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Newsletter	Richard Bortko	9811 8219	Communications	Marcel Theunissen	5962 5153



The Guild encourages the responsible consumption of alcohol

The Guild meets on the last Friday of each month (except December)
at the Eltham Living & Learning Centre at 7.45 pm
Next meeting: 30 August 2013

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Next Meeting – 26 July

Our next meeting for 2013 will be held in the Pavilion at the Eltham Living and Learning Centre, commencing at 7.45 pm on Friday 26 July 2013.

Guests checking out joining the Guild are welcome to our regular meetings, as always.

President's Press

Bill Loughlin

AGM JULY 2013

We had a successful AGM at our July meeting where all previously appointed members of the Executive and Committee were re-appointed. One new Committee member, Hamish Lucas was appointed. Thank you all.

WINE SHOW COMMITTEE

For the 2013 Show, Greg Martin will not be able to perform the role of Director. This has meant that the Executive and Committee will be running the Show. We have secured the services of Bill Busseau on our Wine Show Committee which has added some additional expertise.

The Executive will be calling on members to assist us to make the 2013 Show a success. Please do what you can to help. Any businesses, clubs, etc. you can identify where the Guild can promote its Wine Show with promotional flyers will be appreciated. Please advise any Committee member.

NEXT MEETING FRIDAY 30 AUGUST

At this meeting we will have as our guest presenter Lindsay Corby, proprietor of Cosmo Wines, who will advise us how to care for our oak barrels and possibly some alternative cooperage services. Heritage Coopers at Diamond Creek, whom many of you have previously used, has now ceased business.

Lindsay will show us some of his wines, so bring along some of your best and let's see how they compare to a Pro-Class wine.

NEWSLETTER

Richard Bortko has performed this task admirably for the last 6 years and now has other important family issues to deal with. This newsletter will therefore be his last. Thank you Richard for your valuable contribution. Any member who would be prepared to perform this vital role for the Guild, please let me or any Committee member know. Richard has indicated he is happy to assist with the transition.

OUTSTANDING ANNUAL SUBSCRIPTIONS

There are still some overdue subscriptions not yet paid. Mario Anders, our Treasurer, has contacted you individually about this. Please make this payment as a matter of urgency.

Forward Program for Future Guild Meetings

DATE	THEME	PRESENTER
Wine Show Sunday 25 August	Frankston Wine Show (Entries close 27 July)	
Guild Meeting Friday 30 August	Barrel care/maintenance & white wine blending	Karen Coulston
Wine Show Sunday 23 September	ANAWBS (Adelaide) Wine Show (Entries need to reach Winequip Reservoir by 30 August)	
Guild Meeting Friday 27 September	Preparation of wines for Wine Shows	Helmut Doerner Harry Gilham
Guild Meeting Friday 25 October	Wine Show preparation Associate Judge / Steward Briefing Member Wine Tasting	
Wine Show 15/16/17 November	EDWG - Wine Show	
Meeting & Social December	Wine show debrief & end of year social get together - date to be set	
Social Event Friday 31 January	Start of Year BBQ	

Winter and Hearty Reds

Graham Scott LM

The latest experiment in a series of scientific studies
Undertaken by the
Eltham & District Winemakers Guild - Wine Knowledge Sub-Committee

Introduction

EDWG members with clear memories will recall that a certain El Presidente participated in a number of rigorous in-depth analyses of the effects of wine on the human physiology which have been reported to you over time. The EP is now a Past EP and so shall be referred to as PEP in future correspondence. The most recent study took place this month in the pure air and fragrant pastures of Hurstbridge - a frequent haunt of PEP as it turned out. The usual suspects accompanied him - the Silent Witness and the Life Member - but to ensure a better balanced standard deviation quotient, an Elthamite of gentle nature, a lost wandering Queenslander and a well matured palate from Albury were recruited as well. The study was to test the hypothesis that Hearty Reds drunk in winter can induce Karmic Bliss in consenting adults.

Method

To ensure all palates were on the same page, as it were, PEP led off with his 2012 Viognier. This was an excellent palate cleanser, fresh and zesty still with a glow on its still-to-be-cleared straw colouring. The LM then popped a 2007 Sparkling Cabernet into the glasses and that cheered the tasters. A lovely creamy start with a lip-smacking finish, but the jury was out on the lack of a middle palate. In vain did the LM remind them that Cabernet is the 'doughnut' grape with a strong start, a taste hole in the middle

and a whack at the end. Their criticism is actually a compliment, says LM but the scientific boffins wouldn't have it. On with the next bottle.

PEP then sprang a surprise. The tasting was of a 2012 Shiraz from Marong. He had an offer to take a consignment of it and wanted our comments. The SW thought there was no bouquet, but then he said that about all the wines. LM thought it was fruity but had little tannin to keep it balanced. "Hogwash", said the Elthamite and the Albury Palate, "Buy the lot!" And the somewhat bemused Queenslander agreed. But this wasn't the end; PEP was playing a hypothetical and we had to then decide was it worth the money being asked - the chorus said yes - and was it worth it if the said PEP had to collect it and bottle and cork it.

"Hmmm." We had to think about it, but the SW came up with the right solution (he's a closet accountant) "You do all that and we'll come and drink it for you. Or with you." (Charming inclusiveness shown there.) Great cheers from the assembled scientists.

PEP then produced a whopper of a wine, a 2008 Pinot Noir made by Helmut Doerner. A taste that filled the mouth and yet, and yet... there was a stern quality to the wine that made one wonder what meal in all the world we could have with it. A great specimen wine and when PEP broke the news that it was a prize winner it all fitted in. A wine to be worshipped.

The scientific study then had a moment of benchmarking as the SW produced - let me whisper it - a commercial wine! And a great example of what Saltram can do with blending. A luscious Cabernet with a front palate devoted to fresh oak, it ticked all the right boxes for a hearty red. The lack of the rough bucholic outlines of our own wines was a distraction. We were waiting for the hit to happen but it never kicked in. We praised it but the poor SW was a trembling mess. He had just realized that he paid top dollar for it whilst we, poor peons of the vineyard, paid nothing for ours. When his closet accountant persona kicked in he was traumatized. Yes he liked it, but did he like it at that price?

Conclusion 1.

Sitting back at this point, the discussion centred on the problem of trying to cajole heartiness from wines that were too cold. All good, all hearty to a degree but no karma 'cos they were just too cold. The moral being that wines do have to be at a room temperature quite a few degrees above what can be achieved in Hurstbridge even with an open fire. The Queenslander was vigorous in pushing this point. During this debate we took one of PEP's Shiraz 2012 and stuck it in the pie warmer.

Conclusion 2.

After ten minutes we tried the warmed and by now cuddly Shiraz and the result was AMAZING! It softened out, broadened the palate and became an agreeable companion on life's busy highway. Even the LM was impressed as too was the SW although he still couldn't get a bouquet. (See comment above) In one move we proved that, under properly supervised conditions, karmic bliss of an inner trembly kind, can be achieved with a hearty red.

Summary:

Warm up your wines in winter and you too can fly with the stars.

Joe's Gypsies Wine Tour

Nan Oates

Recently, Joe's Gypsies, aka the Grumpy Old Men, their non grumpy wives and some friends, embarked on a one day tasting tour of some of the Heathcote region wineries. After an early start our group of 15 arrived at Shelmerdine Estates "Merindoc" property at Tooborac. Purchased by the Shelmerdine family in the 1950's, Merindoc is set in the granite belt at the southern end of the Heathcote wine region. It is still a working farm property raising beef cattle and sheep for the restaurant trade, including its own restaurant "Whistler Café". We were very impressed with the vegetable garden and orchard, appropriately nourished with grape seeds and skins, which provide the bulk of the produce for the restaurant and a range of preserves made on site. Warmer climate grapes are grown here, with another vineyard in the Upper Yarra Valley for cooler climate wines. All of their wines are made by De Bortoli's in Dixons Creek.

Even though it was barely 10 am, the wine tasting began with gusto led by Steve, the cellar door manager. It was interesting to taste the subtle differences in styles and grapes grown in the different terroirs of soils and climates.

We then continued on to Heathcote Winery in Heathcote's main street. We started with a tour of the winery itself, fortuitously located at the same premises as the cellar door, something that is not permitted these days. The cellar door premises is the third oldest building in Heathcote, called "Craven's", it was originally established to service the gold mining boom. Heathcote Winery vineyards are located in the immediate region in the Heathcote greenstone country, in addition to the far northern end of the region around Colbinabbin. A warm open fire and tasty olives and bread all helped to fortify the taste buds once again.

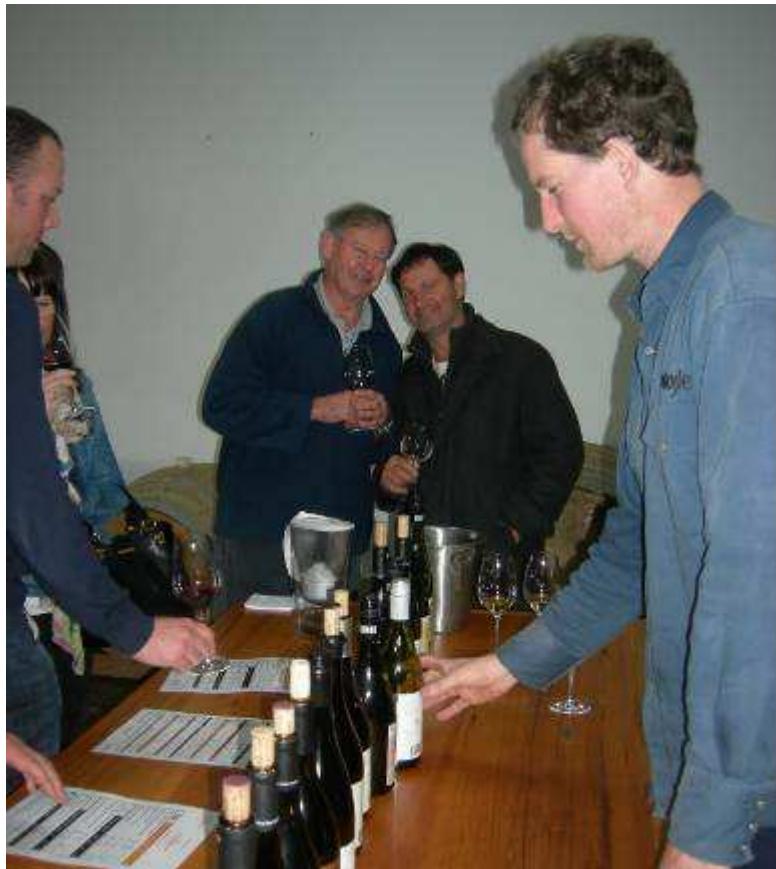
We then backtracked down the main street to visit M. Chapoutier's cellar door. Michel Chapoutier established his first vineyards in 1808 to the south of Lyon, France. You can actually see their Hermitage vineyard from the Lyon to Avignon train as the railway station is directly opposite. Now run by seventh generation members of the Chapoutier family, they have extended their operations to Victoria. This proved to be the marathon of all tastings. The initial basic tasting range almost took up the whole counter, and then David, the cellar door manager, sensing that Joe's Gypsies were no mere amateurs, produced some really special French "Appellation Controlee" wines from around the back with very high price tags for more tasting. Fortunately, there were enough comfortable leather armchairs available for those who were by now "tasted out", while the stalwarts soldiered on. Finally, they were dragged away as by this time it was about 1.30 pm and we were all ravenous.

So onto our final tasting stop and lunch at Cellar & Store, but because we were so late, we initially had to sit outside as the restaurant was full, but it was quite breezy and chilly despite the sun. The food however, once we had room inside was really good and warming, but I don't think much more tasting continued. But it was a valuable lesson, so for any future trips we may start later with just one tasting, then have a hearty lunch and then continue tasting into the afternoon.

It was just as well we had hired a bigger bus than just for the 15 of us because on the return trip the back half dozen seats were taken up by many, many boxes of wine. The feedback I received from the wineries was really positive, because they remarked that so many times a group will come in and have a free tasting and then go off somewhere else for lunch suitably fortified without actually buying any wine. Joe's Gypsies accredited themselves really well, not only for their comments and questions but their general interest and knowledge, topped off by the amount of wine purchased on the day. The trip home was quiet with many chins silently hitting the chest but a good time was had by all and I'm sure we will do it again.

And now in the interests of full and open disclosure, our guide Steve at the time was Cellar Door Manager at Shelmerdine's, but was previously Cellar Door Manager at Heathcote Winery. But by the time you read this Steve will be managing the Cellar side of Cellar & Store, where we had lunch.

Steve really enjoyed the day and our group and would be very happy to do it again. Steve is my son.



Chapoutier tasting



Chapoutier in France



Heathcote Winery



Lunch at Cellar & Store

ELTHAM WINE SHOW 2013

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**This is the 44th Wine Show sponsored by the Eltham Wine
Guild which promotes fellowship through winemaking:
Share, Learn, Enjoy!**

Wine Quotes and News

Articles wanted

Articles of interest, whether they are quotes or newsworthy, are requested from members. If you have a draft version or need some assistance, I'm happy to assist for its inclusion.

(Ed.)

Wine Quotes



Trading Barrel

BUY / SELL SERVICE FOR MEMBERS - Ads need to be lodged with the editor by the 14th of the month to be included in the next Newsletter.

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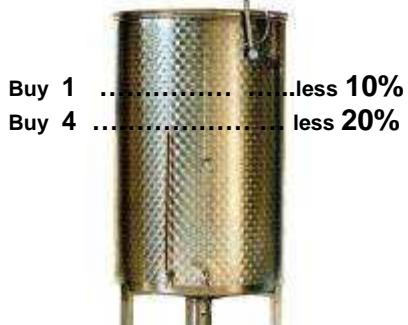
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