



Eltham & District Winemakers Guild Inc.

Press Cuttings
February 2008

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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: 29th February 2008

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Next Meeting

Yeasts, enzymes, wine filtration and red tastings

The 2008 vintage is now upon us with harvesting of some chardonnay, sauvignon blanc and pinot soon underway in the Yarra Valley. Are you well prepared and stocked up with the correct yeasts, enzymes, fresh PMS and nutrient?

Well, we will have two of our major sponsors, **Costante Imports** and **Cellar Plus**, presenting information and demonstrations of yeast and enzyme options. For those getting ready for bottling, there will be a demonstration involving wine filtration. [See the **Costante Imports** ad later in this edition offering premium claret punted bottles for only 51 cents plus GST.]

But of course there will be time for some wine assessments, and you best bring a red along to fit in with the sponsor presentations which will include a short tannin assessment.

President's Press

George Wright

I know you will all be busy as vintage is here again. Things are busy behind the scenes as well.

The big news of the month: Nillumbik Council has named Harry and Sue Gilham as Citizens of the Year. Both are recognised individually and as a couple for the outstanding contribution they have made to the municipality. We also stand and applaud. Harry is a life member and founding member of the Guild and I think most would refer to him as our elder statesman. As President I often call on Harry for special favours and I have yet to be told, 'I'm too busy' although he has the right more than most because of the multitude of community activities with which he is engaged. Everybody knows that I need very little encouragement to raise a glass and on this occasion it is to salute Harry and Sue in recognition for their years of public service.

We need to thank Spencer for his magnificent Bulletin on sources of grapes. Well done.

Both the Grape Bulletin and the newsletter have difficulties in circulation. I know that when I was editor, the thing that caused me most pain was getting the newsletter out to as many members as possible. Since then the situation has deteriorated and both Spencer and Richard as editors have been plagued with email returns that are not finding their targets. Frustration leads to burnout and we intend to introduce new ways to circulate information which will require your co-operation. This will be discussed at the February meeting.

We are also attempting to make meetings interesting and productive for members. One technique for this is to introduce major sponsors to occasional meetings, giving them the chance to entice us with their information and special products. It's all part of making them indispensable to us, and us to them. I trust this will emerge at the Feb meeting. In the meantime, the executive is drafting policy/procedures to ensure this is carried out in a way which is useful to members and to sponsors, so that both know what to expect.

We are lucky that Marcel has offered his expertise as a webmaster to oversee the operations of the Guild webpage. If you have visited it recently you will see that it is

changing and we expect more new initiatives in future. Marcel asks that we clarify what we want from a website and he will endeavour to assist. I need to make it clear that Marcel is offering his expertise as a webmaster, not as a work-mule. If we want a service, somebody will need to do the hard yards and then Marcel is prepared to use his expertise. For example if we want recipes, somebody has to collect them and give them to him. If we want winemaking linkages, somebody needs to take it up as a project and collect them from members and give them to Marcel as a package. Actually Zenon and Spencer are taking a look at this at present so, if you can assist, talk to them. If it's something else you want, let us know. Just don't expect Marcel to do all the work.

In the meantime, Richard is turning the handle once again, producing a newsletter each month to keep us informed. We need to tell him things that others may like to know. A newsletter can only be interesting if we tell the editor what's happening. He needs the information to make the newsletter worthwhile.

Home made Winemaking Equipment – Part 4

Stan Gower

As previously mentioned in the newsletter, George Wright invited Stan Gower to write a series of four monthly articles for the Guild Newsletter about his home made wine making equipment. Here is the last of the four topics, with the photo included, dealing with corking the wine bottles.

4. Corking (month 4).

I use a plastic hand corker because it was cheap to buy. They are a good idea in theory, but take quite a bit of pressure to insert a cork right home by hand, and not suitable for doing bulk corking. Also centring the plunger over the cork needs to be done with care. So I have built a wooden pantograph that I bolt onto the wall to help press the corks in.



This makes the corking very easy, provided the corks are not too hard or too long. I have found that with hard corks around 40mm or longer, they are hard to press home even with the pantograph, and if the bottle and the corker get out of alignment because of extra pressure that I have to apply, the top of the bottle will sometimes burst, leaving a hell of a mess of wine and glass to be thoroughly cleaned up. I now use corks 37mm long, that are made of the slightly softer "agglomerated" cork, apparently made from the residue

cork bark after the initial corks are cut or punched from the bark. I find these are very easy to cork the bottles with, however I do recognize that this may compromise the length of time that the wine can be safely kept in the bottle, and anyone using them should make their own enquiries about that.

(Thanks Stan for your interesting series on your home made wine making equipment - some really clever devices. - Ed)

Rob Aitken's Dribbles

Rob Aitken

"Who loves not women, wine and song remains a fool his whole life long".
- Martin Luther

Vineyard and Winery Protection Guidelines

Regional Wine Associations

The recent discovery of phylloxera has again highlighted the need for all grape producers to continually be aware of the risks of unwittingly transporting phylloxera (or any other exotic pest or disease) onto their properties.

Whilst regulations control the movement of phylloxera host materials into Phylloxera Exclusion Zones (PEZs) and out of Phylloxera Infested Zones (PIZs), there are no regulations applying within PIZs, PEZs or in Phylloxera Risk Zones (PRZs).

In order to address the biosecurity risks between vineyards within zones, producers need to adopt different management practices and procedures that will reduce the risk of pests and diseases being spread from vineyard to vineyard. Other pests and diseases besides phylloxera, e.g. mealybug, light brown apple moth, and downy mildew to name a few, are capable of being spread by vineyard related operations.

Guidelines have been prepared to describe procedures that can be implemented in vineyards and wineries, based on controlling the movement of phylloxera, but these procedures will also assist with other pest and disease issues.

If you have any queries, please contact me.

Regards

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Department of Primary Industries
PO Box 3100, Bendigo DC, Vic., 3554.
Ph: 03 5430 4455, Fx: 03 5448 4982
Mob: 0412 372 062
Email: john.whiting@dpi.vic.gov.au

N.B. A copy of the above guidelines can be found at www.amateurwine.org (Ed)

Guild Asset Register

Rob Aitken

ASSET REGISTER - January 2008

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.

1. 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.
2. All Guild equipment is to be available to all members to use.
3. 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)
4. Existing items regarded as basic and lower cost (eg plastic containers, demijohns) will not be replaced at the end of their useful life.

Asset description	Quantity
Enolmatic Bottling Unit	1
Crusher Destemer	1
Small Keith Traeger Press - 38L 310 mm dia. x 510 high.	1
Larger Andy Miezi Press - 64L 380 dia. x 567 high.	1
54L Demijohn	1
35L Demijohn	1
30L Black Plastic Fermenters	2
Judging glasses	Many

For inquiries on the Guild equipment contact Rob on 9429 5775 or email him on cabsav@bigpond.net.au

Posting of Fruit Trading Bulletin

Spencer Field

Members should have received notice of the Bulletin #4 posted to our website on 24 February 2008. Members will have noticed the new approach is to post bulletins to the '*members*' section at www.amateurwine.org requiring you to type in a '*user name*' and a '*password*'. Advice on these was emailed to all fully paid members on 24 Feb. Any member who did not receive details of user name and password should speak up.

As will be explained at Friday's meeting, the change has been made because of difficulties associated with successfully emailing an attachment to a large number of people. Spam filters and firewalls are designed to protect computer users from what may be malicious attachments and a good number of safe documents are filtered out in this process.

Good Quality Red Grapes at Bargain Prices

Spencer Field

Members would have noticed this in reviewing the latest fruit trading bulletin available at www.amateurwine.org in the members section. Below is a photo, taken on 22 Feb, of the non-irrigated shiraz grapes (\$1:00/kg pick your own) from the Dawson Rd, Kangaroo Ground vineyard. Only one guild member has made wine from these vines in the past - that was Con Prousallis in 2004 and he was awarded a gold medal for the wine, and it helped him win the WOTY.

This vineyard was established 10 years ago. A property subdivision two years ago meant loss of water supply.



Special Offer

George Wright

Those who attended the Australia Day BBQ will already know about this special offer. Andrew of Winequip distributed VIP cards that enable members of the Guild to obtain 10% discount on all winemaking products.

Each card is numbered which gives Andrew some data on how his marketing strategy is working.

If you didn't obtain a card, David will distribute more at the February meeting.

Article on Sparkling Wines

George Wright

As the Joe Illian Prize at this year's Wine Show is for a country sparkling wine, the following article may be useful to members.

Bits from Books

(Rambling Thoughts about Books)

Armstrong, D Rankine B and Linton G. 1994 Sparkling Wines. The Technology of Their Production In Australia Winetitles Adelaide ACC 291991 BRN 173284 NMIT Library: ARM 663.2240994

Part 1: Particular notes on Liqueuring

I've come to regard anything that Bryce Rankin writes about winemaking is accurate, informative and practical. He is accessible to the interested amateur and this book is no exception. It is a text for makers of sparkling wines and those who have a general interest. It is a manual describing the production, from grapes to packaging. It is intended that a winemaker who has never made a bottle of sparkling could follow the process.

In broad summary, once you have a base wine you put it into a bottle and inject with a sugar solution and start a secondary fermentation followed by crown-sealing the bottle. The conversion of sugar into alcohol and carbon dioxide results in a fizzy wine, made cloudy by dead yeast cells. You encourage the deposits to collect under the crown seal, and discharge the plug of sediment wine to waste. The resultant wine is then sugared to taste, sulphured to stop further fermentation and sealed once again. I guess it can get a bit more complicated than that, so read the book.

I made my first sparkling wine armed with just this set of knowledge and it tasted OK, so don't get put off by the complexities that the professionals must master.

I will ignore most of the process and concentrate on the important information I was lacking when I made my first attempts: the liqueur and liqueuring. Two types of Liqueur are required: the one before secondary fermentation to produce CO₂ in the bottle, and the liqueur to sweeten the final product after disgorgement.

The first addition can create problems. If too much sugar is added, resulting in a pressure in the bottle that is too high (danger of explosion by popping the crown seal or at disgorgement) or the opposite (not enough fizz). This book gives clear instructions about alternatives.

The fermentation liqueur (tirage liqueur) is made from cane sugar dissolved in wine a week or so prior to pouring into the bottle, giving time for the sucrose to invert (change to a sugar that yeasts can use as a food source). It should not ferment in storage because the sugar levels are too high. To make 1L of fermentation liqueur, add 0.5 kg cane sugar into 0.69L of wine base. Add some citric acid to assist in sugar inversion and adjust the pH to that of the base wine. For smaller volumes, change the proportions.

The amount of liqueur you add depends on the pressure you want in the bottle. A graph is given in the text outlining the CO₂ (g/L) and pressures (kPa) for various temperatures (from -5C to 25C). You select the pressure you want for a given temperature and insert the required number of grams of sugar per litre of wine. For example, for a final pressure

of 400kPa (4 atmospheres) at 20C then 7.25 g/L of carbon dioxide are required. You may decide to seek a pressure of 500-600kPa in recognition that some will be lost when you disgorge the sediment. For the moment I'll stick with 400kPa.

1 g of sugar produces 0.49g of CO₂. Therefore, for 7.25g of CO₂ you need 7.25/0.49 = 14.8g of sugar per litre of wine. Because 1L of liqueur contains 500g of sugar (see above), the volume of liqueur required is 14.8/0.5 = 29.6ml of liqueur per litre of wine.

[That's all theory. If I added the amount of sugar they do in commercial wineries I think I would blow up my house. After some experimenting now add eleven grams of sugar to each bottle and squirt in some re-hydrated yeast solution with a hypodermic syringe (with the needle removed). Then I crown seal the bottle. This seems to generate enough bubbles for an acceptable sparkle but not run the risk of explosions. I have found it useful to use a receptacle that holds exactly 11 g as a measure which I dip into the bag of sugar and then I don't have to worry about scales at this messy time. I use granular sugar and toss it in using a funnel. I suppose it would be better to use a sugar solution, but I find the sugar dissolves pretty quickly anyway.]

If you want to be more precise, the addition of the 29.6mL per 1L of wine will increase the volume of the blend and this can be allowed for. The formula for this is as follows:

$$\frac{V(\text{wine}) \times V(\text{liqueur})}{V(\text{wine}) - V(\text{liqueur})} = \text{Volume of liqueur}$$

E.g. : 1,000/(1,000 - 29.6) = 30.5 litres of liqueur required where V (wine) is the volume of wine and V (liqueur) is the calculated apparent volume.

When this is fermented to dryness the low pH and the presence of carbonic acid makes the wine taste very dry and further sugar is added to personal taste (from 2.5 to 80g/L). Less than 15g/l will still give a Brut sparkling.

Dissolving at a rate of 6.26g in 6.12mL of wine normally makes this final liqueur. However other additions are also possible: For example to make 1L of liqueur, mix together and stir till dissolved:

- Sucrose 625g
- Brandy 40mL
- Matured Wine 570mL
- Citric Acid 5g

To prevent microbial activity and oxidation in the bottle of sparkling wine, add SO₂ to the liqueur to bring the level of SO₂ in the final bottle of wine to 35mg/L. (You can work out the proportions required for your homework).

If you are still with me, the calculation of the final liqueur addition is as follows: To liqueur a dry (brut) wine to 1% sugar (or 10g/L) with a liqueur containing 625g/L of sucrose, the calculation is as follows. For a 750mL bottle of wine, the quantity of sucrose required = 10/1,000 x 750 = 7.5 gm/bottle.

If you are using a liquor containing 625g/L sucrose, the required volume of liqueur containing 7.5g sucrose is: 1,000/625 x 7.5 = 12mL of liqueur for each 750mL bottle.

In part 2, I will describe the technique for disgorgement (getting the sediment from the bottle). Despite my shame, I will also expose adaptations I have found necessary as an amateur winemaker, including the pornographic over-exposures required.

Trading Barrel

BUY / SELL SERVICE FOR MEMBERS - Ads need to be lodged with the editor by the 15th of the month to be included in the next Newsletter.

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I am happy to sell it at a reasonable price to a member. Eg. \$100 ono.
Last year I got a bronze for the wine that came out of it.

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