



Eltham & District Winemakers Guild Inc.

Press Cuttings
October 2008

President	Spencer Field	9710 1928	Treasurer	David Pryor	9439 4933
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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: 31st October 2008

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Next Meeting

At our 31 October regular meeting, Neil Johannesen will lead a training session for stewarding. So please turn up for this meeting and develop your stewarding skills.

Your assistance would be greatly appreciated to help make the show a great success. As many as 50 stewards are needed to assist with the wine judging on 22 Nov. There will be opportunities for members to be associate judges.

We also hope to have time for a short critical tastings of members **country wines**; a WOTY.

President's Press

Spencer Field

Rutherglen Winery Weekend 4, 5 Oct - another wow event:

30 members and friends took part in another memorable weekender. We visited and tasted at five wineries - Stanton & Killeen, Chambers-Rosewood, Jones Winery, Pfeiffer's, and Cofield. These are all family run affairs and so we were welcomed by some very pleasant, hospitable and down to earth winemakers.

Tasted some sensational big reds - shiraz and durifs, very pleasant oaked chardonnays and Marsannes, but not surprisingly the fortified ports and muscats were the highlights - especially those from Stanton & Killeen and Chambers - Rosewood.

Another highlight was a good educational session in the making of sparkling whites and reds at Cofield. I feel that those amongst us entering the Jo Illian competition for best sparkling benefited from this sessions and consequently there will be a couple of sparkling boomers to taste at the wine show next month, and Vinko has his sights well and truly on the award! Who else???

We had dinner at Dominico's in Corowa on Saturday night - the food and camaraderie were fantastic.

Kevin Furness commented that the weekend was right up there with the Pyrenees experience in all aspects of food and wine and in the camaraderie enjoyed by all. Congratulations to the very efficient organisers Bill Loughlin and David Pryor. Bill and partner Liz actually travelled up to Rutherglen in September to suss out the possibilities.

Apart from wineries we took in the Rutherglen market. While this wasn't a great success (we were too early for most stallholders), we felt that future winery weekenders should cater to other interests by visits to olive farms, craft shows, major markets, and other prominent local festivities.

Mundane Tips for Winemaking Beginners – Part 4

Stan Gower

You will recall earlier this year Stan Gower wrote a series of articles for the Guild Newsletter about his home made wine making equipment. Remember those clever inventions? Stan is back with some handy tips to share with you. Here is his fourth and final tip in this series.

Stoppers, both solid and holed.



It seems to me that there is an infinite range of stopper diameters, and demijohn neck diameters, which seldom match. And when I push a solid stopper into a demijohn, it just pops right out again, expelled by the compressed air. So the use of solid stoppers seems a bit "bung" to me.

So I have found that I need to tape the stoppers to hold them in.

Someone suggested draping a piece of string into the demijohn neck before pushing the stopper in, and then withdrawing the string which will release the air pressure, I tried that, and it seemed to work, sort of, but left strands of hair at the top of the demijohn which was a bit messy. Perhaps I could use a thin plastic insulated wire. **Any suggestions?**



I have also found that, because of mismatched sizes, a **holed** stopper will often have to be pushed in so far that it is hard to get out. I have found the solution to this is to screw a large screw into the hole, and pull it from side to side to wriggle the stopper out.

It is safer to file the sharp point off the screw first, and don't let the screw protrude beyond the bottom of the stopper, or it may chip the glass into your wine, then you really do have a problem.

How to get a **solid** stopper out if it is pushed in too far is still a mystery to me, so it's best to **not** push it in too far. Q. E. D!

No doubt I will come up with a fresh crop of mundane problems in 2009, but each problem solved is progress, I guess !

(It sure is Stan - thanks for those very useful tips - Ed)

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
Vinvicta Products	www.vinvicta.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

2008 Eltham Wine Show

2008 Eltham Wine Show: 23 Nov - More features than ever!

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 & 3^d; and the best grape winemakers 1st, 2nd and 3^d. And we have a further 36 best of class awards for country and grape wines.

Educational sessions on winemaking:

Three educational sessions led by experts will feature at this years show.

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 prizes.

Wine tastings and finger food:

As ever the show will feature tastings of all show wines and finger food will be on offer.

Be sure to get your wine show entries in - DUE NOW

For anyone who may have forgotten, Wine Show entry forms are now due!! Please enter your wines and help make this the biggest and best show ever. Even if it's a few days past the official closing date (15 Oct), don't be put off entering. Entries can be accepted up until 22 Oct. Download entry forms and further information from www.amateurwine.org

Members, we need you: Please help out at the Show

Your assistance would be greatly appreciated to help make the Show a great success. As many as 50 stewards are needed to assist with the wine judging on 22 Nov. This entails the setting out, pouring and clearing of glasses. **At our 31 October regular meeting, Neil Johannesen will lead a training session for stewarding. So please turn up for this meeting and develop your stewarding skills.**

Competent keyboard operators are needed for data entry on 22 Nov. Help in catering for lunch for judges and stewards is also needed. There will be opportunities for members to be associate judges - developing your palate as you work with recognised and experienced judges. The Show Committee also requires member assistance on Show Day to set up and pour wine for tastings and for door entry duty.

Also needed is someone to look after EDWG's exhibit at the show? Please contact Spencer if you are interested.

Open Cellars at Nillumbik This Weekend

Spencer Field

The weekend of 18 and 19 October is a special one for wineries of Nillumbik, and 16 wineries of the Diamond Valley are participating. This includes wineries of EDWG Life Members Karen Coulston and Ken King, and here are their details (taken from www.opencellars.com.au) for any tasters who have the weekend free:

Hills of Plenty - 370 Yan Yean Rd, Yarrambat

Saturday - wine and beer education and appreciation. Karen will present older vintage wines by variety and John O'Callaghan will extol the variations in beers. On Sunday, live blues / jazz will complement the wine, beer and local cheese / olives / gourmet sausages / ice cream fare. On sale all weekend Riesling, Sauvignon Blanc, Chardonnay, Sweet Enough, Pinot Noir, Shiraz and Cabernet Sauvignon.

Kings of Kangaroo Ground - 15 Graham Rd, Kangaroo Ground

The oldest vines in Kangaroo Ground's black volcanic soil nurture Gold and 5 Star wines. Talk to the winemaker and sample mature wines from our cellar while savouring gourmet food. A day to remember at Kings. Cabernet Sauvignon, Pinot Noir, Riesling, Chardonnay.

Buskers Wines Tour and Tasting

Kevin Furness-

Kevin's Buskers will be open for tastings on both Saturday 15th and Sunday 16th Nov from 12:00 - 5:00pm. Wines for tasting will be the '06 and '07 Reds (some gold and silver among these) and the '08 whites with a few '07 still available. I plan to have a limited quantity of the Joe Ilian Trophy Shiraz available for tasting and sale. Address: 199 Binks Road, Strathfieldsaye, 3551. Email: furnfare@hotmail.com, and phone: 0408 067 288.

Saturday 15 November I am planning a Bendigo small winemakers tour starting at Buskers at about 2:00pm. We will then proceed to Two Creeks where our hosts Michael and Caroline Fitzsimmons, along with **Peter Raeburn**, will have available for tasting their very fine red wines. After this we will move on to a well established small winemaker and boutique cellar door at Lynnevale Estate. Shane and Lynne Corbet for a Gourmet BBQ after tasting their award winning wines. In the Winestate Magazine 08 Cabernet tasting, they received 5 Stars and 4 Stars for the Shiraz tasting. Including the bus, all tastings and the BBQ the all inclusive cost is a mere \$45.00. As Shane says "the per head cost for the dinner is normally at that cost".

I believe that this will be a very enjoyable afternoon and evening and well worth the time, to not only come and enjoy our fine wines, but also to enjoy the great City of Bendigo and the very many attractions it has to offer. Coincidentally, Australia's biggest swap meet is on during the W/E which could be an added attraction but also means that accommodation will be tight. I would suggest early bookings, or people might like to give me a call and I can guide them in the right direction.

