



Eltham & District Winemakers Guild Inc.

Press Cuttings
June 2010

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|----------------|-----------------|--------------|----------------|-------------------|-----------|
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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: 25 June 2010

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Next Meeting

Next meeting 25 June – 7:45 pm start: **Featuring another ripper night:**

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| Harry's Country Corner: Master Country winemaker & Judge A regular 10 minute discussion focusing on country wine making including this year's Jo Illian show entries (grain, flower, herb or vegetable wine) or other country wines being made. | Members are invited to bring along small samples for private assessments by Harry and others. |
| Wine Judging Games - presenter EDWG member Greg Martin: This unique session uses a fun atmosphere to help build skills and confidence in wine assessment. We will divide into small groups, put on our judging hats and assess and score members' wines. The aim is to sharpen our wine judging skills and develop more competent palates essential for good winemaking. It's also a training session as every member will be offered an opportunity to be an Associate Judge at our Wine Show in November. | WOTY - Gold medals for best country and grape wines on the night. Members please bring your country wines and Cabernet Sauvignons for use in the judging games. |
| Wine weigh scales demonstration - Bill Busseau will bring a set of scales accurate to 0.1 grams for viewing by all. | |

Congratulations to **Mario Fantin** whose wine was voted the best members grape WOTY tasting at the May meeting, and to **Henry Stryzinski** for the best WOTY country wine - a beautiful, very aromatic and full flavoured 2010 feijoa wine. Both will be presented with Gold medals at the June meeting.

President's Press

Spencer Field

Now forward on to our 41st Annual Wine Show!

John and Roma O'Callaghan have once again pulled together an enthusiastic, committed and skilled team of members to organise our annual feature event. The Show Committee has set targets that, if achieved, will certainly make the 2010 show the biggest and most successful ever in its 41 year history.

However, more is needed than just the work of the Show Committee to ensure success of the Show. In particular, the **full and involved support of the wider membership is essential**. 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. The more Eltham entries into that Show, the more entries from Frankston can be generated into our Show. Get your entry forms NOW from www.FAWG.org.au.

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| <p>Frankston wine show Sunday 29 August. ELTHAM MEMBERS, GET YOUR ENTRIES IN, PLEASE!!! IT'S MORE IMPORTANT THAN EVER TO SUPPORT THIS SHOW, TO HELP US GENERATE MORE ENTRIES FROM FRANKSTON INTO OUR SHOW - Entries from www.FAWG.org.au.</p> |
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- 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. Currently we have Darko now in full flight promoting the Show to his Slovenian community using translated Show posters and through discussions. We also have Gary delivering Show posters to the Whitehorse Italian Club. Are there other members who could similarly promote the Show to their friends or communities?? If so, please approach Darko, Gary or other Committee member for assistance/advice.
- 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. We may have a tasting table on the wine judging day to enable members and others practice the art of formal judging (see *Recommendations: Country Wine Judging* below).
- Ensure you, your family and friends attend and enjoy the Show, and this should include taking in the Frankston show as well.

May meeting review: Harry's Country Corner:

Juice extraction methods and water quality issues in country wine making:

What's the most important ingredient in the making of any country wine??

Juice extraction is a very important stage of winemaking. Old books on country wine making used methods of extracting the juice by either boiling the ingredient or pouring boiling water over it and then fermenting on the pulp for a few days. There are two disadvantages in this procedure as flavour is dissipated into the air by boiling; and secondly in some ingredients such as apricots, plums, etc, the pectin in the fruit is extracted which makes the later clearing of the wine a difficult task.

Even today, boiling or the use of boiling water, is still the best way of dealing with certain ingredients, but generally cold water extraction with safeguards - see below - is very much superior.

So this leads to examining WATER QUALITIES.

Town water: When used in boiling activities, sterilises action on/in the base material(s).

Spring water: Is made safe for use after it is boiled and cooled for use.

Tanked rain water: Needs filtering first then boiled and cooled before use.

Distilled water: Is a big NO NO NO as it lacks any trace elements and mineral salts.

Always remember to be aware that water dilutes acids and leaches out flavour, sugar, body and nourishment.

We then tasted a carrot wine, still fermenting, submitted by myself for judgment by all present. Sadly for me, it didn't win the day and I missed out on the WOTY medal (only one person - me - voted for it!). It was an experimental batch made by juicing carrots, and then fermenting the unheated carrot juice combined with the boiled pithy by-product of juiced carrots. The tank water used had not been filtered, boiled and cooled. There was no real carrot character on the nose and palate and certainly no earthy character expected of a root vegetable (discussed at a previous meeting). Really it was a good example of how to not make a country wine!! Harry spoke of the need to find and follow good recipes. Experimentation is fine and necessary for good country wine making but major diversions from basic recipes were risky!

Many of the key points made by Harry are detailed in his juice extraction note which can be found on www.amateurwine.org.au.

May Meeting review: Tannins - finishing fine reds: Andrew Watt of Winequip:

Andrew Watt made a very down to earth, practical and much appreciated presentation to 32 members and guests in demonstrating the value of tannin additions as a means of boosting flavour and structure of some wines. According to a Winequip factsheet, tannins are astringent bitter tasting plant polyphenols that are characterized by an ability to bind and precipitate proteins. From a wine perspective, the tannins that naturally occur in red wines in particular are derived largely from grape skins and seeds.

The benefits of tannin addition include:

- Anti-oxidant;
- Colour stability;
- Protein stability;
- Increase of mouthfeel;
- Adjustment of flavour profile

There are three broad groups of tannins - tannins for use in fermentation; maturation tannins; and finishing tannins.

Bench or fining trials need to be carried out before they are applied to a wine. At one point during Andrew's presentation, member **Bruce Black**, demonstrated the technical aspects of making a tannin stock solution (usually a 1% solution) applied to a "control" sample (the wine without tannin addition. Bruce is preparing a technical data sheet on how to carry out fining trials and this will appear on www.amateurwine.org.au in the new future.

For his presentation, Andrew brought along tasting samples of red and white wines. Members tasted Andrew's wine samples and well as samples of members' wines, with and without additions of either an oak tannin (elegance), a grape seed tannin, or both. The conclusion was that small tannin additions could noticeably (in some cases remarkably!) improve most of the wines tested.

The Guild is highly appreciative of Andrew's contribution to members' knowledge on the night. Winequip offers a range of tannins available in small quantities suitable for small winemakers.

Andrew also brought to our notice a new product of interest - to be released for sale in about September. CMC is a product from Vason that stops the tartrate development, thereby limiting the need for cold settling. Very handy indeed for amateur winemakers, many of whom do not have the cooling equipment needed for cold settling.

Winemaking weighing scales:

A necessity for the conduct of tannin fining trials (and handy for other additions to wine including sulphur) is a good set of weighing scales accurate to 0.1 gram. These can be expensive, eg. from \$250 or more, and our sponsors do not seem to offer them for sale. However, Bruce Black in his technical demonstration of making a stock solution, pulled out a small set of scales weighing to an accuracy of 0.1 grams. This had cost him only \$20 on eBay and they were made in China. He however is very satisfied with the accuracy. **Bill Bussau** piped in that he owns a good set of scales costing \$30 and kindly offered to bring them along to the next meeting.

2010 Winery and Food/craft Weekender - Three options

Our Weekender Co-ordinators, **Bill and Liz Loughlin**, are holidaying overseas and so we have not yet been given an update on three options for a weekender likely to be held in the first or second weekend of October. Bill is recommending a winery and food/craft **tour starting near Sunbury and ending around Benalla**. The two other options Bill will investigate and report on are:

- **Grampians wine region in the Western district**
- **Henty Region in the South West (West of Hamilton)**

Recommendations: Country Wine Judging - Greg Martin

You are urged to review these latest recommendations put forward by our Country Wine Review Committee (CWRC) consisting of Greg Martin (Convenor), Harry Gilham, George Wright, David Hart and Tim Ross. The potential benefits to entrants are considerable, but do you support them?? Your feedback will be appreciated, especially if you have any concerns.

1. Hybrid Class.

Recommendation: A new Hybrid Class be trialled at the 2010 Wine Show. Specify that Entrants mark on the wine label the ingredients by percentages, e.g. Chardonnay 90%: Feijoa 10%.

A Hybrid Class is defined as a combination of grape and country wine base material, examples could include:

- Shiraz + Plum + Spices
- Cabernet + Blackcurrant + Plum + Blackberry
- Merlot + Mulberry (Italy) + Plum
- Riesling + Lemon + Lime + Flowers
- Sauvignon Blanc + Gooseberry + Flowers
- Pinot + Strawberry and Raspberry

2. Frankston Country Wine Judges.

Recommendation: Extend an invitation to country wine judges from the Frankston Wine Guild.

Mr Chris Myers' knowledge and experience in the country wine field is of the highest level and his inclusion will be a valuable addition to the judging team in 2010. The addition of non-Eltham judges in the area of country wine will also give the judging panel a wider scope of experience and expertise.

3. Senior Country Wines Judge.

Recommendation: The Appointment of a Senior Country Wines Judge.

Country wines can have a multitude of base materials and is a complex task to assess. Some ingredients are rare and obscure. It is recommended that a Senior Country Judge is appointed to act as a support to the other country wine judges.

This Judge may or may not have a role in judging individual country wine classes. This Judge will take on a roving role whereby they can be invited to assist with difficult entries, help with the resolution of disagreement and validate medal and near-medal wines.

This process will also help justify the Guild's comprehensive processing of entries to Entrants. This role has no jurisdiction over the grape judging. It is recommended that the first Senior Country Wines Judge in 2010 be Mr Harry Gilham.

4. Tasting Table.

Recommendation: It is proposed that an additional country wine tasting table be assembled at the Wine Show for various country wine judges, associates and stewards to practise the art of formal judging.

We need to empower our own members in the art of country wine judging and develop our own standards of excellence. This table could be organised by the senior judge.

5. Combine Dry & Sweet classes.

Recommendation: Combine dry & sweet style classes into single fruit-type classes.

Presently a single fruit can be spread across different classes both dry and sweet. We would like to taste the same fruits in the same class as per the Frankston Wine Guild's lead.

We request that the entrant record the Specific Gravity on the entry label then the judges can taste in order of S.G.

6. 'Tick-the-box' Judging Sheet.

Recommendation: The use of a 'tick-the-box' judging sheet for country wine.

We intend to propose a new judging sheet for country wines to present to the Wine Show Committee.

The use of this tool in the 2010 Show is restricted as a resource to assist judges to compile the usual set of judging comments which are recorded in the Show results booklet. These sheets will be trialled and not given to entrants for the trial year.

7. Judging comments.

Recommendation: Judging Comments need to be constructive, substantial and no lower than 13.0 points.

As a general approach, the judging comments need to be constructive. Comments need to be substantial in quantity so as to justify the entrant's fee. A single line comment is unsatisfactory.

A problem wine to have the lowest score of 13/20, no wines are to be judged as less than this number. Judges that forget this can have the score risen to this score by the Wine Show administrators. Judging sheets need to be proof-read prior to the recording process for the Show results booklet.

8. The Entrant's Message.

Recommendation: Entrants are given the ability to add a message with their entry.

We wish to allow Entrants the ability to pass a message to the judge that helps define their wine, e.g. for an obscure base material like Balm of Gilead, an Entrant may describe the shrub's leaves and its aromatic properties. This is Harry's "Telegram Idea"; a maximum of 25 words.

9. An "Experimental Class".

Recommendation: Create an "Experimental Class" in the Wine Show.

Experimentation of wine making is to be encouraged at all costs.

To encourage the weird and the wacky entries, like the sardine liqueur and the wine jelly, a new "experimental class" could be considered. Though technically these can be squashed into existing classes, these "frontier" types of entries go against the spirit of existing classes and deserve their own new class.

10. Judging Guidelines.

Recommendation: Begin the formulation of judging guidelines for C-Wine classes, as a long term project.

Each country wine class has a host of factors that can indicate quality and these can vary for each class, for instance, judging clarity for a one year old mead is more relaxed when compared to a three year old mead and the flavour intensity for vegetable wine is not expected to be as high as we would expect as per a plum wine. This is a long term research and compilation process.

Gilbert and Sullivan and Bacchus; God of Wine

Stan Gower

Stan and Wendy Gower attended an Australian Premier performance of the operetta that was the *first ever collaboration* between Gilbert and Sullivan.

On the heights of Mount Olympus the Gods have grown old and tired. They are convinced by a group of picnickers to change places with them, so that the Gods can go down and check out how things are going on earth, while in the absence of the Gods, the earthlings exercise all the powers of the various Gods.

Thespis is appointed in charge of the temporary Gods, and he encourages his troupe to enjoy themselves, and very importantly, to experiment.

After a year, the real Gods return, furious at the mess the earthling temporary Gods have made of things on earth. Each in turn is called to answer for what they have done in their experiments.

Now comes the turn of Tipseion who has been the temporary God Bacchus; God of wine, to answer for his experiments before the real God Mercury.

Mercury: Here's a petition from the Association of Wine Merchants of Mytilene. Are there no grapes this year?

Thespis: Well, what's wrong with the Associated Wine Merchants of Mytilene? Are there no grapes this year? Plenty of grapes. More than usual. You observe; no deception. There are more than usual!

Mercury: There are plenty of grapes, but they are full of Ginger Beer.

Three (real) Gods: Oh! Come I say. (rising they put the grapes down by Thespis.)

Thespis: Eh! What? (Much alarmed he calls for the acting God Bacchus.)

Tipseion: (A mortal who acted as Bacchus while the Gods were absent on earth) Here I am.

Thespis: There seems to be something unusual with the grapes of Mytilene. They only grow Ginger Beer.

Tipseion: And a very good thing too.

Thespis: It's very nice in its own way, but it is not what one looks for in

grapes.

Tipseion: Beloved master. A week before we came up here you insisted on me taking the pledge. By doing so you rescued me from my inevitable misery. I cannot express my thanks. Embrace me. (attempts to embrace him.)

Thespis: Get out! Don't be a fool! Look here. You know you're the God of Wine.

Tipseion: Yes, I am.

Thespis: (Very angrily.) Well do you consider it as consistent with your duty as the God of Wine to make grapes yield nothing but Ginger Beer?

Tipseion: Do you consider it consistent with my duty as a total abstainer to grow anything stronger than Ginger Beer?

Thespis: But, your duty as the God of wine.....

Tipseion: In every respect in which my duty as the God of Wine can be discharged consistently with my duty as a total abstainer, I will discharge it. But when the functions clash, everything must give way to the pledge. My preserver! (Attempts to embrace him.)

Thespis: Don't be a confounded fool. This can be arranged. We can't give over the wine this year, but at least we can improve the Ginger Beer. Let the Ginger Beer be extracted from the grapes immediately.

*At this point the Gods completely lose their composure, when they discover that the temporary **God of Harvests**, as an **experiment**, has made **grapes grow underground**, so that they must be dug up like potatoes.*

All the Gods:

We can't stand this,
We can't stand this,
It's much too strong,
It would be wrong
Extremely wrong
If we stood this.

Enough! Your reign is ended
Upon this sacred hill.
Away to earth Comedians.
You shall all be eminent tragedians
Whom no one ever goes to hear.

_____oOo_____

For Gilbert and Sullivan fans who may be disappointed that they missed this unusual opportunity, details of future live productions, **and** the DVD of Thespis, are available at \$42 for the two DVD set, (Plus \$5-50 P&P per set), from: -
The G&S Society of Victoria, Inc. www.gilbertandsullivan.org.au

ANNUAL AMATEUR WINE SHOW



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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

EDWG 41st Annual Amateur Wine Show

Ed

This is the first of 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.

For this year's Wine Show we are targeting between 700 and 750 wine entries from amateur winemakers from across Australia. To run a successful Show of this size considerable planning is required by the Show Committee and Guild members. A lot of resources are required over the Wine Show weekend - > 20 judges, 30 stewards, a network of computers, data entry volunteers, >30 trestle tables and chairs, >1000 glasses, hiring the Eltham Community Centre, stationery for judges, catering, etc., etc.

Friday afternoon after 4pm at the Eltham Community Centre is when and where it all begins.

Guild members set up tables and place wine bottles into the various wine categories - country wines, white grape wines, red grape wines, sparkling grape wines, fortified grape wines and liqueurs. Table cloths with numbers are placed in readiness for the wine judging.

Bottle entries received are checked against the written applications to see that no entries are missing. When entries are identified as being missing, phone calls are made to the winemaker entrant to find out the reason. Sometimes a winemaker will change their mind about entering wines without advising anyone. Sometimes the bottles will be left at either the wrong drop off point or be left where they are not visible (hopefully the bottles have not been consumed by an eager neighbour at a drop off point). Sometimes, unfortunately, bottles can still be in transit if despatched too late from interstate.

So some important initial set up work is done on Friday so that judging can commence in earnest first thing on Saturday morning.



Photo showing bottle entries according to their nominated wine categories

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.)

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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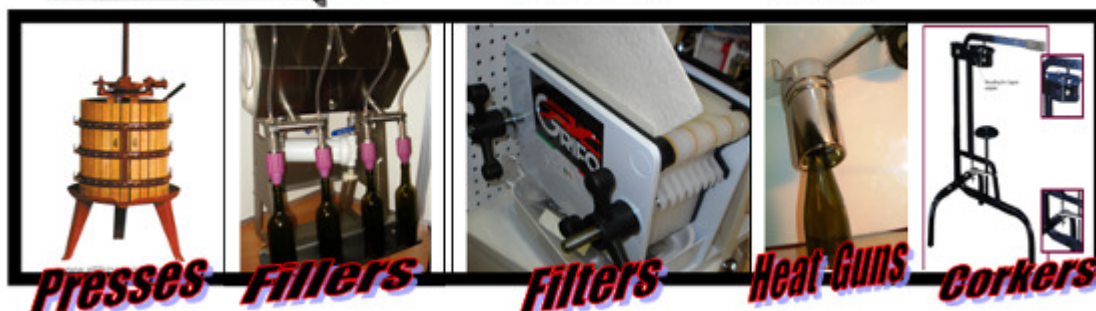


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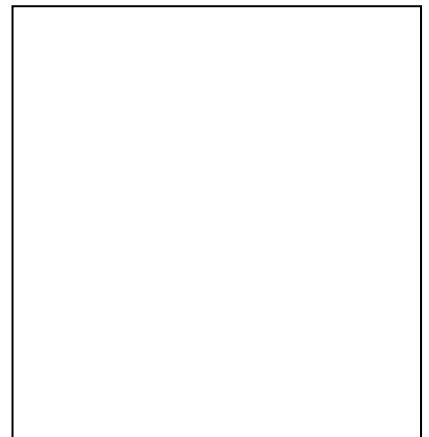
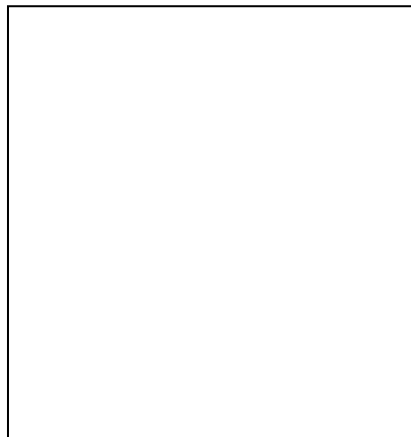
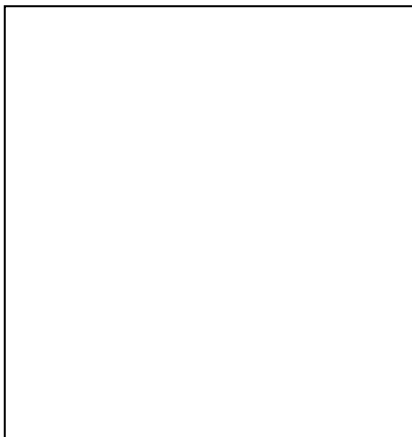


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