



Eltham & District Winemakers Guild Inc.

Press Cuttings
November 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: 27 November 2009

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Next Meeting

Next meeting 27 November - 7:45 pm start: **Featuring:**

A debrief on our 40th Wine Show broken into two parts:

- **One hour devoted to WOTY tastings of Show wines:** Bring along any Show wine that you would either like to show off (eg. a medal winner) or another wine that you wish further assessment, perhaps because you either don't understand or you dispute the Judge's assessment.
- A short discussion of the success and any failures of the Show's organisation. **Roma O'Callaghan** will again show off her facilitation skills and help to draw out some lessons and new ideas for next year's Show.

We will also have Pizzas to consume with some wine and beer: Because this is the last meeting this year, we will eat and toast to a great year for the Guild and members.

And members will be able to consider whether they would like to **place orders for alternative grape varieties (Sangiovese)** delivered in February from NW Victoria.

CELLAR PLUS & WINEQUIP SPONSOR SPECIALS:

MEMBERS PLEASE NOTE THEIR SPECIALS LATER IN THIS NEWSLETTER. SOME GOOD BUYS FOR MEMBERS. WHEN VISITING THEM, PLEASE LET THEM KNOW YOU ARE A GUILD MEMBER. PLEASE SHOW WINEQUIP YOUR WINEQUIP DISCOUNT CARD (IF YOU HAVEN'T ONE, LET KNOW AND I WILL SUPPLY). SPONSORS ARE OUR PARTNERS AND IT'S IMPORTANT TO SUPPORT THEM - Spencer

President's Press

Spencer Field

Great Promise for our 40th Eltham Wine Show 22 November 2009:

All Members and partners, please ensure you participate in our 40th Wine Show. One of our three biggest Shows ever, and it will feature a ceremonious cutting of a cake to celebrate our Guild and its wonderful history.

Other features include three workshops – Meeting the Winemaker (drawing out the winemaking secrets of our top winemakers); and Matching Food with Wine, with Lindsay Corby (La Trobe University) leading discussion; a third? – my memory fails me.

Time to order alternative grape varieties from Mildura:

Last year with great assistance from **Geoff Neagle** and others, about a dozen members, working together secured a total of 1.5 tonnes of premium quality Sangiovese grapes from a grower named **Cosie** in the Mildura region. Based on the good feedback on barrel samples from **Joel Pizzini** at our September meeting, I believe that several members will receive silver medals (or better??) this weekend for the wine produced from Cosie's grapes.

So now is the time to put an order in for premium grapes from North West Victoria, eg Spanish and Italian varieties such Tempranillo, Sangiovese, Nebbiolo, and other alternative varieties.

Geoff is currently checking his contacts for what premium quality alternative varieties will be available and will report at our November meeting.

Website Development News Flash:

Several Guild members, led by webmaster **Marcel Theunissen** and Secretary **Gary Campanella** have been working feverishly and quietly away in the background to launch a completely refurbished website at the 40th Eltham Wine Show. I've been sworn not to release details beforehand, but members will be amazed to see the new website and experience all it has to offer. For this initiative, a small number of members supporting Gary and Marcel have been sweating away to prepare a resource that should enhance the winemaking skills of any member who makes the effort to utilize this new resource.

I would like to say on behalf of the Executive, we are astonished at the amount of effort being put in by volunteers for the benefit of all members, and we are greatly indebted to all the workers.

I say no more except you can find all about it at the Show – or check out the website on the next day.

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.)

British vineyards look to the stars

By [Richard Alleyne](#), Science Correspondent Telegraph.co.uk 30/10/09

Growers are using powerful cameras on board a satellite 500 miles above the earth's surface to take images of their vineyards, showing them where to plant vines and when to harvest the grapes.

The high resolution pictures are so accurate they can calculate the number of leaves per square metre which is directly proportional to the quality and yield of grapes.

Farmers will also be able to scan surrounding areas to see what land may be good for cultivation and so help the industry expand.

The technology known as Oenoview, is developed by Infoterra, a division of the European Aeronautic Defence and Space Company, and has already been used in various wine-growing areas of France.

It works by calculating the density of foliage on vines by analysing the light that reflects off them.

As the quantity of vine leaves is linked to the quality of the grapes - the amount of foliage affects the sugar, tannin and chemical composition of the grape - the technology helps growers adjust pruning and fertiliser use and guides them as to when to harvest the grapes to get the best quality.

The system also looks at the density of vegetation in surrounding fields to the vineyards to see which would be suitable to grow good quality grapes.

“Each year the wine producer has to decide which parts of his vineyard can be harvested together to produce first and second wine,” said Henri Douche the Oenoview programme manager.

“Oenoview shows wine producers not just how different plots are performing. When a winemaker walks through a vine it is very difficult to judge how the vines are doing. This gives a very sophisticated overview.”

He said that each pixel of the satellite image shows a four square metre area which is about 4 vines. Each images allows the technology to assign a "leaf area index". This is then colour coded with blue or red.

He said: "If there is an even distribution of blue or red images in a field the leaf area index suggests that the grapes can be harvested altogether, but if the map shows defined red and blue areas, it helps the owner to care for and harvest sections of the fields to produce top quality wine."

A number of leading English wine producers, including Chapel Down, the largest producer in the country, and the award winning Ridgeview are expected to take part in the scheme run being co-ordinated by the English Wine Producers association.

The agricultural college Plumpton College in Sussex will act as the professional go-between, interpreting the data with Infoterra to help advise UK growers.

“English Wines are award winning and the industry is growing from strength to strength,” said Julia Trustram Eve from trade association English Wine Producers.

"The harvest draws to a close this week and we are anticipating one of our largest harvests ever."

“Innovation is at the heart of the English wine industry and vineyard owners are keen to use technology that complements their winemaking skills. Developing a pilot programme to use space technology is a smart and exciting next step.”

Jamie Ritchie, Head of Marketing at Infoterra UK, said the British space industry was booming.

“Like the English wine industry, people are often surprised to hear that we have a thriving space industry in the UK, one that is forecast to grow five per cent per year over the next 20 years,” he said.

"If space technology can help another UK industry to thrive then we are happy to help."

English winemaking has gone through a renaissance in the last few years. Sparkling wines in particular are now considered to be as good as their continental counterparts.

There are 416 vineyards and 116 wineries in the UK with a current average annual production of around 2 million bottles. Vineyard acreage has grown by approximately 45 per cent in the last four years. UK vineyards extend all over southern England to Cornwall and as far north as York.

(Wow, amazing! I'll need to be more careful next time I fertilise the lemon tree - Ed)

Is that Pinot Gris or Pinot Grigio in your glass?

(From Wine Selectors Oct09 eNewsletter)

Pinot Gris and Pinot Grigio are the same grape variety, but made in two different wine styles. Pinot Gris is typically richer and fuller, being based on the style made in Alsace in north-eastern France. The crisp, dry white Pinot Grigio wines from northern Italy provide a model for this style. Distinguishing features of both include stone fruit and nectarine aromas and flavours along with honey and hay characters.

Pinot Gris, is typically picked later and riper, and is rich, spicy and full-bodied, with a rounded texture. Pinot Gris will often have high sugar content with lower acidity that will regularly produce complex wines with ripe stone fruit characters. Pinot Gris is sometimes made with oak and has the ability to develop into rich, textured wines.

Pinot Grigio, made in the Italian style, is usually picked earlier than Gris, or comes from cooler regions. It rarely sees oak and has similar flavours to Gris but is generally lighter, drier and crisper on the palate. Pinot Grigio is usually made to drink on release and often displays floral aromas, with pear, apple and citrus flavours.

Pinot Gris and Pinot Grigio are relative newcomers to the Australian wine scene, with the variety being first planted here in the 1980s. Over the past decade, Pinot Gris and Pinot Grigio have been embraced by Australian Sommeliers, who like their food-friendly nature. The popularity of these wines has spread in Australia and they are now widely viewed as a mainstream variety.

EDWG 40th Annual Amateur Wine Show

Dear Friends,

The Eltham and District Winemakers Guild Inc. is holding its 40th Annual Amateur Wine Show.

For full details please refer to our website at <http://www.amateurwine.org/>

Regards
Eltham Wine Show Committee

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!

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Greensborough Home Brewing
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Winequip
Vinvicta Products

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.

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

Cellar Plus

As promoted on
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t 03 9328 1843
t 03 9574 8222

f 03 8406 9022
f 03 9328 8116
f 03 9574 8244

To the best of our knowledge all information contained in this flyer is correct at the time of printing. We have made every effort to ensure accuracy. Product dimensions and specifications are approximate only and may change over the course of a season. All products in this flyer have been included in good faith on the basis that the goods, as described, are available at the time of printing. Products, colours and sizes are subject to availability. While stocks last — no rainchecks. Sale on from 11 to 21 November 2009. All prices include GST.

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Great for additional storage space for the upcoming vintage

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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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Price : 30 cents per 100 or 26 cents per 1000

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

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Tel: 9432 0283

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