



Eltham & District Winemakers Guild Inc.

Press Cuttings
May 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: 25^h May, 2007

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Next Meeting

Don't believe the planner! This meeting will not be focused on the fining of wines as had previously been indicated because our planned-guest cannot attend on that evening. Instead, the subject will be microbiology. Don't get defensive, this is important and if you don't attend regularly, I suggest that you make a special effort to attend because you will not get another chance like this to focus on the fundamental process of turning sugar into alcohol that is central to our wine-making efforts. As you will find out, there is a lot more to the process than that simple conversion of sweet stuff to hangovers.

Leading the subject will be Martin Grinbergs. Martin is an Oenologist and the Principal of Micro Vin Services, a trouble-shooter in the wine industry. He provides advice for those are having trouble with the bugs that make things happen in winemaking, both good and bad. He will also analyse your wine (for a price). Martin has a long history in winemaking and his rules-of-thumb are based on his deep knowledge of science. Martin is involved in various professional and voluntary activities in the wine industry (such as judging at our wine show) and lectures on microbiology at a number of tertiary institutions. As you will find out, he is a consummate professional and I guarantee that you will return home after this meeting a more knowledgeable winemaker.

Bring along some wines for tasting. In particular, if you are having a problem with a wine from this season's fermentation, bring it to get Martin's reaction and if you don't like what he says, we will have plenty of members to give their opinions to make you even more confused.

Presidents Press

George Wright

I keep mentally checking that I have done everything to my wines before they are bedded down for winter. I'm happy that fermentation is over (unlike last year when one got stuck, and this week I injected the last demijohn with SO₂ and checked that the bung was firm and fast. I know that all my wines will need a racking off the primary lees soon and then my preparations for winter will be over - I hope. Although I record my activities in a notebook, I'm not as methodical as Stan Gower and wish I had his painstaking approach to record-keeping and checking his wines. I'm never really sure that I have done everything I should.

Meanwhile, other things are happening behind the scenes. Perhaps the most important is the activities of the Wine Show Committee who have been meeting and have an impressive spread-sheet of activities that must take place before the big event in December. In addition, Spencer and Bill are beavering away on the weekend away and are narrowing down the options. I hope there will be a newsletter article to keep us up to date - see below (ed.) And the International Night team is swinging into gear to provide a Latin flavour to the festivities at the end of June - see below for your invitation (ed.) In addition, we have a very special guest for this month's meeting. I think it will be very special and informative.

This really is an impressive collection of people who get things done. Congratulations to all involved because as members we are all benefiting and I know your efforts are appreciated.

Rob Aitken's dribbles

Rob Aitken

“What a man calls his ‘conscience’ is merely the mental action that follows a sentimental reaction after too much wine or love.”

(Helen Rowland)

Wine Show - 2007

Tim Kitching

Dates have been fixed and the hall booked for this year's event! Although current vintage wines are likely to be a long way from the bottle, I'm sure many members have a good supply of previous vintage wines that they could consider entering this year. The scarcity of fruit will no doubt have an impact on the number of current vintage entries, so why not dust off some of those bottles at the back of your cellar and get some feedback from the judging panel on their progress?

And of course there is still plenty of time to supplement your entries with one or two country wines... what about a nice dessert wine made from some of the lovely quince that are available at the moment?

Winery Weekend Tour – October 2007

Bill Loughlin

At the Guild's April 2007 meeting, the Geelong Region was chosen by members in attendance as the most preferred as against Rutherglen and the King Valley. On purely a numbers count, the weekend of 6/7 October was the most popular. On that basis would members who were not able to attend the April meeting, please let me know if you are interested to participate. To date we have 22 intentions.

Numbers will need to be firmed up no later than the August 2007 meeting, to enable an appropriate bus to be hired to transport us to the wineries. We anticipate up to 4 wineries to be visited on each day, as the distance between each is less than 30 minutes travel.

More detail re accommodation options, dinner venue, costs and wineries will be made available over the next two meetings. Please let Bill Loughlin know if there is any other interest, including likely numbers. His email address is: bill.loughlin@wesnet.com.au or Tel: 5786 5047.

International Night – June 2007

Mario Fantin

THE GUILD INVITES MEMBERS, FAMILY & FRIENDS TO THE SOCIAL HIGHLIGHT OF THE YEAR, THE ANNUAL INTERNATIONAL NIGHT.
THEME THIS YEAR IS:

‘LATIN’

Have Fun! Wear Your Favourite Latin ‘Clothes’

FRIDAY 29th JUNE 2007

ST MARGARET’S ANGLICAN CHURCH HALL
81 PITT STREET, ELTHAM
(Opposite Eltham Tavern)

PRE-DINNER DRINKS AT 7:30PM
MEAL COMMENCES AT 8PM SHARP

THE WAY IT WORKS

- People are invited to bring along a Latin dish (optional)
- Out of pocket expenses for ingredients will be reimbursed
- Register your proposed dish with Menu Co-ordinator (Myrna) when you RSVP prior to 10 June 2007
- Wine, cutlery & crockery provided
- All costs for the night added and each person pays an equal share
- Prize for best dressed in line with theme

ORGANISING COMMITTEE

Myrna Johannesen	Menu Co-ordinator	nhejo@optusnet.com.au	9802 3010
David & Liz Pryor	Venue set up	pryor@gotalk.net.au	9439 4933
Mario Fantin	Event Co-ord.	mario.fantin@roads.vic.gov.au	9846 7092
Zenon Kolacz	Wine selector	zenonkolacz@optusnet.com.au	9879 0379

RSVP by 10th JUNE 2007 - Call or email **Myrna Johannesen**

Wine labels from around the world

Graeme Scott

I've always wanted to do it. How do you let the world know your feelings when you see flocks of birds descend on the vineyard and destroy it in half a day? Bellowing to the winds lets off angst but that isn't sharing it. Now I find that someone has gone through the same character forming experience and has made it pay.

"Firefinch" is a Ripe Red blend of Merlot, Ruby Cabernet and Cabernet Sauvignon from South Africa and the label for this wine has the sub title: 'What the Birds Left...'
It's a plain label but it cries out for sympathy and it sells.

And how do you sell a wine made from a grape which no-one outside of Hungary can read, let alone pronounce? Why, you promote that on the label of course. So CSERSZEGI FUSZERES - that's the grape, silly - comes labelled as "The Unpronounceable Grape". Try saying it, and then check yourself with the pronunciation below. No cheating now!

These and other amazing labels are listed in a marvellous book: Marilyn Merlot and the Naked Grape - Odd Wines from Around the World, by wine writer Peter May (ISBN 1-59474-099-2) And just in case you are wondering, the unpronounceable grape is a hybrid of Hungarian Irsai Olive'r and Gerwu''tztraminer and Peter thinks it's a good drop.

If you were ever concerned about the bland view of wine as all Cab Sauv and Chard, this book will alert you to the wonders of world wide wine. Go to Bali for Aga White, made from Alphonse-Lavellee - a French seedless and Belgia, a Muscat clone. The label is beautiful as only Bali can make it. Or look for the Italian wine labelled "The Full Montipulchiano". No prizes for picking the allusion there. And don't miss LoTengo a Malbec from Argentina. This label features the feet and legs of a couple dancing the tango and as the photograph is covered by minute plastic strips. The edges make the dancers really move.

Western Wines from South Africa hit on the idea of using temperature sensitive paper for their Rude Boy Chardonnay, and Rude Girl Shiraz. Put him in the fridge for thirty minutes and he takes off his shorts. Warm her up and her dress, short as it already is, fades into insignificance. Hell, who needs a drink, sir! We are just doing a science experiment...

There are labels which publicise the annoyance of the winemaker, none more so than the "Ptomaine Bloguers". When Californian Randall Grahm tried to make wine in France he ran head on into the nightmare of French bureaucracy. *Bloguers* are people who talk nonsense and *Ptomaine* is the poisonous vapour from a corpse. The Ralph Steadman illustration shows "a certain genre of snaky, slithery, slimy, smarmy, sebaceous sommelier and the insufferable *snobbise* associated therewith". Well. I hope he felt better after that. And the French left the New Zealanders speechless when they had the nerve - maybe élan - to label a Sauvignon Blanc "Kiwi Cuvee".

This is a wonderful book of amazing labels with a background on each of them, and short tasting notes on the wines themselves. I recommend you buy it as a present for someone else. That way you can read it too, and I guarantee you will. Or go to Peter May's website and look at these and other oddities that have come recently to his attention. It is: www.winelabels.org and is well worth the visit.

Maybe we should start a collection of our own member's labels. What artistic talents would that show?

* Try saying: *Chair-sheggy foo-share-us without laughing.*

Asset Register

Rob Aitken

Policy for management of guild equipment:

This policy is based on the Guild's charter to "To nurture, promote and sustain the art of amateur grape and country wine making". Part of nurturing the art of winemaking is to provide guild members (especially new members) with access to basic but costly equipment which they will need to make wine.

1. The Guild owns a limited range of equipment for the purpose of assisting (particularly new) members to make wine when otherwise the cost of equipment could be a deterrent to wine making.
2. All Guild equipment is to be available to all members to use.
3. Members may hold equipment at their own home but must inform the Guild's asset manager of any changes (eg transfer to another member, damage, loss, etc).
4. Existing items regarded as basic and lower cost (eg plastic containers, demijohns) will not be replaced at the end of their useful life.

Asset description	Qty	Responsible member		
		Name	Phone	Email
Enolmatic Bottling Unit	1	Helmut Doerner	5786 1484	doerner@bigpond.com
Crusher Destemer	1	Rob Aitken	9439 5775	cabsav@bigpond.net.au
Small Keith Traeger Press - 38L 310 mm dia. x 510 hi.	1	Helmut Doerner	5786 1484	doerner@bigpond.com
Larger Andy Miezis Press - 64L 380 dia. x 567 hi.	1	Chris Ramsay	9846 2713 0423 121 667	julch@iprimus.com.au
54L Demijohn	1	John O'Callaghan	9437 0053 0408 354 909	researchbuild@onaustralia.com.au
35L Demijohn	1	Dave Pryor	9439 4933 0400 159 194	pryor@gotalk.net.au
30L Black Plastic Fermenters	2	Rob Aitken (& Ken King)	9439 5775 0417 537 993	cabsav@bigpond.net.au
Judging glasses	Many	Ken King	9712 0316 0418 382 203	ken_king@bigpond.com

Zen and the Art of Amateur Winemaking

Chris Ramsay

Chris must be all 'zenned' out as no submission received from him this month.

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:

3 x 54ltr Demijohn @ \$35.00 each

1 x 82ltr Stainless Steel Keg @ \$70.00

Please contact **Russ Henry** on 9439 4479 if interested.

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Richmond	143 Church St	9429 2066
Oakleigh South	24 Eskay Rd	9579 1644

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