



# Eltham & District Winemakers Guild Inc.

Press Cuttings  
January 2007

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<b>Secretary</b>	Zenon Kolacz	9879 0379	<b>Newsletter</b>	Sue King	9712 0316

**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: 26<sup>th</sup> January, 2007

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## Next Meeting

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To answer your first question, yes, the meeting will be held on Australia Day the 26<sup>th</sup> January at 8 o'clock at the Living and Learning Centre.

It will be a BBQ. The Guild will provide gourmet sausages, bread and tomato sauce (what could be more Australian?). Those hard-core Aussies who can't survive without a pie can bring their own, but we will still provide the sauce. We will propose a toast to our nation with wine made in Australia by Australian amateurs, all using grapes grown here. And this won't be vin ordinaire. The toasting wines will be medal winning wines from our 2006 wineshow!

**All winners of medals at the 2006 wineshow are asked to provide a bottle of their wine to share with others at the BBQ.**

This will provide an opportunity for you to savour the special wines in circumstances where you are not faced with 700 bottles of wine to taste. It will also give each of us the opportunity to question the winemakers about the techniques they used to produce such quality. You probably won't get such an opportunity again this year.

The President will publicly announce a correction about a major award, as is described below.

See you there. Wear a shirt that won't suffer too much from tomato sauce stains.

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## Presidents Press

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*George Wright - President*

The festive season is behind us and the year is already galloping off towards another countdown to Santa's next arrival. Before then we have a lot of corks to insert and remove.

We have not met since our major activity of 2006, the wine show. Once again it was an outstanding success. With a few minor glitches and one major one which I will mention below, the show was a great success. Such a major event does not just materialise. Thanks go to the Wineshow Committee for their consistent efforts throughout the year as well as a major commitment before the show. John O'Callaghan, as Chairman of that committee deserves special mention. We all know of some individuals that made special efforts but I won't start because of the risk of offending others who also made significant contributions. Let's face it, we are all volunteers and only contribute up to the limits of our interest and expertise.

The major glitch that occurred at the wineshow was a miscounting of the scores that led to the awarding of the WOTY (Winemaker of the Year). We announced that the WOTY was Vinko Eterovic who also won the 2005 award. Unfortunately we were wrong. It should have been awarded to David Heart. This will be formally remedied at the February meeting. On behalf of the Guild I apologise to both Vinko and David.

As I have said in a previous newsletter, the meetings of the Wine Show Committee that I attended after becoming President were a lot of fun. Don't hesitate to become involved in Guild activities because the return is often well in excess of contributions you make.

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## Goof Up

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*George Wright*

At the 2006 wineshow, the WOTY award for Winemaker of the Year was presented to Vinko Eterovic. As we all know, Vinko makes superb wines and won the same award in 2005 so none of us were surprised.

After the show our attention was drawn to the criteria for determining the award and that an error had been made. The error was in the way that the scores for wines were selected for counting, a complicated issue based on the criteria for the award. While the competition was fierce, it was finally determined that the award should have been presented to David Heart.

David also has skilled winemaking talents. As he lives on the Mornington Peninsula we see him at our meetings only occasionally but he is an involved member. I have tasted his wines at both Frankston and Eltham wineshows and noted that he always returns home with medals galore. As President I have apologised and I have invited him to the February meeting to publicly receive the trophy.

If David was disappointed not to get the award at the wineshow, think of Vinko when I rang and told him we wanted the trophy back. I anticipated this could be difficult news to deliver. But we all know how generous Vinko is, in spirit and in deed. He received the news stoically and immediately offered to give the trophy to David. Sorry Vinko. But you can be proud of the way you handled me as the bearer of sad tidings. You are indeed a man with a generous heart.

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## Swap some wines...

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*George Wright*

As we speak, we are in between tennis sets in the contest of Roddick and Safin in the Australian Open (19/01/06). It's close and I am drinking Spencer Field's Cab Sauv (12/06/05) and eating chicken, chips and eggs laid by our own chickens. Our etiquette suggests that we shouldn't eat our own Roger or Rogette. The score and the food are delicious.

Carol is away for the weekend and I am in charge of my cooking (boo!), the dogs (hey!), and my life for a weekend (go!). Golly, this wine is good.

If you meet another winemaker who makes wine you like, suggest a swap of bottles. It stops cellar palate - the unfortunate result of drinking too many wines from your own cellar. It's a great idea! Thanks Spencer.

Bloody hell! Somebody dropped a set! I must put down my glass and concentrate.

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## Inaugural WDFHGW Annual Competition

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*David Wood*

Jacques Garnier, long time member of the Frankston Amateur Winemakers Guild, has only just established the Wodonga & District Fruit Flower & Herb Winemakers Guild (WDFHGW - what a mouthful!) and is desperate to get some entries into his competition (he has just eight members as I understand it) and would appreciate the Eltham Guild's support.

The wine competition will be run at the 2007 Wodonga Show in March.

<http://www.wodongashow.org.au>

If any Eltham Guild members would like to attend the show, I may be able to offer some 'basic' accommodation at a favourable rate in the area (dependent on how many of the Frankston Guild takes up the offer). I will let you know about this aspect closer to the show date. The Show website indicates that it is \$10 entry/adult, children (5-15) with adults free, otherwise \$5 child & concession, \$20/family.

Please feel free to contact me on the numbers below, or Jacques direct on 0400 934 334, if you wish to query any aspect.

David Wood - Secretary  
Frankston Amateur Winemakers Guild  
PO Box 492, Mornington. 3931  
5975 5757, 0407 183 728  
[mpserv@satlink.com.au](mailto:mpserv@satlink.com.au)

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## New wine for Seniors

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*Spencer Field*

California vintners, in the Napa Valley area, which primarily produces Pinot Blanc, Pinot Noir and Pinot Grigio wines, have developed a new hybrid grape that acts as an anti-diuretic.

It is expected to reduce the number of trips older people have to make to the bathroom during the night.

The new wine will be marketed as **PINO MORE**

I HEARD IT THROUGH THE GRAPEVINE

## Winemaking – A Red & White comparison

Stan Gower

Stan Gower is considering making white wine for the first time this year (if he can get grapes) and is rather daunted by the prospect. To try and get his head straight, he has made a two column comparison between red wine making and white wine making, in the simplified point form shown below.

The red wine (left column) outline is extracted from Stan's much more detailed 2006 Cab Sauv wine making record, for which he gained a bronze in the 2006 Guild wine show. In the right hand column he has put in his assumptions about making white wine. His comparison method is based on the sound learning principle of moving on, from the known, to the unknown, in gradual steps.

Some Guild members have kindly made additions and amendments to Stan's initial outline as published here. Any member who would like a copy of those amended outlines can send an e-mail to Stan at [stango@alphalink.com.au](mailto:stango@alphalink.com.au) and he will send copies to you. He would also like to invite members to contact him to be e-mailed an un-revised copy, so that they can amend / add to, and return to him.

Stan is planning to do the NMIT 1st Semester Introduction to Winemaking course, and may feel a bit more relaxed and confident after that. But all willing help from members will be appreciated.

<b>RED WINE</b>	<b>WHITE WINE</b>
<i>Note. No CO2 required when moving wine around</i>	<i>Note. Use CO2 when moving wine around, by the method set out in <b>Appendix A</b> below.</i>
<b>350 kgs of grapes should yield about 130 litres of must</b>	SAME as for red
<b>1. Add sulphur (PMBS) to picked grapes overnight before crushing</b> - 50ppm = 0.5gm per 10kgs, (about 1 box or 1 plastic beer fermenter)	<b>1. SAME as for red</b>
<b>2. Crush grapes</b> - add a further 50ppm PMBS = 0.5gm per 10kgs, (about 1 box or 1 plastic beer fermenter)	<b>2. SAME as for red</b>
	<b>3. Press grapes immediately after crushing</b>
<b>3. Check ph.</b> (this can be done any time in the first few days of ferment) - ideal is 3.6 - add tartaric acid as needed. <b>Ref.</b> ph notes of 2006 winemaking, pp5&6	<b>4. SAME as for red</b>

<p><b>4. Add Oak chips;</b> now at initial ferment, so they are taken out at pressing</p> <ul style="list-style-type: none"> <li>- around 5 gms per litre of must.</li> </ul>	<p>NO oak chips used</p>
<p><b>5. Ferment grapes. IN OPEN PLASTIC CONTAINERS</b></p> <p><b>5.1 add DAP.</b> note day &amp; date commenced. Day.....Date.....</p> <p><b>Ref chart in</b> document, 2006 wine making; pp 2 &amp; 3</p> <p>This can be added <i>progressively</i> over a few days to a total of: -</p> <p>Over 3 doses, Dose record every 2nd day</p> <ul style="list-style-type: none"> <li>- 5 gms per 25 litres of must 1.7 gms 1, 2, 3</li> <li>- 1 gm per 5 litres of must 0.33 gms 1, 2, 3</li> <li>- 5.3gms per 27 litres of must 1.77 gms 1, 2, 3</li> <li>- 4.0gms per 21 litres of must 1.33 gms 1, 2, 3</li> <li>- 2.5gms per 12 litres of must 0.83 gms 1, 2, 3</li> </ul> <hr/> <p><b>5.2 add YEAST. Use a red wine yeast</b> <b>Ref chart in</b> document, 2006 wine making; pp 2 &amp; 3</p> <p>For 25 L containers - plastic containers with 100mm of water at 38°C</p> <ul style="list-style-type: none"> <li>- sprinkle 4.5gm of yeast</li> <li>- stand containers in warm water, around 38°C, for 25 min.</li> </ul> <p>18gm / 110 L = 1gm / 6.1 L 27L, add 4.5 gm 24L, add 4.0gm 21L, add 3.5gm 12L, add 2.0 gm</p>	<p><b>5. Ferment grapes IN GLASS DEMIJOHNS WITH AIRLOCKS</b></p> <p><b>5.1 add DAP</b> SAME as for red</p> <hr/> <p><b>5.2 add YEAST.</b> EXCEPT use a white wine yeast</p>
<p><b>6. Plunge skins at least 5 times in 24 hours</b></p>	<p>NO plunging required</p>
<p><b>7. Check for Hydrogen Sulphide smell</b> (rotten egg gas)</p> <ul style="list-style-type: none"> <li>- if present, treat with copper sulphate as in the file, "Wine faults; Hydrogen Sulphide".</li> </ul>	<p><b>6. Check for Hydrogen Sulphide smell</b> (rotten egg gas)</p> <ul style="list-style-type: none"> <li>- if present, treat with copper sulphate as in the file, "Wine faults; Hydrogen Sulphide".</li> </ul>
<p><b>8. Check sugar level</b> each day for first 2 days, then each 2 days. Till sugar level is below ¼ %</p>	<p><b>7. Check sugar level</b> SAME as for red</p>

<p><b>9. Add Malo culture</b> after 2 days of fermenting</p> <p><b>Rehydrate</b> malo culture in a small amount of water at 20' - 30' for 15 - 20 min.</p> <p>Add this suspension directly into the must. Rinse container and add to ensure all suspension has gone in. Stir in.</p> <p><b>Keep temperature</b> around 18°C, (at least 16°C)</p>	<p><b>8. Add malo lactic culture</b> SAME as for red??</p>
<p><b>10. Press must</b> when sugar is less than ¼% and there is enough colour in the wine; perhaps 10 to 16 days?</p>	
<p><b>11. Add airlocks</b> and allow stand for about 6 weeks before 1st racking</p>	<p><b>9.</b> Allow to stand for about 6 weeks AFTER sugar level is below ¼%, then do 1st racking</p>
<p><b>12. 1st Racking.</b> Ensure racking tube reaches bottom of container being filled, AND reduce turbulence to reduce aerating the wine.</p>	<p><b>10. 1st Racking</b></p> <p>USE CO2 gas as in <b>Appendix A</b> below. OTHERWISE , as for red wine</p>
<p><b>13. 2nd racking</b> after a further 3 months</p> <p>Same as for 1st racking</p>	<p><b>11. 2nd racking</b> after a further 3 months</p> <p>USE CO2 gas as in <b>Appendix A</b> below OTHERWISE , as for first racking.</p>

#### **Appendix A. Using CO2 gas with WHITE wine**

1. NOT required when crushing??
2. Should glass demijohns be gassed before pouring pressings into them??
3. Gas glass demi johns before racking wine into them??
4. Are there other gassing procedures??

*How do you know when the demijohns are fully gassed??*

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## **Zen and the Art of Amateur Winemaking**

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*Sue King*

Chris Ramsay is travelling in Africa as the newsletter goes to press.

So unfortunately, I have no enlightening humour from him this month.

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## Water and Wine Education

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*Spencer Field*

It has been scientifically proven that if we drink 1 litre of water each day, at the end of the year we would have absorbed more than 1 kilo of Escherichia coli (E. Coli) Bacteria found in faeces.

In other words, we are consuming 1 kilo of poo.  
However, we do not run that risk when drinking wine, beer (or other liquors) because alcohol has to go through a distillation process of boiling, filtering and fermenting.

WATER = Poo  
WINE = HEALTH

Free yourself of Poo, drink WINE!!!

There is no need to thank me for this valuable information. I am doing it as a public service. Have a nice day...

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## Trading Barrel

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**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.

### Medal Stickers

If you would like self adhesive Gold, Silver or Bronze medal stickers for your Wine Show prize winning wines, you can purchase them from the Mario Fantin. Please send a stamped self addressed envelope together with payment to 50 Websters Road, Templestowe, 3106. Cost is 3 for \$1.

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Tel: 9455 1311

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<p>That's the beauty of wine kits. There are no seasons. Sure you will want to use fresh grapes when you can get them but as you well know there is only a short time to do this. Wine kits let you make grape wines for the rest of the year. These kits make 23 litres of both blended and specific grape variety wines</p>	<p>These wines are made by the world's winning producer, Canada's 'Winexpert' with grapes sourced from various countries, including Australia. At the 2005 Winemaker International Wine Competition in USA, Winemaker wines too home 170 medals won by people just like you using Winexpert wine kits.</p> <p>Choose from our huge range at <a href="http://www.winexpert.com">www.winexpert.com</a>. Come in and see us at one of our three conveniently located stores to buy or hire a winemaking kit and start making these great wines now</p>

#### Brewcraft Stores

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Richmond	143 Church St	9429 2066
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