

Eltham & District Winemakers Guild Inc.

Press Cuttings
July 2010

President	Spencer Field	9710 1928	Treasurer	David Pryor	9439 4933
Past President	George Wright	9712 0318	Communications	Marcel Theunissen	5962 5153
Secretary	Gary Campanella	0409 198 884	Newsletter	Richard Bortko	9811 8219

The Guild encourages the responsible consumption of alcohol

The Guild meets on the last Friday of each month
at the Eltham Living & Learning Centre at 7.45 pm
Next meeting: 30 July 2010

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Next Meeting

Next meeting 30 July – 7:45 pm start: **Featuring:**

8:00pm: Responsible Consumption of Alcohol - Mark Stone Guest speaker Mark Stone is from the Australian Drug Foundation (ADF) which focuses on prevention of drug problems and reduction of drug-related harms through educational programs; and helping people remain safe if, when and while they use drugs. THIS SESSION WILL START AT 8:00 SHARP!	Mark will lead a 35 minute information session on the safe use of Alcohol. This is a very important issue for the Guild and members.
8:40 pm: Annual General Meeting; voting on, and appointment of officer bearers	A critical meeting where members determine the future direction of the Guild through their nominations and voting.
9:15 pm: Harry's Country Corner: Master Country winemaker & Judge More tips and tricks on the making of distinctive country wines including entries for this year's Jo Illian Trophy (grain, flower, herb or vegetable wine).	Members are invited to bring along small samples for private assessments by Harry and others.
9:30 - 10:30pm: White & light WOTY: You are encouraged to bring one of your white or light home brews for WOTY assessments by all in attendance. In the judging, we will trial the new "Eltham Wine Assessment" standard used at the June meeting.	WOTY - Gold medals for best country and grape wines on the night. Priority will be given to whites, Rosés, other light reds and delicate country wines.

Congratulations to [Harry Gilham](#) for the best country wine, a lemon wine, offered for tasting at the last meeting. No grape wines were assessed.

President's Press

Spencer Field

2010 Annual General Meeting:

All members were forwarded earlier this month a copy of the agenda for the AGM and notices for election of office bearers, which will include President, Secretary, Treasurer, and three other elected Committee positions.

You should consider standing for one of the positions, or to nominate another member. It is very healthy and very important for any Club or Guild to regularly change its committee of management - to provide for new ideas and new enthusiasm in developing and running current and new initiatives meeting the aspirations of the membership. Election to office is also a good opportunity for individuals to gain valuable skills and experience in roles of communication, project, budget and people management.

New President or the old one? - it's up to you!!

As current President, I have been asked by several members to run for President for a further year, in part to finish the many projects that have been started under the guidance of the current leadership. I am willing to do so, but hear this: I will not stand in

the way of other keen and enthusiastic nominees for President - So please do nominate if you are interested! I know that the Guild has a huge range of talent in its membership and many are capable of taking on the role of President, and supportive guidance by experienced committee members is available.

Be aware of what you will get with the old President !!

If the membership were to support my continuation as President for a third year, they (you!) should be aware what they (you) would be voting for. Here are the sorts of things I would stand for as President in 2010/11 under the broad aims of 1) generating greater benefits to members; and 2) ensuring the long term sustainability of the Guild:

- Complete existing projects (these are discussed in the President's Report 2009/2010 which will be handed out at the AGM - or may be circulated beforehand); Some projects may be extended;
- The development of a five year strategy plan for Guild operations that would be subject to review by incoming office bearers following elections of same. The contents of such a strategy plan could include suggestions which follow here;
- Continuing emphasis on member education using regular meetings, the website, the annual show, newsletters, winery tours, etc;
- Continuing expansion of the website and watch out here as this may include consideration being given to using current Guild reserves for a major web development initiative.
- A number of great ideas have come forward from current members and would be considered for implementation. This includes a buddy-mentor system aimed at assisting in skills development of new or other members starting out in winemaking. Also the Country Wine Review Committee have put on the table some very forward thinking suggestions and recommendations aimed at improving member wine assessment skills, sustaining the future of country wine making and the development of our own wine show judging criteria.
- Guild social activities need a close examination. Should we bring back International Night, perhaps in a different format? Why not look more seriously at a bigger winery/craft tour outside Victoria?? What new social activities can be considered?

I believe any considered development of a Guild strategy plan should look at the whole picture, including the costs generated in improving member benefits. Greater benefits may mean slightly greater costs, including the possibility of increasing annual subscriptions to Guild membership. Of course members' views, ideas, concerns and other feedback on any strategy proposals are crucial and members will have opportunities to have their say.

Increased member inputs are likely to be vital to achieving desired outcomes and member benefits. By now, you probably recognise that the current President is not frightened to ask the general membership to take on roles.

So members, in voting for office bearers, you should carefully consider what you want from the Guild in future, whether the likely nominees are the most appropriate, and whether you will stand for a position, or nominate someone who you believe will have the Guild's best interests at heart. Anyone with ideas or simply wanting to make a contribution should not be backward in nominating, or at least coming forward to offer hands-on assistance or advice. If ultimately however, you do not get the Committee appointments you wish for (and even if you do), then you have a clear responsibility to speak out your concerns about the direction of proposed projects. A necessary quality of good management is good listening skills!!

2010 Winery and Food/craft Weekender: Bill and Liz Loughlin,

The following two options were discussed at the June meeting with the Grampians appearing as the favourite. A final decision will be made at the July meeting. Likely timing is the first or second weekend in October. **Please ensure your preferences are communicated at the July meeting.**

GRAMPIANS:

This area is well known for its table wines, especially shiraz, cabernet sauvignon, merlot, pinot noir, chardonnay and riesling and has a long history dating back to the 1860's. There is also a diverse range of agriculture such as olive groves, sheep milk production, wool production/ garments, orchards, and lavender products.

Many vineyards are small producers, some as small as 500 cases per year which could be of interest to Guild members. There is also a good range of non-wine businesses located in relatively close proximity to each other.

This location will minimise bus time travel and enable more visits to be made. There is some self catering cabin type accommodation suitable for 4 adults in each cabin for those who may be interested.

HENTY:

This area is located in the south west corner of Victoria and covers an area west of Port Campbell to Portland and inland to Hamilton. It has a very cool climate very suitable for Pinot Noir and Riesling however some high quality shiraz, cabernet reds are also produced. Wineries tend to be small low volume producers. There is one distillery located at Timboon producing a single malt whisky, vodka, schnapps and other spirits. Other non-wine attractions include specialty cheeses, beer, smoked eel, lavender products and chocolates.

Return travel time is likely to be an estimated 3 hours longer than the Grampians tour, so this will need to be considered.

Time permitting we may be able to visit one winery at Sunbury on return, but that will depend upon time and whether you have been toured out.

Bill Bussau in recovery mode:

Last month Bill suffered a very serious accident at a car wash where his legs were crushed between his car wheels and a concrete abutment (used to guide the wheels through the car wash). He has undergone 12 operations in 20 days aimed at trying to save his legs; but very tragically he has lost his left leg below the knee. He is now resting comfortably and recovering in the Alfred Hospital and ultimately will be fitted with a prosthesis (replacement limb).

Through what must have been great shock and excruciating pain, Bill seems to have remained exceptionally positive and philosophical. I rang him recently and was amazed to hear his jovial forward looking attitude coming through over the phone. He has asked me to pass on his gratefulness to supportive calls, text messages and cards he has received from Guild members.

Bill will soon be moved to the Caulfield General Hospital for rehabilitation over a period of up to a month. Members please continue to forward text messages and calls (using mobile number emailed to all members) in support of Bill's recovery. These Bill will continue to appreciate and even a visit would be welcomed, but ring him before in this case.

Given Bill's healthy state of mind, the President couldn't help himself (*Editor's note - certainly not an unusual characteristic of this President!!*) and so asked Bill if he would become an Advisor to the Guild on laboratory supplies and equipment needed for good

winemaking. I am pleased to report that Bill has happily accepted and will put his thinking toward the development of a recommendation as to a suitable lab kit including pipettes, weigh scales, etc. Bill works for a lab supplies company and, in the past, has on occasion brought to our meetings samples of pipettes, measuring cylinders/bottles, etc for member education.

Now forward on to our 41st annual wine show!

The Show Steering Committee met in June to build on the efforts of marketing, sponsorship, and other sub-committees set up to manage the Show. Secretary Gary Campanella will give a brief update at the July meeting.

Frankston wine show Sunday 29 August. ELTHAM MEMBERS, GET YOUR ENTRIES IN PLEASE!!! YOUR SUPPORT WILL HELP US GENERATE MORE ENTRIES FROM FRANKSTON INTO OUR SHOW - Entries from www.FAWG.org.au.

The success of the Show is however dependent on the **full and involved support of the wider membership**. Each and every member needs to consider how he/she can support the show; and here are several simple ways **YOU** can lend invaluable support:

- Plan to put at least one entry into the Eltham show. Either as an individual or part of a group of your mates.
- Plan to put at least one entry into the Frankston show being held 29 August. Closing date is the end of July, so you need to act quickly. The more Eltham entries into that show, the more entries from Frankston can be generated into our Show.
- Promote the Show to your friends - winemakers, clubs and others. If you know some non-member winemakers, encourage and assist them to plan entries into both the Eltham and Frankston Shows. We have a number of members, including **Darko, Vinko, Wally, Gary, Frank and others** now in full flight promoting the Show to their own communities by distributing posters and speaking to groups. If there are others willing to take on similar roles, approach Darko, Gary or other Committee member for copies of posters and other assistance/advice. The Show Committee has produced posters in Italian and Slovenian as well as English.
- Offer to assist in the setup and running of the wine judging (27 Nov) or the Show itself. There will be a great need for Associate Judges and Stewards, as well as for helpers with the general logistics on the two days. Associate judging and stewarding are training opportunities that should not be overlooked and Guild will provide this using our new wine assessment standard first demonstrated at the June meeting.
- Ensure you, your family and friends attend and enjoy the Show, and this should include taking in the Frankston show as well.

June meeting review: Harry's Country Corner - Sugar:

Our beloved Master Country Winemaker and Country Wine Judge continued this month with more tips and tricks on the making of country wine. This time the topic was sugar, and we learned that sugar isn't just sugar; in fact there are several types of sugar that could be used, or some instances should not be used, in country wine making. Plain white sugar is appropriate most of the time. But other sugars can impart different flavour or texture impacts on the palate. If you are keen to add your own distinctive palate to a country wine, using different sugars is one means to do so.

I refer you to the Tips and Tricks section of www.amateurwine.org.au to view the full details of Harry's discussion on sugars.

June meeting review: Tannins - A simplified approach to wine assessment: Greg Martin:

Good wine assessment is critical to good winemaking. Yet, as amateur winemakers, most of us have difficulty assessing the quality of wines we taste. Few of us have little confidence in our abilities to judge WOTY wines, nor in our judging of show wines when appointed Associate Judges at our annual show. At most meetings during assessments of members' wines, the President puts members in the hot seat in asking a simple question "What do you think about this wine?" Answering is naturally difficult because we amateurs do not have the language of wine assessment. We say "the acid seems high" or "there's something odd about the aroma".

Greg Martin, who is a fully trained wine judge, has developed a very unique solution to this problem, in creating a very simplified but yet very effective technique for assessing wines without the need for a sophisticated language. Unfortunately many members missed out as only 15 members attended the June meeting and were able to learn and put into practice the new technique. However, the wine assessment results and the feedback by those present was clear demonstration that the new technique has much to offer to members. Those present agreed it was a great learning experience (as Mario Fantin commented, it was a "profound" learning experience). I believe that member practice of the technique (which is easy to learn) should quickly build confidence in their abilities to assess wine.

I'm not giving much away on the technique at this stage. It remains under wraps available only to members who attend and participate in the next WOTY tastings. We will trial the technique further during WOTY assessments at the July meeting.

The Guild can sincerely thank Greg for his great inspiration which he is very generously offering to the Guild to sponsor and manage for the benefit of members.

EDWG 41st Annual Amateur Wine Show

Ed

This is the second in a series of articles over the next few months, aimed particularly at new members, describing the various activities undertaken by Guild volunteers over the Wine Show weekend.

Saturday - Judging Day

Guild members arrive early and within minutes gather around the trestle tables. Then the music begins and resonates throughout the Centre. Ahh, what a beautiful melody - the varied sound of corks popping as they are carefully extracted from the assortment of coloured wine bottles neatly stacked on the tables. What a romantic tune ! As the music plays lovely aromas start to fill the air and the excitement starts to intensify. There's no time for dancing as other important tasks need to be done.

As soon as the music dies and all corks have been removed (except for the sparkling wines) the bottles are then resealed with re-useable stopper corks to preserve the precious liquid contents so that it lasts the day's tasting by judges and members of the public during the Show.

All the bottles in each wine category are numbered from 1 to X as it is a blind tasting. Table cloths at each judging table have numbers marked from left to right on both sides of the table. Clean glasses have already been placed beside each number on these tables the previous night.



Photo showing tasting glasses placed on the specially numbered table cloth

Each wine category being judged has a Judge, an Associate Judge (trainee) and Wine Steward allocated to it.

The role of the Wine Steward is an important one - basically to assist the Judge and Associate Judge so that the tastings run smoothly without delay or distraction.

The first task for the Steward is to pour a measured amount (by eye) of wine from each numbered bottle into the corresponding numbered glass making sure not to spill any or mix up the numbers and that each glass contains the same amount of wine. The level of wine in a glass should coincide with the maximum diameter in the glass resulting in the maximum surface area being exposed for smelling the wine.

Once the pouring of wine is complete, the Steward arranges for water, plates containing slices of bread and dry biscuits, spittoons, and judging sheets, etc. so that the wine tasting can commence, as can be seen in the photo below.



Photo showing table set up for a red wine tasting

To be continued.....the third part of the series next month will cover Saturday's wine judging.

ANNUAL AMATEUR WINE SHOW



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Over 650 entries last year.

Sunday 28th November 2010

**11 am - 3 pm Eltham Community Centre
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The Guild would like to thank the following for their support of our noble craft!
Costante Imports, Cellar Plus, Winequip, Vinvicta Products
La Trobe University, Greensborough Home Brewing, Heritage Coopers

N.B. Wine entries for both grape and country wines close Friday 15th October 2010!

**Watch out for entry forms from our sponsors in September, or download entry from website:
www.amateurwine.org.au**

For Further Information: 03 9437 0053 or Email: cheers@amateurwine.org.au

Warning on PVPP for Fining Wine

Neil Johannesen

PVPP DOSAGE - CAUTION BEWARE!

Winery Supplies Product List 2004 specifies 0 to 10g/L (which is huge!).
Its Product List in 2006 had amended it to 10 - 50g per 100L (which is 0.1 - 0.5g/L).

Australian Wine Makers recommend 0.1 - 0.15g/L with a maximum allowance of 0.8g/L.
I hope no-one has made a mistake with this.

What is PVPP?

PVPP is Polyvinyl Polypyrrolidone and it is used for fining.

Below is the extract from Winery Supplies Product List explaining PVPP.

"PVPP is a synthetic fining agent used in wine as a specific absorbent for phenolic compounds, particularly in pressings, which lead to astringency and browning of white wines. It is essentially a gentle fining which removes undesirable phenolics and does not decrease the aroma of the wine."

It is also used to remove pinking of white wines.

Wine Quotes and News

Rob Aitken

Good wine is a good familiar creature if it be well used.

William Shakespeare (1564-1616)
Othello, II. iii. (315)

Drink to me only with thine eyes,
And I will pledge with mine;
Or leave a kiss but in the cup,
And I'll not look for wine.

Ben Jonson (1573-1637)
To Celia

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.)

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.

FOR SALE - GLASS FLAGONS

For sale pairs of clear glass flagons, one 5 litre and one 2 litre.

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George Wright

PH: 9712 0318 Mobile: 0408 836 470 E-mail: georgew@melbpc.org.au

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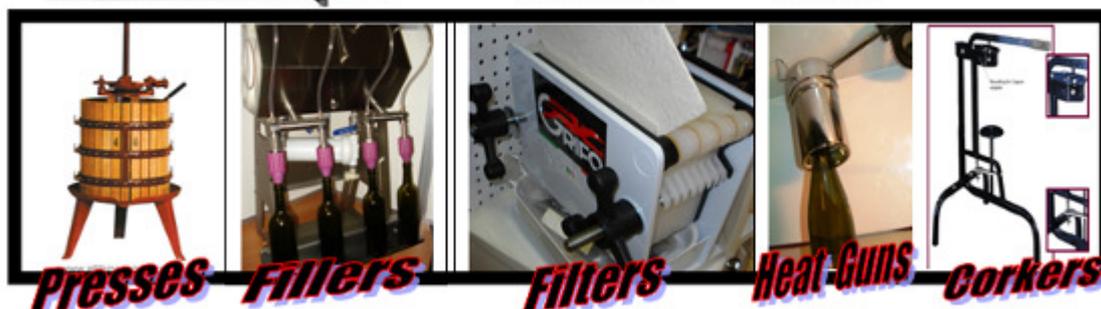


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Voucher valid until 10-03-2010 cannot be used for already marked down items . see store conditions.

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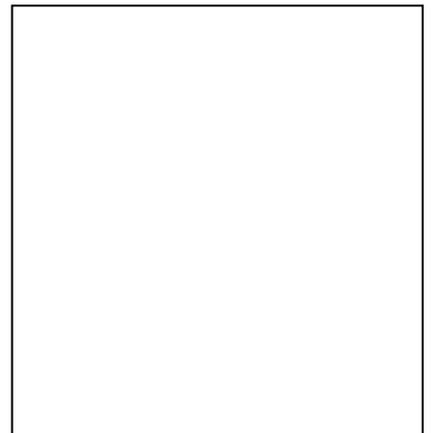
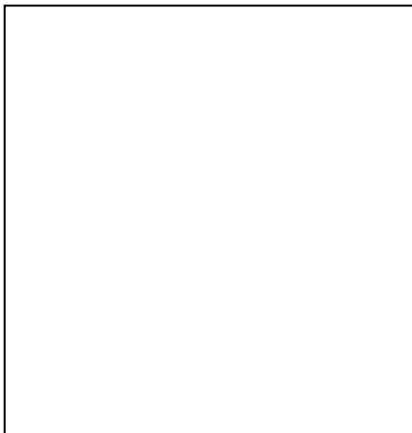


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