

Fellowship through home winemaking
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**Press Cuttings
 October 2012**

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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: 26 October 2012

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Next Meeting – 26 October

Our next meeting for 2012 will be held in the Pavilion at the Eltham Living and Learning Centre, commencing at 7.45 pm on Friday 26 October 2012.

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

President's Press

Bill Loughlin

EDWG ANNUAL WINE SHOW

The October meeting will be devoted to preparations for the November Wine Show.

Your help and attendance on Friday 26 October is encouraged.

There will be time during the meeting for some tastings and comments about your country and grape wines.

Attached is a table showing the jobs we need filled for the Wine Show and its preparation. Please complete the table with a task/s you believe you can undertake and either email to me at:

Bill.loughlin@hotmail.com Tel: 5786 5047 or bring along to the October meeting.

Entry numbers are down compared to the same time in 2011. We can accommodate late entries from members, (maybe a good time for a medal!). So bring out your country and grape wines and enter them using the entry form available through the Guild's Website.

Grumpy Old Men aka Amateur Winemakers

Nan Oates

A few weeks ago I was invited to assist a small coterie of winemakers to bottle around 200 litres of viognier at the home of Captain Grumpy, the other members of this coterie going under the names of Spanner, Early and Copper, plus myself, more as a general helper and observer. We met earlier to share pizza at Captain Grumpy's and some of their last year's vintage of Shiraz. There was some muttered debate on the incident of the blown motor on the pump used for racking when it was borrowed for use by one of the others and a new motor had to be installed at some expense and delayed the racking for a week.

Fortified by the pizza and wine we adjourned to the shed and unloaded crates of bottles to be cleaned using their nifty fold-up washer. This done, Captain Grumpy installed himself into a comfy chair, and manned the bottling machine. In his baseball cap (it was a freezing night), he bore a remarkable resemblance to the captain of a fishing vessel, as he issued orders to the rest of us crew, which was fair enough. So the rest of us helped sort the bottles to be sealed with corks or screw caps, handed the clean bottles to be filled to the Captain, sealed the bottles and so started a fairly smooth production line.

In the midst of all this activity was one of the Captain Grumpy's very friendly Great Danes, "Ralph" aka "The Drooler". Ralph had Gold Medal winning jowls which were constantly on the move and each side of his mouth sported impressive strings of slobber, which was fine just as long as he kept his face away from us and we were out of head-shaking range. However, it wasn't until Early and Spanner went to fetch more crates of washed bottles, that it was realized that Ralph had parked himself amongst these crates and had drooled all over the clean bottles. With much muttered "frigging dog #8@!!", we had to set to and re-wash the bottles while Captain Grumpy feigned ignorance. So then a constant vigilance had to be maintained over "The Drooler" until a rugged-up Captain Grumpy's wife came out and sat with Ralph. So then for a while peace reigned and productivity returned.

So we continued but then Spanner became impatient with the slowness of the bottle filling and ramped up the speed a bit which spoilt Captain Grumpy's rhythm, and made him even grumpier. So Spanner and Early were dispatched to do some racking in a back room of the shed. This appeared to be quite a noisy and entertaining process so Captain Grumpy kept on asking what was going on and had to be constantly reassured by Copper that they knew what they were doing and not to fuss. Finally, after about 3 and a half hours, all was done and after a couple of tastings of the refreshing viognier, Captain Grumpy made the momentous decision that from now on he would only be making one batch of wine a year.

And so the Phoenix rises once again, not from the ashes this time, but from the drool.

The culprit - Ralph aka "The Drooler"



(A man's best friend - Ed)

RU OK? An Item for Discussion before the November Wine Show

By Harry Gilham - Life Member & Master Wine Judge
(with *Palate-in-Cheek!*)

Having noted my grandchildren today speak in a strange tongue but also write in a 'cool' way (eg "r u ok?" "[cv@z](#)"), the new challenge for Judges is to prevent this occurring in our own wine judging remarks. We, the elders, need to convey to entrants our accurate and truthful assessments of their wines.

Awards of Gold, Silver and Bronze speak for themselves. So it is for wines scoring 15 or less that we save our most truthful and heartfelt remarks - for example:

- ⤴ This wine is a delusion created around an alcohol deficiency;
- ⤴ With wines like this, the greatest friend of the judge was his spit bucket of sawdust being close by;
- ⤴ The bouquet of this wine is better than the taste - and visa versa!
- ⤴ The amount of alcohol in this fortified wine is strong enough to sterilise medical instruments in a very large hospital;
- ⤴ This children's pee coloured wine reminds judges of cold chalk soup with cordial side tastes. Suggest the entrant look for other wine colours to enhance his wine making;
- ⤴ Suggest you refrain from storing kerosene in your wine bottles between shows;
- ⤴ This entry would meet Port wine standards if only it could mature for another 5 years;
- ⤴ The green haze present in this wine is further proof that your basic fruit was nowhere near ripe enough for making up as a country wine;
- ⤴ To prove that the tasting of wine has a very long history, Noah often said to Mrs Noah that he "didn't care where the flood waters went as long as it didn't get into his wine". Such advice is too late for this entry;
- ⤴ If the entrant drinks this wine, it will spoil his/her health, slow his/her mind and make him/her feel fat. In other words, take up another hobby before it's too late in your life;
- ⤴ Thankfully this entry was presented in a glass bottle. The use of any other material to present your entry may have disintegrated as a container before judging;
- ⤴ The strengths of this entry may have a commercial value in removing rust and paint stripper. Suggest you try to market through Bunnings;
- ⤴ How come you have failed to see the public notice of "Poison Sprayed Here" before you picked Blackberries for this entry?
- ⤴ Your entry with no preservatives and no filtration tends to hide from the Judge the characteristics needed for colour and clarity with Palate and Flavour. Suggest you add it to your Christmas pudding recipe;
- ⤴ Your entry needs uplifting in quality of base materials used to make country wines;
- ⤴ The slowly emerging fruit details of your wine do not allow judging to time at this Show. Maybe sometime in the next four years you could overcome this problem?
- ⤴ This wine could be ruled as an "out of Class" entry. Suggest you contact the Show Director to extend the entry class sections to include wines such as yours;
- ⤴ During the assessment of your wine it reminded me to check my medical insurance list of items on which there is no payment to be made to my widowed wife;
- ⤴ The period of time between the making of this wine and its tasting today has been too far apart on your yearly calendars;
- ⤴ If the maker of this entry expects to win a Gold or any medal, then I have some sad news for him/her;
- ⤴ With judging masks available from Presentation, Clarity, Colour, Aroma and Bouquet along with Flavour, Balance and Quality, your total score is minus 22 for this entry.

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

"Age is just a number. It's totally irrelevant unless, of course, you happen to be a bottle of wine."

- Joan Collins

"Wine is the answer, but I can't remember the question"

- anonymous

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.

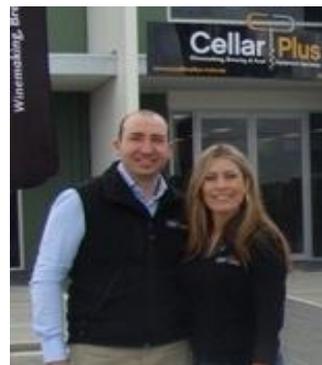
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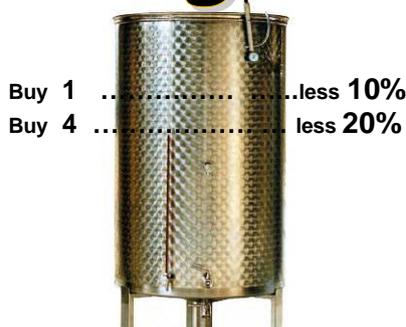
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