



Eltham & District Winemakers Guild Inc.

Press Cuttings
July 2007

President	George Wright	9712 0318	Treasurer	David Pryor	9439 4933
Past President	Mario Fantin	9846 7092	Communications	Chris Ramsay	9846 2713
Secretary	Zenon Kolacz	9879 0379	Newsletter	Sue King	9712 0316

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 8 pm
Next meeting: 27^h July 2007

In This Newsletter:

Next Meeting	2
Presidents Press	2
White Winemaking for the Home Winemaker	3
Rob Aitken's dribbles	5
Forthcoming Meetings	5
International Night	5
Memories of Bill Christopherson Esq.	6
2006 AGM - Minutes	7
FAWG - Amateur Wine Show	8
Trading Barrel	9
Wineshow Major Sponsors	10
Australian Winemakers / Cellar Plus Pty Ltd	10
Costante Imports Engineering	10
Winequip Products	10
Sponsors Corner	11
Australian Home Brewing	11
Brewcraft	11
Greensborough Home Brewing	11
Heritage Coopers	12
Winery Supplies Pty Ltd	12

Next Meeting

Despite the detailed planning in arranging the meeting agenda, national issues sometimes overtake local initiatives. We had planned to have a fining trial at Friday night's meeting. When attempting to finalise negotiations about this event, I was informed that the presenter was to be in Adelaide and that every other possible presenter was likely to be there also. It is the weekend where boffins in wine techniques and those selling the gear huddle to exchange money for equipment.

In response, I contacted Karen Coulston. You will remember last year when Karen led us on a journey of discovery into the mysteries of Sauvignon Blanc. Coincidentally this is the variety selected for members to display their winemaking skills of at the wine show this coming December. Members had requested that Karen be invited again to discuss the variety. We will have a discussion of winemaking techniques and styles of the variety as well as blind tastings of commercial wines as well as member wines.

Bring along a sample of your home-made Sauv. Blanc or some other interesting examples of the variety to share with others. The blind tasting will be fascinating. Our responsible-tasting-of-alcohol policies will encourage you not to be also so-inclined.

The discussion of Sauv. Blanc and tastings are scheduled to commence at **8.45pm**. Before that we intend to deal with club business, including the annual elections starting at **8pm** - **your prompt attendance would be appreciated to avoid our guest being delayed unnecessarily.** She has to fly out to Adelaide early on the Saturday morning to do some heavy-duty networking. Thanks in advance to Karen for fitting us into her hectic schedule.

The annual elections are to fill the positions of President, Secretary and Treasurer. Past practice is for the President and the Past President to remain in their respective positions for two years but this is an opportunity to change over the positions if you think that is warranted. Other executive and non-executive positions are listed at the top of this newsletter. Current incumbents are also listed. Every nomination will require a seconder and the acceptance of the nominee to accept office.

In addition, Marcel Theunissen has offered to replace Chris Ramsay as Webmaster for the Guild. Marcel is an expert in the area but will be looking for ideas at the meeting from members as to the services we require.

All in all, it will be a busy meeting. Please attend on time.

Presidents Press

George Wright

This is the final presentation of my President's report for 2006/07. *I lie.* Given the annual elections are due at our July meeting; I will present a President's report covering the year's events at the meeting. Relax - I won't present a bit from each month's newsletter!

Let me spend a little time on our guest for the next meeting. Karen Coulston is an early member of the Guild. I have recently been browsing through some of the early records of the Guild and she is mentioned regularly, so she has been a contributor for many years. In more recent times she is known as a Guild Judge at the wine shows. But she has yet another history which underlies that interest.

As a professional, Karen is a chemist. She has applied her technical knowledge to the passion she demonstrates with her interest in wine. Not only does she strive personally to create good wines from her vineyard, she has created a business which helps others to achieve their vision in making good wines. She has taken her technical skill to the vineyard, not relying only on imports to her lab. She has used her inventiveness to mount a bladder-crushing machine on a trailer that she can take to vineyards to gently remove the juice from quality crops. She offers scientific advice on how to make quality wines to suit individual crops. In addition, she follows her skill by lecturing to budding winemakers on the science and techniques of winemaking in academia, ensuring that future winemakers have a solid foundation of winemaking science to back them in decisions that is the foundation to consistent good winemaking.

Karen likes helping the passionate. She is always ready to help amateur winemakers to achieve their goals. In my mind, Karen is a very special person who deserves recognition as one who takes an extra step to help other winemakers, whether professional or amateur. She deserves a special thankyou... Don't miss this meeting!!

White Winemaking for the Home Winemaker

Reon Vuglar - Winemaker VUGLAR WINES

“Pros & Cons during White winemaking”

Introduction:

The essence of winemaking whether it be white, red, sparkling or fortified revolves around the decisions we make during the winemaking process, the reasons why we chose to carry out a certain task and the final impact that it has on the wine. This article aims to highlight and identify the different ‘*pros and cons*’ of winemaking decisions available to the winemaker during production and the potential outcomes of different actions. Before you can make a wine you must decide what outcome you wish to achieve; if you just stomp on some grapes and then wait, yeah, you'll make wine but does it taste like you wanted it to and give the satisfaction you were looking for? Let's start at the beginning...

The Harvest:

The timing of harvest is essential in the moulding of style during winemaking. Light bodied wines without oak or MLF including varieties such as Riesling, Verdelho, Sauvignon Blanc and Gewürztraminer rely heavily on acid to provide weight and structure rather than alcohol. So picking floral whites earlier than full bodied varieties allows the retention of natural acid to provide more delicate structure than added acid. Full bodied varieties can be picked later as increased fruit concentration, alcohol potential, MLF and Oak maturation can be used together to provide extra balance, structure, weight and complexity. The most common white winemaking mistake is trying to make a variety perform above its potential; like trying to create the first barrel fermented Riesling matured on yeast lees for 4 years in new Russian Oak and expecting gob smacking results. The Variety is the noblest part of a wine and it should be held in high stature when deciding on potential style. Slight variations can provide a unique point of difference without detracting from varietal definition. Remember when you try a wine the most obvious attribute should be varietal identification, a 1 year old Riesling should not remind you of a 15 year old Hunter Semillon.

The Crush:

The goal in white wine production is to maximise flavour and aroma and minimise phenolics and bitterness. As in all grape varieties a lot of the ‘hidden flavour’ is very close to the skins, right next to all the bitter compounds and phenolics. Skin contact

during white winemaking is a very risky business as for all the extra flavour you get, along comes a bundle of phenolics. So skin contact increases fruit concentration and aroma but increases potential phenolics. Skin contact is all about balance, do you need it and do the pros outweigh the cons. Again we come back to the essence of winemaking decisions, why have we chosen to carry out a particular task. If you are making a light bodied aromatic wine from Riesling what benefit do you gain if you have 24 hours skin contact to increase fruit aroma but the wine becomes so bitter when your finished fining you lose all the extra flavour you might have gained and sometimes more. The lesson here is that less handling is better handling. You haven't got 20 parcels of fruit from around the valley to blend together to get consistency, you have one chance to get it right, so any decision however small it may seem can dramatically effect the potential outcome.

Fermentation:

Yeast, Yeast, Yeast, beautiful Yeast! It's available to you as a winemaking tool so USE IT. Even the most remarkable wines in the world are still made with commercial yeast strains. A better way to increase fruit concentration and balance in white wine is to match appropriate wine yeast with the variety and or style you're trying to achieve. Unlike skin contact yeast do not increase phenolics and bitterness and if they do you are using the wrong yeast.

Temperature control is the most important factor in producing white wine; a steady controlled fermentation at lower temperatures is the key to retaining varietal definition, aroma and flavour, why let it evaporate into the air when you can work toward keeping it in the wine. If you don't have access to a jacketed tank or a cool room for barrel fermentations, ice blocks or bottles of frozen water are a good way to help keep fermentation temperatures low. Unhappy yeast gives unhappy flavours so look after your yeast during fermentation as there is no excuse for stuck fermentations. All wine should be made with fermentation aids and yeast nutrients such as Goferm, Fermaid K and DAP. You try running a marathon without water and you'll know how yeast feels without supplements.

Maturation:

If wine doesn't need maturation, bottle it. Again style indicates the need for maturation. Floral aromatic varieties should be settled, clarified and filtered before sulphur/acid adjustment and bottling. Maturation should be reserved for varieties and styles that will benefit from such processes of oak maturation, MLF, lees contact, batonage, air, and racking, if it doesn't need it don't do it. Don't forget less handling is better handling. Storage during maturation and post bottling is important to the stability and life of the wine. Constant temperature is more important than low temperature. If you can't keep wine at 15 degrees as in cellar-like conditions it is better to keep in at a constant 23 degrees under the bed than out in the back shed where the temperature can range from near zero in winter at night to over 30 degrees in summer during the day.

Conclusion:

Winemaking should be a fun, exciting and enjoyable hobby for the home winemaker, where with good planning and preparation you can achieve the desired results you set out to. Don't forget to drink it and enjoy it.

Further Information:

The berry Café & Wine Centre will be conducting a series of winemaking seminars from basic winemaking principles, style definition and retention, advanced winemaking techniques, Oak usage and alternatives, Fortified and sparkling winemaking, and more for the home winemaker during later 2007.

Contact Reon Vuglar via rvuglar@bigpond.net.au for more information, seminar topic suggestions or winemaking consultancy services.

Rob Aitken's dribbles

Rob Aitken

Pleasure for one hour - a bottle of wine.

Pleasure for one year - a marriage; but pleasure for a lifetime - a garden.

Chinese Proverb

Forthcoming Meetings

George Wright

The following schedule is a draft of forthcoming events and meetings which has been produced by the executive after discussions at recent meetings. It will change over time and further detail is required but it does give an indication of the direction we intend to travel.

Dates	Subject
July 27	Annual General Meeting. Elections. Varietal Night (Sauvignon Blanc)
August 31	Fruit Wine Making Demonstration.
September 28	Wine Fining demonstration with tannins (yet to be confirmed)
October 6/7	Geelong Trip
October 26	Octoberfest (beer)... Start brewing in preparation
November 30	Stewarding and Associate Judging - techniques and responsibilities
Dec	Wine Show
Jan 27	BBQ. Sausage Sizzle and tasting of medal-winning wines
Feb 24	Taste-off. Hotties and Coolies Revisited

International Night

George Wright

(This article is dedicated to Ian and Beth Smith who traveled all the way from north-east Victoria for the event and encouraged me to write something about anything)

My highlight of the month was the International Night. Latin food, Latin booze, Latin music. Sorry Darko....he set-up the music and I turned the volume down to give a talk and I was having such a good time talking, I forgot to amplify it again. As a result we had little dancing, which didn't meet the criteria for a Latin night. (Like Jake-the Peg I have three dancing legs but unlike Rolf Harris, mine get mixed-up). Danny and Company sang. The food was delicious and we ate a smorgasbord of dishes but I've lost references to describe anything after the soup. I do know I ate lots of black beans and I can report they taste better than baked beans but have the same after-effects.

Mario was the Event Co-ordinator and everything flowed like treacle, embracing all in its path. He didn't need to turn up to make it all happen. I should let you know that after all his work; Mario sent his apologies with a pressing family issue that demanded priority attention. We benefited from all his hard work... Thanks, Mario and Isabella. Liz and David Pryor arranged the venue stuff: we had a warm room and somewhere to sit and eat and a superb kitchen. David also managed to extract money, as is his want. Zenon selected the wines and I will have some strong words to say about this later in this article.

The big thanks must go to Myrna who was a power in the kitchen and coordinated the menu. How she arranged for a sequence of hot meals will always remain a mystery to me. If the success of management is achieving things through others, Myrna should run the Westfarmers/Myers conglomerate tomorrow. She and her galley-slaves in the kitchen produced a sequence of delicious hot and cold food that could never be found again, anywhere. It just proves that as a wine guild, we have a lot of members who know how to cook.

One interesting impromptu floor show created by Silvia, a visitor from England (they come from all over the globe to our dinners and wine shows). She produced what I describe as a glass wine decanter with two openings, something like a teapot. Because he alone knew how to use it, I can only presume Helmut had led a decadent lifestyle in his youth. After filling it with wine in one opening he raised it high and a thin stream of wine spurted into his open mouth from the other. Gradually extending his arm the stream became longer and longer and the tension in the room built as the stream of wine grew longer. Unfortunately for the audience, he did not spill a drop. Then a participant from each table took up the challenge. The only one properly dressed for the event was a beautiful young woman with a magnificent cleavage who had a ready-made gutter ready for any spilt wine. Once again, the participants did not waste a drop. Thanks Silvia.

Now for Zenon. It's his fault. The only wine I remember was the sparkling at the start which I thought was great. After that, the bubbles got into my head and I can't remember much because the rest is a pleasant blur. I can recall a chocolate Pinot followed by lots of food and wine, singing and good company.

Unfortunately, Carol had to leave the dinner because our dog threatened to have puppies in the car park. Helmut and Denise saved me from a long walk by driving me home because they were worried I might get lost and wander into the Eltham pub by mistake. I think I cuddled into Spencer and Annette in the back seat on the way. I can't remember whether the after-effects of the black beans started then or the next day, but I will know by the reactions of Spencer and Annette when next we meet. By the way: three dogs and two bitches, if you are interested. That's puppies, not women. I had a great night and will remember parts of it very fondly.

Memories of Bill Christopherson Esq.

Harry Gilham

[Note: Bill Christopherson has been associated with the Guild (and the wider wine industry) for many years. During this time which time he made and judged many vintages with many varieties, both country and grape and has provided valuable feedback to members of the Guild. He has recently been diagnosed with a serious illness and has found it necessary to sell his vineyard and will be unable to judge at our annual wine show.]

My first memory of Bill was my effort to find his house for a wine guild meeting in the early 80's. I had the address which took me to vine planted maze in which the house was centrally situated. Apart from the driveway, it was fence to fence planting for Bill in those days with as many varieties of grape which sold wine on the market.

Bill was a member of the early Seymour Agricultural Shows Wine Committee. I found myself with an invitation to associate judge there with Bill amongst the Country Wines Section in 1992.

His main influence on the Guild was his "one man does all" approach, judging the entries of Country, Grape and others. Bill saw each bottle and poured his own tasting. The word "multi-skilling" was Bill's in his voluntary activities with the Guild. I best remember the show where he was finalising the Best Wine of the Show Award - he was down to 2 bottles and I had entered both of them.

There was a photograph of him at a show on the veranda of the Eltham Living & Learning Centre.

Such memories - thanks Bill.

2006 AGM - Minutes

Zenon Kolacz

Minutes of the Annual General Meeting of the EDWG Inc. (28/7/2006)

1. Attendance

Number in attendance = 29

Apologies were received from:

Danny Cappellani, Bill Bussau, John Gaffney, Chris Ramsay, Neil & Myrna Johannesson, Liz Pryor, Darko, Richard Bortko

2. Acceptance of Minutes from 2005 AGM

Moved to accept: Helmut

Seconded: Spencer

Motion Carried

3. Mario Fantin delivered his final report as President.

Moved to accept: Con

Seconded: Rob Aitken

Motion Carried

nb: Spencer provided some personal comments on behalf of the guild in thanking Mario for his work over the past two years. All concurred.

4. Treasurer's Report (David Pryor)

Moved to accept: John O'Callaghan

Seconded: Joe Cazzula

Motion Carried

Election of Executive Positions

1. President's Position

Nominated: George Wright

Seconded: Con

Motion Carried

2. Treasurer

Nominated: David Pryor by Spencer

Seconded: Joe

Motion Carried

3. Secretary
Nominated: Zenon Kolacz by Mario
Seconded: Harry Gilham
Motion Carried

Election of Non-Executive Positions

4. Website: Chris Ramsay
Nominated: Mario
Seconded: John O'C
Motion carried

5. Social Coordinator
Nominated: Spencer Field by Joe
Seconded: Helmut
Accepted with proviso that assistance required during 2006/07

6. Newsletter Editor
Nominated: Mario by Zenon
Seconded: Joe
Accepted by Mario on Temporary basis until someone else could be found to fill the role permanently. Spencer agreed to assist during this period.

Some discussion ensued on ways to improve newsletter, themes for coming year, website improvement, etc.

7. Asset Manager (new position)
Nominee: Rob Aitken (by Spencer)
Seconded: Harry
Motion Carried

8. Public Officer
Lot of discussion around the role of Public Officer, currently held by Ken King. Given Ken's other commitments, it was felt that the role was better handled by the Treasurer since Annual Returns were overdue at the time and it made sense to roll that function into the treasurer's role. David accepted the responsibility. George to approach Ken to relinquish his involvement in this capacity.

9. General Business
Discussed various items including; upcoming Frankston Show, Provision of cheese and biscuits at each meeting by the guild, some future meeting guests.

Meeting concluded around 10.30pm

FAWG – Amateur Wine Show

David Wood

The Frankston Amateur Wine Guild is holding their 36th Annual Amateur Wine Show on the 2nd of September 2007. If you are interested in exhibiting your wine, please download the application form, entries close on the 3rd of August. The files are included as separate attachments within the newsletter email. The flier for the wine show is also attached. If all else fails, please contact David Wood directly on [5975 5757](tel:59755757), [0407 183 728](tel:0407183728) or mpserv@satlink.com.au

Trading Barrel

BUY / SELL SERVICE FOR MEMBERS - Ads need to be lodged with the editor by the 15th of the month to be included in the next Newsletter.

For Sale:

2nd Hand Press: 21in x 30 in (suitable for a barrel of wine) \$250

Please contact **David Hart** on 5983 9082 if interested.

Wineshow Major Sponsors

Australian Winemakers / Cellar Plus Pty Ltd

- Do you like to make wine? ... Yes! Then let us help you
- Importers of all Domestic & Commercial Winemaking Equipment
- Yeasts, Wine Additives & Many Books
- Winemaking School & Laboratory Facilities
- Technical Bi-Lingual Staff - 7 days a week
- Exclusive Bar-Ware & Port Oak Barrels (2-300Lt)

Cellar Plus Pty Ltd

106-110 Peel Street, North Melbourne Vic 3051 (Opposite Vic Market)

Tel: 9328 1881 Fax: 9328 1975

Distribution Warehouse 3-5 Kerr St, Preston Vic 3072

Tel/Fax: 9484 7926

Email: sales@australianwinemakers.com.au

Costante Imports Engineering

A strong supporter and sponsor of the Eltham Winemakers annual wine show.

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 ...

Costante Imports

377-379 Bell Street, Preston

Tel: 9484 7948

Email: sales@costanteimports.com Web: www.costanteimports.com

Call for free catalogue

Winequip Products

117-119 Sydney Rd, Coburg

Ph: 9383 4033 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

Sponsors Corner

Australian Home Brewing

You can get a great range of winemaking & brewing ingredients, equipment & books from our Heidelberg store.

If you can't get in to see us, we will be happy to deliver your supplies to your home or work.

DELIVERY SERVICE Call 9569 9223 - we normally send your goods next day ...

Australian Home Brewing
50 Burgundy St, Heidelberg (opposite JB Hi Fi)
Tel: 9455 1311

Brewcraft

<h4>Make really good grape wines all year round</h4>	<h4>Award Winning Wines</h4>
<p>That's the beauty of wine kits. There are no seasons. Sure you will want to use fresh grapes when you can get them but as you well know there is only a short time to do this. Wine kits let you make grape wines for the rest of the year. These kits make 23 litres of both blended and specific grape variety wines</p>	<p>These wines are made by the world's winning producer, Canada's 'Winexpert' with grapes sourced from various countries, including Australia. At the 2005 Winemaker International Wine Competition in USA, Winemaker wines too home 170 medals won by people just like you using Winexpert wine kits.</p> <p>Choose from our huge range at www.winexpert.com. Come in and see us at one of our three conveniently located stores to buy or hire a winemaking kit and start making these great wines now</p>

Brewcraft Stores

Heidelberg

50 Burgundy St 9455 1311

Richmond

143 Church St 9429 2066

Oakleigh South

24 Eskay Rd 9579 1644

Check out www.liquorcrafter.com.au

Greensborough Home Brewing

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

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

Winery Supplies Pty Ltd

- Complete Range of Winemaking & Viticultural Supplies
- Free Professional & Technical Assistance Provided
- Excellent Short Course in Winemaking

Over 20 Years Experience

Winery Supplies Pty Ltd

57 Gilbert Drv, Knoxfield

Tel: 9764 9547

Email: enquiries@winerysupplies.com.au

Web: www.winerysupplies.com.au