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Past President	George Wright	9712 0318	Communications	Marcel Theunissen	5962 5153
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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 7.45 pm
Next meeting: 24 September 2010

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Next Meeting

Next meeting 24 Sept - 7:45 pm start: Featuring two Big WOTYs - bring wines

8:00pm: Apologies, reports and other business: President, Past President, Secretary, <u>Bill Loughlin</u> ; Present certificate to WOTY winners; Report on weekender; Wine show update; Vision Workshop; Any other business.	Please be prepared to confirm or otherwise your participation on the Grampians wine & food/craft weekender 9/10 Oct;
8:30pm: Members <u>George Wright</u> and <u>Harry Gilham</u> will lead us through a pre-show WOTY review of members' entries for this year's <u>Jo Illian</u> Wine Show Class. This is an opportunity for members to gain advice for any final adjustments to be made on current vintages before our November Wine Show. Top wines on the night in each of the four classes as assessed by members, will receive medal certificates.	Members please bring your vegetable, herb, flower and grain wines for WOTY assessment
9:10pm: 10 minute break	
9:20 - 10pm: Grape wine WOTY!!	WOTY: Members please bring your red and white grape barrel samples and bottled wines for WOTY assessment

Grampians Food/Craft/Wine weekender

There's still some room on the bus and the Guild is providing a \$10/head subsidy as well as funding eight bottles of wine for the Saturday night dinner.

Based on the fabulous weekender we had in the nearby Pyrenees region 4 years ago, this year will be a highlight weekender. Not only some great wines from aged vines but also historic wineries, several great non-wine attractions, and of course some fantastic Grampians scenery.

Winery visits include Great Western and a tour of its underground cellars for the making of sparkling wines; Best's Winery - fine wines from vines as old as 140 years; the very scenic Gap Vineyard (overlooking the Mount William Ranges), owned by Langi Ghiran Estate which was a luncheon and wine highlight of the Pyrenees Weekender, and optionally, Grampian's Estate, known for its cool climate, peppery Shiraz.

Food and craft stops include Rocket Cottage Herbs, McMurtrie Glass Blowing, optionally an Olive Oil farm and oils. We have a special BYO Luncheon on Sunday at Halls Gap and time to stroll around this scenic town surrounded by mountains. We have dinner and overnight in Stawell. Lunch on Sat is at Waaks Bakery in Ararat.

The cost for two people will be about \$280 less Guild subsidy but including bus, accommodation and meals, but not including any wine purchases. A deposit of \$50 per person is required to confirm a place on the tour. This should be paid into the Guild's account ASAP. Be sure to invite your friends. Please ensure your name can be identified when you make payment. The Guild's account number at Westpac is: BSB 033091 Account No: 283851.

Please contact Bill Loughlin bill.loughlin@hotmail.com 5786 5047 for any clarification

President's Press

Spencer Field

August meeting review:

Master Country Winemaker and Judge Harry Gilham enlightened us with some good and simple tips and tricks in managing the ferment of country wine. This included a home-built wooden box especially designed to work with a light bulb to keep warm the ferment. He also displayed some simple electric heating cords which are wrapped around the bucket, and a heat blanket that can sit under the bucket. Harry's notes are being added to tips and tricks on our website.

Members Danny Cappellani and Zenon Kolacz featured, firstly with an assessment of members' Sangiovese, and Nero d'Avola which were tasted alongside of commercial samples representative of the varieties. Congratulations to Gary Trist for the best tasting member's wine on the night, a three year old Sangiovese, and so Gary wins the WOTM gold medal. Mario Fantin's Nero d'Avola was highly commended, especially given the concerns he raised in regards to fruit quality issues.

This was followed with their presentation on some Italian alternative varieties that many of us would hardly have heard of before, with commercial samples of each for tasting. Danny's discussion covered as whites - Fiano, Fiano-Greco-Malvasia and Trebbiano; and as reds - Montepulciano, Barbera, Primitivo, Lagrain, Dolcetto-Lagrein, and Sagrantino. Most of these we tasted and we enjoyed some very attractive, new and distinctive aromas and flavours. Danny and Zenon sought feedback on the favourite variety tasted, which was **Primitivo**. Their kind offer to try to source this grape for members to buy and make Primitivo in the 2011 season was welcomed and we can look forward to making a new variety next year.

Primitivo is genetically similar to Zinfandel which is grown in a few Australian vineyards (most notably Cape Mentelle in WA) and which is a major wine grape variety of California. I couldn't find a lot in a quick search on the web about it but it seems that Primitivo grapes tend to be juicy, well structured, heavy with pigment and concentration. Lighter version of the wine can be floral and fruity. Aromas and flavors of ripe blackberries, violets and pepper are common - similar to Zinfandel if you have ever tasted it.

We should acknowledge the special contribution made by Danny and Zenon. Two years ago we heard them introduce in a tasting of their own wines, some of the lesser known Italian, Spanish and other southeast European varieties. They demonstrated their good knowledge and winemaking skills that day, and started a small revolution!! For many members, it was the start of a new adventure, away from the common varieties. A number of us made Sangiovese from grapes sourced from a NW Victorian grape grower known to Danny and Zenon in 2009. We instigated a new less common varieties class at our Show. Then in 2010, more of us made wine from Arneis, Nero d'Avalo, Tempranillo and Sangiovese.

We salute Salute!

Others must be acknowledged here: Danny's and Zenon's mates, Joe Clahsen, Bill Bussau and Geoff Neagle made up a group of dedicated winemakers and wine lovers. They brand their wines "**Salute**". For the past eight or so years, these guys and their partners along with Geoff's trailer would travel to Mildura during vintage to secure quality Italian and other grapes from Chalmers Nursery and selected growers. They worked very hard, doing much of the grape picking themselves and providing their own grape transport 600 km to Melbourne where the winemaking would take place. They have achieved great success judging by their wines we have tasted over the years. Their success is in spite of encountering more than their fair share of family tragedy along the way. Very sadly, Danny's wife Lynne died in 2004, as did Bill's wife Mary in 2005 and then Joe in 2007.

Amazingly, their skill and dedication to their winemaking and strong mateship helped them get through the tough times. I have been fortunate to taste a few more of their wines and they have proved to me that, with the application of skill and dedication, fine wines can be made from hot climate grapes.

Bill Bussau in recovery mode:

Bill reports: Hi everyone, I have been let out of jail, at last, and I am now home at Greensborough. However, my situation is the same, continuing to be wheelchair bound. I still have my right leg in half plaster awaiting it to become weight bearing. Another 3 weeks my specialist says; and then I will have 4-5 weeks to gradually become fully weight bearing on my leg before I can come back to Caulfield Hospital to have a prosthesis fitted. A very long drawn out process but one can't rush these things as I have seen the consequence of rushing things, so I understand but it doesn't stop me from being frustrated. I will let you know how I go in this next phase. I look forward to catching up with you all in the upcoming weeks.

Frankston Wine Show Sunday 29 August:

This Show was another great day - good wine, good food and great fellowship - an event that members should never miss!! While it appeared to me that Frankston members took the majority of awards (congratulations to Jacques Garnier for winning the Frankston/Eltham Country wine judge-off and the Bayside Trophy - Myrna Johannesen won it last year), Eltham members did well, led by Gary Campanella and Helmut Doerner for the two highest scoring wines of the show - (19 points each for a Shiraz and a Pinot).

However, the highlight of the day for Eltham members was lunch at Josephine's - a fine restaurant next door to the show site. Twenty-four Eltham members and partners enjoyed great food, wine and fellowship and we were hosted by two distinguished Frankston members, David Wood and Chris Myers. This could become a new annual social event for us!!

Guild Vision Workshop: 11 September

With the great facilitation skills of Roma O'Callaghan, we held a very successful vision workshop with 13 members participating. The Management Committee will meet late in September to commence development of a five year plan aimed to increase the benefits of membership of the Guild.

Members will be hearing much in the near future about the elements of the plan and will thus have the opportunity to comment and input into the development of the plan. The vision has been built on the following theme:

Fellowship through home winemaking: share, learn and enjoy!

41st Annual Eltham Wine Show: Entry Forms Now Out

Entry forms out were distributed to all attendees at the Frankston Show. Forms are also available from our eight sponsors and members should have by now received copies in the post. You should log onto the website if you wish to see the Show rules and any fine details associated with your entries.

Would all members or their winemaking groups please plan to put in at least one entry into the Eltham Show?

Members will be expected to assist in the setup and running of the wine judging (27 Nov) or the Show itself. Associate judging and stewarding are training opportunities that should not be overlooked and the Guild will provide this at the October regular meeting.

Great Generosity to us by Sponsors Winequip and Vinvicta



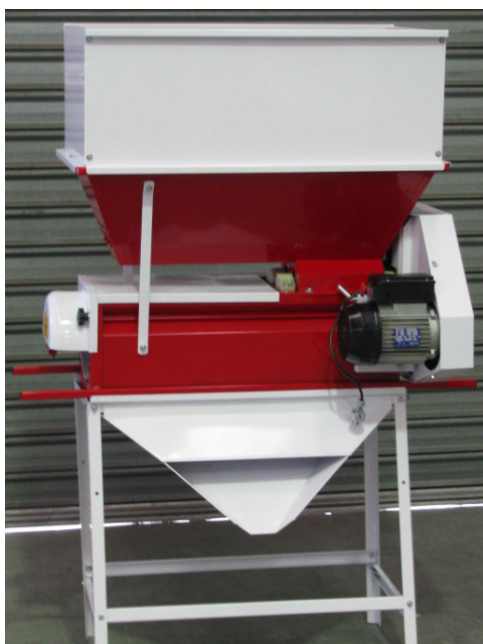
We have been very surprised at entirely unexpected, generous donations of high quality wine making equipment to the EDWG.

Vinvicta has donated an enamel crusher/destemmer (shown below) valued at well over \$1000, while **Winequip** has donated a 200L stainless steel variable capacity tank seen here, and currently on special for \$400 (see Winequip ad below).

We plan to seek member assistance in selling raffle tickets for the **Winequip** tank with the draw to take place on 28 November at our Show to Eltham Guild. We have not yet decided whether to raffle, auction or simply to consider offers for the **Vinvicta** Crusher/destemmer.

The proceeds raised from such sponsor generosity will be used to offset the costs of some significant member training initiatives that are being planned and will to be offered to members and take place over the next 6-12 months.

WINEQUIP 200L VARIABLE TANK



VINVICTA CRUSHER/DESTEMMER

ANNUAL AMATEUR WINE SHOW



This is a great opportunity to have your country or grape wine assessed by one of our experienced judges.

Over 650 entries last year.



Sunday 28th November 2010

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

Only \$15 entry (Winemaker entrants free!)

FEATURING: Short classes in Winemaking & Food and Wine Matching; trade exhibits; tastings of medal winning wines; major awards for Best country & Best grape winemakers, Best woman winemaker; Best herb, flower, grain or vegetable wine; as well as awards for over 30 other wine classes

GOURMET DELIGHTS AVAILABLE OR BYO PICNIC

The Guild would like to thank the following for their support of our noble craft!
Costante Imports, Cellar Plus, Winequip, Vinvicta Products
La Trobe University, Greensborough Home Brewing, Heritage Coopers

***N.B. Wine entries for both grape and country wines
close Friday 15th October 2010!***

**Watch out for entry forms from our sponsors
in September, or download entry from website:**

www.amateurwine.org.au

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

EDWG 41st Annual Amateur Wine Show

Ed

This is the fourth in a series of articles, aimed particularly at new members, describing the various activities undertaken by Guild volunteers over the Wine Show weekend.

Saturday - Judging Day (continued)

As mentioned in last month's article on the Wine Show, once the judging of a wine class is complete, the Judge's notes are forwarded to the data entry team for compilation of the Result Sheets.

With such a large number of Show entries, lots of Judges' notes need to be prepared. A small army of folk are required to man a network of computers to enter all the judges' notes. At the end of the day there can be up to 8 folk busily entering and checking the data for accuracy. This time-consuming work can extend into the early hours of the morning.



“Calm before the Storm” - Photo showing Data Entry Team members entering results early in the day

Once the data entry is completed, there is a huge sigh of relief by all concerned. The Show results are then sent to a local printing company that has been on standby to print the Result Sheets during the early hours of the Wine Show morning. The Result Sheet booklet contains information on all the Judges, Winners of various Awards (Country Wine, General Wine, Red Grape Wine, White Grape Wine, Show Awards and Special Awards), Judge's scores, comments on each wine entry and any medals, Show Sponsor materials, and the Wine Show Director's comments. The comprehensive Result Sheets booklets are delivered to the Eltham Community Centre prior to the commencement of the Wine Show. This is indeed a huge effort and the team needs to be congratulated.

Another important activity during Judging Day is carried out by the small catering team that prepares morning and afternoon teas and lunch. A good lunch is enjoyed by all concerned, particularly Judges who need to give their palettes a break. An assortment of dishes is prepared for eating but nothing spicy or overpowering so as to affect Judge's palettes for wine tasting.



Photo showing the happy faces of the Catering Group - Heather, Kathy and Izabella

The washing of wine glasses is also carried out by the catering team with help from Guild members. Hundreds of glasses need to be washed and dried throughout the day. Luckily the kitchen has an industrial dishwater that quickly churns out dozens of clean glasses.

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

"Wine improves with age. The older I get, the better I like it." --- Anonymous

"So life's year begins and closes;
Days though shortening still can shine;
What though youth gave love and roses;
Age still leaves us friends and wine."

---Thomas Moore

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.

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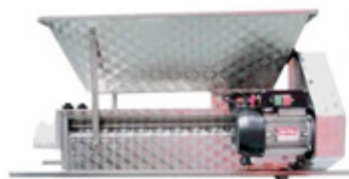
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F: 03 8405 9022

Nth Melbourne

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F: 03 9328 8116

Voucher valid until
10-03-2010 cannot be used
for already marked down items
see store conditions.

Distributing Products for:

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59 BANBURY RD RESERVOIR PHONE: 9462 4777
www.winequip.com.au

WINEQUIP, proud to sponsor the Eltham & District Winemakers Guild, is pleased to offer the following specials to members as part of our Show sponsorship. Please mention this flyer to receive the special pricing.

	<u>Usual price</u>	<u>EDWG special</u>
<u>Variable capacity tanks</u>		
200L	\$525	\$400
300L	\$585	\$450
400L	\$650	\$500
<u>Crusher destemmers</u>		
Enamel motorized 1.5 ton	\$895	\$695
Enamel with s/s hopper 1.5 ton	\$1125	\$900
Enamel 2.5 ton with must pump	\$1695	\$950
<u>Enolmatic bottler</u>		
Enolmatic	\$525	\$425
<u>Diam corks</u>		
Special batch - winery overrun - per 100 (\$165 per 1000 in 1000 lots)	\$35	\$19
<u>Filter</u>		
Rover 6 pad filter	\$540	\$380
Rover 12 pad filter	\$660	\$430
<u>Vats</u>		
225L vat	\$85	\$55

Prices strictly valid to 30 November 2010 on current stock only

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