

<b>President</b>	Spencer Field	9710 1928	<b>Treasurer</b>	David Pryor	9439 4933
<b>Past President</b>	George Wright	9712 0318	<b>Communications</b>	Marcel Theunissen	5962 5153
<b>Secretary</b>	Zenon Kolacz	9879 0379	<b>Newsletter</b>	Richard Bortko	9811 8219

**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: 26<sup>th</sup> June 2009

## In This Newsletter:

Next Meeting.....	2
President's Press .....	2
Wine Quotes and News .....	3
Getting Your Wines Tested .....	4
Would You Like to Learn How to Make Country Wine? .....	4
Trading Barrel .....	6
Wine Show Major Sponsors.....	6
Cellar Plus .....	6
Costante Imports.....	7
Winequip Products.....	7
Sponsors Corner .....	8
Greensborough Home Brewing .....	8
Heritage Coopers .....	8

---

## Next Meeting

---

**Next meeting 26 June 2009 - Remember: 7:45 pm start of meeting! - WOTY plus VERTICAL PINOT TASTING BY DAVID HART.**

David is both an active member of EDWG and the President of the Frankston Amateur Winemakers Guild (FAWG). He is clearly one of the top amateur winemakers in Victoria, with many trophy wins (including Joe Illian and best grape winemaker awards) in both the Frankston and Eltham Wine Shows. He's an all rounder - making a wide varietal range of both grape and country wines. He has several gold medal Pinots and any one fortunate enough to taste his pinots, can't but agree that he is a leading Pinot maker (not to mention leading in Shiraz, Cabernets, Meads, Sauvignon Blancs, etc., etc.). David is very committed to ensuring the success of both Guilds.

Bring your home-made pinots for tasting and they will be included in the discussion.

**WOTY** : Focus on Country wines. Now **please don't forget** to bring along one of yours so that we can enjoy a critical assessment of a few member wines.

---

## President's Press

---

*Spencer Field*

It's very clear to me that the Guild membership is thriving with talent - many members with lots to offer the wider membership. One example was the May meeting at which **Bill Loughlin** was forced to stand in for a speaker who let us down (thumbs down to Dan Murphy's!). Bill led us very capably through a very educational tasting session of Chilian and Argentinean wines - seven reds and whites. Most of us were very pleasantly surprised with the quality of the wines on tasting - all priced between \$9 - 14. I think some of us were convinced of the value and will be buying some of the ones tasted in future. Bill not only presented well, but he and **Bruce Black** selected the wines for tasting, and supplied some finger food that went down well with the South American theme.

The Executive has been very focused on providing interesting technical themes with good presenters at each meeting, and this will continue. We will maintain a balance between having outside and highly qualified wine experts as discussion leaders, and drawing on our own outstanding talent within Guild ranks. The latter will include **David Hart** on pinots this month, and a separate country wine workshop to be held starting October, and featuring **Vinko Eterovic** and **George Wright** with **Harry Gillam** as Course Consultant. In the wings we also have **Bruce Black**, who with a chemical engineering background, has offered to demonstrate some user-friendly test procedures (eg. free sulphur, total acidity, etc) of value to amateur winemakers.

It's clear to me that we are a talented lot and I look forward to hearing from more members who would like to make contributions to membership knowledge and enjoyment of wine making.

**40<sup>th</sup> Eltham Wine Show - The work has started:**

Directors John and Roma O'Callaghan held the first Show Committee meeting for the 2009 Show to be held in late November. My reading of the minutes and the several new ideas raised is that they have a very committed and capable Committee membership, including Zenon Kolacz, Michael Scott, Mario Fantin, George Wright, Gary Campannella, David Pryor, Darko Prostruzin, Andrew Gillam, Tim Ross and Danny Cappellani. As you are aware, the Show is an almighty big task and challenge for the Guild, but a most interesting and beneficial one for anyone doing the planning and implementation. Any others who would

like to assist would be welcomed. The Committee meets monthly 7:30pm at John's place on the first Wednesday.

### **Guild Constitution and proposed new bylaw:**

The Constitution is now available on [www.amateurwine.org](http://www.amateurwine.org). Be sure to review the Constitution prior to the Guild AGM in July and be prepared to discuss any issues of concern. As mentioned at meetings and the May newsletter, we seek your comments on a new bylaw clarifying membership classifications and proposing a new one. A version of this bylaw taking into comments that have been received will form a resolution to be made at the July AGM.

### **Frankston Wine Show:**

Coming up soon - the 38<sup>th</sup> Show on 30 August 2009. Prizes worth around \$1500 in total, including seven awards valued at \$100 or more. This year a \$100 award is offered for best 2009 barrel sample. Eltham Guild members who entered have done well in the past, so make sure you submit some entries! **Entry closing date is 31 July 2009.** Get your entry form from <http://www.fawg.org.au/documents/2009%20Comp%20Entry%20Info.pdf>.

### **Rising from the ashes working bee at Kinglake;**

A working bee to help bushfire affected members (Scott's and Doerner's) on 13 June sadly had to be postponed because of poor weather. A total of 22 generous and enthusiastic helpers had confirmed. The working bee has been rescheduled for **Sat 4 July 2009**. - ALL PLEASE NOTE!!

---

## **Wine Quotes and News**

---

*Rob Aitken*

"Power will intoxicate the best hearts, as wine the strongest heads.  
No man is wise enough or good enough to be trusted with unlimited power."

- by Charles Caleb Colton

"Mixing one's wines may be a mistake, but old and new wisdom mix admirably."

- by Bertolt Brecht

*Thoughts by Max Wellins (former Guild member)*

Wine is a curious stuff. Unlike commercial beer, baked beans, BHP shares, antiques or anything else that people drink, manufacture, invest in or collect, wine has a birth, a childhood, a maturity, a serenity and a death. It can be pretty or ugly, subtle or coarse, complex or obvious, brash or backward. It changes every year you keep it, every vintage, every few hundred yards of vineyard, every different grape variety, fruit, vegetable or flower from which it is made, every time a new winemaker makes wine (or every time an old winemaker tries new tricks !!), and every time a different food accompaniment emphasises a specific component of its taste. It beguiles, intoxicates, soothes, excites and relaxes. It can inflame the young lover, and provide solace for his grandfather; it can

render conversation unnecessary, and yet seduce a normally non-dissertator into this kind of intemperate verbal excesses such as this paragraph. It is an essential ingredient of life, as complex as life and as varying as humanity.

---

## Getting Your Wines Tested

---

*Spencer Field*

The following have been found to be very helpful for testing and advice on members wines; including in regards to sulphur levels, total acidity, pH, malolactic fermentation, identification of faults, etc. All charge for the testing only.

**Cellar Plus** - Ring Richard Webb at the city store tel 9328 1409. Richard is trained and experienced in winemaking, and runs courses for winemaker aspirants on behalf of Cellar Plus.

**Karen Coulston** - (Hills of Plenty, Yarrambat). Karen is a life member of the Guild, a trained chemist and successful wine maker, wine science educator and Show Judge. Tel 9436 2264.

**Vinicta Products** - Thomastown; tel Steve Jenkinson 1300 360 353. Steve provides a testing service for his wine industry customers.

---

## Would You Like to Learn How to Make Country Wine?

---

*Mario Fantin*

As indicated earlier in the newsletter by Spencer, the Guild is planning to run a country wine making workshop, commencing in about September this year. The idea behind the workshop is to take people step by step through an actual country wine making experience under the guidance of experienced Guild members. Each participant will be making their own personal batch of country wine in a 5 litre demijohn. The Guild will supply fruit and all the utensils necessary. There will be only 3 or 4 occasions when the participants will come together over the workshop period which will go through to February 2010. There will be a nominal charge to participants to cover out of pocket expenses incurred by the Guild.

The persons running the workshop are George Wright and Vinko Eterovic. Harry Gilham will provide a strong support role. Other Guild members will be involved in coaching and mentoring participants throughout the workshop period. Spencer and I will be involved in marketing and organisational support.

The workshop will be open to Guild members and the public. Please start giving some thought to your participation in this exciting upcoming workshop. Please also mention this workshop to any of your friends who may be interested. More information will be provided soon.

# 40th ANNUAL ELTHAM AMATEUR WINE SHOW



Check your winemaking and tastings  
and compare them against the judges'  
comments at the Show on



**Sunday 21<sup>st</sup> November, 2009**

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

**Back by popular demand!**  
**Short classes in Winemaking**  
**And Food and Wine Matching**

**GOURMET DELIGHTS AVAILABLE OR BYO PICNIC**

*The Guild would like to thank the following for their support of our noble craft!*

Cellar Plus  
Costante Imports  
Greensborough Home Brewing  
Heritage Coopers  
La Trobe University  
Winequip  
Vinvicta Products

***N.B. Wine entries close Wednesday 14th October  
2009!***

***Watch out for entry forms from our sponsors,  
or from the Guild web site [www.amateurwine.org](http://www.amateurwine.org)***

For Further Information: 03 9437 0053 or Email: [cheers@amateurwine.org](mailto:cheers@amateurwine.org)

## 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.

## Wine Show Major Sponsors

### Cellar Plus

**CELLARPLUS**  
Your *D.I.Y.* Equipment Supplier

**Interested in improving your winemaking craft ?**

*... Yes ! Then let us help you.*

**Vintage 2008 is coming !**

*....Visit your local store for quality grape contacts.*

- Importers of all Hobby & Commercial winemaking Equipment. From grape snips at Harvest, to filters and corks come time to fill your bottles.
- Yeasts, Wine Additives & Many Books
- Hands On - Winemaking Short courses & Free! Demonstrations.
- Technical Bi-Lingual Staff – 7 days a week ( Feb – April)
- Laboratory Facilities & Economical wine testing service.
- Exclusive Wine Gifts, Bar-Ware & Port Oak Barrels (2-300Lt)

**Some Helpful Products For you to Consider !**



www.allthingswine.com.au

**Refractometer Brix 0-32%**



**ONLY \$ 49.90 inc gst**  
With any \$ 100 or greater  
Equipment Purchase  
Single unit \$ 95 ( rrp \$145 ) 1 / customer



**SHOP  
ONLINE=**

**www.cellarplus.com.au**

Browse and purchase **OVER 5000+** PRODUCT ITEMS online

- Promotion valid only till end of Feb 2008

**CELLAR PLUS**

Distributing Products for:

**EPPING -Vic**

47 Yale Drive

**T: 03 8405 9020**

F: 03 8405 9001

**Nth Melbourne**

106 - 110 Peel St

**T: 03 9328 1843**

F: 03 9328 8118

**Clayton- VIC**

Unit 4, Wellington Rd

**T: 03 9574 8222**

F: 03 9574 8244

Showrooms

**Regency Park -SA**

493 South Rd

**T: 08 8340 3655**

F: 08 8340 8533



## Costante Imports

A strong supporter and sponsor of the Eltham Winemakers Annual Show. John Mitris also is a regular entrant in the wine show.

Costante Imports - 377-379 Bell Street, Preston Vic 3072 Tel: 03 9484 7948

[www.costanteimports.com.au](http://www.costanteimports.com.au)

[sales@costanteimports.com.au](mailto:sales@costanteimports.com.au)

*For all your winemaking needs, for the small hobbyist to the larger commercial winemaker we can supply a wide range of yeasts, corks, filters, variable capacity tanks, fermentation vats, wine analysis needs and more.*

- Suppliers of wine making equipment for the past 36 years
- Variable capacity stainless steel tanks - all sizes
- Pumps, filters, corks - all grades, bottles, capsules
- Crusher/destemmers, presses
- Bottle filling units
- Fermentation vats, chemicals, yeasts
- All your wine analysis equipment and more ...

Give me a call, drop in or send me an email. Call for a free catalogue. I look forward to hearing from you.

John Mitris

Costante Sales Consultant and amateur winemaker

### NEUTROCORK: NEW HIGH QUALITY LOW PRICED CORKS:

*Special new product !!!!*

Neutrocork is the latest addition to Amorim's portfolio of high quality cork closures - a high-tech, competitively priced stopper.

Neutrocork is individually moulded from fine cork granules of uniform size showing very little variation in diameter. Neutrocork has consistently low rates of oxygen transmission. Its performance in this important area is far superior to synthetic closures. Independent validation of the process has confirmed that releasable TCA levels in cork are reduced by about 70 per cent or better.

Price : 30 cents per 100 or 26 cents per 1000

---

## Winequip Products

59 Banbury Road, Reservoir 3073

Ph: 03 9462 4777 Fax: 03 9462 1666

Email: [sales@winequip.com.au](mailto:sales@winequip.com.au)

Web: [www.winequip.com.au](http://www.winequip.com.au)

**Everything you need “from grape to the bottle”**

- Full range of equipment and consumables for the small producer
- Tanks, presses, destemmers, pumps, demijohns at the best prices in Melbourne
- Sole Victorian distributor of quality Lallemmand yeasts and MLF cultures
- Improve your wine with our range of finishing tannins
- Open 7 days during vintage

## ALL GUILD MEMBERS ENTITLED TO 10% OFF ON PRESENTATION OF GUILD DISCOUNT CARD

WE HAVE A FULL RANGE OF WINEMAKING GEAR FOR THE SMALL PRODUCER

---

## Sponsors Corner

---

### Greensborough Home Brewing

Your local homebrew shop carrying a complete range of Wine & Beer making supplies ...

- Books
- 5L Stills
- Nutrients
- Oak Barrels
- Glassware
- Corks
- Acids
- Yeasts

Winemaking equipment hire - including motorised crusher / destemmer (750kg / hr), basket press, corker and more.

Call Dave for all your needs ...

Greensborough Home Brewing  
22 Louis Street, Greensborough (Melways Map 20/J4)  
Tel: 9432 0283

---

## Heritage Coopers

### WINE BARRELS FOR SALE

We can recondition your barrels or you can buy ex-winery barrels that have been recovered and renewed.

Local service at Diamond Creek

- Ex-winery barrels shaved and toasted
- Re-conditioned (completely re-coopered) barrels from 50-150 litres
- Shaving and toasting

For all your cooperage needs contact  
Neil on 9438 1790 or 0402 015 138  
Enquiries welcome

---