



Eltham & District Winemakers Guild Inc.

Press Cuttings
July 2009

President	Spencer Field	9710 1928	Treasurer	David Pryor	9439 4933
Past President	George Wright	9712 0318	Communications	Marcel Theunissen	5962 5153
Secretary	Zenon Kolacz	9879 0379	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: 31st July 2009

In This Newsletter:

Next Meeting.....	2
President’s Press	2
Frankston Amateur Winemakers Guild Inc. Wine Show	5
Special Diam Cork Offer from Winequip.....	5
Wine Quotes and News	6
Getting Your Wines Tested	6
Country Wine Making Workshop - Enrolments Now Open.....	6
Where Are The Women?.....	7
So How Do You Judge A Wine’s Value?	7
Trading Barrel	10
Wine Show Major Sponsors.....	10
Cellar Plus	10
Costante Imports.....	11
Winequip Products.....	11
Sponsors Corner	12
Greensborough Home Brewing	12
Heritage Coopers	12

Next Meeting

Next meeting 31 July - 7:45 pm start:

- Annual General Meeting featuring election of office bearers and a Special Resolution for a new constitutional bylaw setting out a new membership classification detailed below. Please come prepared to consider and support the resolution.
- Regular meeting featuring:
 - o a spice wine (winter warmer) WOTY - please make up and bring a spice wine for tasting assessment.
 - o Videoed presentation by **Master of Wine Jancin Robinson** on the making of Shiraz and one other varietal.

President's Press

Spencer Field

All members were forwarded earlier this month a copy of the agenda for the AGM and notices for election of office bearers and a special resolution for a new bylaw. Each member is asked to consider to stand for one of the office bearing positions, or to nominate another member. It is very healthy for any Club or Guild to regularly change its committee of management - to provide for new ideas and new enthusiasm in developing and running 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.

The proposal to clarify and broaden the categories of membership classification is detailed below. The Executive first proposed it at the May meeting to give members lots of time to consider it. Some feedback has been received and this is greatly appreciated. While feedback so far has supported the proposal, criticism of the name proposed for the new classification, "Tribal Elder" has been significant.

Before the motion is put at the meeting, discussion will focus on any concerns with the proposal and certainly including the term "Tribal Elder", and alternative terminology that can be used in finalising a proposal that has good acceptance by the membership.

Notice of Motion for AGM on 31 July 2009

"That the Rules of Eltham and District Winemakers Guild Inc. be amended to include the following Special Resolution:

As an acknowledgement of the special contribution of certain members of the Guild, after meeting criteria as laid down by the Committee of Management, they be granted an additional membership title. The nomenclature is to be determined from time to time by the Committee of Management"

Proposed Constitution bylaw:

MEMBERSHIP CLASSIFICATION DEFINITIONS

GENERAL

Membership applications shall be made using the official form endorsed by the Executive. Membership may be granted to both male and female persons of good moral character and good reputation in the community. Membership applications will be considered and

approved by the Executive. Most members will be Ordinary Members, however there are other classifications of membership possible, as detailed below:

ORDINARY MEMBER

Members are entitled to all rights and privileges, and are subject to the obligations to which membership of EDWG confers or implies. This includes the right to stand for any office of the Guild and the right to vote on matters requiring the vote of Guild members.

TRIBAL ELDER

The privileged membership status of Tribal Elder may be conferred on persons generally complying with **one or more** of the following eligibility criteria:

- Has been an active member of the Guild for many years and has coached/mentored other members of the Guild during this period.
- Now makes wine professionally.
- Is generally considered to be a skilled winemaker.
- Has made a strong contribution in a core activity of the Guild over an extended period.

Features of Tribal Elder membership include:

- Any member may nominate a person to be a Tribal Elder via a motion which must be passed by a quorum of Guild members at an ordinary meeting.
- Conferred for a period of 5 years after which the Tribal Elder membership may be extended for periods of 5 years at the discretion of the Executive.
- Expectation that the Tribal Elder will continue an association with the Guild and provide educational tutorials from time to time.
- May hold any office of the Guild and vote at meetings.
- Will not be required to pay annual membership dues.
- Tribal Elders making wines professionally will be encouraged to enter the Wine Show. Their wines will be assessed by judges, however they will not be eligible for awards.

LIFE MEMBER

The membership status of Life Member may be conferred on a person who has been a pro-active member of the Guild for many years and has made an outstanding contribution in one or more of the following areas:

- As an office bearer of the Guild.
- Has actively provided educational sessions at meetings and has coached/mentored other members of the Guild during this period.
- Has made an outstanding contribution in a core activity of the Guild.

Features of Life Membership include:

- Any member may nominate a person to be a Life Member via a motion which must be passed by a quorum of Guild members at an Annual General Meeting.
- Conferred for a period of life.
- A Life Member may hold any office of the Guild and vote at meetings.
- A Life Member will not be required to pay annual membership dues.
- Life Members making wines professionally will be encouraged to enter the Wine Show. Their wines will be eligible for medals but not awards.

NON FINANCIAL MEMBER

An Ordinary Member who has not paid their annual dues within the period nominated by the Executive (currently within 3 months of the end of the financial year) is deemed to be a Non Financial Member. A Non Financial Member does not have the right to stand for any office of the Guild or vote at meetings. A Non Financial Member who does not pay their outstanding dues within the period nominated by the Executive shall lose their membership status. Any such person wishing to rejoin the Guild must do so by filling out an application form and pay a joining fee in similar manner to others wishing to join the Guild.

SUSPENSION / REMOVAL OF MEMBERSHIP

In accord with the Constitution, any member in any category of membership may have their membership status reviewed if their conduct brings discredit to the Guild in the opinion of the Executive. The membership of these members may be temporarily suspended and then either reinstated or permanently withdrawn subject to the circumstances as assessed by the Executive.

Minutes of EDWG AGM 25/7/2008

Meeting started: 8.20pm

Meeting finished: 9.20pm

1. Treasurer's Report (David Pryor)

Motion to accept: David Pryor

Seconded: Rob Aitken.

Motion carried

2. President's Report (George Wright)

Motion to accept: Zenon Kolacz

Seconded: Joe C.

Motion carried

3. John Graves was asked to run the AGM

4. Nominations for President (George Wright standing down) were called.

Spencer Field was nominated by George

Seconded by Bill B

Motion carried

5. Spencer took over chair and called for nominations for Secretary.

Nominated : Zenon Kolacz by Joe C

Seconded : Neil Johanneson

Motion Carried.

6. Treasurer

Nominated David Pryor by Zenon Kolacz

Seconded Trevor Sleep

Motion carried.

Other Roles

7. Communication Manager (Marcel T)

nominated by David Pryor

Seconded : Mario Fantin

Motion carried

8. Newsletter

Richard Bortko nominated by Michael Scott

Seconded : Mario Fantin

Motion carried.

9. Wine Show Committee

Nominations: George Wright, Zenon Kolacz, Mario Fantin, David Pryor, Spencer Field, Darko, Michael Scott, Myrna Johanneson, Tim Ross, Andrew Gilham, Joe C, John O'Callahan, Roma O'Callahan.

10. Wine Grape Availability Coordinator

Geoff Neagle (nominated in absentia but subsequently accepted task).

11. Wine Trip Coordinator

Bill Laughlin (to be confirmed)

12. Guild Winemaking Assets

Rob Aitken (asked and accepted)

The AGM was declared closed before moving onto General Business for July meeting.

Frankston Amateur Winemakers Guild Inc. Wine Show

EDWG members please do not forget to enter your wines into the Frankston Wine Show. Entries close soon on 31 July. The Eltham Guild has a good record of medals at previous Frankston Shows and we need to maintain our high standards. Get entry forms from

<http://www.fawg.org.au/documents/2009%20Comp%20Entry%20Info.pdf>

FRANKSTON SHOW: IMPORTANT DATES FOR WINEMAKERS!

<i>31 July:</i>	<i>Competition entries close.</i>
<i>10 August:</i>	<i>Labels returned to entrants.</i>
<i>23 August:</i>	<i>Wine exhibits' final delivery date.</i>
<i>Sat 29th August:</i>	<i>Judging Day</i>
<i>Sun 30th August:</i>	<i>Public wine tasting, awards & presentations at the Briars Historic Park, Mount Martha.</i>

Special Diam Cork Offer from Winequip

Winequip has some "Diam" corks at a clearance price. These are product overruns from Diam that had been branded for a specific winery and not taken for whatever reason. They have then run them through a printer to obscure the brand to some extent.

These are genuine Diam corks that are used by many commercial wineries, their principal benefit is that they are specially treated to eliminate cork taint. All are 44 x 24mm in size.

Special Price will be \$190 incl GST for bags of 1000, or \$24 incl GST per 100 for lesser quantities. This is cheaper than commercial wineries can purchase these.

If you are interested, please contact **Andrew Watt** on 9462 4777.

Wine Quotes and News

Rob Aitken

"Most works of art, like most wines, ought to be consumed in the district of their fabrication." - by Rebecca West

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.

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

Country Wine Making Workshop – Enrolments Now Open

Mario Fantin

As indicated earlier newsletters, the Guild is planning to run a country wine making workshop to help both its own members and members of the public to learn this interesting craft. The idea behind the workshop is to take people step by step through an actual country wine making experience under the guidance of experienced Guild members. Each participant will be making their own personal batch of country wine in a 5 litre demijohn. People just need to turn up, fruit and all the wine making utensils necessary will be supplied.

The persons running the workshop are George Wright and Vinko Eterovic. Harry Gilham will provide a strong support role. Other Guild members will be involved in coaching and mentoring participants throughout the workshop period. Spencer and I will be involved in marketing and organisational support.

Please start giving some thought to your participation. Please also mention this workshop to any of your friends who may be interested. The course will be of particular interest to those women and men interested in a 'hands on' approach to the preparation of food and drink. The cost of the course is \$85.

The course will be run over the following dates at the Eltham Living and Learning Centre:

1st session - Saturday 26 Sept 10am-4pm. BYO lunch

2nd Session - Thursday 1 October 8-10pm

3rd Session - Sunday 22 November (Panel discussion, country winemaking at Wine Show)

If you would like to enrol in this course, please contact Mario Fantin (Tel 9846 7092)

Where Are The Women?

George Wright

The Executive of our Guild has been pondering the fact that professional women winemakers are well regarded in the industry but few attend our meetings. Are we creating a male-dominated enclave where women feel unwelcome or threatened? We notice that partners of members readily attend social functions and, although many of them are very involved in the winemaking activities, they tend to regard their partners as the 'experts'. What nonsense.

An article in Sunday Life (June 21, 2009), a supplement of The Sunday Age entitled *Women of the Vine* (Amy Cooper) explored a number of women who were influential in the winemaking world. It quotes many experts who accept that women have better palates than men and many professional males in the industry simply accept that this is just a fact of life. It also identifies a number of sommeliers who are women and who command great respect from famous industry figures.

I guess that leaves us to ponder whether what we are doing attracts only half of the potential audience. Does this matter? I think it does because we need to garner all the help we can get to make a better bottle of wine. If that means changing the way we go about our activities so that it is attractive to this population of wine-making enthusiasts, I think we can all benefit from the exposure, particularly if they can teach us the subtleties of palate training which I'm convinced is the secret of making good wine.

Anyway, the Executive is open to ideas of how we can make it more attractive for female members to join and become involved. Golly, I may then need to subdue my sexist commentary on life as it emerges at meetings. I think it's something to do with my age ... but I'm trying. (My wife says I'm very trying !!). Apart from controlling me, you may have some other ideas and we would appreciate your thoughts on how we can open up our meetings to make them attractive to women winemakers.

So How Do You Judge A Wine's Value?

Graham Scott LM

[Editors note: not sure about this piece but the author seems to have enjoyed writing it - probably written while still subject to the impact of the food and wine tasting discussed. The EDWG accepts no responsibility for the content of this piece and its expressed opinions are not necessarily shared by the EDWG.]

What is a wine worth? Is it the huge mark up cost of the bottle that seduces you into thinking it MUST be good? Is the region (ah, you wine snob you!) or the grape (ah, you preference pervert you!) or is it how it scores on wine show trials? (ooh you're a wine cringer, aren't you!). Perhaps another theory needs to be tested, that the value of a wine comes from the experience that it brings.

Purely in the interests of science your intrepid President and a life member attended a tasting of wines to see if the value placed on a wine rests in how it relates to food. A disinterested but by no means uninterested participant, the Silent Witness (whom, to protect the innocent, we shall call Lawrie), provided the ambience of a home and the food. The two EDWG parties provided the wines which were supposed to be a horizontal

tasting of 2006 Cabernet Sauvignon. Said el Presidente asserted his right to change the rules and brought in a 2008, 'cos he could! So there! No one argued.

The wines were 2008 Cab Sauv by Alan Blackman, Graham Scott and a wine made by Terry Nash from Pakenham fruit, plus the 2008 Cab Sauv by Spencer.

The food was Chinese with some lovely cheese and cold meats.

Judging used the Roseworthy Wine Tasting Score Card.

So what happened?

All the EDWG were 12.5% medium weight and were generally given good commercial rating, El Pres. hung out for a gold for his but this was dismissed as a pre-publicity gimmick to sway the Wine Show judges in November. The Pakenham based wine was much heavier with lots of oak showing in the bouquet and slightly overbalancing the fruit on the palate. A bigger style where the EDWG wines were finer, drier and cleaner in taste. The Blackman and Scott wines were essentially parallel wines. Both had light oak on the bouquet and soft fruit on the palate and both were showing those subtle changes that show a wine moving from fruit driven tastes to more complex wine flavours.

The 2008 Cab Sauv was another wine altogether. Blood red colour, floral vanilla and spice on the bouquet and an amazingly intense spice follow through on the palate. As you would expect from a last vintage wine the tannins were pronounced and helped give it such a long flavour. The effect of the barrel ageing was apparent in the bouquet and in the lift it gave to the intense spicy flavours. A wine that made you sit up and take notice.

But how did they go with the food? This is where the Silent Witness came into its own. The Scott Cab Sauv was a goer with Chinese food as it had layers of flavours and would complement all but the spicier dishes. The SW snaffled that bottle for future use. The big Pakenham Cab Sauv slipped in with the cheeses and snuggled up as if it had been born for the union. It was too conflicting with the other dishes, however, and swamped the cold meats. The Blackman Cab Sauv was the lightest and driest of the wines and was a fine complement to the spring rolls. Strangely, Spencer's spicy Cabernet went well with a meat pie whereas the Scott Cab Sauv simply shut down, but the situation was reversed when both were tried with salami. And the spicy wine also went a treat with cabana. Finally it has to be recorded that the Scott Cab Sauv was the hit with the Hundred Year Old Egg. Its light and very flavoursome finish complemented the lingering egg aroma and taste silkiness of the self named egg.

At this point, suddenly Lawrie waxed lyrical! *[Editors Note: I don't think it was the alcohol; perhaps that food rarity the 100 year old egg, but at this stage everyone seemed to go a little off their rocker!!]*

"Forget the wine score chart. We don't drink wine to fill out numbers; we drink wine because it fits in with a full life experience - social, cultural, culinary.

And while we are at it, let's get rid of the 750 ml bottle. A standard drink of 100 ml means that for two people sharing a meal a 500 ml bottle would give both two drinks and provide an item of discussion as to who goes dibs on the last.

In this tasting it was the food that spoke and the different foods gave values to each of the wines as they respected their tastes."

Having put James Halliday out of a job by castigated the wine show system as well as plunging the glass industry into deeper recession he lapsed into incoherence. We all applauded.

So next time you are tasting your wine and thinking about how it will go in the show, think again. Conjure up the ideal meal for it, and fantasize about the company you'll have for it. Bet you the wine will taste terrific!

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)

Back by popular demand!
Short classes in Winemaking
And Food and Wine Matching

GOURMET DELIGHTS AVAILABLE OR BYO PICNIC

The Guild would like to thank the following for their support of our noble craft!

Cellar Plus
Costante Imports
Greensborough Home Brewing
Heritage Coopers
La Trobe University
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

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

CELLARPLUS
Your *D.I.Y.* Equipment Supplier

Interested in improving your winemaking craft ?

... Yes ! Then let us help you.

Vintage 2008 is coming !

....Visit your local store for quality grape contacts.

- Importers of all Hobby & Commercial winemaking Equipment. From grape snips at Harvest, to filters and corks come time to fill your bottles.
- Yeasts, Wine Additives & Many Books
- Hands On - Winemaking Short courses & Free! Demonstrations.
- Technical Bi-Lingual Staff – 7 days a week (Feb – April)
- Laboratory Facilities & Economical wine testing service.
- Exclusive Wine Gifts, Bar-Ware & Port Oak Barrels (2-300Lt)

Some Helpful Products For you to Consider !



Refractometer Brix 0-32%



ONLY \$ 49.90 inc gst
With any \$ 100 or greater
Equipment Purchase
Single unit \$ 95 (rrp \$145) 1 / customer



**SHOP
ONLINE=**

www.cellarplus.com.au

Browse and purchase **OVER 5000+** PRODUCT ITEMS online

- Promotion valid only till end of Feb 2008

CELLAR PLUS

Distributing Products for:

EPPING -Vic

47 Yale Drive

T: 03 8405 9020

F: 03 8405 9001

Nth Melbourne

106 - 110 Peel St

T: 03 9328 1843

F: 03 9328 8118

Clayton- VIC

Unit 4, Wellington Rd

T: 03 9574 8222

F: 03 9574 8244

Showrooms

Regency Park -SA

493 South Rd

T: 08 8340 3655

F: 08 8340 8533



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

www.costanteimports.com.au

sales@costanteimports.com.au

For all your winemaking needs, for the small hobbyist to the larger commercial winemaker we can supply a wide range of yeasts, corks, filters, variable capacity tanks, fermentation vats, wine analysis needs and more.

- Suppliers of wine making equipment for the past 36 years
- Variable capacity stainless steel tanks - all sizes
- Pumps, filters, corks - all grades, bottles, capsules
- Crusher/destemmers, presses
- Bottle filling units
- Fermentation vats, chemicals, yeasts
- All your wine analysis equipment and more ...

Give me a call, drop in or send me an email. Call for a free catalogue. I look forward to hearing from you.

John Mitris

Costante Sales Consultant and amateur winemaker

NEUTROCORK: NEW HIGH QUALITY LOW PRICED CORKS:

Special new product !!!!

Neutrocork is the latest addition to Amorim's portfolio of high quality cork closures - a high-tech, competitively priced stopper.

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

Ph: 03 9462 4777 Fax: 03 9462 1666

Email: sales@winequip.com.au

Web: www.winequip.com.au

Everything you need “from grape to the bottle”

- Full range of equipment and consumables for the small producer
- Tanks, presses, destemmers, pumps, demijohns at the best prices in Melbourne
- Sole Victorian distributor of quality Lallemmand yeasts and MLF cultures
- Improve your wine with our range of finishing tannins
- Open 7 days during vintage

ALL GUILD MEMBERS ENTITLED TO 10% OFF ON PRESENTATION OF GUILD DISCOUNT CARD

WE HAVE A FULL RANGE OF WINEMAKING GEAR FOR THE SMALL PRODUCER

Sponsors Corner

Greensborough Home Brewing

Your local homebrew shop carrying a complete range of Wine & Beer making supplies ...

- Books
- 5L Stills
- Nutrients
- Oak Barrels
- Glassware
- Corks
- Acids
- Yeasts

Winemaking equipment hire - including motorised crusher / destemmer (750kg / hr), basket press, corker and more.

Call Dave for all your needs ...

Greensborough Home Brewing
22 Louis Street, Greensborough (Melways Map 20/J4)
Tel: 9432 0283

Heritage Coopers

WINE BARRELS FOR SALE

We can recondition your barrels or you can buy ex-winery barrels that have been recovered and renewed.

Local service at Diamond Creek

- Ex-winery barrels shaved and toasted
- Re-conditioned (completely re-coopered) barrels from 50-150 litres
- Shaving and toasting

For all your cooperage needs contact
Neil on 9438 1790 or 0402 015 138
Enquiries welcome
