



Eltham & District Winemakers Guild Inc.

Press Cuttings
February 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 February 2009

In This Newsletter:

Next Meeting.....	2
President’s Press	2
Vintage Update	4
Shaved French Oak Barrels for Sale	4
Getting Your Wines Tested	4
Trading Barrel	5
Wine Show Major Sponsors.....	6
Cellar Plus	6
Costante Imports Engineering	7
Winequip Products.....	8
Sponsors Corner	9
Greensborough Home Brewing	9
Heritage Coopers	9

Next Meeting

Cabernet Sauvignon blind tasting: members wines & commercial; Speaker - L Corby, Lecturer in Wine Technology at La Trobe University. WOTY incorporated in this. **Please note the earlier start time of 7:45 pm**

Members should bring their own home brew Cabernet Sauvignon. Some will be selected for inclusion in the blind tasting.

President's Press

Spencer Field

Not a good start to the year!! Firstly 40 degree temperatures for our social barbecue meeting kindly hosted by **Ganga Wines - Chris & Inge Kearney** - at Keilor. I understand that by the evening, the weather had cooled down and the 10 or so present very much enjoyed the Kearney hospitality.

Then the horrific bushfires still impacting on the Victorian community. Several members were affected by the fires, either directly or by friends or family living in now burnt areas. Fortunately for the Guild membership and their families, the toll has been modest - no loss of life - with the greatest loss being the home, shed and vineyard of **Mick and Barb Scott**. **Helmut & Denise Doerner** made excellent use of their underground wine cellar to shelter themselves and eight neighbours, then managed to save all their homes except one that was not defensible in any case. Helmut's losses have been limited to some burnt vineyard posts and perhaps smoke damage to the house and contents. As for the third member resident of Kinglake, **Bill & Liz Laughlin**, their street was miraculously left standing while the next street was completely razed. Other members narrowly escaping the Black Saturday fire front were **Marcel Theunissen & Carina Mojet** at Healesville (an area still under threat a week later) and **Wally Knihnicki** at Wandin North. I hope I haven't missed any other directly affected members.

I have talked to all above and all are in good spirits, even Mick who is keen to get on with planned winemaking - even though all his equipment is gone!! Perhaps we can assist here!?

No doubt many other members have friends and relatives who have been bush fire affected. On behalf of the Guild membership our hearts go out to everyone who has suffered loss and/or trauma. The Guild membership clearly has a role providing camaraderie and moral support to affected members and we can consider other support, including working bees to assist affected members in cleanups, vineyard re-establishment, etc.

The CFA, SES, Police, DHS, Councils and other support groups have done their usual terrific jobs in response to the bushfires, and no doubt some of our members have made contributions as members of these groups. **George Wright** was heavily involved both in Kangaroo Ground CFA efforts and in a horrific role of assisting in finding bodies in the Kinglake ruins.

EDWG Program for 2009:

Below is our proposed program to July 2009. Main features are:

- WOTY's: Each monthly meeting will include about a 30 minute WOTY session in which we will taste and assess about four members' wines. WOTY's are a key feature of our *Go for Gold* strategy.
- 7:45pm start of meetings: Starting time for each meeting will be brought forward to 7:45pm to provide time for the WOTY's.
- More technical sessions: Most technical sessions at meetings will feature experts guiding us through wine making principles and tastings.
- Country wine making short course: We will offer a short course in country wine making aimed at new members and others wishing to learn and practice the art. This will be hands on training with each session implementing the steps in the wine making process. Further details will be announced in the March newsletter.
- Social program: International Night and Winery Weekender to proceed as normal. It will be important to carefully cater for partners' interests for the winery weekender.

Meeting program:

- 27 Feb:** Cabernet Sauvignon blind tasting: members wines & commercial; Speaker - L Corby, Lecturer in Wine Technology at La Trobe University. WOTY incorporated in this.
- 27 Mar:** WOTY - to include tastings & pH assessments of 09 barrel samples; Technical session on pH control and oxidation: Speaker Marin Ginsberg
- 24 Apr:** WOTY; Apple Cider making with Speaker from Kellybrook Wines.
- 29 May:** WOTY; Alternative Wine Styles with Expert winemaker as speaker: Tasting of members 2009 Sangiovese barrel samples;
- 26 June:** International Night featuring alternative wine varieties.
- 31 July:** AGM business meeting to start at 7:30pm, finish by 8:30; WOTY; Video on wine making techniques by Jancis Robinson, Master of Wine.

Other Executive Decisions:

Female winemakers: The Guild is keen to redress the balance between male and female winemakers and will ensure that, in the organisation and management of all winemaking activities, opportunities and encouragement are clearly provided for female involvement. For example, the country wine making workshops can include advertising in alternative life style magazines (eg. She Earth). The Guild's Wine Show should include an award for best female winemaker.

Tribal Elder - a new membership category: The Guild must retain as many of our more experienced members as is possible, so they continue to contribute to the skills development of the newer and less skilled members. So the Executive proposes that the title *Tribal Elder* be conferred onto active members with a good record of contribution to the development of other members. Annual subscription for Tribal Elders will be waived for a period of five years and subject to conditions, can be renewed for additional five year periods. The specific criteria for selection of Tribal Elders are currently under

development and will be published soon. The other membership classifications of *Life Member* and *Ordinary Member* will be retained unchanged.

Vintage Update

A reminder to members that a list of suppliers who have for sale to members grapes believed to be of premium quality, is found on the Home page of our website www.amateurwine.org - click on 'Fruit Bulletin'. At mid February, suppliers have indicated that despite the heat, bushfires and smoke, supplies of premium fruit are ripening favourably and there has not been smoke/taint damage to the grapes.

This has included:

- Chardonnay, Pinot and Chenin Blanc just netted at Sunbury (Bill Ashby)
- Shiraz at St Andrews (G Twist) and Bendigo/Heathcote (P Raeburn);
- Cabernet at Heathcote (P Raeburn); Kangaroo Ground (S Gist) and Wandin North (M Lyons)
- Pinot from Kangaroo Ground (S Gist) and Panton Hill (Richard Barker)
- Chardonnay and Merlot from Yarra Junction (Graham Smith)

Contact details will be found in the fruit bulletin at www.amateurwine.org. Please note the precautions associated with buying grapes, listed there.

Shaved French Oak Barrels for Sale

Neil Presti (Heritage Coopers) has chardonnay barrels available. These have come from a WA winery and have been shaved and toasted and are 225L French oak. They are \$240 each. Members should contact Neil on 9438-1790 for more details. Ring ASAP if you want to order one that is NOT toasted.

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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F: 08 8340 8533



Costante Imports Engineering

NEUTROCORK: NEW HIGH QUALITY LOW PRICED CORKS:

Neutrocork is the latest addition to Amorim's portfolio of high quality cork closures - a high-tech, competitively priced stopper. Neutrocork creates an excellent seal and performs well on the bottling line and on the shelf.

Neutrocork is individually moulded from fine cork granules of uniform size, it shows very little variation in diameter. This increases production efficiency and so reduces the cost to winemakers - an essential characteristic for a stopper in the price sensitive, high turn over market. All granules used in Neutrocork are made from stopper quality corkwood and treated with Amorim's proprietary ROSA process to minimise the risk of flavours.

Neutrocork has consistently low rates of oxygen transmission. Its performance in this important area is far superior to synthetic closures, which allow oxygen to pass into the bottle at a relatively high rate, potentially leading to undesirable 'oxidised' characters. Independent validation of the process has confirmed that ROSA reduces releasable TCA levels in cork by about 70 per cent or better.

ROSA is the latest in a series of innovative developments by Amorim that are being used in concert to tackle TCA. Amorim's anti - TCA strategy is to use a combination of preventive and curative measures to avoid or remove cork contaminants at each critical point in the production chain. ROSA is a cork-cleaning process based on controlled steam distillation whereby steam and water under pressure are used to force out volatile trace compounds within the cells of the corkwood. Steam has long been known to be effective in the laboratory for removing volatile compounds such as 2,4,6- trichloroanisole (TCA) from the cork. However, getting the process to work reliably on an industrial scale has, before now, eluded cork manufacturers. In scaling up its laboratory trials of ROSA to an industrial system, Amorim's researchers and engineers have had to overcome many obstacles, including:

- uneven levels of reduction of TCA.
- adverse effect of the process on the cork's physical properties and visual appearance.
- re-contamination of the cork due to steam condensation.

Price : 30 cents per 100 or 26 cents per 1000

Any questions please contact:

John Mitris

Costante Imports P/L

377-379 Bell St, Preston 3072

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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.

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- 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
