

Eltham & District Winemakers Guild Inc.

Press Cuttings
February 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: 26 February 2010

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Next Meeting

Next meeting 26 Feb - 7:45 pm start: **Featuring:**

<p>The 2010 Jo Illian Trophy Class: Herb, Grain Flower, Vegetable wines: <i>Making and tasting</i> Kicking of another year of high quality Country Winemaking, the presenters will set the scene with what to look for in a great Herb, Grain, flower, Veg wine and how to get there.</p> <p>WOTY of members wines from this class</p>	<p>Tasting of Country Wines from this Wineshow Class. Herb, Grain, Flower WOTY Meeting Medal for the best Herb, Flower, Veg Wine</p>	<p>Greg Martin supported by Harry Gilham, George Wright and Vinko Eterovic</p>
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Yes!! A Jo Illian Challenge!! We want to give as many members as possible a good chance at winning the Guild's most prestigious award at this year's 41st Eltham Wine Show.

This is a real challenge for most members including myself, as few of us has ever attempted to make a non-fruit country wine. I believe it's important that every member take an interest in making country wines - say at least one a year. The skills developed from making country wines can't but assist us in making better and more creative grapes wines. **Vinko**, as one of our leading winemakers of both country and grape wines, has demonstrated this point.

Our presenters for the meeting have a wealth of experience and wisdom to contribute, and **Harry Gilham** will be handing out several of his own tried, tested and proven herb, grain, flower and vegetable wine recipes. And there will be tastings of some excellent examples! So this meeting will hopefully kick off the making of some Jo Illian entries by many members.

For the September meeting, we propose to have a follow-up - previewing members herb, grain flower and veg show wines.

For the WOTY, **please be sure to bring along** any herb, grain, flower, grain wine - finished or unfinished, for evaluation. Please note there will be an award to the member (other than the presenters) bringing along the best wine of this class.

President's Press

Spencer Field

January BBQ meeting:

More than 30 members, including new members and a couple of guests, turned up to the BBQ meeting and were treated to some gourmet sausages, bread and Buckleys Beer, all courtesy of John and Roma O'Callaghan. Other members, Jeanne and Mario Anders, and one other (apologies for my fading memory!) very kindly brought salads, adding to the food enjoyment of the evening. Many members brought a bottle to share. Welcome to new members attending their first meeting: **John and Sue Hughes, Stipan Ruzicka, Nan Oakes, Brian Spencer and Luigi Di Battista.**

Social festivities were interrupted for a presentation on our new website by Webmaster **Marcel Theunissen** and Secretary **Gary Campanella**. With the assistance of several contributing members, these guys have turned www.amateurwine.org.au into a major

resource for Guild members, and not surprisingly the website is of increasing interest by not only members but also other wine lovers. The number of people visiting the website can be measured (hits), and some 11 hits per day was the level as at 29 January and has increased to about 20 as at 15 February and should continue to expand.

To assist in the maintenance and ensuring the website is kept up to date, some members will be asked to accept responsibility for updating particular pages of the website, and will receive training necessary for correctly accessing the website and making necessary changes. For example, our Assets Manager, **Rob Aitken** may be asked to keep the assets register up-to-date, including who has the crusher/destemmer at any particular time.

Have you used the website?

Well if you are trying to source grapes, you should have! Besides listing a range of **fruit sources**, you will find much of interest, including:

- Winemaking tips and tricks
- Country wine making guide
- Grape wine making guide
- More than 25 technical articles on the various aspects of making wine
- Where to go to test your wines
- The full set of notes provided for last year's country wine making course
- Details of and some specials from our sponsors
- Newsletters - old and new
- Topics listings of current and future Guild meetings
- Details of our annual Wine Show, including the major awards explained
- News flashes on the Home page (these will become more frequent in the future)
- Trading barrel - be sure to check out Marcel's offerings here!
- Links to other wine making sites and related magazines
- And there is much more to be added over the next six months. **WATCH FOR IT!!**

Alternative grape varieties from Mildura:

Several members have purchased a total of 2.1 tonnes of grapes, including Sangiovese, Nero D'Avola, Tempranillo and Aneis from the Redcliffs area in NW Victoria. Geoff Neagle is very capably co-ordinating the purchase, transport, delivery and return of containers. He is also co-ordinating any group crushing at his place using the Guild's crusher/destemmer. The Tempranillo and Aneis were crushed on 11 February; and the D'Avola and Sangiovese will follow in the next 2-3 weeks. A tasting/assessment of these wines will be provided for in the second half of this year at a Guild meeting.

Shiraz grape offer from Rob Aitken:

"I have a small vineyard of about 40 Shiraz vines on my Eltham property. I expect to get somewhere between 50 - 75 kg of grapes in February/March of this year. As I already have an ample supply of wine I would be happy for one of the guild members to take the grapes

to make their own wine. The first person to ask can have the grapes. I can be contacted on 9439 5775. My address is 49 Dandallo Drive, Eltham."

Lovegrove Winery, Cottlesbridge is looking for grape pickers:

"Hi guys, we are going back to the good old days & harvesting with friends & customers. First date is 21st February assuming no cyclonic weather. We plan to start at 7.45am (arrive at LG at 7.30am), have morning tea at 11am and BBQ at 3pm if not earlier. Volunteers will receive wine to take away. There will be at least 2 other picking days like this one in March. We would really appreciate helpers - it is much more fun doing it this way. Hoping to hear from you.

Louise & Stephen

Lovegrove Vineyard & Winery

p: (03) 9718 1569

m: 0419 319 779

e: enquiries@lovegrovewinery.com.au

w: www.lovegrovewinery.com.au

March and April Guild meeting topics

For a complete list of topic proposals covering all meetings in 2010, please review on the website.

26-Mar	<p>Develop a Gold palette Here's a great opportunity to improve your tasting skills! Be guided through the basic elements of taste that make up wine, learn to identify the most common winemaking faults. A must for anyone serious about making better wine.</p>	Common Reds and White to support session Member Wines with Faults
30-Apr	<p>Making Super Shiraz Making Shiraz wine is a popular favourite of many Guild members and we have some excellent exponents of the art. This meeting will focus on the anatomy of a Super Shiraz; how you select top Shiraz grapes, how you make it, how you set the scene to make it Super. A number of Gold medal Shiraz wines will be tasted along with superb examples of commercial Shiraz.</p>	Commercial Shiraz Shiraz WOTY Meeting Medal for the best wine in the Super Shiraz challenge

Country Wine Review:

As agreed at our December meeting, a Committee was formed to review the direction for country wines. The Country Wine Review Committee (CWRC) comprises **Greg Martin** (convenor), **Harry Gilham** (LM), **Graham Scott** (FM, LM), **Tim Ross**, **George Wright** and **David Hart**. The Committee has released its terms of reference, objectives and, for member edification and feedback, some tentative recommendations. The Committee is to complete and submit its full report in June. Members, please consider the following and give feedback to any members of the CWRC or the Executive (you could talk email me on president@amateurwine.org.au).

The final report of the CWRC will be open for discussion and feedback by relevant stakeholders including Show Committee and general membership.

Country Wine Review Committee (CWRC)

- Interim Report: No 1.
- Meeting: 15/01/2010
First Meeting of the CWRC committee.
- Committee: Greg Martin(Convenor), Harry Gilham, George Wright,
Graham Scott, David Hart and Tim Ross.
- Present: Greg Martin, Harry Gilham, George Wright.
Email Input: Tim Ross.
- Prelim. Meeting: David Hart, Chris Myers (Frankston Wine Guild).
Meeting held at Edithvale; 05/01/2010.
- Report Prepared by: Greg Martin

Terms of Reference

Objectives:

1. The Promotion of Country Wine Making.
2. Country Wine Judging.

Deliverables:

Written recommendations to be presented to the main committee.
It is expected that some recommendations may be of interest to the Wine Show Committee when it reforms for the 2010 wine show.

1. Interim reports to the main committee after each meeting.
2. A final report to be drafted by June 2010.

Schedule & Operation:

Three or Four meetings to take place prior to the final report.
Email submissions from committee members and other interested members will be acceptable.
The committee will trial until June 2010 and then its usefulness will be reviewed.
Greg Martin will prepare the reports.

Preliminary Recommendations.

1. The Hybrid Class discussion to be opened to the membership early in 2010.

The option to create a Hybrid Class whereby grape and country wines can be mixed or blended for example:

- Shiraz + Plum + Spices
- Cabernet + Blackcurrant + Plum + Blackberry

- Merlot + Mulberry (Italy) + Plum
- Riesling + Lemon + Lime + Flowers
- Sauvignon Blanc + Gooseberry + Flowers
- Pinot + Strawberry and Raspberry

Action: Greg Martin to write up an article in the affirmative for the Website to promote thought and discussion amongst the membership.

2. To extend an invitation to Chris Myers (Frankston Guild) to judge Country Wines.

His knowledge and experience has been validated and he would be a valuable addition to the judging team in 2010.

The addition of non-Eltham judges will also give the judging panel a wider scope of experience and expertise.

3. 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. It does not have any role with the grape judging.

This judge will not judge classes but take on a roving role whereby they can be invited to assist with difficult entries, help in 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.

It is recommended that the first Senior Country Wines Judge is to be Mr Harry Gilham.

Issues under consideration.

- Bulk buying a Country Wine Base material for Country Wine Making promotion.
- Increasing reinforcement / awards for Country Wines.
- The encouragement of experimentation in country winemaking.
- Review of judging sheets from Adelaide and Frankston Guilds.
- Should "Heritage Capture" be within the terms of reference?

Issues tabled for later consideration.

- Structuring country wine into monthly meetings.
- Website articles for country wine.
- Formulation of judging standards for country wine classes.
- The training of country wine judges.

- Single base material versus a mixture/blend.
- Combining dry & sweet style classes but adding SG.
- Judging panels instead of one judge.
- Code of conduct for country wine judges.

Guild Asset Register

Rob Aitken

Policy for management of guild equipment:

This policy is based on the Guild's charter to *"To nurture, promote and sustain the art of amateur grape and country wine making"*. Part of nurturing the art of winemaking is to provide guild members (especially new members) with access to basic but costly equipment which they will need to make wine.

1. The Guild owns a limited range of equipment for the purpose of assisting (particularly new) members to make wine when otherwise the cost of equipment could be a deterrent to wine making.
2. All Guild equipment is to be available to all members to use.
3. Members may hold equipment at their own home but need to inform the Guild's asset manager of any changes (eg transfer to another member, damage, loss, etc)
4. Existing items regarded as basic and lower cost (eg plastic containers, demijohns) will not be replaced at the end of their useful life.

Asset description	Qty	Responsible member		
		Name	Phone	Email
Enolmatic Bottling Unit	1	Bruce Black	0402 435 759	bblack1@optusnet.com.au
Crusher / Destemer	1	Rob Aitken	9439 5775 0417 537 993	cabsav@bigpond.net.au
Small Keith Traeger Press - 38L 310 mm dia. x 510 hi.	1	Helmut Doerner	5786 1484	hdoerner@bigpond.net.au
Larger Andy Miezis Press - 64L 380 dia. x 567 hi.	1	Rob Aitken	9439 5775 0417 537 993	cabsav@bigpond.net.au
54L Demijohn	1	John O'Callaghan	9437 0053 0408 354 909	john@buckleysbeer.com.au
35L Demijohn	1	Dave Pryor	9439 4933 0400 159 194	pryor@gotalk.net.au
30L Black Plastic Fermenters	2	Rob Aitken (& Ken King)	9429 5775 0417 537 993	cabsav@bigpond.net.au
Judging glasses	Many	Ken King	9712 0316 0418 382 203	ken_king@bigpond.com

Wine Quotes and News

'Without question, the greatest invention in the history of mankind is wine. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pasta.'

- by Rob Aitken (apologies to Dave Barry for my liberties with his original quote)

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.

Glass Flagons

For sale pairs of clear glass flagons, one 5 litre and one 2 litre. Ideal for country wine making or storing small quantities of grape wine. \$10 per set. Mario Fantin 9846 7092.

FREE Wine Books

The following second hand wine books are freely available to the first person enquiring:

- The classic Aust. Wine guide '91 - '94
- Penguin Good Aust. Wine guide '96 - '97
- Penguin Good Aust. Wine guide '03 - '04
- Aus / NZ Wine vintages 1995

Email Frank at frank.van-grieken@hp.com (St Andrews). Spencer can pick up from Frank for handing to a member at next Guild meeting.

700L Fermentation Vat + Lid

Only used once. We bought this in 2007 when we were still managing our vineyard in Trawool and had larger badges of grapes to ferment. At this moment scaled down to smaller badges and (infected by our domestic viruses George and Vinko) started to make country wines and would like to free up some valuable space in the garage.

Discounted new price was \$285. If you pick it up from our place in Healesville it's yours for \$185. More information: Marcel Theunissen, 03 5962 1776.



FREE Polystyrene wine packaging

Because our wine export courier has changed packaging materials we have about 20 (three bottle) polystyrene wine packaging packs that we don't use anymore. Besides they are great for sending wines you can use them for storing your precious wines as well. Being an environmentally aware company we don't want to throw them away.

You can have them for free if you pick them up from Healesville or let me know before one of our monthly meetings. More information: Marcel Theunissen, 03 5962 1776.



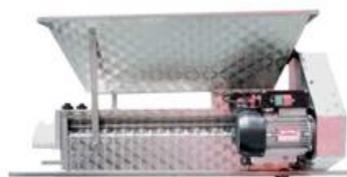
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