKER (Oral Source)

Henry, the son who had remained at school in England, arrived at Port Adelaide aboard the ship Christina on the 31st July 1841. He went first to a sheep station at Burra, rejoining his parents after two years there. It was with Henry's involvement that the vine plantings were extended, especially after he acquired part of Section 176 for himself. This section adjoined Section 148 on the western side. In 1851 Henry Hamilton married Mary Bell, whose family farmed adjoining sections 149 and 175, and 15 acres each of 174 and 176. The couple built a home of limestone ballast, mud and timber on the eastern part of Section 176, naming the property 'Ewell', and this house, with a bluestone frontage added in 1870, remains to the present day, and is part of the site of the original Ewell Winery. The vines which Henry planted near the house were still bearing in 1980. In all, Henry established 80 acres of vines at Ewell, mainly Pedro Ximenes, Shiraz, Grenache, Muscatel and Doradillo. ⁽¹¹⁾

Richard Hamilton died on 13th August, 1852, leaving his widow Ann a life interest in the property Curtis Farm, and directing that upon her death the property be divided equally amongst his nine children. In 1879 Ann, as Executrix of Richard's will, and her children as Legatees, were registered as Proprietors of Section 148 under the Real Property Act of 1861. Henry managed Curtis Farm on his Mother's behalf, his brothers and sisters having interests of their own. Those farmers who grew cereal had prospered after the goldrush to Victoria and New South Wales in 1851. Between 17,000 and 20,000 men left Adelaide and the economy of the State faltered, however, at the same time, the diggers required food and the demand caused the price of wheat to rise to 15/6 per bushel. ⁽¹²⁾ In the Hamilton family Henry was the main beneficiary

11. SYDNEY H. HAMILTON, WINEMAKER, (Oral Source)

12. DEREK WHITELOCK, Op.Cit., p 69

as a farmer whilst three of his brothers and two sisters travelled to Amhurst in search of gold. In spite of his increasing involvement as a vigneron Henry maintained a close interest in general farming; and in 1858, together with his neighbours, entered the first horse team ploughing competition to be held in the Marion district.⁽¹³⁾ He was unplaced, and perhaps this encouraged him to concentrate on winemaking! In 1868 he was one of several farmers called to give evidence at a Government enquiry into the diseases of cereals which had affected the entire area for over 28 years.⁽¹⁴⁾

The main acreage of the vineyard in Henry's time was on Section 176 - Ewell, and this is where he built his winery. At first the plant and equipment were on a small scale but, as it is recorded that 1,200 gallons of wine were produced in 1841,⁽¹⁵⁾ it is apparent that improvements and additions were soon desirable. Henry, with the aid of his five sons, constructed cellars, fermenting tanks, and vats, and much of his success was due to his own hard work and good management.⁽¹⁶⁾ After family requirements had been met surplus wine was supplied to neighbours and friends, and eventually sold at the cellar door. According to Sydney Hamilton, trade was such that the purchase of a delivery trolley was warranted by the 1890's.

Ann, Richard's widow, died in 1886 at the age of 97, and the original

13. ALISON DOLLING, *Op.Cit.* p 53

14. IBID, p 48

15. HARRY COX, The Wines of Australia
London, 1967, p 112

16. ALISON DOLLING, *Op.Cit.* p 59

Section 148, Curtis Farm, was divided equally amongst the nine children in accordance with Richard's will. Henry purchased the land of five of his siblings and the remaining three lots were purchased or inherited by Henry's son Frank, who eventually inherited the major portion of his father's property. Henry had obtained further acreage of Section 176 as it became available, and in 1891 his property, now known as Ewell Vineyard and Farm, extended to 140 acres. In both 1890 and 1891 Henry Hamilton received the Angas Award for Agricultural Farms, awarded by the Royal Agricultural and Horticultural Society.⁽¹⁷⁾ In 1891 the citation read:

Mr Henry Hamilton's farm contains 140 acres and is known as Ewell Vineyard and Farm. It consists of paddocks, fenced with posts and wire (some barbed): good house and garden, well kept. He has 48 acres of wheat, a good portion of which is a very fine crop of Steinwedel, and 16 acres of fallow, well got up.

The vineyard consists of about 40 acres, 20 acres of Pedro Ximenes vines 4 years old, and 20 acres of good wine and table grapes, some Xante currants, looking fine and loaded with fruit. The wine making plant and buildings are very good, and some large casks in the cellar are full of wine and if equal to the samples we tasted is of the most excellent quality. The vineyard is well kept and free from weeds and everything about the steading clean and orderly.

The stock consists of 7 horses, 3 head of cattle, 2 pigs and 50 head of poultry. There is a blacksmith's and carpenter's shop.

The Judges award First Prize to this farm.⁽¹⁸⁾

17. IBID., p 58

18. IBID., p 58-59

Being one of the main landholders in the area, Henry Hamilton played an active role in the local government. The District Council of Brighton administered the Marion District from its Proclamation in November 1853 until September 1886.⁽¹⁹⁾ Henry Hamilton was Chairman of the Council from 1860 to 1862.⁽²⁰⁾ In 1886 the District Council of Marion was proclaimed, and Henry served as Council Clerk from 1879 until 1891.⁽²¹⁾ In recognition of his services he was presented with a sterling silver snuff box which is still in the possession of the family.

19. IBID., p 353

20. IBID., p 353

21. IBID., p 355

CHAPTER THREE

Consolidation and Change

1907-1919

After the death of Henry Hamilton on the 10th February, 1907, his third son Frank, together with his wife and children moved into the family home. In accordance with Henry's will the business of Henry Hamilton, Winemaker was carried on by his sons and trustees - Frank and Walter Alfred for a period of five years; the business being known as F. Hamilton Ltd. At the end of this time the Estate was divided amongst Henry's five surviving children. Frank inherited the whole of Section 176 which had been planted to vines in gradual stages from 1851 to a complete 80 acre vineyard in 1902. He also received the winery and family home and those portions of Section 148 which Henry had owned. This made Frank the sole owner of the above two sections, as he already held the other portions of Section 148. The remaining land, namely Sections 177 and 178, was divided equally between Henry's four other sons - George, Charles, John Robert and Walter Alfred.

In 1907 the Ewell vintage was 18,000 gallons with a further 100 tons of grapes being sold as surplus.⁽¹⁾ The emphasis of the business was on wine production however, almonds, hay and table grapes were also grown, especially the latter. Hamilton's table grapes had a wide reputation, and their high quality was recognised throughout the State.⁽²⁾ Henry had been known for his systematic and careful management, and Frank maintained this position. The principal area devoted to the

1. CYCLOPEDIA OF SOUTH AUSTRALIA, VOLUME II (1909)
Facsimile Edition 1978, Hampstead Gardens p 117

2. IBID., p 117

growing of table grapes, namely the varieties Muscatel-Gordo (Red Prince) and Doradillo, was the fertile land bordering the Sturt River - the site of the original Curtis Farm, and, indeed, the vines were the same varieties which Richard had planted in 1838. Also adjacent to the Sturt River six acres of wine grapes were grown - four acres of Shiraz and two of Grenache. These grapes were however, sold to other winemakers as Frank rightly believed that he would be unable to make his style of wine from grapes grown on such rich soil. (3)

Winemaking is a skilful art, and knowledge and experience had been gained by practical experience throughout the years by the Hamilton family as, indeed, by the other winemaking families of South Australia. However, in about 1876 (no record of the exact date exists) a Swiss sailor defected from a French barque which was docked at Port Adelaide. This sailor had worked in a vineyard in the Banyul District of France. He spoke very little English but in spite of this he was able to teach the young Frank Hamilton the Banyul practice of making wine from Grenache grapes. This marked the beginning of the Hamilton success in winemaking on an appreciable scale. (4) Problems in production were overcome and by the beginning of the twentieth century not only had the quantity of wine vintaged increased but the quality was showing a marked improvement.

Federation benefitted South Australian viticulture with the consequent abolition of interstate duties, thus opening up markets within Australia. Until 1901 the duty on South Australian wine had been 6/- per gallon, such a high tariff barrier had been thought necessary to protect the wine industries of Victoria and New South Wales. Wine production in South Australia increased by almost one third in the five

3. SYDNEY H. HAMILTON, WINEMAKER (Oral Source)

4. SYDNEY H. HAMILTON, WINEMAKER (Oral Source)

years after Federation - 2,077,923 gallons to 2,845,853 gallons; this latter figure represented more than the total production of all the other States. ⁽⁵⁾ Calculations in the 1909 Cyclopedia of South Australia show that one acre of well cultivated vineyard should yield two tons of grapes from which 250 gallons of wine could be produced. With a cellar door return of between 1/6 and 2/- per gallon the winemaker should earn between £19 and £25 per acre of vineyard. Allowing a generous £10 for the expenses of cultivation, production and interest payable on the plant and/or land the net profit would be between £9 and £15 per acre. These were earnings which were not reflected by any other form of agriculture. ⁽⁶⁾ Considering the high regard in which Hamilton's wines and methods of production were held, it is reasonable to assume that the Hamilton firm's profitability would bear comparison with these figures although no family records are available.

It was during the lifetime of Frank Hamilton that the family vineyards in the Marion area reached their maximum size of 156 acres with an additional 50 acres under pasture and almonds. Details of land preparation and cultivation are held by Sydney Hamilton in his family records. The first stage was to plough the ground and remove the weeds. A large hook was then used to rip the soil to depth of 16 inches. In the following autumn the ground was marked and the vines planted. Each winter the vineyards were irrigated by floodwater from the Sturt River. A temporary barrage was erected across the water-course and a centrifugal pump used to raise the contained water which was then allowed to flood naturally over the surface of the land.

In 1911 through 1912 and into 1913 Ewell Vineyards were a hub of

5. CYCLOPEDIA OF SOUTH AUSTRALIA, OP. CIT., p 111

6. IBID., p 111

activity, employing a large number of staff. The olive trees which lined the Western boundary were removed as were the many Red Gums. Both these types of tree cause soil deprivation, taking all the nutrition for themselves and starving the vines. In addition, the massive root system of the gums caused problems to the viticulturalist.

Frank Hamilton died suddenly on the 13th June, 1913, having developed pneumonia after surgery. His eldest son Eric was a school-boy, and his youngest child, a daughter Ann Ellen, was only five years old. Under the terms of Frank's will the winery traded as the Estate of Frank Hamilton until 1929 when Ann attained the age of twenty-one. The Estate was administered by the Trustees, Frank's widow Violet, and the Executor Trustee Company. Archibald Hamilton, son of Frank's brother George, was appointed Manager. Eric Hamilton left school early in order to assist his uncle as he, Eric, had gained much knowledge of the business from his father. With the outbreak of World War I Eric joined the Australian Imperial Force, leaving for overseas in 1915, and being away for four years. The second brother, Sydney, went to sea shortly after his Father's death, working his passage around Cape Horn on a sailing ship but he returned to work at the winery during the war. The winery maintained its production and trading position during wartime, no doubt due in part to the fact that its dependence was upon the local market only.

When Eric returned to South Australia in 1919 he was already over twenty-one years old and therefore entitled to become an Executor of his Father's will. From this time the winery, although still in the Estate, was run jointly by Eric and Sydney; the former controlling the managerial aspects, and the latter concentrating on winemaking. The joint managership of the two brothers marked a period of expansion and diversification of product with the accompanying modernisation of the plant.

CHAPTER FOUR

"All Things Change; Nothing Perishes"

One of the first tasks undertaken by the two brothers when they assumed control of the winery, was to replant some of the vineyards with grape varieties more suitable to contemporary requirements. Frank Hamilton had, at the beginning of the century, planted an area with Pedro Ximenes vines from which he made Chablis as Pedro grapes are too low in sugar to produce a sweet wine. The Chablis however, met with limited success as the demand in Australia at that time was for fortified wines and the latter style continued to be the mainstay of the winery for many years. One result of the replanting was the reduction in the amount of table grapes grown and they became a very small proportion of the vineyard. Those remaining were Muscat Gordo - a variety which was also used for wine. The wine varieties planted at this stage were Penola Cabernet, Merlot, Palomino, Pinot Chardonnay and Rhine Riesling. During the 1920's several acres of Verdelho were planted, this latter variety was relatively unknown in Australia.⁽¹⁾ Vines bear fruit at two years but this is not worth picking for wine before the vines reach a minimum of three years old; consequently it was several years before any wine was produced from the new plantings.

Post World War I, interstate markets were opening up and Hamiltons began to sell in Melbourne in 1917. John Connell and Company, and Sutherland Smith were their appointed agents. At this time the Murrumbidgee Irrigation Area was being developed and the McWilliam family planted large vineyards there. The proximity of this area to

1. GEOFFREY BISHOP, Op.Cit., p 139

the Sydney and Melbourne markets, and the consequent lower marketing costs, meant loss of sales to the South Australian vignerons who had to seek markets elsewhere. This was a blow to South Australia which had profited greatly from the outbreak of phylloxera which had destroyed the early Victorian and New South Wales vineyards but which had never reached South Australia.

After serving in France, Eric Hamilton had returned to Adelaide via England and whilst there had formed the opinion that there was a potential for his family's wine. This was increased in 1923 when, to aid the wine industry which was in a period of stagnation, the Australian Government gave a bounty of four shillings a gallon, enabling sales to be made at lower prices than much European wine. Most Australian winemakers dealt through commission agents in the United Kingdom, but Eric spent several months in England in 1926-27, preferring to deal directly with the wine merchants. In this way he developed a large and expanding market for port, muscat and sherry, with contacts in the main provincial cities, Scotland and Northern Ireland as well as in London. From this time he spent as much as eight months in each year abroad. In spite of widening the sphere of operations the local market remained important both at cellar door and through home delivery, especially in the Glenelg area. In 1924 a motor van had been purchased for the latter purpose, replacing the horse and dray.

One advantage enjoyed by the Hamilton family was that it was relatively close-knit and several family members, distant and not so distant, were involved with and employed in the vineyard and winery. Apart from Eric and Sydney Hamilton about twelve men were employed throughout the year during the 1920's and 1930's. This number

increased considerably at vintage time; the grape pickers were girls and housewives from the Marion district who returned each vintage and were highly regarded as expert pickers. Many of them were descendants of the early Irish immigrant families who had settled in the original village. All the picking was done by hand at Ewell and the German/French method of picking into baskets and wooden boxes was used; this prevented any metal contamination and was an important factor in the quality of the wine produced.⁽²⁾ This care in picking continued to the end of Ewell's existence as a winery.

Throughout its history the bulk of the vineyard and winery employees came from the surrounding district, a fact which had a bearing on the local economy, increasing as the business expanded, not least in the case of resident pickers who received wages which might otherwise have been paid to itinerant workers. At the same time a rapport was established between employer and employee which was of benefit to both.

Sydney Hamilton was, as has been stated, the winemaker but from 1921 he was assisted by John Seeck, a Russian winemaker who had studied at Heidelberg, and who had travelled to Rutherglen, Victoria in 1912 on behalf of Russian interests. Their plans to take up land had to be abandoned following the 1914-1918 war and the Russian Revolution. Seeck moved to South Australia and settled in Brighton. He divided his time between Walter Reynell and Sons at Reynella, and Hamilton's at Marion. During the Depression Reynells ceased to employ Seeck and he joined Hamiltons in a full time capacity remaining with them until he retired in 1940. When John Seeck first came to Adelaide he acquired a strain of the Flor fungus which was traditionally used for sherry making in Spain. He gave this strain to Hamiltons and, from then

2. HARRY COX, *Op.Cit.*, p 117

onwards, it was maintained by Sydney and in use each vintage in the production of Hamilton's Pale Fino Sherry.

In 1928-29 Sydney Hamilton introduced a new style of winemaking to Australia in his production of the first Ewell Moselle. The grapes, Pedro Ximenes and Verdelho, were picked early to retain natural acidity, and before the baumé level (sugar content) had risen - this was to make possible a light, dry, delicate style. The main difference in production however, was that the process of fermentation was carried out in sealed vats rather than in the usual open concrete fermenting tanks, enabling a greater degree of control. Ewell Moselle was the lightest white wine on the Australian market, being only 9% alcohol compared with a usual 11-12%. This wine became the most famous of all the Hamilton family wines. There were outstanding vintages in 1931, 1933, 1936 and 1938 however, in general, the quality of vintages varied considerably until refrigeration was introduced.

The vintage season at Marion commenced in mid-February with the picking of grapes for the light white wines - Hamiltons were usually the first in the State to commence vintaging. The season lasted through until the end of March when the grapes required for the sweet, white wines and ports and sherries were picked. The increasing success of Hamilton's winery in the 1920's necessitated the purchase of grapes from other growers, and most of the yield of the various local vineyards was purchased by Hamiltons. They bought the bulk of the Shiraz and Grenache grapes of the Laffer family from 1925 until the brothers (Albert and Harold) sold their property, and from that time until the sale of Ewell, Hamiltons leased Laffer's Triangle vineyard from Flinders University, its new owners.

Due to Eric Hamilton's interest and determination in building up an export business the Hamilton winery suffered less than many of its competitors from the fall in local sales at the time of the Depression.

Eric and Sydney Hamilton both established their homes on the Ewell land. Sydney, in 1921-22, renovated the old house situated on the western four acres of Section 176, and which had been the school-house of the Reverend William Nicholls, the independent Minister at Marion in the 1850's. His widow Agnes sold the house and land to Frank Hamilton in 1910. The house required additions and alterations before Sydney and his wife moved in 1925. An interesting feature was the existence of no less than nineteen wells on the Nicholls' land - as a well ran dry the Minister had dug another rather than go deeper; the latter step would have been more practical, in light of the fact that in later years the bottom cellar at the winery, at 20 feet deep, had to be pumped dry at a rate of 3000-4000 gallons per day. Eric built a twelve roomed house on three acres of land on the south west corner of Morphet and Oaklands Roads, and named it "Hamilton Park". The remainder of the two sections extending along Oaklands Road from Morphet to Diagonal Road was owned by George and Walter Alfred Hamilton, and was planted to vines and almond trees, apart from a strip of land of approximately 25 acres along Diagonal Road where Sydney, who was a keen pilot, maintained an airstrip and hangar until 1936.

When Frank's youngest child, Ann Ellen, reached the age of 21 years in 1929 the Estate could finally be settled, and was divided amongst the children - Eric, Sydney, Ian, Burton and Ann. Ann was given cash in lieu of land and the brothers received a share in Hamilton's Ewell Vineyards Pty Ltd, in proportion to their land holding. This

was the first time in its history that the vineyard and winery had been run as a company. Eric became the Managing Director, a position which he held until his death in 1967, and Sydney remained the chief winemaker. Although he had received no formal training he became fluent in French in order to study winemaking books from that country, and he received valuable advice from John Seeck.

One of the main innovations undertaken by Sydney and Eric was the installation, in 1919, of a steam boiler and still. As the main sales were of fortified wine it was more economical for Hamiltons to produce their own grape spirit than to purchase it from a distiller and pay excise duty. The pressings and lees which remain when the fermented juice for wine production is run off, and which otherwise would be wasted, are suitable for distillation, and an appreciable cost saving is possible. The distillery was so successful that it was reorganised and extended in 1924, and an extra steam boiler built. Between 1929 and 1930 the first continuous still was installed for fortifying spirit and a pot still incorporated for brandy production. Spirits became a major party of Ewell's production, and in addition to grape fortifying spirit, brandy, gin and whisky were distilled, the latter from 1944. In 1950, 2000 tons of grapes were used to produce grape spirit, ⁽³⁾ whilst B.W. Bagenal states that 80,000 bushels of cereal were purchased for grain spirit in 1946. ⁽⁴⁾ The barley was bought from the Barley Board, and the family did their malting at Ewell. Burton Hamilton was the maltster and in charge of the grain spirit production for whisky, gin and vodka when it was introduced at a later date. One quarter of a million gallons of spirit was being produced at Ewell by 1952. ⁽⁵⁾ The Bond Store was situated at Marion,

3. SYDNEY H. HAMILTON, WINEMAKER (Private Papers)

4. B.W. BAGENAL, "The Descendants of the Pioneer Winemakers of South Australia" (unpublished) 1 st October, 1946, p 3

5. SYDNEY H. HAMILTON, WINEMAKER (Private Papers)

behind the winery, until Eric purchased the old mill at Bridgewater, and which was then converted to the Bond Store.

Apart from the still house at Marion, the winery itself was enlarged and modernised. In 1921 R. Babidge and Sons built and installed a 55,000 gallon jarrah vat, 30 feet in diameter, the largest wooden wine vessel ever made in Australia. In its later years the vat was used for the blending of dry red table wines.⁽⁶⁾ By 1929 the storage capacity in the Ewell cellars was 400,000 gallons, all in wood. Most casks used for maturation were of American Oak, although stringy bark - known as Australian Oak - could be used providing it was waxed. Ewell at this time employed their own cooper. Sydney Hamilton was the Australian pioneer in the field of mechanical refrigeration which was first introduced at Ewell in 1935 but unsuccessfully as contamination occurred from the copper coils. Refrigeration enables a cold fermentation process, necessary for the accurate quality control of delicate, light wines. In 1943 the system was reintroduced using freon gas but this too had its problems and limitations, however, the change to ammonia gas in 1944 met with instant success and this method is now employed by all Australian winemakers. Specifically, the prolonged success of Ewell Moselle would have not been possible without the refrigeration technique, initially the grape juice was allowed to ferment for a maximum of five days but using cold fermentation the process can take up to a maximum of six months with the temperature being constantly monitored. In this way a far more accurate and reliable standard of wine is possible. Plant modernisation proceeded at an accelerated rate after the Second

6. GEOFFREY BISHOP, Op.Cit., p 40

World War with the introduction of stainless steel vats and an automatic press which was fed mechanically. The installation of an automatic bottling machine was a big step and marked a change in emphasis from bulk sales to bottle sales. In the 1950's the proportion was 40% bulk to 60% bottles, but this changed to 15% bulk to 85% bottles by 1979. ⁽⁷⁾ Close supervision and control is required during automatic bottling as the losses would be great, far greater than if a mistake occurred during the slower hand filling. The use of stainless steel and, at later stages, plastic and polythene connections removed a source of possible contamination which had occurred in the past through the copper present in brass fittings.

The number of winery employees rose dramatically during the post war period to a permanent workforce of 80, with up to 200 people employed during vintage. The brothers Eric, Sydney and Burton were joined at varying times by Eric's son Robert, and Sydney's son Reginald. Immediately pre-war J.A. (Tony) Nelson came to Hamiltons as a winemaker, remaining with them for two years. He was an Austrian Jew who left Europe to escape Hitler. The Hamilton family anticipated a downturn in demand at the outbreak of war, and Nelson left them to go to Woodley Wines Ltd. where he became a most successful winemaker. In 1947 Hamilton's employed Maurice Ou, a French winemaker and graduate in Oenology and Viticulture from the École Nationale Supérieure Agronomique; he remained with the firm becoming the Chief Winemaker and introducing modern French winemaking techniques. ⁽⁸⁾

Probably the most notable feature of the history of wine in Australia since World War II has been the changing pattern in public demand. Up

7. ROBERT F. HAMILTON, WINEMAKER (Private Papers)

8. EPICUREAN, "Meet the Winemaker: Maurice Ou"
Melbourne, October/November 1972, p 59

to that time dry table wines were relatively unknown, and the preference was for fortified wines, especially port. In the United Kingdom also, the demand for Australian wine centred on the fortified varieties. The production figures for Ewell Winery illustrate the changing palate of the populace of both countries. Soon after the war, ports and sherries constituted 75% of all wine sales, the remaining 25% being table wines. This latter figure was higher than that of most other wineries due to the popularity of Ewell Moselle. At the time that Hamilton's ceased production the proportions had virtually been reversed to 65% table wine and 35% fortified with a comprehensive range of both red and white dry wines being made. Also produced was a particularly highly regarded Sauterne, one vintage of which was compared to the famous 'Chateau Yquem'.⁽⁹⁾ At one stage almost 90% of the total Ewell wine production was exported,⁽¹⁰⁾ as, in addition, to the British market Eric Hamilton had secured a considerable market in Canada and was represented in all the provinces, having made fifteen business trips to that country.⁽¹¹⁾

In 1956 Sydney Hamilton left Ewell and established a vineyard at Happy Valley. Robert Hamilton, son of Eric joined his father at Marion, and in doing so made the fifth generation to be involved; he had studied oenology at Roseworthy Agricultural College and science at Adelaide University. On his father's death in 1967 Robert succeeded him as Managing Director.

The family was not only actively involved in the winery but several members played various roles in the community. Mention has been

9. IBID., p 59

10. ROBERT F. HAMILTON, WINEMAKER (Private Papers)

11. GEOFFREY BISHOP, Op.Cit., p 40

made of the Local Government positions occupied by Henry Hamilton in the 19th century. His son Frank served on the Marion District Council for two years from 1896, the first twelve months as Chairman, and then as Councillor. Sydney Hamilton was elected to the Council on the 11th December 1933, remaining a Councillor until the 21st June 1937. Walter Alfred Hamilton was involved in South Australian State politics, and was a member of the House of Assembly from 1917 to 1924, and again from 1933 to 1938, retiring at the age of 73 years.

Up to the middle of the 20th century the Marion area remained predominantly rural (Appendix V) but the city suburbs were encroaching at an ever-increasing rate and the vineyards were disappearing as Hamilton's were attaining their maximum success; the family, looking to the future, bought land further afield. They had acquired Springton Winery in 1946 and in 1967 extended the vineyard there. In the same year they purchased Eden Valley Winery from Penfolds. Sixty acres of vines were planted on land which the family owned at Nildottie on the River Murray, and they also acquired land in Victoria and New South Wales. These expansions were to replace the diminishing Marion acreages. In an interview reported in The Advertiser, 11th March, 1977 Mark Hamilton, the Managing Director's son, stated that mounting costs and increasing land taxes had made large scale grape growing in the Metropolitan area uneconomical and it was proposed to auction 7.6 hectares of vineyard fronting Morphett and Oaklands Roads. The winery, approximately one hectare under roof, with the surrounding 1.6 hectares of vines would be retained and used for blending, storage and bottling.⁽¹³⁾ The remaining vines would be maintained for the production of Moselle.

13. ARTHUR TOWNSEND, The Advertiser
Adelaide, 11th March 1977, p 26

In November of that year, 1977, the 140th anniversary of the founding of the vineyard and winery by Richard Hamilton was celebrated at Ewell when Robert Hamilton and his co-directors were hosts to a large gathering of family and friends. It was to be the last celebration for in June 1979 the winery finally passed out of the family hands.

Hamilton's Ewell Vineyards may have disappeared from Marion but the family name lives on in the wine industry outside the Metropolitan area. Sydney Hamilton, in 1974, at the age of 76, established a new winery, Leconfield, in the Coonawarra district. He has subsequently retired but Leconfield has been purchased by his nephew Dr. Richard Hamilton who also owns a winery at Willunga, where he is assisted by his father Burton and brother Hugh. Robert Hamilton, the last of the Hamiltons at Ewell, now owns R.F. Hamilton and Son, Winery at Springton. The family's continuing involvement with wine seems assured although the Marion era has ended.

CHAPTER FIVE

"The City is Recruited from the Country"

The 16th February 1976 was the date of the last full vintage at Hamilton's Ewell Vineyards, Marion. This was just one year after the announcement that the then Metropolitan Transport Trust had purchased land from Ewell for a bus depot on Morphett Road. It was this compulsory acquisition more than any other, which first drew the attention of the South Australian public to the decline of the metropolitan vineyards. Fifteen acres of vineyards on the North East corner of Morphett and Oaklands Roads were acquired as part of a \$47 million facelift for the MTT.⁽¹⁾ The purchase price was \$73,000 per acre and after evaluation by the Land Board the sum of \$1.1 million was paid to Hamilton's Ewell Vineyards Pty Ltd.⁽²⁾ Mr Geoffrey Virgo, Minister of Transport, stated that the land in question was one of a few pieces, if not the only one, suitable for the depot, and that the Department had spent eighteen months investigating the matter.⁽³⁾ The depot would accommodate 250 buses, and it was to replace the Hackney Depot.⁽⁴⁾ It was reported in the Sunday Mail on 9th March 1975 that Mr. Virgo expected that the present bus depot would become a transport museum.⁽⁵⁾ John Miles, in The Advertiser 25th March 1975, delivered a stinging attack on "an almost fatal slash at the life of vineyards in the Metropolitan area".⁽⁶⁾ The loss of the vineyard to

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1. The Advertiser
Adelaide, 10th March, 1975, p 3
 2. IBID., p 3
 3. IBID., p 3
 4. IBID., p 3
 5. Sunday Mail
Adelaide, 9th March, 1975, p 1
 6. JOHN MILES, "Adelaide Vineyards Are Vanishing"
The Advertiser, Adelaide, 25th March 1975, p 1

the MTT would leave Hamilton's with only a token area of vines which would retain the appearance of a vineyard rather than be a financially viable proposition. Inevitably the dispossessed winemakers would move elsewhere. Miles said that if the State was not to lose one of its most traditional industries it was important that the vineyards be maintained.

Prior to the controversy over the bus depot the first major change in land use had occurred when Hamilton's had, in May 1956, sold part of the original Section 148 to Metro Goldwyn Mayer for the construction of a Drive-in Cinema. Four acres of the eastern part of the section, through which flows the Sturt Creek, were acquired by the South Australian Housing Trust in August of the same year. The Housing Trust began to acquire land in the South Western area of Adelaide, notably Edwardstown, in 1938, and increased its holdings after World War II by purchasing land around Ascot Park.⁽⁷⁾ 1945 was the year in which the main Housing Trust expansion in this area commenced. Four thousand houses had been constructed in the Marion area up to 1965.⁽⁸⁾ With a young and rapidly growing population it was necessary to provide increased educational facilities, and in 1967 the Department of Education compulsorily acquired 20 acres of Ewell Vineyards on the North Western corner of the Morphett and Oaklands Road intersection (Section 176). The price involved was \$250,000 and the Glengowrie High School was opened on the site in 1968.⁽⁹⁾ Further acreage of this original Henry Hamilton section was lost to a Caltex Service Station on Oaklands Road, and the home of Sydney Hamilton, and its grounds bordered by Oaklands and Diagonal Roads, and which was established by Sydney in 1922 was purchased by Allambi

7. SOUTH AUSTRALIAN HOUSING TRUST RECORDS

8. SOUTH AUSTRALIAN HOUSING TRUST RECORDS

9. ALLISON DOLLING, Op.Cit. p 328

10. SYDNEY H. HAMILTON, WINEMAKER (Private Records)

Homes for the Aged in 1956. ⁽¹⁰⁾

Sections 177 and 178 on the South Western corner of Morphett and Oaklands Roads, and which were bequeathed by Henry to his four sons not actively involved in the winery, were gradually sold for subdivision; the share of Walter Alfred being purchased by Richard Fereday for private housing development. The remaining 18 acres of land at the corner of the intersection, and on which stood "Hamilton Park", the home of Eric Hamilton, was sold for subdivision in April 1977 after the failure of attempts to retain it as open space.

At this stage the only Ewell Vineyard remaining was around the winery itself (1.6 hectares), and the whole concern passed out of the family when Ewell Vineyards were sold to Mildara Wines Ltd. in June 1979 - 141 years after the establishment of the first wines.

The South Australian Land Commission was active throughout the metropolitan area in 1975, and, in addition to Hamilton's many other metropolitan vineyards suffered land losses. In the Modbury/Tea Tree Gully area alone 970 acres were acquired by the South Australian Government, comprising 400 acres from Mt Adam Estates, 120 from Douglas A Tolley, 161 from Penfolds, 220 from Angoves, and 71.5 acres which belonged to St. Peter's College. ⁽¹¹⁾ This land was earmarked for development but some was leased back to the vignerons on a short term basis. By the end of the year there were only 80 acres of vines remaining in the Douglas A. Tolley estates yet the storage capacity of his cellars was one million gallons. ⁽¹²⁾

11. IAN STEEL, "S.A. is Buying Up Vine Lands"
The Advertiser, Adelaide, 20th March 1975, p 3

12. GEOFFREY BISHOP, Op. Cit. p 106

Angoves were similarly placed after the acquisition, and when their Tregehan Vineyards in Tolley Road were removed for residential subdivision, they were left with 40 acres of vines around the St. Agnes Winery - the storage capacity of 250,000 gallons was now used for wine blends produced in the Riverland Vineyards. ⁽¹³⁾

No vineyards were left in the West Torrens area by the mid 1970's although at Norman's Winery and cellars in Underdale some 200-300 tons of grapes were crushed each vintage. ⁽¹⁴⁾ The Norman grapes were at this stage being produced out of the Metropolitan area - at Angle Vale. Hardy's Mile End cellars were used as the firm's main office, for bottling and despatch but the winery itself had been developed at McLaren Vale after the Bankside property had been burnt down in 1904. ⁽¹⁵⁾ In 1982-3 the Mile End cellars were sold by the Hardy family.

Changes have also occurred in the Burnside/Stonyfell area. Woodley Wines have maintained cellars and office at Glen Osmond adjoining the remaining half acre of Shiraz vines. Blending, maturing and bottling was carried out there, with only 50 tons of grapes being crushed in 1975. ⁽¹⁶⁾ The area is now almost completely built up with residential properties. Rapid housing development had occurred also at Stonyfell where Dalgety Wine Estates had purchased the Martin family winery in 1975. No winemaking was conducted on the premises which were devoted to storage - 500,000 gallons capacity - and to bottling. ⁽¹⁷⁾ Stonyfell has become a restaurant with a few vines remaining to show its original use.

13. IBID., p 95

14. IBID., p 60

15. IBID., p 67

16. IBID., p 74

17. IBID., p 83

Penfolds at Magill, after purchasing the adjoining Auldana Vineyard of 105 acres, owned 297 acres of vineyard in 1949.⁽¹⁸⁾ By 1974 only 120 acres were left, the rest having become residential or been acquired for Norwood High School. 1972 saw the final crush at Magill and the business was acquired by Tooth's Ltd. in 1976.⁽¹⁹⁾ At the time a promise was made not to subdivide the remaining vineyard, source of the famous Grange Hermitage wine. However, the land was subsequently sold to developers, and 1983 saw the approval for residential subdivision in the face of great and vociferous opposition, and many appeals. The State Government refused to intervene to save the sole remaining metropolitan vineyard, and in 1984 the bulldozers removed all but eight hectares of vineyard which remain to form a core complex around the winery buildings. At this stage the future usage of this complex remains uncertain.

In the Marion area 195 acres remained in 1975,⁽²⁰⁾ but well over half this area was owned by the State Government, and a further 40 acres by the Marion Council; of the latter vineyards 23 acres were situated on Marion Road, and 18 acres on Oaklands Road. A large proportion of the latter acreage was removed in April 1975 for the Marion City Swimming Complex.⁽²¹⁾ Laffer's Triangle - a vineyard situated between the South Road and Sturt Road, and approximately 40 acres in area was made available to Flinder's University by the Laffer family, and until the cessation of winemaking by the Hamilton family they vintaged the grapes for the University.⁽²²⁾ Within the last year

18. IBID., p 47

19. IBID., p 51

20. IBID., p 12

21. IBID., p 12

22. SYDNEY H. HAMILTON, WINEMAKER (Oral Source)

many of these vines have been removed for land subdivision. A further 32 acres of vines were acquired by the Highways Department, and were earmarked for a North-South Corridor. A few vines remain at the Warradale Estate pleasure resort which was established in 1953 in the vicinity of Oaklands Road. There are no private vineyards of any considerable size in the Marion area at the present time.

A relative late-comer to the wine industry in the Marion Area was Giovanni Patritti who arrived in Australia from Italy in 1923, and planted a vineyard at Dover Gardens.⁽²³⁾ The first vintage was crushed in the late 1920's and the vineyard, proving successful, expanded to 60 acres. Cellars were constructed, as was a still house; however, in 1952 the Housing Trust acquired 40 acres of land, and the Patritti family then established vineyards at Aldinga and Blewett Springs.⁽²⁴⁾ They have maintained the plant and still until the present day although only half an acre of the original vineyard remains in the family, the last 20 acres being compulsorily acquired by the State Government in 1962 for the Dover Gardens Technical High School.⁽²⁵⁾

23. GEOFFREY BISHOP, *Op. Cit.* p 115

24. *IBID.*, p 115

25. *IBID.*, p 114

CONCLUSION

It is sobering to consider that from its beginnings as a completely rural area in 1837, the Marion has become totally urbanised. When Colonel William Light first surveyed his 80 acre sections he could not have visualised that within less than 150 years, subdivision would have virtually reached its ultimate point. Richard Hamilton's original two acres of vineyard have disappeared, and at the beginning of 1984 there were only 30.7 hectares of vines left in the whole Marion area. (Appendix IV) At the present time this has been further reduced, as subdivision of Laffer's Triangle has commenced. The Hamilton family Ewell Vineyards, at their maximum 156 acres with a further 100 acres owned by other members of the family, are now represented by two vines - by a cutting from the original Palomino stock of Richard Hamilton, which the Marion Council has planted at its Administration Centre; and by one of Henry Hamilton's vines which remains at his old home. The building is to be the office of Pioneer Homes' Hamilton Estate, a residential area being constructed on the site of the winery and remaining vineyard which the development company purchased from Mildara Wines Ltd in 1983. The Estate will comprise 20 house blocks on Strata Titles, and between 80 and 90 retirement units.

The urbanisation of the area has occurred over a relatively short period, and certainly the rural environment is within the living memory of many of the citizens of the State. This change is not specific to the Marion area, for Derek Whitelock comments that by the 1970's virtually all the open space within commuting distance of Adelaide had been engulfed by suburbia.⁽¹⁾ The suburban expansion of

1. DEREK WHITELOCK, Op. Cit. p 182

Metropolitan Adelaide was inevitable as the population increased. There were an estimated 546 citizens in 1836, and this had risen to 850,000 in 1975⁽²⁾ and at the last census in June 1981 the population was recorded as 931,886.⁽³⁾ In 1857 the population of the State as a whole reached 109,017 of which the greater proportion lived in or near the capital city, a feature which still exists at the present time.

The particular setting of Adelaide must be credited to Colonel Light and his supporters. The River Torrens flats were chosen for the city site, set between the Mount Lofty Ranges and the sea, and with a fertile plain extending to the north and south, well watered by the creeks which flowed from the foothills. This beautiful and practical setting has provided Adelaide with much of its charm, some of which has been and is being lost as the city expands and sprawls along the north/south corridor engulfing the rural landscape at a rate which has been accelerated in the years following the Second World War.

The construction of the Adelaide-Brighton-Seacliff railway line in 1915 was probably the first indication that transport facilities were looking towards the opening up of the Southern areas. A good network of roads had existed from the early days of the colony, the Bay Road from Glenelg to Adelaide developed from the bullock track which the early colonists used after arriving at Holdfast Bay. Governor Gawler was aware of the importance of roads, and Colonel Light in his original orders had been instructed to ensure that each section surveyed had access to a road. In the area of Marion under consideration, Morphet and Oaklands Roads were shown as Government

2. IBID., p 101

3. THE BUREAU OF CENSUS AND STATISTICS, Census, June 1981

Roads on the survey map of 1839. (See Appendix 1) These roads were unsealed up to the 1930's and, although upgraded at that time, remained minor, two-laned roads until after World War Two.⁽⁴⁾ The Bay Road, renamed Anzac Highway in 1924, and reconstructed in 1937-39⁽⁵⁾ was an exception for the special purpose of commemoration and also to provide access to Adelaide's foremost seaside suburb. Some linear pattern housing development occurred along the railway line as a direct result of the improved means of transport which enabled residents to commute to the city but, in general, residential settlement remained scattered.

The Department of Defence, in 1945, purchased 56 acres of land on the south-eastern corner of the Morphet-Oaklands Road intersection, and established the Warradale Barracks.⁽⁶⁾ In this post-war period neighbouring sections were gradually sub-divided into small horticultural blocks interspersed with housing, sporting and recreational facilities. The rain water run-off pattern was substantially altered by development and this contributed greatly to the local flooding from the Sturt Creek which occurred in 1963. The Marion Council started clearing the water course in 1964 and it was proposed to begin to concrete the whole creek bed in 1968.⁽⁷⁾ This project has been completed and the Sturt River which was so essential to the rural life of the early settlers now exists as the Sturt River Drain. It is ironic that it was the winter flood water which benefitted the vigneron, and another modern-day proposal, made in 1963, to construct a control

4. ROBERT HAMILTON, WINEMAKER (Oral Source)

5. R. CLAESSEN, Highways Department (Oral Source)

6. ALLISON DOLLING, Op.Cit., p 334

7. IBID., p 334

dam, would have been of great benefit to the vigneron and orchardists in their heyday. They change in land usage may be gauged by the fact that in 1970 the Marion branch of the South Australian Fruit Growers and Market Gardeners Association disbanded, their membership having fallen to twenty-two from a peak of one hundred and fifty. ⁽⁸⁾

Although the area of vineyard and orchard under main consideration has been replaced by housing and its associated developments, the change from a rural to an urban landscape can be partly attributed to the shift away from the State's dependence on a rural economy to an emphasis on industry. This has occurred in relatively recent times, notably in the Playford era. ⁽⁹⁾ Wine has been a most important part of the history of the State. In 1977, 44% of the nation's vineyards were situated in South Australia, and they produced 60% of all Australian wines, ⁽¹⁰⁾ but the metropolitan vineyards no longer exist to play their part in this vital Australian history. They have been steadily pushed out by housing subdivision, by rising land value and climbing rates. ⁽¹¹⁾

There is an inevitable conflict between progress and conservation. Pressure for housing has political weight when compared with the preservation of our heritage. The cost of the latter is not inconsiderable and there is the problem of who should bear this cost. It is generally too great to be borne by the individual, who is incapable

8. IBID., p 334

9. DEREK WHITELOCK, Op.Cit. p 176

10. IBID., p 160

11. JOHN MILES, "Adelaide Vineyards are Vanishing"
The Advertiser, Adelaide 25 March 1975, p 5

of coping with the cost of maintaining the rural environment, and it therefore devolves upon State and local government revenues.

Tourism is an important factor in favour of preservation of areas and items of historical significance, both from increasing awareness of national heritage and as a revenue raiser.

Unfortunately, in the case of the metropolitan vineyards, the care and concern for this particular heritage has come too late and any protests against its destruction have been too weak to counteract the powerful forces of development. Adelaide has already lost these green vineyards which gave the city much of its charm, and made it so special. With the subdivision of Penfold's Magill Vineyard in 1984 Vienna remains the only city in the world with a major vineyard within its boundaries.

As to the future - Adelaide still has a green belt of vines within forty minutes driving time in the Southern Vales, but these too are under threat as many areas were zoned Residential in 1962,⁽¹²⁾ and encroachment is occurring. The future is far from assured.

Wineries have to be run on an economic basis or they cannot survive - remove the vines and a major economic asset is removed, the wine district will disappear. The wineries and winemakers can and will go elsewhere but the particular wine of that district is lost forever.⁽¹³⁾ Ewell Moselle is a notable example.

Although land development and housing cannot and must not be retarded it is essential that they occur in conjunction with concern for the environment and state heritage. One of South Australia's most

12. DEREK WHITELOCK, Op.Cit. p 300

13. JOHN MILES, Op.Cit. p 5

valuable and traditional industries was severely damaged with the demise of the metropolitan vineyards and the loss of these green, open spaces of historical importance has eroded the quality of community life in Adelaide.

TOTAL WORD
COUNT 11,688

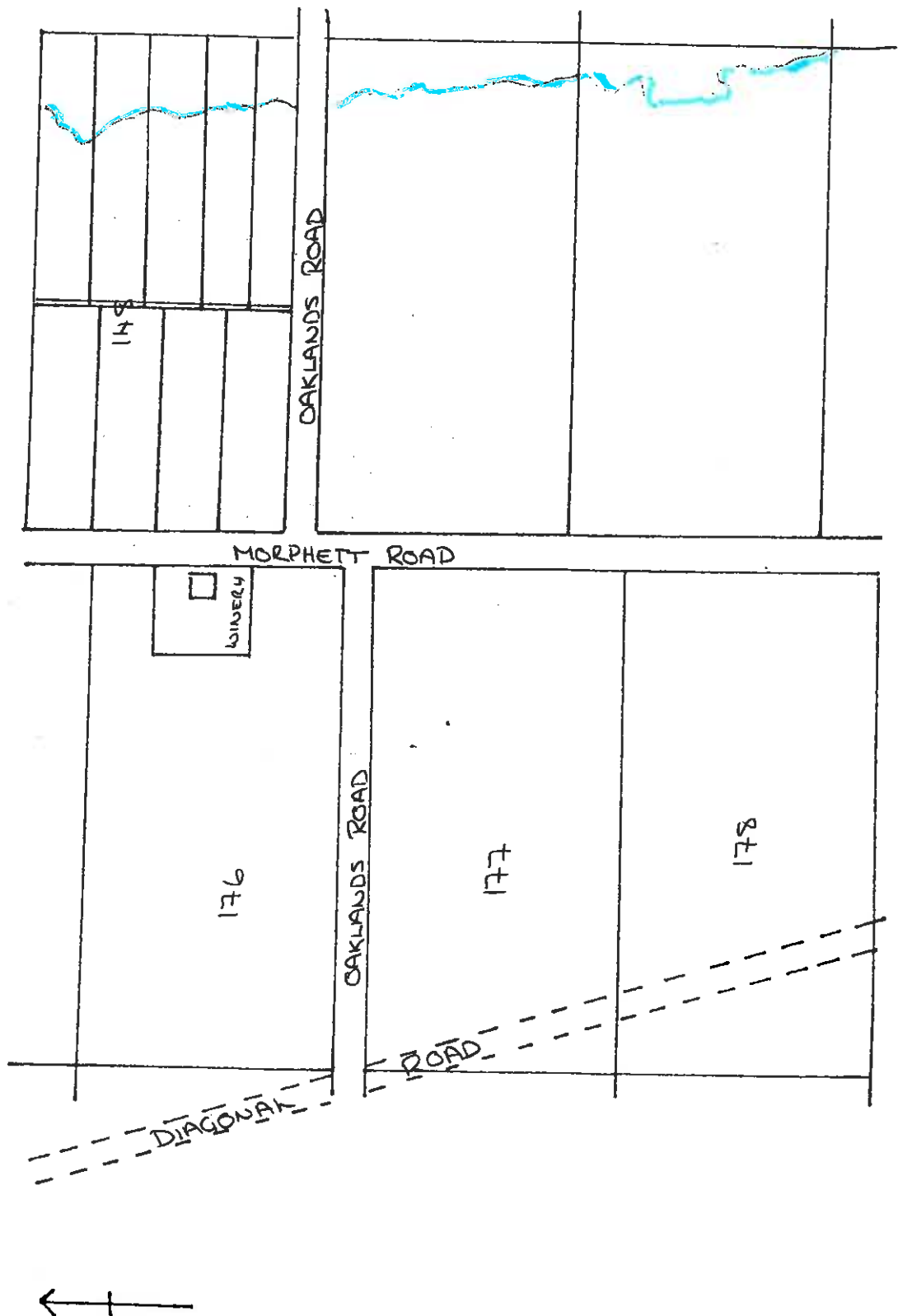
A. F. Denham
Admitted

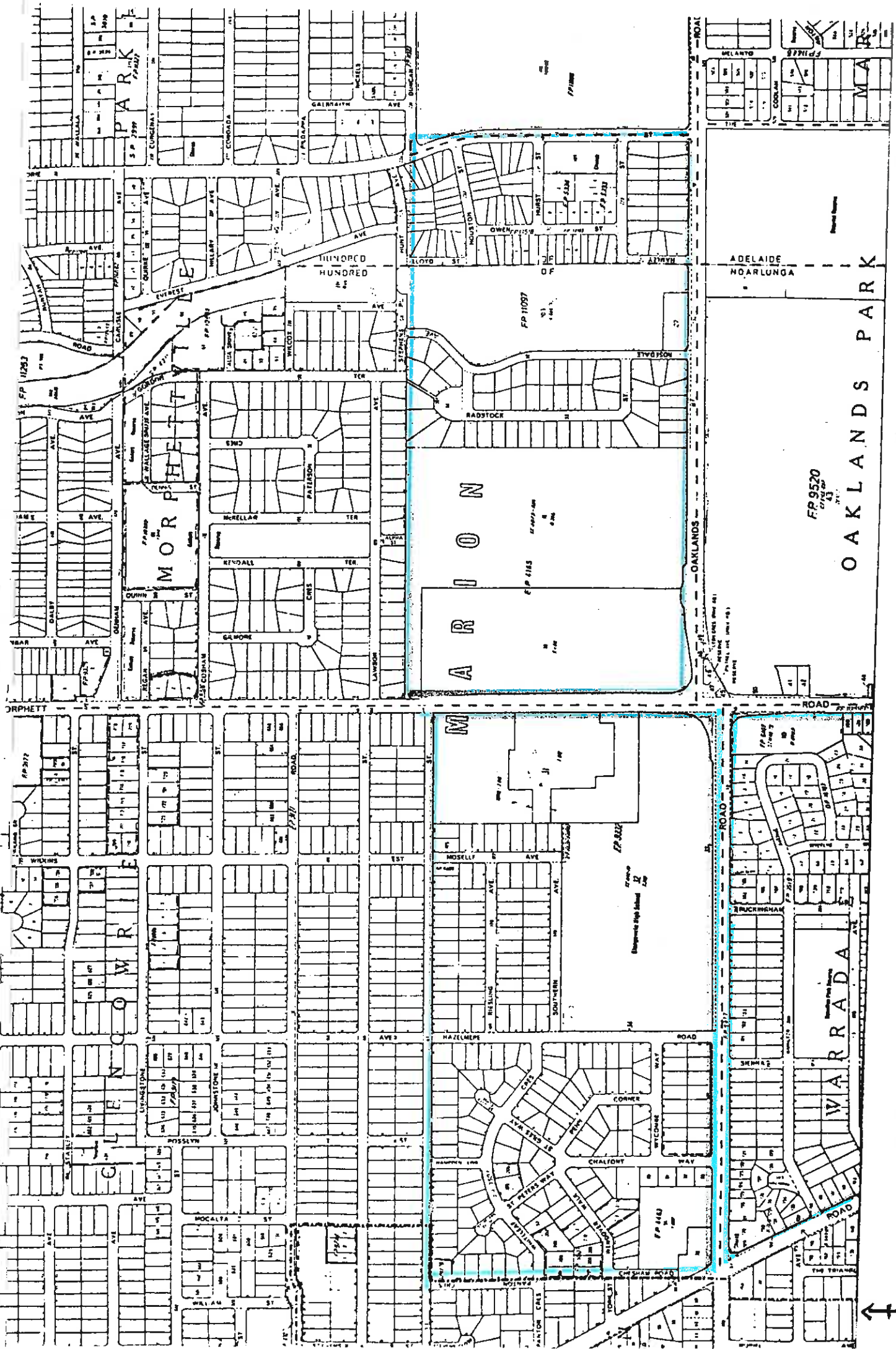


APPENDIX I

APPENDIX II

Plan of Total Hamilton Land Holdings - Sections 148, 176, 177 & 178





APPENDIX III 1983 Land Tenure Map of the Marion District

APPENDIX IV

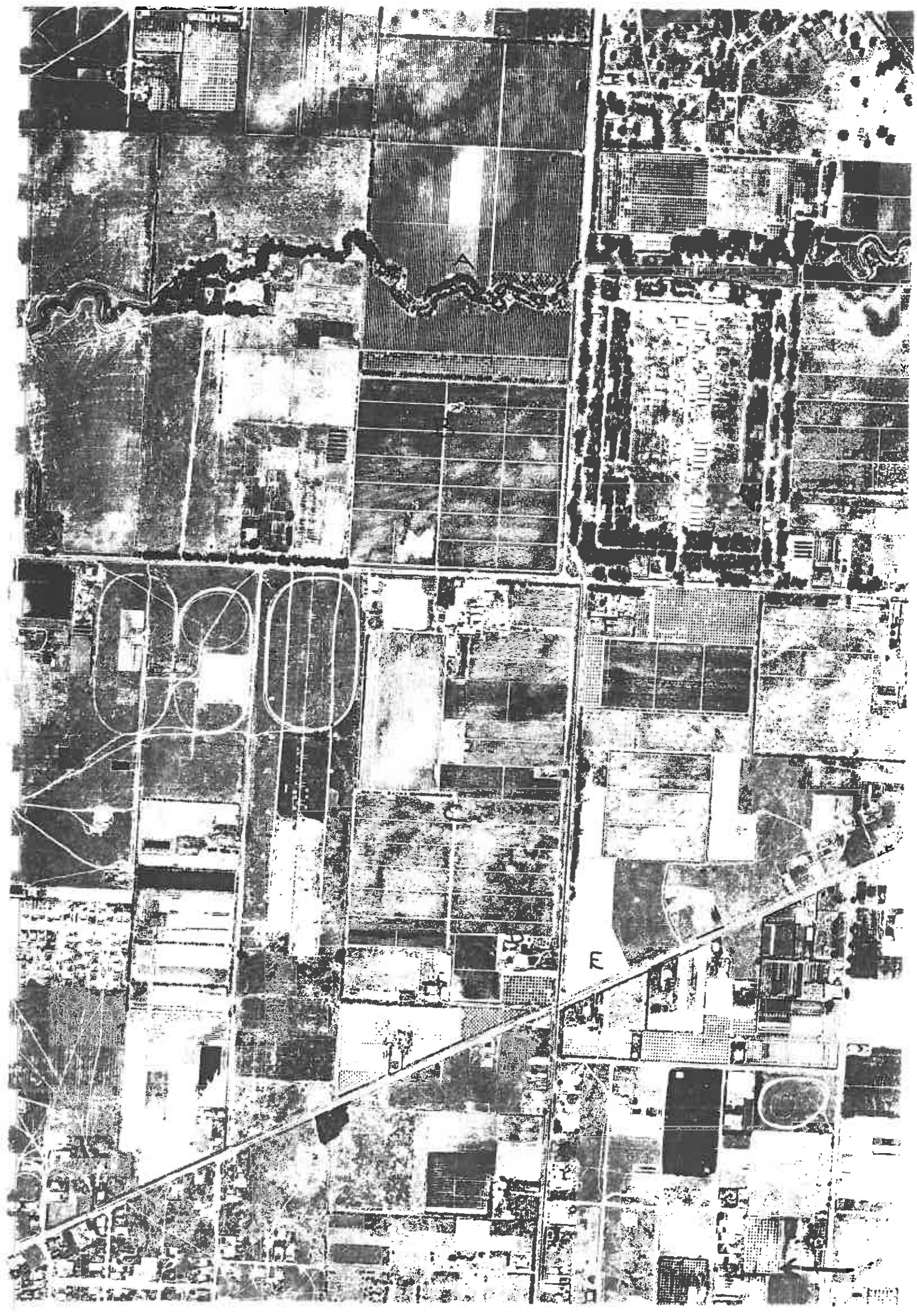
GRAPEVINES WITHIN THE AREA OF THE CITY OF MARION

NAME OF OWNER	LOCATION	ESTIMATED AREA
G. PATRITTI & CO. PTY. LTD.	13-23 CLACKON ROAD, DOVER GARDENS	1.2 HA.
WESTMINSTER SCHOOL INC.	3 ADELINE COURT, MARION	1 HA
CITY OF MARION	WESTERN AVENUE/OAKLANDS ROAD, PARK HOLME	2.5HA
CITY OF MARION	BEHIND ROAD SAFETY CENTRE, OAKLANDS ROAD	1 HA
FLINDERS UNIVERSITY, STURT COLLEGE OF ADVANCED EDUCATION MINISTER OF EDUCATION COMMISSIONER OF HIGHWAYS (COMMONLY KNOWN AS LAFFER'S TRIANGLE)	SOUTH ROAD/MARION ROAD/STURT ROAD	25 HA

NOTE:

THE CITY OF MARION PLANTED A VINE OUTSIDE ITS
ADMINISTRATION CENTRE AT PARK HOLME IN 1978 - THIS
VINE HAS SOME HISTORICAL SIGNIFICANCE AS IT IS FROM
THE ORIGINAL PALOMINO STOCK, IMPORTED IN 1838 BY
RICHARD HAMILTON.

* * * * *





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