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The Guild encourages the responsible consumption of alcohol

The Guild meets on the last Friday of each month (except December)
at the Eltham Living & Learning Centre at 7.45 pm
Next meeting: 25 February 2011

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Next Meeting

Next meeting 25 Feb - 7:45 pm start at the Eltham Living & Learning Centre 739 Main Rd Eltham.

Agenda:

- **Welcome; apologies, guests.**
- **WOTY - tasting of five member wines:** This will be done one by one throughout the evening with first one being first up on the agenda. Tastings will include Chambourcin and four others including two country wines. **Please bring a wine for a stimulating WOTY assessment.**
- **General business:** - presentation of trophies; country fruit sourcing; **NOTE:** An opportunity will be provided for a member to speak briefly on a topic of his/her choice.
- **Major Presentation:** *The Problems and Opportunities for Sourcing Grapes and Making Grape Wines this Vintage.* Our guest discussion leader, a Viticultural/Winemaker drawn from the wine industry (sorry, you will need to attend to find out who!), will open by touching on grape supply and winemaking issues (especially yeasts and primary fermentation). Given the difficult seasonal issues, a most stimulating open discussion is assured.

Guests checking out joining the Guild are welcome as always.

Funny Label Competition:

Be sure to put at least one entry forward
by 12 March to

President@amateurwine.org.

See details later in this newsletter

President's Press

Spencer Field

Guild role in skills development of members:

The Guild's Management Committee (comprising eight members listed at the top of page 1) is committed to increasing the value of memberships through provision of skills development opportunities for members. Some possibilities include:

1. Wine assessment and Associate Judging: Training methods can either be formal, offering certificates to those completing; or informal method such as the evaluation of members' wines at regular meetings.
2. Winemaking skills development through short courses such as the country making course held two years ago, or through expert led presentations and demonstrations at regular meetings.

[Note: The Management Committee is currently considering its approach to these topics which were very popular choices by members who completed the recent survey]

3. Development of skills offered through a Certificate short course on the responsible serving of alcohol offered through the Living and Learning Centres. This simple

course offers some very useful and widely applicable skills in dealing with not only the serving of alcohol, but also offering some tips on dealing with tipsy or otherwise difficult people. See article below by Nan Oates for further information. And we wish to have more members with this training given that our activities through the year often involve the serving of alcohol.

The Eltham Living and Learning Centre is currently offering a one day (Saturday 19th March) Certificate short course on responsible serving of alcohol and there are still six or so places to be filled for the course (I have already signed up). The cost is \$95 per head. Any Guild member signing up for the course (and you need to be quick) will be subsidised by the Guild by \$30. To book, ring Leonie at 9433 3734. Just let me know after you sign up and I will arrange for a rebate.

Member profile: Frank Galati

You can't keep a good man down - especially if he is a fired up home winemaker!! Frank Galati was out of hospital early this month after recuperating from broken ribs, badly bruised hip and leg, and a knock on the head; all induced from a fall down a number of steps. In his hospital bed last month he said cheerfully he was looking forward to getting back to winemaking, and is making a shiraz this year to be sourced from another member's vineyard.

Frank, as a teenager accompanied by his mother, arrived in Australia from Italy in 1955. They were met by his father who had arrived earlier. Frank was thrown into the deep end of Australian culture, asked to immediately to find work, with no opportunity to settle in and learn the basics of speaking English. Frank learned English on the job while working in restaurants and pie shops over several years. He met Carmela in 1956 (who had arrived from a town near Frank's place of birth, in 1954), and they were married in 1962.

Eventually Frank and Carmela bought their own cake and bakery shop and ran it in Brunswick, and later in Rosanna, as a successful, small business over 20 years. Frank was the pastry cook, while Carmela managed the front of the shop and served the customers. They worked 12-16 hours daily over six days a week; this of course was very stressful work: contributing to Frank suffering a stroke in later years. Frank and Carmela retired in 2000.

The Galati's have a very happy family including five children: two daughters and three sons. They have ten grandchildren, and Frank says there may be more in the future.

In the Italian tradition, Frank has always been interested in making wine and he has been doing so since 1958. Early on he decided that there must be a better way of doing it than did his uncle who used open containers and produced mostly vinegar. So he studied, reading books and later taking three short courses in winemaking from NMIT. Karen Coulston was one of his teachers.

Frank makes about 300 L yearly and he has assistance from his children and their families in both the making and the consumption of his wine. Initial use of oak barrels was dropped in favour of making wine in light plastic fermenters (50 & 100 L) designed specifically for wine making. Frank has 10 of these. In his winemaking, he makes use of oak staves and chips.

In two years as a member of the Guild, Frank has won a silver and two bronze at the Eltham and Frankston wine shows, a very good record indeed in anybody's books!!.

Sourcing fruit for country wine making:

Good supplies of quality Elderberry fruit will be available early in March involving the generosity of David Hart. The cost is \$10/kg. The same Colac based supplier provided quality elderberry fruit last year to the Frankston Guild for a fruit winemaking project.

The good deal is that David will pick up from the supplier at harvest, freeze and store it until he is able to drop it off at the March meeting. Pls order ASAP by ring David on tel 0419 981 927.

There is some excellent fruit available from some backyards and members are encouraged to explore this avenue. Annette and I were treated to the best tasting blueberries ever! –thank you to **Helmut and Denise Doerner** who have two bushes that so far have produced 16 kg of fruit. They also have great raspberries, so watch out for Helmut's berry wines again this year!!

There will an opportunity for members including **Harry** to touch on country fruit sources at the Feb meeting

Have you sourced your 2011 grape supplies?

If not, time is rapidly running out. You should try to avoid buying crap quality fruit and this year there is likely to be a lot around. You can use the Guild's website to identify reputable suppliers of the common varieties such as Chardonnay, Shiraz, Cabernet, Pinot and several others some of whom are Guild members who will be committed to providing their fellow members with the best quality grapes they have. Go to www.amateurwine.org.au and click on *Winemaking* and then *Fruit Sources*.

Sourcing less common grape varieties:

As promoted at our January BBQ meeting, members can order Chambourcin grapes (suitable for making slightly sweet reds) through **David Hart** (tel 0419 981 927).

Orders have been taken for varieties listed below. You must act quickly if you wish to order; small or large orders are fine. Pls order by emailing **Geoff Neagle** ASAP at geoffneagle3@bigpond.com.

The following are available following harvest early in March:

Viognier and Sangiovese: Excellent supply sources have been found in NW Victoria. Cost is less than \$2.00/kg delivered to Geoff's place in N Warrandyte. Delivery time estimated first week in March.

Lagrein: An order totalling 860kg has been made by five members, and the supplier, the new Chalmers Nursery at Heathcote, has confirmed that the order will be filled at harvest - early in March. The price is \$2500/tonne hand picked. Geoff will pick up using his trailer and bins supplied to Geoff by the five buyers. This is a new supplier arrangement agreed to by Chalmers, meaning we no longer need to accept minimum 500 kg lots.

Danny advises that Lagrein is, a deeply coloured red with dark berries and plummy character. Whilst it's a meaty wine, it produces silky tannins after a few years cellaring, and you never know; we may get a Jimmy WATSON trophy out of it (hee, hee).

Training in the Responsible Serving of Alcohol

Nan Oates

A couple of years ago the boss at the coffee shop where I am a casual suggested that we all do the "Responsible Serving of Alcohol" Course offered by the Eltham Living & Learning Centre as he was intending to apply for a license to sell local wines.

I found the course really interesting and informative. It is based around a 26 page publication (which we were given) titled "Liquor Licensing - A guide to the responsible serving of alcohol". This booklet covers a range of topics such as:

- Problems associated with excessive consumption of alcohol

- Alcohol and the Law
- Responsibilities
- Scenarios for the under-aged
- Alcohol content of different drinks
- Strategies for responsible serving
- How to recognize and deal with inebriated customers
- Refusal of service.

There is an excellent video of how to deal with drunks without causing offence - probably useful for many different situations! At the end of the session there is a brief “test”, but the answers are all in the publication which we had in our hands. And I was awarded a Certificate of Merit provided from the Department of Justice Liquor Licensing

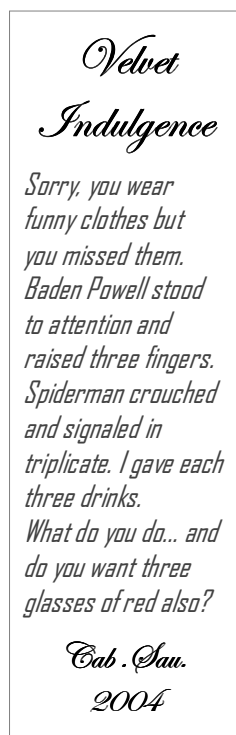
For a few hours of my time I found the course well worth doing and maybe improve my chances of more casual work.

Any Guild member signing up for the course (and you need to be quick) will be subsidised by the Guild by \$30. To book, ring Leonie at 9433 3734. Just let Spencer know after you sign up and he will arrange for a rebate.

Funniest Wine Label Competition

Harry Gilham

Already we have three entries and one of them is shown below, submitted by **George Wright**. We are looking for more entries for the March newsletter.



First prize is a Gold Certificate for the Funniest Wine Label of 2010-2011 and a Gold medal red from the cellars of **Pheonix (Spencer, Michael, Trevor and Joe)**. Second and third earn Silver and Bronze Certificates.

Rules:

- Word content must fit on a single normal sized wine label (eg, 90 x 120mm) and include no more than 160 words (Points will be docked for wordy labels: THE FEWER WORDS THE BETTER!!!!)
- Labels to be judged by **Harry Gilham** and **Spencer Field** on the basis of attractiveness (3 pts), originality (7pts) and humour (10 pts) and results shall not be disputed;
- Editor's normal rules of censorship will be applied.- NOTHING VERY RUDE!
- Winners decided at the Guild's 2011 Annual General Meeting in July from entries submitted by 12 February to President@amateurwine.org.au, and published in the Guild newsletter editions February to June.
- Ensure you submit your entry in Word or pdf format and actual size of a wine label (eg. four labels per A4 page would be fine).

Please submit your entries to Spencer by 12 March for possible publication in the March newsletter. Each month we then will nominate as finalist the best monthly entries for publishing.

Technology Tips

Spencer Field

This may become a regular newsletter item but contributions by members or Sponsors are called for. The focus is on new technology of possible value to home winemakers. Commercial products are fine but also inventive members can submit their winemaking inventions (photos and a few dot points). Do you remember Stan Gower's home built press?!! The Editor will decide the acceptability of any items submitted. Email to Editor@amateurwine.org.au by no later than 12th of the month.

[Editors note: If any Guild member has experience with any new wine making technology such as below, I would appreciate hearing from you.]

Wine Water Press

Seen at Karen Coulston's Hills of Plenty Winery and available for sale from Cellar Plus (and perhaps other sponsors)



Made from stainless steel, other steel and rubber. The pressing is done by a rubber balloon as shown, pressurised by water from a garden tap. The one shown has a capacity of about 60 litres and larger sizes are available. Karen gave it the Thumbs Up when we talked to her.

Barrel replacement technology: Flextank

(Sorry - no photo. But check out www.flextank.com.au.)

This new barrel maturation vessel was first seen at Vinvicta Products showroom when a leading member visited to discuss with Steve Jenkinson a new French Oak barrel. However, the 300 litre Flextank alternative took up most of the discussion. These tanks 'breathe' just like oak barrels and there are some significant advantages over barrels, including cost (a 300L tank is less than half the cost of a French oak barrel), much longer reusable life, lower maintenance, no topping up. However I think we should draw someone's experience with these before jumping in.

Note the advent of new high quality oak staves/chips:

To match or improve upon barrel performance using Flextanks, winemakers would need to make careful choice and use of quality oak staves or chips. The Flextank promos recommend three alternatives: Sequin Moreau, evOAK or Boise France. And there are others.

Sustenance, Sympathy and Seductive Wines

Graham Scott FM LM

Members may recall a scientific experiment, reported in Press Cuttings in 2009, in which three buddies - El Presidente, a certain Life Member (LM) and *wine aficionado* Silent Witness (SW - so named to protect identity) - undertook to see what gave wine its value.

God we worked hard! All in the interests of disinterested science. I have to say that the said El Presidente still hasn't recovered from the experience of trying to find the perfect wine to go with a hundred year old salted duck egg (Century egg) served up by host SW.

Last week in January this year the same LM called for support when he had to await the outcome of a minor op. on his wife's fingers. Distressed as LM was, El Presidente and the Silent Witness responded to the call and met at a neat BYO Cafe - ***Porgie and Mr Jones*** in Auburn Road, Hawthorn highly recommended by El Presidente - to provide LM with unctuous sympathy and support.



From left: Ludmilla Forster (RIF), Graham Scott (LM), Lawrie Vandenberg (SW), Spencer Field (El Presidente), Don Roberts(RIF)

The fact that LM said his distress could only be assuaged by copious quantities of Good Old Wine was a challenge but one easily overcome. Other friends were cajoled into lending support and the luncheon was arranged. Let me draw back the curtain on the proceedings.....

El Presidente led off with a 2002 Watervale Riesling. Stunning gold in colour and with just a hint of the roundness one expects of an aged Riesling this wine developed as it warmed up. A wine to be relished and given top marks by Ryan our waiter whose last place had been Jacques Reymond. Ryan proved his worth as the meal went on. Lesson: don't serve aged Riesling too cold. Let it blossom and bloom.

The Roped In Friends (R.I.F.) came good like a well caressed steam train. First was a 1987 Coalville Winery Cabernet made by Ken Eckersley at his Nicholson River Winery. The LM was astonished, delighted, ecstatic and over the moon. Coalville winery is just down the road from him in Moe South. His own Cabernet vines were cuttings from Coalville and Ken is a well known wine maker in East Gippsland. The conjunction of the spheres was apparent. AND THE WINE WAS MAGNIFICENT.

Twenty four years old and it poured out fresh as a daisy. Garnet colour through and through with not a hint of browning. A closed bouquet at first and an elegant restraint as well as beautiful balance. As the lunch progressed we kept coming back to this wine to gain insight from its changing nuances. Talk about development! This wine had us in raptures.

Then a somber note. The Silent Witness produced a bottle that had been presented to all who attended the wake of Kevin Davis at Tolmie where he grew grapes. This had been under his house since 1985 and the label was in sad condition. As we all were since Kevin was a past member of the Eltham Wine Guild with some great country wines to his credit. For some time the Wine of the Show was a trophy designed and made by his son and LM has a treasured one on display at his winery. (and NO! He didn't pinch it; he WON the bloody thing!)

When we peeled away the Kevin Davis label we found that the wine was a Seppelt Victorian 1981 Shiraz. Again it was a wine which was dumb to start with but a delicious and well structured wine when it opened up. Again it is the balance of the older wines which struck us. There wasn't the load of sugar or oak to distort the taste so it was a relaxing deep Shiraz offering. It got deeper as the meal went on. Seppelt; take a bow.

The Roped In Friends then upped the ante. I mean, what can you do when the wine is a Bailey's of Glenrowan, is a Shiraz made by HJT and is vintage 1977?

Pity it was just a bit too young.

This was a battle axe of a wine, huge long tannic base (at 34 years of age!!!) massive Shiraz grape all through it. This was an amazing wine and freaked out Ryan the waiter, who wasn't even a thought floating in the ether when the wine was made. One can only recall William James's reference to Bailey's wine as "Wines for Heroes" because this is just how to describe this wine. The LM began to feel warm inside and focusing was becoming a serious issue. This was a specimen wine, a benchmark for others to be judged against. And the amazing thing was it that it had lost no colour or tone. It was the complete taste package.

Somewhere in the gloom of the afternoon the LM brought out a 2001 Cabernet from Blackwood Ridge which under normal circumstances would have been a stunner but which suffered by having to follow the Bailey Shiraz. Nice quality Cabernet fruit still apparent and lots of acid. The Silent Witness collared it as he slid away, claiming it was just the thing for Peking Duck which he was looking forward to later.

So sustenance was achieved, sympathy was evident in the quality of the wines presented, and everyone was seduced by the 'old' wines. The LM considers that the term needs to be modified. From now on, these are to be called 'mature' wines, to be appreciated for the roundness and balance they can achieve. And appreciated they were. Let's have more respect for mature wines; let's put some of our best wines aside and leave them to mature. We'll mature with them and together, we'll have a ball when we open them.

Wine Quotes and News

Articles wanted

Articles of interest, whether they are quotes or newsworthy, are requested from members. If you have a draft version or need some assistance, I'm happy to assist for its inclusion.
(Ed.)

Wine Quotes

Rob Aitken

"Good wine is a good familiar creature if it be well used."

- William Shakespeare (1564-1616) Othello, II. iii. (315)

"A man may surely be allowed to take a glass of wine by his own fireside."

- Richard Brinsley Sheridan. Refreshing himself at the Piazza Coffee House as his Drury Lane theatre it went up in flames on 24th February 1809. Quoted in Thomas Moore, *Memoirs of the Life of Sheridan*, Vol. ii. Ch. 20. His mistress, Lady Bessborough, said 'Sheridan is never sober for a moment'.)

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.

FOR SALE - GLASS FLAGONS

For sale pairs of clear glass flagons, one 5 litre and one 2 litre. Ideal for country wine making or storing small quantities of grape wine. \$5 per set.

Mario Fantin 9846 7092.

FOR SALE - MODULAR PINE WINE RACKS

Total storage capacity of 28 dozen bottles but can be assembled in any dozen combination. Good condition. Can be collected at Doncaster East or could be delivered within a 10 km radius. Price - \$250 or best offer.

Phone Arthur Stubbs on 8822 3458

FOR SALE - VINEYARD WIRE AND WINE BARREL

Second hand rolls of vineyard wire, 4 lengths per roll approx. 80 - 90 metres per roll at \$25 each. Also a good French oak barrel 300 l seguin moreau in good condition. \$200 or best offer.

Contact David Hart on 0419 981 927

FOR SALE - WINE BARRELS

Wine Barrels American Oak 220 litres 4-5 years old from Heritage Coopers. Ready to use in EC @ \$195 each. Will deliver local to your Cellar door.

For inspection, contact Darko Postruzin on Mobile 0419 540 205 or Home 9434 2617

Home Make it – Position Vacant

Any member interested part-time work in wine product sales should contact Steven Lambarto at Home Make It. The shop is located at 4/158 Wellington Road in Clayton and doubles for the shop of our sponsor Australian and New Zealand Winemakers (see ad p 17).

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Cellar Plus also has now in stock Accuvin wine test kits from the USA , which are a low cost way for testing every thing from Free SO₂ sulphur in wine, your pH or malic acid to see MLF ferments are complete. It could be a cheaper and simpler option, for those who are unable to leave samples at the Cellar Plus store, for their more analytical laboratory testing service which is still available with results returned usually within 24-72 hrs.

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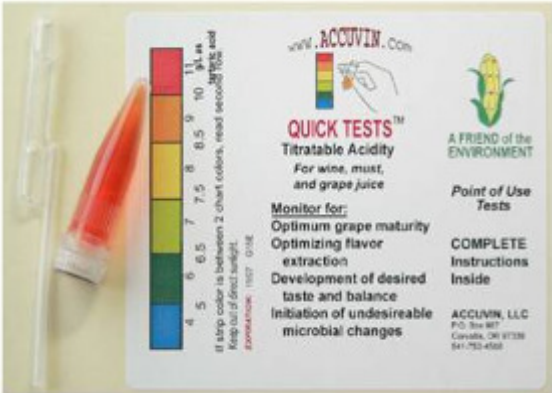
AV-pH
Code: 201
Price: (Price per test: \$)

The pH Test Kit includes 20 tests, 20 samplers, and an insert with complete how-to-run test instructions. The insert also includes a Summary Interpretation explaining how to use the test results. The label with the color chart is on the front of the kit. [Order Now](#)



AV-TA Code: 217
Price: \$
(Price per test: \$)

The TA Test Kit includes 20 tests, 20 samplers, and an insert with complete how-to-run test instructions. The insert also includes a Summary Interpretation explaining how to use the test results. The label with the color chart is on the front of the kit. [Order Now](#)



Cellar Plus has recently moved its Epping retail / trade Showroom just around the corner on to the main road at 218 Cooper St (near the Medical Centre), with an expanded display space which allows the wine enthusiast an improved opportunity to roam around the many tanks, pumps, presses on display, and not to mention an internal cool room with ample yeast for all us winemakers and plenty of hops styles to please the advanced brewers.

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Enquiries welcome
