



Eltham & District Winemakers Guild Inc.

Press Cuttings
March 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: 27th March 2009

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Next Meeting

Making Rose for the Joe Illian Trophy 2009

Note this is a change from the intended schedule.

There's no excuse for any red-blooded winemaker of red wines not to make Rose this year! The Guild's most prestigious annual show award is up for grabs! To assist members, Karen Coulston and Greg Martin will discuss the making of Rose and will bring some commercial styles for member tasting.

Members, **please bring along your barrel samples and bottles of Rose** to include in the tasting.

Rose can be made from most red grape varieties, and blending with whites is an option. Be sure that the final colour is pink and the final product should have crispness and freshness - to be drunk young.

Some basics on making Rose from my very limited experience:

- To make from a red grape variety, be sure to extract the juice within 24 hours after crushing (after 30 hours the opportunity for the pink colour has likely been lost). Ferment the juice and continue the winemaking as if you are making a white wine.
- Optionally, blend barrel samples of a red (eg. pinot) and a white (eg. chardonnay) according to taste and colour.

We shall also have a WOTY so bring your wines along for critical assessment.

President's Press

Spencer Field

The February 09 meeting was well attended and featured a Cabernet Sauvignon blind tasting of 12 bottles - six commercial and six members' wines, with wine professional Lindsay Corby presenting the wines. The tasting incorporated a WOTY - a critical tasting of member wines. More of this meeting format, with professional presenters, and regular WOTYs will follow in future meetings. **I would appreciate your critical feedback on the format**, especially on how improvements can be made.

The 2009 vintage is now in full swing and I am currently involved in a red and a white harvest. A group of about 10 members took delivery of 1500 kg of Sangiovese grapes on 7 March. The grapes were sourced from the hotter climate region of North West Victoria.

I was very surprised as to the exceptional quality of the grapes - they looked really good and the pH was 3.73 - very little tartaric acid addition was required. I must express gratitude of all member buyers for the most professional approach adopted by the grape grower, also **Geoff Neagle** who managed the sourcing and transport of the grapes and **Gary Campanella** who along with Geoff co-ordinated other arrangements including the supply of yeast, other ferment supplies and accessed and distributed very useful information on the making of Sangiovese wine.

Geoff negotiated a good deal for us with the grower, including ensuring the grapes were hand picked, then delivered in refrigerated transport at -1⁰ C overnight to Melbourne. The grower (forgive me for not getting his name) was also looked after and received a fair price reflecting the trouble and services provided to ensure we received a good product. Geoff also organised for delivery of the grapes from Sunshine to his place in Warrandyte, and he and wife Ann generously hosted the crushing and de-stemming service using Guild

equipment. So thank you Geoff and Gary, and Geoff would you please pass on our gratitude to the grower!



Dense clusters of hand-picked Sangiovese grapes (> 500 kg per container) delivered to Geoff's place



Trailers fully laden with Sangiovese grapes about to be carted away for crushing

2009 grape acquisition by members

A benefit of being President is that I get a lot of feedback from many different sources on what is going on in member wine making activities. This includes hearing from our regular grape suppliers and members about member purchases of grapes this season. I have got a lot of positive feedback about our suppliers listed in previous newsletters. I have noted they do appreciate selling to members despite the smaller quantities. And the prices they charge are generally fair - I know one who sold most of his Pinot commercially at \$2500/tonne, effectively took a loss in selling smaller quantities to members for \$1500/tonne. What we offer suppliers is assured payment in cash and little fuss, and from what members are telling me, this seems to be sufficient for them to try to provide us with some of the best quality grapes they have on offer.

Some of the listed suppliers still have quantities of good shiraz (Trist), Cabernet (Gist & Whispering Hills) and Pinot (Barker) available for sale. It's worthwhile to call all on the list as I am not completely up to date on varieties still available. In regards to the smoke taint issues most are testing for this.

Member Alan Blackman has advised of Sauv Blanc, Chardonnay, and Shiraz for sale from Peric 9459 1478 in Neerim 3480 Noojee Rd Powelltown.

Supporting bushfire affected members

In discussion at the last meeting, we agreed that Bill Loughlin would co-ordinate a member working bee in support of helping bushfire affected Guild members (**Michael & Barbara Scott and Helmut and Denise Doerner**) in some recovery activities, such as vineyard repair/replacement, fencing, etc. This will happen in due course (watch out for it) and so a group of members will donate their time for a day supporting bushfire recovery of our friends in Kinglake. It will be supported by a Guild funded barbecue/social during the day. Members will be encouraged to each donate a bottle of their best to kick start again Michael's cellar.

Wine Quotes and News

Rob Aitken

My apologies for failing to deliver a wine quote for last month's newsletter. To make up for this omission please find two quotes below.

This is the great fault of wine; it first trips up the feet: it is a cunning wrestler.

- by Titus Maccius Plautus

Wine is bottled poetry.

- by Robert Louis Stevenson

As we found out at the February guild meeting when tasting a wide range of cabernets, this second quote is sometimes true and sometimes not.

Sangiovese Challenge

Gary Campanella is co-ordinating an inaugural “Sangiovese Challenge” for the five groups that are making Sangiovese. Given that the same grapes and mostly the same yeast are being used, the winners of the Challenge will be decided by their winemaking abilities.

The challenge will play out at the Guild’s October meeting where there will be a Sangiovese taste-off in the style of the memorable “Hotties and “Coolies” taste-off of previous years. The idea will be that all “Sangiovesers” will submit their respective candidate wines for a blind taste-off by members.

One of the five challenge groups has named itself “*Phoenix*” (meaning rising from the ashes) with Michael Scott as chief winemaker.

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.

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

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

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John Mitris
Costante Sales Consultant and amateur winemaker

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