



Eltham & District Winemakers Guild Inc.

Press Cuttings
August 2009

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: 28 August 2009

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Next Meeting

Next meeting 28 August 2009 - 7:45 pm start. Featuring :

- Country Wine feature and a tasting of a selection of the very best country wines as made by leading members of the Eltham and Frankston Guilds. A few of the secrets of making sensationally good country wines will be reviewed.
- WOTY tastings of country wines - Members please bring along a country wine (including barrel samples) for a critical assessment of members wine.

Members and guests attending this meeting will gain insights into just how good country wines can be; and as well, a better understanding of the important role that country winemaking has to the long term sustainability of an amateur winemaking guild.

President's Press

Spencer Field

AGM highlights

Congratulations to all office bearers who were elected for the 2009/10 by the 24 members present, including:

- Retention of last year's office bearers for the positions of President (Spencer Field) and Treasurer (David Pryor); George Wright of course remains as Immediate Past President, and Mario Fantin has again agreed to work with the Executive as Consultant.
- Appointment of a young, **new Secretary, Gary Campanella**, given the retirement of Zenon Kolasz. Zenon's contributions and service to the Guild over five years were recognised and applauded by attendees, and Zenon confirmed his continuing strong commitment to supporting the Guild in a non-office bearing role (including on the Show Committee).

Members in other supportive roles (see President's report) all confirmed they would continue the roles in the 2009/10.

Members unanimously supported a **resolution changing the Guild's Constitution** which clarifies existing membership categories and adds an additional category that may be applied to experienced members to encourage them to assist less experienced members gain winemaking skills. This membership category will be discussed further in the September newsletter.

Other snippets:

The membership endorsed **King Valley** as the destination for a **winery weekender** to take place in the second weekend of October 2009. Bill Loughlin is developing a list of wineries, food and antique markets, olive farms, for discussion as to the itinerary. This year the event is to cater to spouse interests as well as winemaker interests. **Members should prepare to confirm their participation at the 28 August meeting.**

The Kinglake Working Bee to assist the recovery of bushfire affected members

Helmut, Denise and Michael and Barbara, will now take place on **Saturday, 22 August - 9:30 am start at 2918 Kinglake-Healesville Rd**) and will, for each worker, provide for about four hours labour, morning and afternoon tea, lunch and an after-work social. Everyone should have received an invitation email with details seeking **RSVP to Spencer** (spencerf@aanet.net.au). Thank you to those who have confirmed so far, and some with offers of food. We would like about another 10 workers to participate, please. Unlike previous cancellations, this time we are most unlikely to cancel in the doubtful event of rain,

now that with Michael's building of a shed, we have some cover to shelter and to socialise, and to toast to God given rain!

The **Frankston Wine show** has attracted **well over 300 entries** this year – about a 50% increase over last year and the most ever. I'm looking forward to seeing that Eltham members take a big share of the awards as last year. Those interested in attending the Show, it's on Sunday 31 August. See www.fawg.org.au for details.

EDWG AGM JULY 2009: President's Report (as given on 31 July)

From the President's perspective, 2008/09 has been one of quite a lot of social activity, wine appreciation and education, and change for the Guild and its membership. Most events have been well supported by the membership and friends. This includes good showings by members at both the Eltham and Frankston Wine Shows, a fantastic winery weekender at Rutherglen (thanks to Bill and Liz Loughlin), monthly meetings featuring some excellent technical presentations and tastings of a wide varietal range of some very good wines, and an annual BBQ Social (I thank Chris Kearney and family for their generous hosting).

But how well did all these activities meet member expectations? Well that's really for members to say and decide for themselves, and the AGM is a good time and place to do so. I dare say there's always room for improvement! And continuous improvement is a principle that has been long adopted by previous and current Executives.

The current Executive very early developed and put in place a strategic plan aimed at lifting benefits to members. In doing so, we have had to decide not only what members really wanted, but also to consider what directions were in the best interests of ensuring a long term sustainable future for the Guild. Hopefully we got it right! Strategies we have put in place are:

1. "Go for Gold" - initiatives aimed to assist members gain more knowledge and expertise needed to win more gold medals;
2. Encourage greater appreciation of country wines & country winemaking;
3. Increase member appreciation of lesser known grape varieties and wine styles;
4. Increase female involvement in winemaking.

In addition to these four strategies, the Executive has also set out to continue and maintain members' social expectations; and importantly; we are considering a long term financial strategy for the Guild. The Guild's communication strategy (that is the newsletter and website management) is also under review with the assistance of the Honourable Editor and Webmaster members.

I'm not going into detail on the specifics on all this. A good start has been made in my view, but there's lots and lots more to be done before we can say that any of the strategies have been successful. However, I will touch on some of the changes that have been made so far.

I hope that members regularly attending monthly meetings have noticed an increased amount of information on wine making techniques have been on offer in combination with tastings. We have increasingly drawn on the knowledge of experts for these presentations - experts from both within and outside the Guild, including Karen Coulston, Lindsay Corby, Darren Kelly, David Hart, Greg Martin, Mario Fantin, and I thank all of them for their invaluable contributions.

We now run WOTYs at most meetings, in the belief that critical assessment by peers of one's own wines is a good way to improve one's winemaking skills and knowledge.

The Executive would like to add a new membership category that recognises competent, experienced members, encouraging them to maintain their membership, and to continue or become winemaking mentors active in supporting new and less skilled members. You will vote on this proposal at this meeting.

We have had two meetings at which we learned about and tasted less common varieties including Mediterranean style and South American wines, and we are grateful to Danny Cappellani, Zenon Kolacz and Bill Loughlin for their very competent contributions. This has led to several members grouping to secure from NW Victoria a high quality supply of Sangiovese grapes with wine samples of these to be tasted at our September meeting (with Alfred Pizzini of Pizzini Wines as guest presenter), and we have Geoff Neagle and Gary Campanella to thank for the sparkling organisation of it all.

We are running a special country winemaking course starting in September, and already Mario Fantin, George Wright, Vinko Eterovic (with oversight by Harry Gilham) have completed a huge amount of planning and preparation for what promises to be a humdinger of a training opportunity for existing and new members.

As I have not yet been to a meeting, I won't say too much about the Show Committee under the proven leadership of John and Roma O'Callaghan, but I am aware that planning is well underway with some great new ideas, including for example, awards aimed to attract greater female interest and a best Mediterranean wine competition. Hurray for all those actively supporting the Show Committee.

With all these initiatives, we unfortunately have had some casualties. We decided not to hold an International Night this year, given the support by a majority of members at the April meeting to instead run a more educationally focussed event. Hopefully this loss of time for camaraderie has not been too serious in the minds of many members. We have tried to retain a high degree of the social aspect within regular educational activities.

More importantly, we have lost the services, through her well earned retirement, of Myrna Johannesen from the Wine Show Committee. I take this opportunity to respectfully and sincerely thank life members Myrna and Neil, for their devoted and hard work in so expertly serving the Guild for more than two (it might be closer to three) decades. Thankfully they remain active members and we shall continue to be honoured with their presence at many Guild meetings and events and in tasting their top drops.

On the subject of losses, we were very fortunate not to lose very committed and contributing members and spouses to the dreadful bushfires. I thank the membership for their shared enthusiasm to support the bushfire recovery of our brothers and sisters - Helmut and Denise; Michael and Barbara; and Bill and Liz. Unfortunately the planned working bees at Helmut's and Michael's has had to be postponed, but is intended to be carried out soon. I must mention one further brother and sister, Marcel and Carina, living near Healesville were under intense bushfire stress for a very difficult two week period - Fortunately partly because of good preparation, they were not burnt although the fires approached a number of times.

We have a fantastic membership and I keep being amazed at the enthusiastic sharing shown by members attending meetings. That is the very key and essential ingredient to a successful wine interest group, and I wish to acknowledge every member who offers support to the Guild in any way. The Guild has a huge amount of skill and knowledge and it's the Executive's responsibility to ensure that this human resource is shared widely among all members, and especially those seeking to improve their winemaking knowledge. The building of such knowledge and skills is the key to building the image of the Guild as a competent facilitator of education in winemaking, capable of attracting aspiring amateurs as well as professionals wanting to increase their knowledge in the art and craft of country and grape winemaking.

Finally I sincerely thank the other members of the Executive - David Pryor, George Wright and Zenon Kolacz, and Consultant to the Executive, Mario Fantin, for their high level

skills, dedication and much hard work completed in the Guild's 2008/09 program. It's been a pleasure working with them and everyone in the Guild!

Spencer Field; President EDWG, 2008/09.

Wine Quotes and News

Alas, these have dried up for this month.

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.)

Country Wine Making Workshop – Enrolments Now Open

Mario Fantin

Do you enjoy WINE? - Do you enjoy FRUIT?

Would you like to learn how to make FRUIT WINE?

The Eltham & District Winemakers Guild will be running a workshop on making Country Wines.

(Country Wines are alcoholic based wines made from fruit, vegetables, herbs or anything organic from the garden)

The workshop is designed to guide you from start to finish as you make your own raspberry wine that you can take home and share with family and friends. The friendly Eltham Guild experts will start you on the path to making and enjoying your own various country wines in future. Fruit and a starter country winemaking kit will be supplied.

Enrol as a single or couple. Fee for the workshop is \$85 single or \$100 couple (incl. GST)

(Couples will receive one starter country winemaking kit)

VENUE: Eltham Living & Learning Centre, 739 Main Road Eltham

WORKSHOP DATES:

Session 1 – Saturday 26 September 2009, 8:30am – 1:30pm

Session 2 – Thursday 1 October 2009 8pm – 10pm

Session 3 – Sunday 22 November 2009 11am – 12pm (Panel discussion at Wine Show)

Session 4 – Thursday 4 February 2010 8pm – 10pm

The Eltham & District Winemakers Guild has been established for over 30 years. Its members make both country and grape wines. The Guild meets on the last Friday of the month at the Eltham Living & Learning Centre, visitors and new members (women & men) welcome. Members of the public are able to experience the wines made by Guild members and other amateur winemakers at the annual Wine Show which this year will be held on 22 November. Persons who enrol in this workshop will receive free entry to the Wine Show and will participate in a panel discussion of country wine entries.

The Guild encourages the responsible consumption of alcohol.

For more information about the Guild visit our website www.amateurwine.org

For more information about the workshop call Spencer (M) 0408 300 523 Mario (H) 9846 7092

E&DWG 2009 COUNTRY WINEMAKING WORKSHOP - ENROLMENT FORM

SURNAME GIVEN NAME

ADDRESS

PHONE..... MOBILE EMAIL

If enrolling as a couple, name of second person:

SURNAME GIVEN NAME

Fee is \$85 single or \$100 couple. Enrolment will be confirmed once payment has been received. Payment can be made by cheque, money order, credit card or direct debit.

Card No: Expiry Date:

Cardholder's Name Total Amount: Signature:

Cheques should be made payable to E&DWG

I have paid by Electronic Funds Transfer using the reference:

Eltham & District Winemakers Guild Inc. BSB 033091 Account No 283851

Mail Enrolment Form to E&DWG Treasurer: David Pryor 58 Kent Hughes Road Eltham Vic. 3095

40th ANNUAL ELTHAM AMATEUR WINE SHOW



Check your winemaking and tastings
and compare them against the judges'
comments at the Show on



Sunday 22nd November, 2009

11 am - 3 pm **Eltham Community Centre**
801 Main Rd (opposite the Eltham Hotel)

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Winequip
Vinvicta Products

***N.B. Wine entries close Wednesday 14th October
2009!***

***Watch out for entry forms from our sponsors,
or from the Guild web site www.amateurwine.org***

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

Getting Your Wines Tested

Spencer Field

The following have been found to be very helpful for testing and advice on members wines; including in regards to sulphur levels, total acidity, pH, malolactic fermentation, identification of faults, etc. All charge for the testing only.

Cellar Plus - Ring Richard Webb at the city store tel 9328 1409. Richard is trained and experienced in winemaking, and runs courses for winemaker aspirants on behalf of Cellar Plus.

Karen Coulston - (Hills of Plenty, Yarrambat). Karen is a life member of the Guild, a trained chemist and successful wine maker, wine science educator and Show Judge. Tel 9436 2264.

Vinivicta Products - Thomastown; tel Steve Jenkinson 1300 360 353. Steve provides a testing service for his wine industry customers.

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.

Wine Show Major Sponsors

Cellar Plus

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Costante Imports

A strong supporter and sponsor of the Eltham Winemakers Annual Show. John Mitris also is a regular entrant in the wine show.

Costante Imports - 377-379 Bell Street, Preston Vic 3072 Tel: 03 9484 7948

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John Mitris
Costante Sales Consultant and amateur winemaker

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Neutrocork is individually moulded from fine cork granules of uniform size showing very little variation in diameter. Neutrocork has consistently low rates of oxygen transmission. Its performance in this important area is far superior to synthetic closures. Independent validation of the process has confirmed that releasable TCA levels in cork are reduced by about 70 per cent or better.

Price : 30 cents per 100 or 26 cents per 1000

Winequip Products

59 Banbury Road, Reservoir 3073
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Enquiries welcome
