



Eltham & District Winemakers Guild Inc.

Press Cuttings
November 2008

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 8 pm
Next meeting: 28th November 2008

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Next Meeting

At our November regular meeting, **we will review our 2008 wine show: Roma O'Callaghan** has kindly agreed to facilitate the discussion. A good deal of the discussion can be based on a **critical tasting of some show wines**.

So Members, please bring along your show wines in cases where the judge's comments were not understood or considered questionable, or the wine was otherwise particularly interesting.

Tasting, assessing and discussing such wines will assist in evaluating the collective performance of judges, the usefulness of collaborative judging and the usefulness of the wine show in assisting in the process of members improving their winemaking skills.

President's Press

Spencer Field

Well, it's show time again - our exciting major annual event where we get professional feedback on our wines and are able to socialise with friends of like interests! No member or his/her partner should miss it. It's a great time for sharing and socialising, as well as palate enjoyment and education. Exhibits of interest to both males and females are on offer.

Please do come and bring a friend or two!!

Awards on offer:

This year we are introducing a new major Trophy: the **Bill Christophersen Tribal Elder Shiraz perpetual trophy** for the best previous Shiraz. Also new - a **liqueur class!!**

Then there is the **Jo Ilian Trophy** for the best Sparkling Country Wine. And as ever, the **Eltham Guild Winemaker of the Year (WOTY)** award. We also have the best country winemaker awards 1st, 2nd & 3rd, and the best grape winemakers 1st, 2nd and 3rd. Also we have a further 36 best of class awards for country and grape wines.

Educational sessions on winemaking:

Our 39th Show will also feature three 30-minute educational workshops on:

- **Beermaking demonstration** by brewer John O'Callaghan;
- **Country wine making demonstration** by leading winemaker Helmut Doerner;
- **Matching Food & Wine** by Lecturer in Wine Technology at La Trobe University and Wine Judge, Lindsay Corby

Generous sponsors and sponsor exhibits:

Major sponsors **Costante Imports, Winequip and Cellar Plus**, and other sponsors **Heritage Coopers, La Trobe University, Greensborough Home Brewing and Vinvicta Products** have generously given as show awards vouchers totalling \$2250.

Costante, Winequip and Cellar Plus will exhibit a range of products at the Show and may offer door prizes.

Other Exhibits:

The Guild will have its own exhibit promoting amateur wine making and the benefits of Guild membership, as well as selling spectacular **ice coolers**, in time for the coming warmer weather and Christmas.

Plonk Art will exhibit a range of creative and unusual apparel that complement wine appreciation.

Lina Casicilino, a regular at our shows, has again been invited to exhibit and sell a range of high quality **olive oils**.

Wine tastings and food:

As ever the show will feature tastings of all show wines. As last year, Sushi Wushi will offer a choice of a scrumptious Farmers Lunch or Sushi.

Wine Quotes and News

Rob Aitken

About some of those wines "I think this wine has been drunk before"
(Anon.)

Neil Johannesen

BEES KNEES

When you next have time to smell the roses, keep an eye out for the busy bees. They deserve your greatest respect. Scientists at the Queensland Brain Institute have discovered that bees have an acute sense of smell, and believe they can help scientists develop a machine to detect the difference between good and bad wines. According to Dr Judith Reinhard, bees can distinguish between hundreds of aromas, a precise olfactory skill that the Australian team intends to draw on to develop an electronic nose. Now that's nothing to be sneezed at!

(From the Newsletter of Cape Mentelle and Cloudy Bay - November 08)

Eltham & District Amateur Winemakers Guild Inc.

**39th ANNUAL ELTHAM AMATEUR
WINE SHOW**

***N.B. Wine entries close Wednesday 15th October
2008!***

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

Sunday 23rd November, 2008

***11 am - 3 pm Eltham Community Centre
801 Main Rd (opposite the Eltham Hotel)***



Around 700 entries annually !!!

***Back by demand! Winemaking / Matching short classes:
Midday: Country Wine Making
1 pm: Sparkling Wine Making
1.30 pm: Wine & Food Matching***

GOURMET DELIGHTS AVAILABLE OR BYO PICNIC

The Guild would like to thank the following for their support of our noble craft!

Cellar Plus	www.cellarplus.com.au	Ph: 9328 1881
Costante Imports	www.costanteimports.com.au	Ph: 9484 7948
Winequip	www.winequip.com.au	Ph: 1300 882850
Greensborough Home Brewing		Ph: 9432 0283
Heritage Coopers	Diamond Creek	Ph: 9438 1790
La Trobe University	Viticulture & Wine Production	Ph: 9479 2191
Vinivicta Products	www.vinivicta.com.au	Ph: 1300 360353

***Pick up an entry form from one of our sponsors,
or from our Website www.amateurwine.org***

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



Templestowe winemaker Izabella Fantin and Eltham amateur wine show director John O'Callaghan among the Yarrabella vines.

Show a toast to amateurs

Engel Schmid

IMAGINE being able to serve a delicious meal to friends accompanied by a bottle of wine you have produced.

It's one of the joys experienced by amateur winemakers Marlo and Izabella Fantin.

The Templestowe couple have been making wine for 12 years. They will be among 60 Eltham and

District Amateur Winemakers Guild members - along with 700 entrants from across Australia - submitting home-made wares for the guild's annual winemakers' show. "My husband is Italian and wine is a tradition in the family," Mrs Fantin said.

The couple are partners in the viticultural process - growing, picking and crushing grapes together on their own vineyard. "I

say this slightly tongue-in-cheek, but I like to think my main role is as chief taster," Mrs Fantin said.

The couple's main wine is a Bordeaux blend made up of cabernet sauvignon, cabernet franc and merlot grapes.

Mrs Fantin said feedback from show judges helped to improve their Yarrabella-labelled wines every year.

She said they produced on aver-

age of about 200kg of grapes a year, which made about 160 litres of wine.

Wine show director John O'Callaghan said the show gave amateur winemakers a chance to compare methods and results.

"The main purpose is to let people appreciate the wines for themselves in comparison to the assessments made by the judges," Mr O'Callaghan said.

DROP IN

- **What:** The Eltham and District Amateur Winemakers Wine Show
- **Where:** Eltham Community and Reception Centre, 801 Main Rd
- **When:** Sunday, November 23

(Sorry about the size of the print but it was about the best I could do - Ed)

Wine Show Reminders

Mario Fantin

For those members who are helping with the Wine Show on Saturday, please find below some last minute administrative matters to keep in mind:

- We need office chairs on wheels for the judges. If you have one, it would be appreciated if you can bring it along. Please make sure it is clearly labelled with your name.
- If possible, bring along a plate of savoury food to share with fellow members and guest judges for morning tea or lunch. Please make sure the food is simple in nature and will not overpower the judges' palates.
- If you have a laptop which has Access 2003, please bring it along to assist with the data entry of results.
- If you are at a loose end at any time without a job, please check the whiteboard which will be regularly updated with outstanding jobs.

On the Sunday, the Committee is concerned that members of the public are removing wines at the end of Show without authorisation. We would like Guild members to 'police' the following rules:

- No wines to be removed prior to the official Show ending time. A public announcement will be made when 'the show is over'.
- For 5 minutes after the official show closing time, winemakers will be allowed to remove the wines they have personally entered.
- After winemakers have removed their own wines, others will be allowed to take home wines which are left behind and are earmarked for disposal.

Sourcing Alternate Grape Varieties for Winemaking in 2009

Spencer Field

This year we will trial a new EDWG grape sourcing service for members focusing on accessing supplies of a few varieties of Italian, Spanish and Portuguese grapes. This flows on from the July meeting featuring the tasting of several wines (presented by **Danny Cappellani** and **Zenon**) made from such alternative Mediterranean varieties, will have appreciated the wide range of different and attractive flavours and aromas.

Zenon and Geoff Neagle have been exploring possible sources of alternative varieties, and several members at the October meeting indicated interest in accessing quantities of the Italian variety Sangiovese (totalling 700 kg) and one Spanish variety, Tempranillo.

Further information on the supply possibilities have since been obtained to assist members to more seriously consider sourcing one or more varieties for winemaking this coming season:

- Two main sources of supply identified are limited to the NW of Victoria around Mildura - via Richard Neagle (son of Geoff) or via Bruce Chalmers. Harvest occurs during January, February and into March;

- Sound varieties available through Richard Neagle include Sangiovese, Pinot Grigio, Grenache, Mataro (Mourvedre) and Verdelho;
- Bruce Chalmers, has available many other Italian varieties; The Spanish varieties Tempranillo and Albarino are not widely planted and fruit would not be available for another 12 months.
- Minimum loads for delivery to Melbourne is 500 kg (for smaller quantities you would need to harvest yourself);
- The price appears to be around \$1100/tonne (\$1.10/kg) picked and delivered to the freighter's depot in Melbourne -eg, some growers use Kelly's and Young in Brooklyn. A forklift would be available to lift the bin into a trailer. The bin would need to be returned.
- Machine harvesting vs hand picking would need to be specified. Machine harvested fruit will cost less, which could be fine if members are working in together on ferments (pretty hard to split it up as must).

Zenon and Geoff will have further details on arrangements, answer member questions and can take orders at the 28 November regular meeting.

If this year, we collectively source only a tonne of one or two alternative varieties, this would be more than sufficient to the Guild gaining much knowledge and appreciation of the potential associated with alternative wine styles!

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.

Vinvicta 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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NOVEMBER 2008 SUPER SPECIALS EXCLUSIVE TO GUILD MEMBERS!!!

(valid to 30 November 2008, no further member discounts apply)

(valid to 30 November 2008, no further member discounts apply)

<p><u>DIAM CORKS</u></p> <p>Treated to eliminate cork taint, use the cork the wineries use!</p> <p>\$28 Per 100</p>	<p><u>ENOLMATIC BOTTLE FILLER</u></p> <p>A must to take the stress out of bottling</p> <p>\$395</p>	<p><u>200L VARIABLE CAPACITY TANK</u></p> <p>Great for additional storage space for the upcoming vintage</p> <p>\$450</p>
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DECEMBER 2008 SUPER SPECIALS EXCLUSIVE TO GUILD MEMBERS!!!

(valid to 31 December 2008, no further member discounts apply)

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22 Louis Street, Greensborough (Melways Map 20/J4)
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Neil on 9438 1790 or 0402 015 138

Enquiries welcome
