



# Eltham & District Winemakers Guild Inc.

Press Cuttings  
September 2006

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	Vacant - This newsletter is being temporarily produced by Mario Fantin & Spencer Field refer article below	

The Guild encourages the responsible consumption of alcohol

The Guild usually meets on the last Friday of the month  
at the Eltham Living & Learning Centre at 8 pm  
Next meeting: 29 September 2006

## Sauvignon Blanc Blind Tasting Next Meeting

Friday 29 September 2006

*Spencer Field*

The 2006 wine show is upon us. However now also is the time to start planning for entries to the 2007 Guild wine show Jo Illian perpetual Trophy, which will be for the best Sauvignon Blanc of the Show. As with the Jo Illian winner this year for the best berry/current wine, the 2007 Sauvignon Blanc winner will receive a gift certificate valued up to \$250!!!

To assist member planning for making medal & trophy winning 2007 Sauvignon Blancs, the Guild will host a tasting and education session with blind tastings of a range of commercial and member Sauvignon Blancs. For comparative purposes two commercial Verdelho's wines will also be sampled. **Any makers of Sauvignon Blanc and/or Verdelho, please bring a bottle for inclusion in the blind tasting.**

To ensure this session is as educational as is possible, **Winemaker Consultant Karen Coulston** (Hills of Plenty winery) has agreed to lead the session, to help us discern the different styles of these aromatic whites, as well as pass on some white grape selection and wine making tips. Karen is well known to the Guild - a former member - regular Guild wine show judge, and presenter at earlier meetings of tastings on Riesling and Cabernet Sauvignon. She is modest as to her experience and qualifications. She is a former Chemist, a wine educationalist for at least two TAFEs, and presently is a lecturer in La Trobe University's prestigious Master of Wine course. As some of us know, she makes a very fine Sauvignon Blanc.

Some very high profile commercial Sauvignon Blancs in a range of oaked and unoaked styles will be included in the tastings. Anyone who thinks that Sauvignon Blanc styles are limited to fruit driven types has a lot to learn from this session.

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## President's Press

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*George Wright*

I'm finding significant perks as President. The one which I initially thought may be a chore turned out to be a pleasant surprise this month. In my exalted position I become an ex-officio member of all the guild committees and activities and I attended the Wine Show Committee in this role. What a hoot.

John and Roma know how to run a meeting. We met in the family room jammed around a small round table so that it was very cosy and everyone could see and hear each other. Committee members kept arriving and the circle was very snug by the time we started. This was handy as everyone was within an arms length of the cheese and bickies. As soon as the agenda for the meeting was announced, bottles of wine appeared and tastings dribbled into glasses while people discussed wine show issues.

Whenever John started to lose control of the imbibing committee, Roma would look over the screen of her computer on which she was writing the minutes and ask somebody a specific question to drag them back to the agenda. It went something like this:

*John: Are people happy with the sequence of activities we will carry out at the wine show?*

*Zenon: Golly Spencer, you have really caught that fruit. Did you do a malo?*

*Spencer: It's just a primary ferment.*

*Mario: I can taste some creaminess there. There's a smoothness.*

*Zenon: His cellar is probably chockas with malo bugs.*

*Roma: Do I take it you are happy with the sequence for the wine show?*

*Zenon: Yes Roma, there's definitely some malo gone on here. Do you want some cheese with that biscuit, Tim?*

There was an agenda. Many issues were resolved. Despite the frivolity, the meeting achieved its objectives, the reason why all those committee members gave up an evening to assist in our mutual endeavours. As I drove away I remember thinking, 'I feel like I'm going home from a party. Surely that couldn't have been just another meeting'.

If we can generate fun and still manage to focus on our shared interest in making good wines, the Guild will remain vibrant as well as an educational experience. Congratulations to all show committee members. You demonstrated an example of 'best practice' in creating social capital as well as delivering a wine show. We need to capture that spirit in all our activities.

I can't wait for that trip to the Pyrenees.

And incidentally, the wine show is shaping up to be a ripper.

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## New WOTY Rules

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*Mario Fantin*

WOTY is the Guild member Winemaker Of The Year. The Executive has decided that in future it will be determined by totaling a member's 3 top scoring wines at the Wine Show, at least one of which must be a country wine and one must be a current vintage.

## ELTHAM & DISTRICT WINEMAKERS GUILD - ASSET REGISTER – September 2006

Rob Aitken

Description	Quantity	Responsible member		Comments
		Name	Phone	
CO <sub>2</sub> Gas Bottle & Regulator	1	Neil Johannesen	9802 3010 0412 038 601	
Enolmatic Bottling Unit	1	Helmut Doerner	5786 1484	(Note - filter is a consumable item and is at user's cost)
Crusher Destemer	1	Rob Aitken	9439 5775	
Small Traeger Press (38L)	1	Helmut Doerner	57861484	
54L Demijohn	1	Dave Pryor?	9439 4933 0416 024 466	John advises demijohn with Dave - Dave to confirm
35L Demijohn	1	Dave Pryor	9439 4933 0416 024 466	
30L Black Plastic Fermenters	2	Rob Aitken	9439 5775 (Rob)	Rob Aitken holding one, and one with Ken King.

Draft 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.
- 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.
- All Guild equipment is available to all members to use.
- 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)
- Existing items regarded as basic and lower cost (eg plastic containers, demijohns) will not be replaced at the end of their useful life.

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## Guild International Night in Pyrenees !!!

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*Spencer Field*

Yes, that's what 38 members & friends signed up for the Pyrenees wine weekender (7/8 Oct) will experience. The theme this time is South American – a generous buffet style dinner including Argentinean Tortilla de pagas, Chorrios, Pollo al Proscutto, assorted salads and garnishing followed by fresh fruit and assorted sweets. All this to be accompanied by some of the Pyrenees best gold and silver medal chardonnay, Shiraz and Cabernet Sauvignon!! The Saturday evening hosts are Silvia and Enrique Diaz of St Ignatius Vineyard. We will also tour and taste at six of the best wineries (details in July newsletter) in the Avoca/Moonambel area, including two gorgeous lunches at Langi Girhan Vineyard (Saturday) and scenic Taltarni Vineyards (Sunday).

Travel and accommodation arrangements for 38 have been finalised and all have been directly advised as to pickup and other details.

We deeply regret that all those not able to participate will unfortunately miss out on the best winery weekender to date. However, **last minute starters are welcomed as there are still a few seats available** on the bus. Contact Spencer at [spencerf@bigpond.com](mailto:spencerf@bigpond.com) or 0408300523 for details.

I have no doubts that this grand weekend experience will inspire serious planning for the next one to the likes of Coonawarra, Margaret River and New Zealand! And in a few years, we again may hold a Guild International night in the (French) Pyrenees!

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## Guild Forward Planner

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*Zenon Kolacz*

The Executive has already given some thought to themes for future meetings, however we are keen to get your input. Plan for September meeting was to run a brief 10 - 20 minute session asking for suggestions up to say June 2007. I also think that in this newsletter, we should ask members to submit written suggestions especially since we only get about half the membership turning up to meetings. Please come along to the next meeting with suggestions on themes, guest speakers etc for future meetings. Please contact me direct if you have some suggestions but will not be attending the next meeting.

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## The Dribbles of Rob Aitkin

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Bible

Life is like wine, the longer you take to enjoy it the more chance you've got of tasting vinegar.

Unknown

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## Frankston Wine Show Results

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*Mario Fantin*

The Frankston Wine Guild is once again to be congratulated on the standard of their recent Wine Show. Quite a few Eltham Guild members entered the Show and we ended up winning some major awards, refer full list of awards below. Congratulations Spencer Field (Best Current Vintage White), Helmut Doerner (Best Berry) and David Hart (Winemaker of the Year - David is a member of both Guilds).

### Award Winners

<b>Class</b>	<b>Name</b>	<b>Description</b>
Best Country Wine	J Garnier	Banana
Best Grape Wine	V Tallarida	Shiraz
Best Sparkling or Other Fruit	J Garnier	Banana
Best Liqueur	J Garnier	Coffee
Best Current Vintage White Grape 2005	S Field	Chardonnay
Best Current Vintage Red Grape 2005	V Tallarida	Shiraz
Best Current Vintage White Grape 2006	D Hart	Pinot Gris
Best Previous Vintage Red Grape	S Field	Pinot
Best Fortified	S Mason	Ruby Cabernet Port
Best Berry	H Doerner	Raspberry
Best Stone Fruit	B Graeve	Mango
Best Citrus	D Hart	Orange
Best Vegetable	H McAughey	Thai Sweet Chillie
Best Herb & Grain / Flower	R Trainer	Cumquat Flower / Passionfruit
<b>Guild Awards</b>		
Cellar Master	J Garnier	
Liqueur	J Garnier	
Novice	D Wood	
Winemaker of Year	D Hart	
President Variety Club	D Hart & R Trainer	

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## Newsletter Editor Wanted

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*Mario Fantin*

The position of Newsletter Editor has not been filled on a permanent basis. Spencer Field and I have agreed to produce a 'Bulletin' until somebody volunteers to take up the position. I would encourage you to consider taking on the task. You can set your own standard for the Newsletter. There is no expectation that you maintain the brilliant standard set by George in the past. George admits it himself, that he just enjoys writing. The main objectives of the Newsletter is to inform members of future meetings / events and exchange information on winemaking. The role of the editor is to circulate a newsletter every month and publish articles submitted by members. If you are interested in the position, please discuss with George Wright.

In the meantime, if you would like to have something published in future newsletters, please contact Spencer or myself via the following email addresses:  
[mifantin@bigpond.net.au](mailto:mifantin@bigpond.net.au) & [spencerf@bigpond.com](mailto:spencerf@bigpond.com)

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## Zen and the Art Of Amateur Winemaking

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*Chris Ramsay*

Zen goes very reflective this month ...

I did not sit down and watch the whole Steve Irwin memorial service, but there were enough reports and replays such that I think I pretty much saw the whole thing.

So what, you may ask, does Steve Irwin have to do with wine making ? Well, pretty much nothing directly ... I haven't seen too many crocodiles around vineyards lately ... but everything indirectly.

My personal reflection is that the most important thing Steve did was to ask us to be more diligent in understanding the world around us. His focus was of course on wildlife, and crocs in particular, but he also understood the big picture, the entire ecosystem that makes up our planet.

We are also seeing other more focused questions being asked about what is going on around us - Al Gore's movie "An Inconvenient Truth" is another example of this ... I personally haven't seen it yet, but it's on the list ... it's about the evidence for the reality of global warming and the potential affect on our planet - put it on your list as well.

So my reflection is simple - be it in winemaking or anything else we choose to do in life, we all need to be more understanding and vigilant of how we interact with the planet around us and use the resources that are currently abundantly available.

Sooner or later, things are going to change, for us in Australia the most likely immediate impact is going to be on the availability of water. Back on the wine side of things, clearly this could impact the wine industry as a large consumer of this resource. To what extent, who knows ...

Steve Irwin demonstrated enormous respect and concern for the wildlife around us ... the question for the rest of us is whether we will learn and are willing to respect our world enough before it is too late to cause irreparable damage. This of course will probably cause our generation very little grief, but what are we leaving as a legacy for future generations ?

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## The WinePod Micro Winery Kitchen Appliance

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*Graham Scott*

<http://www.gizmag.com.au/go/6109/>

And check it out as a piece of art work as well as a private winery. The pictures are great. And if it works as well as the software says, why, we can allie back and enjoy the resultsdorm the discreet distance of the nearest hammock. Somehow, I just don't see it doing all the filtering and bottling though. Pity about that.

### The WinePod micro winery kitchen appliance

[\(link to this article\)](#)

September 5, 2006 Man has been making wine for more than 10,000 years but never has it been this easy.

The WinePod is a new domestic device for artisan winemaking - a micro winery just being readied for launch and seeking international distributors and we see this as a winner because it is just sooooo sophisticated. The insulated, self-cleaning, fully computerised, three foot tall, metallic urn-shaped appliance includes everything required to make 75 litres of the wine of your choice and is above all, easy to use.

It wirelessly connects to your PC/Mac, which monitors Brix, pH and temperature to keep things happening exactly as they should and the WineCoach software mentors you through the wine-making process to obtain the best results for the particular variety of grapes you choose.

By the way, they are looking for distributors.....

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## Daylesford Wine Show

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*Rob Aitken*

Entries are invited for the fifth annual Daylesford Wine Show. As has been the case in previous years, entry will be restricted to wine made from fruit grown (85%) in the Macedon Ranges and surrounding Wine Regions, ie Bendigo, Heathcote, Sunbury and Ballarat. The wine must be bottled. Three bottles of wine will be required for each entry, with only labels supplied by Daylesford Wine Show to be used. (If your bottles already have commercial labels then please either scrape them off or mask them.) Trophy winners undertake to supply one or two cases at half wholesale price if required for the awards dinner on Friday 1st December.

**Closing date:** Friday 13<sup>th</sup> October.

**Entry fees:** \$15 per entry. Cheques payable to Daylesford Wine Show must accompany entry form. Send to Daylesford Wine Show, PO Box 952 Kyneton 3444.

For more information, call Miranda Jones at Big Shed Wines on 5348 7825

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## Country Wine Gems Discovered

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*Mario Fantin*

While discussing winemaking with 'Phil' from work, he was telling me how he used to make country wines many years ago with his Mum. He said he had a few bottles left and was prepared to share them with the Guild. Unfortunately some of the labels are now illegible. The outcome is that I now have the following bottles (all covered with dust) for tasting at a Guild meeting in the future:

- Blackberry or Beetroot 1978
- Apricot 1978
- Grape 1981
- Prunis 19878
- Nectarine 19??
- Mystery Bottle (no label)

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## EDWG Wine Show Update

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*Spencer Field*

### ***Guild's Best Wine show ever for Entrants!!***

- ❑ Forty one awards/trophies altogether valued at \$4050!!! (Last year 36 valued at \$2100).
- ❑ Six major awards with certificates or gift valued at \$250!!! (last year – 3).
- ❑ Sixteen awards with certificates valued at \$100!!! (last year – 2).
- ❑ Nineteen awards with \$50 gift certificates (Last year 31).

The 2006 EDWG Wine Show gives entrants the very best opportunities to show and get independent and educational feedback on their wines and in winning more valuable and prestigious awards/trophies. If you haven't entered previously, this is the time to take that step in entering a selection of your wines. Members and non-members alike are strongly encouraged to have a go. If you are a regular entrant, you are encouraged to submit a few extra entries this year,

All members should have received an entry kit via email or post. The kit is also available from the Guild's website. Note that the closing date for entries is 23 October.

There are many ways to support the Guild's wine show, including:

- ❑ Show entries;
- ❑ Promoting the show to others who have an interest in the craft of winemaking. This could include forwarding details and entry forms;
- ❑ Shopping at sponsor outlets;
- ❑ Helping out with arrangements or on the day;
- ❑ Inviting friends to attend with you on Show day;

When you support the wine show in any of the above or other ways, you contribute to:

- ❑ Your own, and other members, interests and education;
- ❑ The social interaction of amateur winemakers and their friends;
- ❑ The continuing success of the Guild's major annual event, ensuring that it continues to grow and makes its contributions to the winemaking and wider community;
- ❑ The continuing success of the Guild in meeting member aspirations;

The Guild wine show is undoubtedly the biggest amateur wine show in Australia. It is becoming a prestigious event that all members can feel very proud of.

### ***Sponsor support for the Guild is fantastic!***

Why have the awards doubled this year, you ask? Well **we are highly indebted to our sponsors** because all the awards are funded by their contributions, and because they have massively increased their support this year. Apart from the \$4050 in certificates contributed by all nine sponsors, the three **major (Platinum) sponsors, Costante Imports, Cellar Plus Group and Winequip** gave us an additional \$1500 in cash to be used toward the show!

So please recognise the importance of sponsorship and buy from our sponsors – they are integral to the success of the Guild's main annual event. When buying from any of the sponsors, a nice touch would be to personally thank them for their much-valued support given to the Guild.

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## **Australian National Amateur Wine & Beer Show – 15 October**

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*Spencer Field*

Our industrious Hon Secretary, Zenon, recently discovered the details of the ANAWBS, and advised the Show Committee. Unfortunately it seems that none of the Show Committee members have had time to surf the ANAWBS website ( [www.anawbs.org.au](http://www.anawbs.org.au) ), til I thought it would be good to include details in the newsletter. Its quite an extensive website with results of the previous show included – about 600 wine entries last year.

The 27<sup>th</sup> Annual ANAWBS show is being held on 15 October in Adelaide, with closing date for entries being 29<sup>th</sup> September. Interestingly, Victorian entries may be delivered to any of the three Melbourne **Cellar Plus Group** stores (one of our major Sponsors), but the deadline for this is 25 Sept – meaning we've just missed out on entering - Damn! The Cellar Plus store in Adelaide is also providing a drop-off point for entries into our wine show.

I suggest you at the very least check out the website. Perhaps next year we can challenge ANAWBS for the greatest number of awards in 12 entries from Victoria vs 12 entries in SA!! Trophies are awarded to the highest medal winners in each wine and beer class. Also, special trophies are awarded for:

- ❑ Most successful grape winemaker;
- ❑ Most successful fruit winemaker
- ❑ Most successful brewer
- ❑ Best grape wine of the show
- ❑ Best fruit wine of the show
- ❑ Best student wine of the show;
- ❑ Best beer of the show.

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# The Value of a Drink

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Zenon Kolaz

"Sometimes when I reflect back on all the wine I drink I feel shame. Then I look into the glass and think about the workers in the vineyards and all of their hopes and dreams. If I didn't drink this wine, they might be out of work and their dreams would be shattered. Then I say to myself, "It is better that I drink this wine and let their dreams come true than be selfish and worry about my liver." ~ *Jack Handy*

WARNING: The consumption of alcohol may leave you wondering what the hell happened to your bra and panties.

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"I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day." ~ *Frank Sinatra*

WARNING: The consumption of alcohol may create the illusion that you are tougher, smarter, faster and better looking than most people.

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"When I read about the evils of drinking, I gave up reading." ~ *Henny Youngman*

WARNING: The consumption of alcohol may lead you to think people are laughing WITH you.

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"24 hours in a day, 24 beers in a case. Coincidence? I think not." ~ *Stephen Wright*

WARNING: The consumption of alcohol may cause you to think you can sing.

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"When we drink, we get drunk. When we get drunk, we fall asleep. When we fall asleep, we commit no sin. When we commit no sin, we go to heaven. So, let's all get drunk and go to heaven!" ~ *Brian O'Rourke*

WARNING: The consumption of alcohol may cause pregnancy.

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"Beer is proof that God loves us and wants us to be happy." ~ *Benjamin Franklin*

WARNING: The consumption of alcohol is a major factor in dancing like a retard.

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"Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza."

~ *Dave Barry*

WARNING: The consumption of alcohol may cause you to tell your friends over and over again that you love them.

~~~~~

To some ! it's a six-pack, to me it's a Support Group. Salvation in a can!

~ *Dave Howell*

WARNING: The consumption of alcohol may make you think you can logically converse with members of the opposite sex without spitting.

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*And saving the best for last, as explained by Cliff Clavin, of Cheers.*

*One afternoon at Cheers, Cliff Clavin was explaining the Buffalo Theory to his buddy Norm.*

*Here's how it went:*

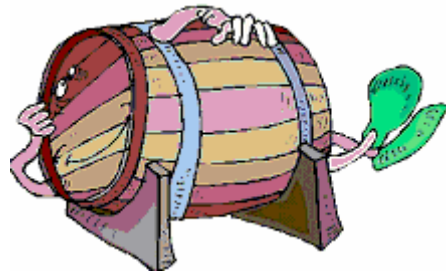
"Well ya see, Norm, it's like this... A herd of buffalo can only move as fast as the slowest buffalo. And when the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular killing of the weakest members. In much the same way, the human brain can only operate as fast as the slowest brain cells. Excessive intake of alcohol, as we know, kills brain cells. But naturally, it attacks the slowest and weakest brain cells first. In this way, regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine. That's why you always feel smarter after a few beers."

WARNING: The consumption of alcohol may make you think you are whispering when you are not

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## Trading Barrel

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### **BUY / SELL SERVICE FOR MEMBERS**

If you want to swap, buy or sell equipment let me know. You have a captive audience and it's cheap...free for items of interest to members.

***Ads need to reach the Editor (Mario Fantin) by 15th of the month to be included in the next Newsletter.***

### ***Crusher / Destemmer***

Submitted by Graham Scott

Congratulations George. You will make a fitting President of the EWG if you stick to your policy. A hedonistic president with Epicurian tendencies isn't going to stray far from the sacred path to eternal happiness. Lead us on!

A wine maker down here has offered his equipment as he is moving with determination towards more beer making. He makes a good drop of both but it appears he is not ambidextrous like most of us EWGites. Poor thing. His name is Dieter Melzer and the email address is Dieter Melzer, phone: 03 - 5122 1623. He has a crusher destalker and supplies pics. Can this be put in the next newsletter please? Used and a bit of surface rust on the base rails, but goes as new - \$300 (\$250 off new price). Wooden stand, an absolute must for easy operation - \$50.



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## Sponsors Corner

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## ***NMIT (Northern Melbourne Institute of TAFE)***

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- 

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#### **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](http://www.liquorcrafter.com.au)