

**Zeitschrift:** Helvetia : magazine of the Swiss Society of New Zealand  
**Herausgeber:** Swiss Society of New Zealand  
**Band:** 73 (2007)  
**Heft:** [8]

**Artikel:** Vendange - Vintage Festival - Winzerfest  
**Autor:** Brühlmann, Trudi  
**DOI:** <https://doi.org/10.5169/seals-944346>

### **Nutzungsbedingungen**

Die ETH-Bibliothek ist die Anbieterin der digitalisierten Zeitschriften auf E-Periodica. Sie besitzt keine Urheberrechte an den Zeitschriften und ist nicht verantwortlich für deren Inhalte. Die Rechte liegen in der Regel bei den Herausgebern beziehungsweise den externen Rechteinhabern. Das Veröffentlichen von Bildern in Print- und Online-Publikationen sowie auf Social Media-Kanälen oder Webseiten ist nur mit vorheriger Genehmigung der Rechteinhaber erlaubt. [Mehr erfahren](#)

### **Conditions d'utilisation**

L'ETH Library est le fournisseur des revues numérisées. Elle ne détient aucun droit d'auteur sur les revues et n'est pas responsable de leur contenu. En règle générale, les droits sont détenus par les éditeurs ou les détenteurs de droits externes. La reproduction d'images dans des publications imprimées ou en ligne ainsi que sur des canaux de médias sociaux ou des sites web n'est autorisée qu'avec l'accord préalable des détenteurs des droits. [En savoir plus](#)

### **Terms of use**

The ETH Library is the provider of the digitised journals. It does not own any copyrights to the journals and is not responsible for their content. The rights usually lie with the publishers or the external rights holders. Publishing images in print and online publications, as well as on social media channels or websites, is only permitted with the prior consent of the rights holders. [Find out more](#)

**Download PDF:** 12.12.2025

**ETH-Bibliothek Zürich, E-Periodica, <https://www.e-periodica.ch>**



# HELVETIA

Magazine for the members of the Swiss Society of New Zealand Inc  
Helvetia is in its 73rd year

October 2007

## Vendange - Vintage Festival - Winzerfest

Vendange – Vintage Festival – is a highlight in the year, not only for the winegrowers, but for a much wider community.

Vineyards have been cultivated in Western Switzerland since the tenth century, and extensive vineyards are also found in Tessin, Schaffhausen, along the lakes of

vines attended to throughout almost the whole year and protected against maraudering.

But between the hard work there are the Lesesonntage from late September to late October when colourful festivals take place with dancing, entertainments and processions.

will be fetched, and the shoots that have already grown to arm's length will be tied up.

In autumn, in the wine month October, the ripe grapes are picked – a moment that has been anticipated eagerly. Colourful groups of pickers, under expert supervision, flock up into the vineyards, and strong men collect the grapes from their buckets to fill large containers which they then carry on their backs down narrow steep paths to the large collecting troughs.

Among imported wines, the Swiss prefer those from Italy and France. Their sales topped 60 million and 50 million litres respectively last year. Spanish wines are in third place with 30 million litres. And New Zealand wines? They aren't even mentioned! Let's keep quiet about their quality and drink them ourselves. *tb*



Vineyards in Lavaux VD above lake Geneva

Zürich, Biel, Thun and in Eastern Switzerland, the Rhine Valley, where the Föhn “cooks the grapes”.

In the Middle Ages, a monk is reported to have told a farmer's daughter who did not want to be a nun: “If you think working is such a good life, then go and tend your vines.” The implication, of course, is that a wine-grower's life is not an easy one, neither for him nor his family. To ensure a good yield, the soil must always be tended, aerated, fertilized and weeded, the

In winter the sloping vineyards look exceedingly strange, nothing but cracked, grey-black stumps rising just above the soil, with three or four gnarled fingers clawing the air. Soon, however – but not before 2<sup>nd</sup> February – the vines must be pruned and all superfluous shoots removed. Suddenly they will begin to sprout and the shoots to grow, and before they bloom they will have to be thinned. Then the bundles of stakes which were stacked against the vineyard walls

### INSIDE THIS ISSUE

|   |     |
|---|-----|
| Editorial/President's report                | 2   |
| Bodensee Bulletin                           | 3   |
| Club News                                   | 4-6 |
| A modern craft with a long tradition        | 7   |
| Interview with the Ambassador               | 8+9 |
| The Appenzeller Sennenhund                  | 10  |
| Swiss Society Sports Competition            | 11  |
| Wine makers mount barricades over oak chips | 12  |
| Children's page/New Swiss                   | 13  |
| Königreich Schweiz                          | 14  |
| The past instead of the future/Poem         | 15  |
| Land of the dinosaurs                       | 16  |