



Eltham & District Winemakers Guild Inc.

Press Cuttings
September 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: 25 September 2009

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Next Meeting

Next meeting 25 September - 7:45 pm start: Featuring

- **Presentation by Alfred Pizzini** (Pizzini Wines see -> <http://www.pizzini.com.au/>) on Spanish, Italian, and Eastern European wine varieties accompanied by a tasting of some of these varieties. **Pizzini Wines** is one of (if not) Australia's leading makers of Sangiovese and other Italian varieties, and we are most privileged that he has accepted our invitation to address members.
- **WOTY tastings:** Limited to Sangiovese (**Sangiovese makers please bring barrel samples**) - plus any other less common varieties of Italy, Spain, etc. Australian varieties made to an old world style are acceptable for assessment.

President's Press

Spencer Field

Country wine Course: You all should have received a flyer with details for this course. There are still a few places left. Contact **Spencer (0408300523)**, **Mario** or **David Pryor** to confirm or for details of this four session course starting 26 September with the hands-on making of a raspberry wine. Our leading country wine gold medal winner, **Vinko Eterovic**, with **George Wright** and **Harry Gilham** supporting will be leading the course.

Kinglake working bees: Two very successful working bees were held on 22 Aug and 5 Sept. 17 members and spouses supported the Aug bee in which attendees were divided into two groups - one to work at **Michael and Barbara's** and the second at **Helmut and Denise's**. We replaced burnt end braces and pulled up burnt out dripper lines in Helmut's vineyard, and cut firewood for him. At Michael's place, members from as far as Mornington and Bendigo installed all endposts in a new vineyard, and with five chainsaws and lots of muscle, we cut and stacked fallen pine trees. We then celebrated recoveries and socialised courtesy of some great food prepared by **Jeanne Anders, Liz Loughlin and Denise**, all with the greatest hospitality from Helmut and Denise.

The second working bee on 5 Sept was not Guild sponsored but relied on the generosity of eight members and concreter **Joe Lostitich** in particular, who supplied his 12 tonne excavator to remove stumps in the new vineyard and stack massive amounts of big pine trees. While Joe and the excavator did most of the heavy work, others used chain saws and muscle to help in the stacking. There will be three HUGE HUGE bonfires at Michael's in the next few weeks. **Jeanne Anders** again kept us all well fuelled with food. I understand that Joe Lostitich has generously given yet another day with his excavator to complete stacking of all the pine for burning. Michael's place now is very clean!

Michael, Barbara, Helmut and Denise presented to the Guild at the August meeting with a thank you card setting out their deep and sincere gratitude for all the assistance provided through the generosity of the Guild membership.

Frankston Show: A record number of 390 entries was achieved and it's clear that the FAWG is growing at a ripping pace. While I think Frankston members won most of the major awards (including best winemaker - **David Wood**), Eltham members scored well - at least seven gold - **David Hart, Mario F (2), Danny C, Peter D, Gary C (best shiraz), Phoenix (Joe, Michael and Spencer)**. Graham Scott scored a Silver medal. I must mention Wally Knihnicky who, with his fine results, clearly demonstrated he is one for gold

in the future! Apologies if I have missed anyone out - not intended. The Phoenix Gold was for a Rose and so is well placed for the Joe Illian Trophy!

King Valley winery weekender: Bill Loughlin - Visit Co-ordinator

We have indications of about 30 so far and seek another 10 for the winery weekender. We have a bus with a capacity of up to 54 passengers, so friends of members can be invited. We will be visiting wineries in the Upper King Valley, Myrtleford and Milawa districts, many of which have Italian grape varieties. For those not so interested in wineries, we will visit Cheese and Mustard businesses and an Olive Oil producer.

Indicative costs at this time are:

Bus - \$75-80 per head

Accommodation - 3 star motel \$85 per single and double

Two course dinner Saturday night at \$45-50 per head

Members and friends who may wish to share a room can reduce their cost by up to \$45. Please let Bill (bill.loughlin@hotmail.com) know if you wish to do this and who your preferred room mate might be.

Members who agree to join the trip will need to now pay a deposit into the Guild's account of \$50 per person and \$100 for a double. The Guild's account number is: BSB 033091 Account Number: 283851 (Westpac) and please identify your name when making a deposit.

The visit details will be circulated soon.

Wine Quotes and News

Rob Aitken

*"Marriage is like wine. It is not to be properly judged until the second glass."
- by Douglas William Jerrold*

George Wright

"I love cooking with wine - sometimes I even put it in the food."

Greetings from France

The following emails were sent by Chris and Inge Kearney who are currently travelling around France.

Our time in Burgundy (15/09/09)

We left Geneva on Friday morning and headed to Nuits St Georges under the guidance of Sybil. After we left Gex and started to climb the Jura. After 5kms of climbing Sybil lost contact with her guiding satellites and therefore instructed us to make a u turn and head back down the mountain. At 4 kms down hill she got contact and told us to make a u turn and head back up the mountain. Another lesson in the limitations of GPS navigation systems. The rest of the trip was uneventful and we arrived in Nuits St Georges about 1 pm. Inge thought the B and B was gorgeous. We parked and unpacked the car, then walked in to the cafe section of the village for lunch. Vintage had started, tractors

delivering grapes to the wineries in town everywhere! We had a 2 pm appointment with Beatrice Dubois to make, so it was off towards Beaune to a village whose name we were unsure of but knew was only 2 kms away. After 3 kms we stopped at a winery for Chris to ask directions. Pierre Gille, the vigneron spoke very good English and directed us back to Premeux Prissey and where to turn off the Route de Grand Crus to get to the Dubois winery. There we met with Beatrice Dubois who gave us a tour of the winery and cellar followed by tastings including Grand Cru Pinot Noir. Interestingly, the only difference between Grand Cru and the other wines they make is where the grapes are grown. We bought some wine and Beatrice gave us a map and marked interesting places to visit. She also invited us back to see the harvest arrive and its processing which was starting the next day. We did not get back there until today but were able to taste the grapes and see the sorting, destemming and pressing of the grapes.

That night we ate in a restaurant in an old cellar run by a young French couple. The food and wine was excellent.

Saturday started with a typical French breakfast of croissants, coffee. Then it was off to Beaune for the market and the Hospices de Beaune which is an old hospital founded in the 1300 s for the poor and needy. The beds were in the chapel so they could attend a mass three times a day and on Sundays see a holy picture of people going to heaven or hell. All parts of the special treatment. There were also medical instruments like a metal brace and various bits to bore holes into the skulls of migraine sufferers. We imagine that death quickly alleviated symptoms. The buildings were beautiful! We then purchased terrine, bread, wine and fruit to take for a picnic on a hill overlooking Pommard. We had a pleasant lunch that included delicious tomatoes from David's garden. The chardonnay was typical Burgundy, short on fruit big on malo with an acid crispness. While we were there about 30 20 ish year olds arrived by bike for a pre wedding drink. We lent Inge's trusty pocket knife, including cork screw, to join them for a drink. We had to decline as Chateau de Pommard was calling. At the chateau, we had a tour of the cellars and vineyards before tastings. The 2004 Grand Vin was the best of their wines. We had a quick look through their Dali exhibition before winding through the vineyards to Mersault. A quick coffee before heading back to N S G. Behind the B and B was a winery of the Faivelley family. We went into their courtyard to watch the processing and met the owner's son, Evan. He asked where we came from, already knowing we were not French by our behaviour. When we told him we made wine we got a tour of the winery, cellar and new barrel storage area. It is a sight to behold, both thousands of barrels 5 metres underground filled with maturing wine and to stand in a room containing half a million dollars of new French oak barrels. A Burgundy barrel is not the 225 litre barrique but a 228 litre differently named barrel. What's its name is escapes me! Fantastic unexpected tour. Dinner that night proved that not all food in France is of the same standard. On balance still an excellent day.

Sunday we went to a winery that produces the sparkling wine of Burgundy called Cremant de Bourgogne. We took in the exhibition and then tasted their sparkling wines that included a red made from Pinot noir and Gamay. We bought one of those for our picnic at Abbaye de Citeaux and a few whites for later. After a boring tour of the Abbaye, we returned to N S G to the Cassisium to see how Cassis is made. Essence of blackcurrant extracted with ethanol. More tastings to round out the day. That night we returned to the restaurant in the cellar for another great meal.

Today we drove to Roussillon in the Rhone Valley for the next stage of our drinking your way through France Tour. This Tour is the sensible one in that you do not have to ride a bike but you must make sure that dehydration does not affect your performance by

frequent stops at wineries. The Tour recommences tomorrow in a different part of the country but with the same enthusiasm that we started with.

A day of rain in the Rhone (16/09/09)

Yesterday we had a slower day as it was raining steadily and we had time to slow down, or so we thought. We drove to Condrieu where Xavier's family winery is. Signs to Domaine Gerard took us up the hill behind Condrieu for 2 kms to the crest of the hill. From there you have sweeping views to the south over the bend in the river. The vines are trellised on the steep slopes to maximise the exposure to the Sun. We did not go to the winery as we were waiting for the invite from Xavier. We then drove north along the river through the Cote Rotie to Vienne for lunch. It rained steadily with heavy rain showers.

Later in the afternoon we returned to the hotel in Roussillon to plan the next day's tours. At 6 pm Xavier called to tell us that it was a good time to visit for a tasting, so we took off through the rain to Condrieu again. It takes about 25 minutes to get there. We arrived just as the Syrah, Shiraz, was being prepared for maceration to last 5 days before the ferment would be allowed to start. Xavier took us down into the cellar to taste the Viogniers fermenting in old oak barrels. We then tasted Gamay that had been crushed that day before moving on to their bottled wines for sale. Viognier and Cote Rotie, which was a blend of Syrah and 2 percent Viognier - All excellent. While tasting we were invited to dinner, the last for Xavier's brother before he went off to start training to become a Catholic priest. We had a wonderful dinner with the family starting with a Riesling from Alsace, a 1990 Gerard Cote Rotie and finishing with cheese and Champagne. It was a much later night than planned, but a very enjoyable and educational one.

Xavier told us that the rain would stop in the morning and they would wait for the grapes to dry before they finished the harvest. He also helped us plan today's trip to Tain L'Hernitage with detours to high parts for the panoramic views. So it is off south along the river to see the sights and taste the wines.

All the best,

Chris and Inge Kearney

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.)

Country Wine Making Workshop – Enrolments Still 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.com.au

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

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/>

The Wine Show Entry Kit can be downloaded from:-

<http://www.amateurwine.org/documents/ShowEntryKit2009.pdf> (Adobe Acrobat)

<http://www.amateurwine.org/documents/ShowEntryKit2009.doc> (Winword)

Entries close Wednesday 14th of October 2009

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)

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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

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

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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.

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John Mitris
Costante Sales Consultant and amateur winemaker

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Enquiries welcome
