



Eltham & District Winemakers Guild Inc.

Press Cuttings
November 2007

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Past President	Mario Fantin	9846 7092	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 8 pm
Next meeting: 30th November 2007

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Next Meeting

The wine show is upon us and its time for some hard work and celebration of our winemaking activities. Even though amateurs, to ensure we provide a professional wine show we need to train ourselves in the techniques of wine judging and stewarding. The wine show committee has been preparing for this event all year and has invested much time and effort to ensure that the venue and facilities are up to scratch. It's now time for other members to play their part by ensuring they have the information necessary to perform appropriately.

Harry Gilham has agreed to train us and in his inimitable manner he will take us on a journey of discovery at the November meeting. We will appreciate some tastings so come along armed with WOTY bottles.

President's Press

George Wright

Like all of you, I have been busy checking out my wines for entry into the show and cutting up the labels ready to stick onto the bottles. Being an optimist I have left lots of room to insert the gold-medal stickers. As Spencer reports elsewhere in this newsletter our members have been winning lots of accolades for their wines entered in other shows so that perhaps my mixing in good company will assist in raising the profile of my wines.

This month I had the pleasure to present Sue Ellett (wife of life-member Ken King) with a dozen roses for her role as editor of the newsletter for the past couple of years. You will remember we resolved on this at our last meeting. As an associate of the Guild and not a winemaker, this was a very special effort on her behalf and we appreciate the time and commitment she made to make our lives richer. At the time I was about to deliver the florist-fresh roses to her (only 200 metres from her house), my CFA pager beeped and I was otherwise engaged at a fire for four hours. The roses were stranded in the sunshine in the cabin of my ute. I presented her with the drooping roses and she received them in good spirit but I think the smell of my sweat overpowered the fragrance. As Ned and Ben would say, '*Such is life*'. I trust that Sue understands the appreciation we express even if the delivery was somewhat unfortunate.

Change of Editor

Richard Bortko

This is my first newsletter for the Wine Guild. As the new editor, I look forward towards continuing to compile a high quality newsletter filled with articles of interest on the Guild and its members' activities. Since taking up this new role I now have a better appreciation of the efforts made by past editors. Each month I'll be seeking your articles to include in the newsletter, so keep them coming and your feedback will be most welcome.

Helmut Scores Trophy at ANAWBS Show

Spencer Field

A few EDWG members entered wines into the Australian National Amateur Wine & Beer Show held annually in October in Adelaide. Top congratulations go to Helmut Doerner who won a Major Trophy and Gold for the top fruit wine in the show, with his sweet Raspberry wine. Helmut also won a bronze for another fruit wine - black current.

Other medal winners included Mario Fantin: a silver and a bronze for two Shiraz entries, David Hart : a silver for a fruit wine, and Spencer Field: two bronze for a Cabernet Sauvignon and a Shiraz.

There were just under 700 entries in the wine section of the 28th ANAWBS show. Judges, winemakers drawn from commercial wineries, awarded only 8 gold, 55 silver and 212 bronze medals.

It's great to see EDWG members doing well in other shows. We are already aware of Mario Fantin's sensational three gold medals in the 2007 Frankston (he naturally received the award for top winemaker of that show). Several other members scored medal wins also.

EDWG members are encouraged to enter other shows in addition to our own. One of our major sponsors, WINEQUIP, graciously made entry into the ANAWBS show very convenient by providing free transport for Victorian entries.

A Brief Affair with Pinot Noir

Kevin Furness

Before taking time to relate of a recent and brief love affair with Pinot, I need to correct just a couple of facts reported in the previous newsletter by our esteemed President, with regard to sleeping arrangements and comments alleged to have been made by myself with regard to some of the 'Raspberry Cordial', tasted on the recent Guild's trip to the Geelong wine region.

I can confirm that George was rather horrified when, after booking into his room he returned to reception, exclaiming in a mild stuttering voice, "th th there's only one bed in the room and I'm sharing with Rob". I was next in line to register and so took the time to make some helpful suggestions like, "why don't you top and tail" and "put a row of pillows down the centre". George failed to see the humour, however quickly gaining composure and after some enquiry was made, he was informed that the divan pulled out to make another bed. With a look of relief on his face, he left promptly, inviting me to his room for a cup of coffee after settling in.

As I was unpacking, there on the top of the case, was not a Japanese Kimono as reported by George in his recent article, but my Chinese silk dressing gown. I must confess to some mischievous thinking at this point and simply could not resist the opportunity to continue the fun. However, every time I was about to venture out of my room, enrobed in the gown, another car would arrive in the car park with persons not related to our group, and I would therefore beat a hasty retreat. After several attempts to walk unnoticed from my room to the boyz room, I gave up and donned the robe and minced over to their room. I don't know who would have seen my arrival. George greeted me at the door and fortunately now, was able to see the humorous side of the whole situation.

Of a far more serious nature and breach of, 'freedom of the press', are the alleged comments with regard to a Pinot Noir tasted at one of the better wineries visited. I considered a defamation case against George on this point as, unlike the previous matter, such comments could seriously ruin a persons credibility. To even intimate that I would say that Pinot was better than Shiraz is beyond comprehension. So far as my failing short term memory allows, I believe the actual comment was with regard to one, only one, Pinot, whereby I stated 'inter alia', 'this isn't bad almost as good as Shiraz'. Now that the record is straight, let me confess to you all and before God, to a sensuous seduction and brief affair, I recently had with the much maligned Pinot variety.

The insidious seduction began innocently enough at King's of Kangaroo Ground. A place where a person should be able to safely sojourn in the comforting knowledge that the proprietor is a civil servant, serving Queen and country ensuring that the mail arrives on time. As is often the case when visiting Ken, he was involved in wine speak with a customer and enjoying some tasting. I had with me my 06 Cabernets for which I was interested in Ken's opinion. During the course of the conversation, Ken's customer asked if I had been fortunate enough to try the '02 Pinot. Ken informed me that it had sold out but the '05 was to be bottled soon and should be just as good.

On this very day I had been talking to a Judge at the County Court in chambers, discussing wine and the need to perhaps have a small tasting after court one evening. The Judge informed me that her favourite style was Pinot, closely followed by Shiraz which is her husband's favourite. I related this to Ken and in his usual very generous spirit produced a pristine bottle of the '02, personally signed and sealed with the words 'all rise' inscribed for the Judges fun. At this point I was still safe, the seduction came out of left field, when as I was leaving Ken said "wait a minute I've got some of the '02 where the corks leaked a bit, take one of those and give it a try".

Still suspecting that all was OK, on an evening that followed, Jenny had just finished preparing a Rissotto and asked me to choose a wine. Well I thought to myself, ' give the Pinot a go, it can't hurt'.

Well, I pulled the cork and was greeted with a soft but delicious bouquet, I poured just one glass to begin with and was tantalised by the colour, not too dark, but not too light. At this point I checked to make sure the bottle was the Pinot I thought I had picked up, yep sure was. Then I tasted it, the little wench had me hook line and sinker. What to do now, do I tell Jen or just continue to enjoy this velvety seduction in blissful quietness.

Jenny is also not a big Pinot fan and so I was expecting to get away with enjoying this indulgence by myself. To my surprise Jenny agreed to a taste and the look of delight on her face said it all. So my brief seduction was even briefer as Jenny backed up for more. I can only hope that Ken's predictions are correct for the '05 and that he may be prepared to barter for some Shiraz.

To prove that I can be serious, I would like to say with incredible respect to my fellow guild members, that most of my enjoyable moments with Pinot have been with member's wines. And when they are good they are very good. My thanks go to Ken for affording me this experience, and to the readers for being patient with this long winded explanation. It was necessary however to ensure that I wasn't taken out of context, and to ensure Chris Ramsey that I'm not crossing over to the dark side, yet. I'm sure that Chris and I would welcome any opportunities for such seduction to be thrust upon us in the future.

(Phew - I need a drink after that ! Pinot or Shiraz ? Ed)

A Vote of Thanks and Recognition for our Treasurer

Rob Aitken

The consummate quiet achiever, David Pryor manages the Guild's finances quietly and extremely efficiently. Our accounts seem to be always well managed and fully under control. The current balance is always available at short notice and the outstanding debts documented. The exception to Dave's "quiet/kindly" nature comes when you or I have not paid our subscriptions or some other debt to the guild - then his "presence" becomes a little more substantial and one feels the need to make good any debts. On our regular annual winery bus trips, Dave often gathers up all our wine orders into one far more impressive order and then negotiates a deal with the wine seller that is to our benefit and then accurately informs each of us of our component of the cost and manages the collection of monies. Left to the more "financially challenged" (like me), the resultant outcome would be a financial disaster with disputes about money and all ending in tears and bloodshed. Our only difficulty with Dave has been over the purchase of the club's new grape crusher when Dave made a (no doubt correct) financial judgement that such a purchase was not a sound investment for the Guild. However the weight of the ill-informed numbers drowned him out and we got our shiny new crusher. Anyway, to sum up - Dave, we all appreciate your skill and endeavour in managing the Guild's finances and also a vote of thanks to Liz who is often there supporting your efforts.

(A toast to David and Liz - cheers ! Ed)

Federation Square Wine Tastings

Rob Aitken and Richard Bortko

The Regional wine tastings conducted monthly at Federation Square are a great way to sample Victoria's leading wines from small and large wineries. In the interests of developing our palettes and informing the Guild, your enthusiastic members Richard Bortko and Rob Aitken have recently attended several such tastings, including in early November the Yarra Valley wine tastings, where we sampled some great reds and whites and a few beaut fortifieds. The crowd was quite diverse and everyone enjoyed themselves. Those serving the wines were generally very informative and, if one shows some interest, you can often get them to expand on their wines and their energy and interest in wines comes to the fore. Anyway, we shall continue to educate our palettes and keep you informed. Each time the evening was concluded with a cleansing ale at Young and Jacksons in the company of the very alluring Chloe - who gets even lovelier with the consumption of beer! Should you want to attend the tastings, they are held on the first Wednesday and Thursday every month under the Atrium at Federation Square from 4:30pm - 8:30pm. Information on the program and a discount voucher can be obtained from the following web site: www.fedsquare.com Next Region to be showcased is Mornington Peninsula on 5th & 6th December.

(Chloe doesn't say much - Ed.)

EDWG Wine Show Matters

Volunteer Services Requested

Mario Fantin

The services of as many members as possible will once again be required this year to help with setting up and running of the Wine Show. This is your opportunity to help the Guild with one of its most important events and at the same time learn about how the wines you make are judged. All of you who have been involved in the past appreciate how much work is involved in running a successful Wine Show so we strongly encourage every member to volunteer.

The Committee is now calling for people to indicate their availability for the tasks below:

Friday 7 December - Availability to help set up at venue (after 4pm when available).

Saturday 8 December - Availability to help with stewarding, administration etc, starting at 8am. (Note that selection of Associate Judges is a separate process carried out by the Committee and is based on a member's experience and availability)

Sunday 9 December - Availability to help with door duty, stewarding etc (1 hour shift only).

Would members who have not indicated their availability to me already (at the last Guild meeting) please do so via email (mifantin@bigpond.net.au) or phone (H 9846 7092, M 0407 103 967) by 27 November.

Wine Show Prizes and Educational Sessions

\$1000 in door prizes and educational sessions at this year's show.

The 2007 EDWG wine show new format has much to offer winemakers who attend on the day - 9th Dec - DON'T MISS IT!!

Sponsor door prizes:

Firstly, the three major sponsors, **Cellar Plus**, **Costante Imports** and **Winequip**, as well as a fourth sponsor, **Vinivicta Products**, are freely offering door prizes totalling over \$1000 in value and specifically targeting winemakers. Be aware of the (simple) conditions of entry:

- Winemakers must fill out competition entry forms available at each of the three major sponsor exhibits;
- Winners must be in attendance - at the show - when the entry forms are drawn around 3:00 pm on the day.

The EDWG is most grateful for the very, very generous support of the sponsors this year, especially the three major sponsors; and asks members to please show interest in the sponsor products on exhibit at the show. Sponsor representatives will welcome opportunities to meet and talk with you. Please support our sponsors because without them the show will NOT go on!

Winemaking education:

Three sessions are planned to run from 12 noon to 2:00 pm on show day:

- One of our leading show judges, Lindsay Corby, Lecturer in Wine Technology at La Trobe University (former chief winemaker at Bailey's Glenrowan and other wineries) will run a workshop called 'You be the Judge' in which 2-3 wines will be dissected via tastings with discussion.

- Helmut Doerner will share some of his secrets on Berry Wine making. His entry at the South Australian Wine Show sent the judges into a spin. He was awarded the best Berry Wine in the Show.
- Karen Coulston, our esteemed wine judge, wine lecturer and wine consultant, will revisit basic Grape wine making parameters. She is keen to pass on her knowledge gained from solidly based chemistry and field experience.

38th ANNUAL ELTHAM AMATEUR WINE SHOW

*N.B. Wine entries closed Wednesday 31st October
2007!*

Check your winemaking and tastings against the judges' comments
at the show on

Sunday December 9th, 2007

11 am - 3 pm *Eltham Community Centre*

Award Presentations at 12.30 pm

801 Main Rd (opposite the Eltham Hotel)

Nearly 700 entries last year!!!



Door Prizes
Value
\$1000+
To Be Won!

*NEW IN 2007! Wine making / appreciation short
classes:*

Midday: Wine appreciation

1 pm: Berry wine making

1.30 pm: Grape wine making

GOURMET DELIGHTS AVAILABLE OR BYO PICNIC

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Greensborough Home Brewing	Greensborough	Ph: 9432 0283
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La Trobe University	Viticulture & Wine Production	Ph: 9479 2191
Vinvicta Products	www.vinvicta.com.au	Ph: 1300 360353

For Further Information: 03 9437 0053 or Email: cheers@amateurwine.org

SO₂ Correction

George Wright

You will recall that I suggested in the last newsletter that some members may wish to purchase the concentrated sulphur dioxide solution and the equipment to sulphur your wines from Dick Simonsen. I made the unforgivable error of misspelling his name and then went on to give very misleading information about dosages required. Dick has corrected my mistake as follows:

- Addition dose of SO₂ is 1 ml. per litre of wine to achieve approx 70 ppm, depending on measured solution strength. Your stated 1 ml for 15,000 litres would indeed be a super (impossible) dosage!!

I never learn. I once miscalculated the amount of tartaric acid addition by a factor of ten. I correctly adjusted the acid balance with sodium bicarbonate but spent the next several months vainly trying to remove the haze. I ended up drinking cloudy wine, attempting to convince myself that the haze didn't really affect the taste. Getting the factor of ten incorrect is the easiest mistake to make in winemaking.

Dick can clarify his comments and sell you his equipment if you ring him on 5250 3861 or email him at simonsen@pipeline.com.au.

Home made Winemaking Equipment – Part 2

Stan Gower

As previously mentioned in the last newsletter, George Wright invited Stan Gower to write a series of four monthly articles for the Guild Newsletter about his home made wine making equipment. Here is the second of the four topics, with the photo included, dealing with Pressing.

2. Pressing

I decided to make my own press, mainly for the convenience of having it available when I needed it. Because I only pick around 300 kg of grapes, I didn't see the value in buying a commercial press, and borrowing from the Guild or a supplier shop means, firstly locating the press, then arranging a time when others aren't using it, then a car trip to pick it up, and perhaps another trip to return it. There is also the risk that a pin or blocks are missing.

I used a hardwood, possibly oak.



The basket is stood in a plastic tray with a hole in one corner, raised on a wooden platform high enough to allow a smaller plastic tray to catch the juice. After filling the basket with grapes, the square board is placed on top, and then the required number of blocks to fill the space up to the press lever arm.

One end of the press lever arm is placed under a bracket bolted onto a veranda post, and I press down by sitting on the outer end of the lever arm. I have found that I am able to exert all the pressure I need, sometimes taking it a bit easy for a gentler pressing. I have recorded a pressing of .53 litres per kg of grapes. Although the press appears very small it has a surprising capacity remembering that much of the pressing is free run juice.

After pressing each batch, it is easy to lift the basket and carry it over to a place where the skins are shaken out of the basket. With a bit of a push they fall out easily in a "brick" shape.

I have seen a photo of this type of press in a French winery where the press lever arm was about 40cm square and about 10 metres long. So it is a respectable idea.

(Stan's indeed a clever chap - Ed)

Vineyard Proposal in Gippsland

The Guild has received the following email for consideration.

Hi,

I am writing this on behalf of my brother who currently has a 6 acre vineyard on his 100ac property at Glengarry in Gippsland.

He and his wife recently purchased the property and their interest is in cattle production and not the actual vineyard. He contacted some of the local vineyards to see if anybody would be interested in leasing the vines or see if he could come to another kind of arrangement for the management of the vineyard. From what I understand all the wine making equipment was taken by the previous owner but the netting for vines and spraying equipment etc is all still at the farm.

The Eltham Winemakers Guild was mentioned to me on the weekend and I thought I'd see if you as an organisation would be interested in taking over the 6 acres. It would be a real shame to see them go to waste because the previous owners (Wayne and Margaret Bassett – Margway Estate) have done a wonderful job in setting it all up. The vines have been pruned this year and are looking healthy from what I can see.

Can you suggest who we could speak to, whether it be a club, organisation or individual that may be interested in talking further about this proposal.

Not having been in this industry before we are not sure how this type of thing would normally be undertaken. Is it a lease? Is it a small annual fee? Is it a place for clubs to get together to learn about viticulture? We are open to any suggestions you may have.

I look forward to your feedback.

Kind Regards

***** Marnie Ellis *****

Wellness Home Consultant

Business: www.partnershipoffering.com

Products: www.enikken.com.au/marnie

0438 261 540 03 51765005

Short Courses for 2008

Lindsay Corby

Dear all,

Please find attached information for our standard offering of short courses for 2008. I have been working on a couple of new offerings that I will finalise dates and costs on in the near future.

*1. **Benchmarking Your Palate**- over 3 days tasting a series of medal-winning wines direct from the Royal Melbourne Wine Show, and the Australian Alternate Varieties Wine Show. Are you up with the judges?*

*2. **Palate Training for Coffee Drinkers** - Two days; the first reviewing the principal flavour and aroma components of coffee, then the second 'cupping' various styles and artisanal beans. Why does it taste that way? You be the judge.*

*3. **Wine Faults**. - Half a day looking at a range of individual and mixed wine faults and discussing their origins and remedies. Cork taints, 'brett', smoke, oxidation and other taints.*

Get back to me if any of these interest you so I can forward the details when finalised.

Lindsay Corby

Lecturer in Wine Production

Co-ordinator Master of Wine and Wine Appreciation program

*Department of Agricultural Sciences
La Trobe University
VIC 3086
Ph 03 94792191 / 0408 519461 / Fx 03 94710224*

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.

Wine Show Major Sponsors

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- Yeasts

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

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