

President	Bill Loughlin	5786 5047	Treasurer	Mario Anders	0418 564 852
Past President	Spencer Field	0408 300 523	Committee	Trevor Sleep	94392352
Secretary	Mario Fantin	9846 7092	Committee	Darko Postruzin	94342617
Show Director	Gary Campanella	0409 198 884	Committee	Danny Cappellani	
Newsletter	Luigi DiBattista	0414 287 358	Committee	Hamish Lucas	
Web Site Content	Gary Campanella				

**The Guild encourages the responsible consumption of alcohol**



The Guild meets on the last Friday of each month (except December)  
at the Eltham Living & Learning Centre at 7.45 pm  
Next meeting: 25<sup>th</sup> July 2014

Guests interested in finding out more about the Guild are welcome to our regular meetings, as always.

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# President's Press

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## NEXT MEETING

The next meeting will be Friday 25 July and will include the AGM to appoint a new President, Executive and Committee members. Nomination forms have been sent to all members electronically and by mail. Please consider a role that you could play. You will have some experienced Executive and Committee members to guide you including myself.

As your President over the past 3 years, I hope the ride has not been too bumpy and that most of the Guild's agenda during that time has been of some interest to you. I acknowledge that I have tended to focus on an agenda, which lifts the winemaking capability of members. Going for gold is not the only objective of the Guild. In the next Presidency term, some focus on events, which will be more attractive to younger male and female prospective members, is being planned and will need to be pursued.

It is now time for me to hand on to another member who will take the Guild into this new era.

I will remain a member of the Committee as past President and continue to be part of its activities going forward.

## KEY NOTE PRESENTER

Lindsay Corby has agreed to advise us how to set up a home laboratory for amateur wine making with essentials plus some extras, explaining the rationale for each item. This will be just as valuable for those who have established labs as for new entrants. Lindsay's presentation will be first item on the agenda followed by the AGM. Come along prepared to ask Lindsay about a piece of winemaking equipment you have thought about purchasing but have not yet taken the plunge. He will help you make that decision.

## INTERNATIONAL NIGHT

I was disappointed I could not attend this highlight on the Guild's calendar this year as I have very much enjoyed past events. From the feedback I have received the night was a great success and good value. Special thanks goes to Darko and Mario Anders for their work in making this a successful night.

## ANNUAL REPORT

I will submit my annual report at the AGM, which will reflect the past 12 months Guild activities and a view as to the next steps it needs to take.

Bill Loughlin

President

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# Reminder Notice of 2014 EDWG Annual General Meeting

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The July EDWG meeting will include the Annual General meeting. This is an important event in the Guild calendar; your voting and comments will determine those who lead, operate and develop the Guild over the next two years for the benefit of all involved.

All current positions at the meeting will be declared vacant and the positions of President, Vice-President, Treasurer, Secretary plus three or four committee members are hereby open for nomination from all members.

The Guild is particularly looking for nominations from members who are keen to be part of setting directions for improvement and growth.

Join as a committee member first and be involved in sub-committees to further the guild and its activities.

We encourage all members to attend this year's AGM.

Regards

Mario Fantin,

Secretary, EDWG

## COMMITTEE MEMBER EXPECTATIONS

Executive Committee Members (4 off office holders to be elected)

### President

- Chair General & Committee meetings
- In partnership with Committee, provide leadership to address high-level issues with the Guild e.g. membership numbers, member satisfaction, succession planning, public image of Guild, long term direction of Guild, stakeholder relationships.
- Following consultation and agreement, delegate some of the above-mentioned responsibilities to Vice-President.

### Vice-President

- Chair General & Committee meetings when President is absent.
- Undertake agreed responsibilities delegated by President.

### Treasurer

- Manages collection of all funds and banking associated with Guild membership, activities and events.
- Maintain financial records and prepare financial reports for consideration by Committee and members.

### Secretary

- Maintains the register of members and associated distribution lists.
- Legal responsibility for submitting Documents to Consumer Affairs Victoria
- Official contact person for the organization to manage incoming and outgoing correspondence.

Ordinary Committee Members (Minute Secretary plus up to 3 off Ordinary Committee Members)

### Secretary (Minute)

- Organize logistics associated with meetings.
- Take minutes at meetings, record/monitor actions, send out meeting reminders

## Ordinary Committee Members

Based on personal availability, participate in sub-committees involved in Wine Show, International Night, New Memberships drives, winemaker training, website etc.

## General Notes

1. The Immediate Past President automatically becomes a member of the EDWG Management Committee.
2. Committee members are expected to attend a special Committee Meeting every two months.
3. All the above Executive Committee Members are automatically included in Wine Show Committee.

## Forms and AGM Notice

***N.B.*** Please note that Nomination Forms and AGM notice can be found at the end of this Newsletter.

# Forward Program for Future Guild Meeting

## Guild Meeting

EDWG MEMBERS PROGRAM		
DATE	THEME	Presenter or Facilitator/s
Guild Meeting Friday 25 July	AGM Setting up a home lab	Lindsay Corby
Guild Meeting Friday 29 August	Making mead	Hamish Lucas
Guild Meeting Friday 26 September	Blind tasting & judging members white wines with commercial wines	To be confirmed
Guild Meeting Friday 31 October	Show preparation, steward assoc judge training Judge & compare members wines made from the same source	To be confirmed
No Guild Meeting Wine Show 14/15/16 November	Eltham Wine Show	
Meeting & Social Early December	Wine Show Debrief / Social breakup Early December	
EXTERNAL EVENTS OF INTEREST		
If you become aware of an event which will be of interest to EDWG members please advise Secretary – Mario Fantin and it will be included in this section		
EVENT		
Frankston & South Eastern Wine Show <b>Key Dates For Winemakers</b> 26th July 2014 - Closing Date for Competition Entries 9th August 2014 - Labels returned to Entrants 17th August 2014 - Final Delivery Date for Competition Entries 30th August 2014 – Judging Day  Sunday 31st August - Awards, Presentations and Public Wine Tasting From 9:00am to 3:30pm		

## Guild Planning Meetings

DATE	THEME	
Eltham Guild Management Committee Wed 20 Aug	Members elected to positions on the Guild Management Committee meet regularly to organise the running of monthly Guild nights, social events and other important Guild initiatives. If you would	Separate Agenda

Wed 22 Oct	like to attend as a visitor and observe how it all works, then contact either the President or Secretary. Help and ideas are always welcome!	
Eltham Wine Show Working Group Wed 23 Jul Wed 17 Sep	A hard working group of members also meet regularly to organise your Eltham Wine Show. Visitors or extra “doers” are always welcome; please contact the Director of the Eltham Wine Show should you wish to attend as a visitor or if you wish to be part of this dynamic group.	Separate Agenda

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## 2014 Eltham Wine Show: Director's Update – July 2014

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### The 2014 Eltham Wine Show is moving to the Veneto Club in Bulleen

In response to member and visitor requests for more family friendly facilities, I am pleased to announce that the judging and **public day for the 45th Eltham Wine Show (Sunday 16 November 2014) will now be at the Veneto Club.**

I attach the updated flyer.

We look forward to seeing you at our new Wine Show home. **Make a day of it!**

Bring family and friends; enjoy tasting at our Show whilst refreshing yourself with complementary cheese and biscuit platters, plus hot refreshments from a tea and coffee cart. Follow on from the show with lunch at the Veneto Club Bistro. Bookings are essential Tel 9850 7111, last booking at 2:15 PM.

Be sure to be there for the Show presentations at 12:30pm.

We are committed to ensuring that you have a great experience at this year's Wine Show.

If you haven't been to a wine show for a little while, then ... **this is the Show to attend!!**

Let me know should you have any questions or comments. I look forward to sending your further updates.

Cheers,

Gary Campanella

Director, Eltham Wine Show





## EWG International Night 2014-07-03

Darko set the tone of the evening and he did it in two ways. He was a resplendent figure in a white tuxedo and a lurid red tie, being the Austrian colours. And then he welcomed us in High German:

*"Guten Abend meine Damen und Herren, ich heie Sie recht herzlich Willkommen zum "Thema sterreich", zum Internationalen Speisen und Wein Abend.*

*Gastgeber in diesem Jahr ist heute Abend fr Sie, der Slowenische Verein.*

*Wir hoffen, dass Sie eine wunderbare Zeit mit uns haben und sich gerne daran erinnern werden.*

*Vielen Dank "*

That's how they do it in Vienna and Darko did it with aplomb. However for the monolingual plebs like me he did provide, sotto voce, a Strine version so we were all suitably welcomed.



To make us feel right at home each table was named after a town in Austria. Next table to us was the big town Innsbruck, but ours was the lovely Eisenstadt, and a much cosier place (And not as loud as the Innsbrukians either)

The menu of course was over the top! We had a delicious beef dumpling soup, cooked for three hours to integrate its flavours. It came in a beautiful tureen with crockery serving spoon. We were in heaven. Then we had the Weiner Schnitzel –of course- with roasted pork spare ribs and a side dish of cabbage & apple Rotkohl with a mixed salad. It was wholesome comfort food and beautifully cooked.



The wines on the table were again Austrian with a luscious Grüner Veltliner and a very exciting red Lagrein. No longer do I think of Austrian reds as rose styles. This was the dunkel version and as such has deep colour, a strong spine of tannins and a soft lingering finish. It cuddled up nicely to the pork spare ribs. And we wafted straight to heaven with the lightest apple strudel as a finale.



In the middle of all this we were encouraged/coerced/sheep dogged to the end tables where a cornucopia of the best Guild wines were not only on display, but were gasping to be tipped, lapped up and imbibed. These were the crème de la crème and you were in gourmet heaven once you sorted out what went with the course you were eating at the time. Darko, Danny, Mario X 2 – how did you do it?

My favourites? Well Darko's Gold Medal Shiraz 2006 was a knock out, and Peter Belec's Shiraz based Rosè 2013 was an aromatic and cultured wine. There is a new dawn arriving if Rosè is going to be as gracious as this. There was an Elberberry wine, which sneaked up on me and made the Strudel sing; thanks Nan.

There were two memorable moments in the evening, both connected. Danny and Kass played and sang at the end. Sweet lament and powerful ideas packed inside their voices. The last was a cry for lost friends and that is when I thought of Bill Chrisoffersen and remembered the seamless richness of his Tembranillo/Shiraz.

And that's when I cried.

The Guild is rich with talent, rich with history and rich, rich with companionship. A night like this reminds you how good it is when all these come together.



Graham Scott

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## Meet the winemaker – Time with David Hart (DH) (EDWG Member, President FAWG)

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Interviewed by Gary Campanella

*In this continuing “Meet the Winemaker” series of interviews with EDWG members I’m pleased to have spent time with David Hart. He shares his thoughts and journey into winemaking.*

*We all see that David has been an energetic President for the Frankston Guild, a frequent attendee and welcome contributor at Eltham Guild nights. However, I also see that David is passionate about his promotion of and commitment to, a vital and flourishing community of Amateur winemakers across Australia.*

*As a winemaker, David Hart’s outstanding tally of medals, major show awards and string of Eltham and Frankston WOTYs speaks for itself.*

(G.C.) How would you summarise “David Hart” and where are you focussing your winemaking at the moment”?

**(D.H.)** I’m a retired owner-driver, proud amateur winemaker interested in all things wine related. I’m really taking an interest now in Spanish & Italian varieties.

(G.C.) How did you come to join the EDWG?

**(D.H.)** I came to join the Eltham Guild after seeing an advertisement for the Eltham Wine Show in 2002. I joined the guild soon after that, just to make sure I received an entry form for their next Wine Show. Such was my anxiety about wanting to get feedback on my wine making!

(G.C.) How did you come to winemaking and who were your influences?

**(D.H.)** It all started in 1988 with a move from Seaford to the then sleepy little town of Bittern on the Mornington Peninsula. At the time I was a non-wine drinker, brewing beer from kits, when a chance meeting with now long-time friend Peter came along leading to an introduction to drinking wine; that was my first influence. Peter’s job of maintaining larger properties soon bore fruit; buckets of them, apples, pears and peaches. So, a trip to Amateur Home Brewing to get recipes what was needed; next he turned up with .....you guessed it ... GRAPES.

So, we stood in the car port stripping bunches of grapes for half of the night to make “wine”. Of course I say “wine”; it was red and alcoholic, but that was as close as it got to being wine!

My interest was now sparked! In 2001 we planted vines. I did a basic wine making course at Epping TAFE with Karen Coulston, purchased my grapes and my first real red wine was born.

During a casual conversation one day, someone suggested that I visit a local vineyard for advice, and so, sample in hand, off I go to visit John Vale (2nd influence ) to have him taste my wine. John produced a sample from one of his barrels and said, “David is this what you are trying to make?” I was now beginning to understand.

On my first time at the Eltham Wine Show I was enthusiastically greeted and encouraged by Ken King (3rd influence) and given the first of many certificates for silver for 1995 Peach and a 1996 Pear. A 1998 Blackberry followed in 2003 with my first Gold for a Fortified Cabernet Sauvignon.

I had indeed been “bittern” by the grape!! (Editor: David lives in Bittern, on the Mornington Peninsula and makes his wine under the label “Bittern by the Grape”)

(G.C.) What was your proudest winemaking moment?

**(D.H.)** My proudest winemaking moment was my very first Winemaker of the Year award. I’m also very proud that winemakers and wines how entrants, far and wide, want to ask me questions about winemaking.

(G.C.) Tell us about your best/worst vintage and what is your biggest winemaking challenge?

**(D.H.)** All vintages are good, but some better than others. All bring their own challenges.

A lack of refrigeration for making white wines is my biggest challenge.

(G.C.) What advice would you give to a starting winemaker?

**(D.H.)** Seek out the very best fruit you can and seek advice. Join a wine guild, talk to wine makers both professional and amateur; seek out a mentor; Join a group to make wine together.

(G.C.) What do you like best about being a part of the Eltham and District Wine Guild?

**(D.H.)** By far the best thing for me about being part of the Eltham Guild is the camaraderie at wine shows.

(G.C.) What are your top three “Do’s” of winemaking?

(D.H.)

Do get the best fruit possible.

Do get the best advice & and plan ahead

Do check your wine regularly; remember it is a living being, it is created, it grows & blossoms, and then grows old & declines.

(G.C.) Which wines do you want served at your wake (yes, funeral wake) and why?

**(D.H.)** I have instructed my wife to open my cellar for my friends so they may drink to their hearts content. (Do you want to be my friend?)

(G.C.) Thanks David

**(D.H.)** Questions and a glass of wine are always welcome. Happy wine making all! 🍷🍷🍷



PERIODIC TABLE OF WINE											
<b>Ri</b> Riesling	WHITE WINE					RED WINE					<b>Lb</b> Lambrusco
<b>Zw</b> White Zinfandel	<b>So</b> Soave	<b>Or</b> Orvieto	<b>Po</b> Pinot Grigio	<b>Sm</b> Semillon	<b>Va</b> Valpolicella	<b>Be</b> Beaujolais	<b>Gr</b> Grenache	<b>Ga</b> Gamay	<b>Mo</b> Montepulciano	<b>Do</b> Dolcetto	
<b>Lf</b> Liebfraumilch	<b>Mt</b> Müller-Thurgau	<b>Tr</b> Trebiano	<b>Cl</b> Colombard	<b>Cb</b> Chenin Blanc	<b>Cf</b> Cabernet Franc	<b>Te</b> Tempranillo	<b>Ne</b> Nebbiolo	<b>Pe</b> Pinotage	<b>Pn</b> Pinot Noir	<b>Bu</b> Burgundy	
<b>Se</b> Siegerrebe	<b>C</b> Chablis	<b>Vi</b> Vignier	<b>Fb</b> Fume Blanc	<b>Sb</b> Sauvignon Blanc	<b>Lm</b> Lemberger	<b>Br</b> Barbera	<b>Sg</b> Sangiovese	<b>Ci</b> Chianti	<b>Ba</b> Barbaresco	<b>Bo</b> Barolo	
<b>Gz</b> Gewürztraminer	<b>Bb</b> White Bordeaux	<b>Bw</b> White Burgundy	<b>Pg</b> Pinot Gris	<b>Cd</b> Chardonnay	<b>Ri</b> Rioja	<b>Bx</b> Bordeaux	<b>Cp</b> Chateaufeuf du Pape	<b>Co</b> Cote d'or	<b>Hg</b> Hermitage	<b>Me</b> Merlot	
						<b>Zi</b> Zinfandel (red)	<b>Sy</b> Syrah	<b>Sz</b> Shiraz	<b>Mb</b> Malbec	<b>Cs</b> Cabernet Sauvignon	
Sparkling Wine					© ComputerGear						
	<b>As</b> Asti Spumanti	<b>Sk</b> Sekt	<b>Cv</b> Cava	<b>Ch</b> Champagne							
Desert & Fortified		<b>Sa</b> Sauterne	<b>Vs</b> Vin Santo	<b>Bm</b> Black Muscat	<b>By</b> Brandy	<b>Cg</b> Cognac	<b>Md</b> Madeira	<b>Sy</b> Sherry	<b>Pt</b> Port		

Two elderly ladies were talking. "At our age, I don't know what would be worse; Parkinson's or Alzheimer's?" one said.

Her wise friend answered, "Oh I'd rather have Parkinson's, definitely Parkinson's. Better to spill half my wine than to forget where I keep the bottle."

## NEWS

New in this month Newsletter, below are a list of web links that you can copy and paste onto a web browser and read articles people have sent in. Rather than (Editor) edit the articles, you the members/readers can access and read these at your leisure.

From Graham Scott

[http://www.psfk.com/2014/07/champagne-fashion-accessories.html?utm\\_content=buffer74bfc&utm\\_medium=social&utm\\_source=twitter.com&utm\\_campaign=buffer#!beBpLt](http://www.psfk.com/2014/07/champagne-fashion-accessories.html?utm_content=buffer74bfc&utm_medium=social&utm_source=twitter.com&utm_campaign=buffer#!beBpLt)

From Graham Scott

<http://www.harpers.co.uk/sectors/on-trade/clapham-wine-bar-to-open-in-public-toilet/359136.article>

From Graham Scott

<http://www.winebiz.com.au/dwn/details.asp?ID=14627>

From Graham Scott

<http://www.winebiz.com.au/dwn/details.asp?ID=14607>

Traditional Method of Sparkling Wine – Loic Le Calvez

<http://amateurwine.org.au/images/Eltham%20Wine%20Guild%20Sparkling%20Presentation.pdf>

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## More on Nan Oates

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by George Wright

If you want to know the time, ask Nan Oates. She has a very good watch and for a lady of modest means, a very expensive watch. You won't find her flinging her arm out to show off her flashy ornament because she is a modest lady with a retiring disposition. But the reason she has come by the watch tells something about her, adding to the layers of information provided by Gary in the interview with her that he recently published in Press Cuttings.

Few in the Guild would know the background of Nan. As indicated earlier, she doesn't promote herself, but concentrates on the things that interest her: her friends, her home and garden, the chooks, the dogs and her cooking and winemaking. Outside this is her involvement in community affairs. She has received an Order of Australia (OAM) for her contributions to Land care and to the development of Community Fireguard (CFA). In more recent times she has been recognised with a Certificate of Recognition by the Nillumbik Council for her contributions to community affairs. And of course there is the watch. It was presented to her this year, by the Panton Hill Fire Brigade, when they awarded her with a Life Membership. I think they must know a philanthropist, because it is a very expensive watch, more than a local fire brigade could normally afford.

All this is on top of her Woman Winemaker of the Year award at the last wine-show where she entered her luscious lemon wine.

To cap it off, Nan has just been presented with another national award: the Emergency Services Medal. The government gave this to Nan because of her sustained contribution during and after the Black Saturday bushfires. Amongst other things, Nan is involved in assisting fire-fighters and their families to cope with the trauma of major events and in looking after their welfare. Black Saturday generated many reactions within CFA and within her local community, which suffered much death and destruction. Nan has experienced a lot personally and has worked through the trauma with many others in her volunteer work.

We do indeed have a very special person making wine in our club.

Nan likes to wear her watch all the time, especially if I am around. She says she wants to avoid situations where friends could cause her to be rejected again. She refers to the time she invited me to inspect her first wine, an elderberry wine stored in her 'wine cellar' (actually under the house). In winter, it was chilly but quiet and still. The bubbler in the demi-jon had stopped making rude noises weeks before and there was a thick layer of dead yeast cells in the bottom.

As I peered into the inky wine to detect cloudiness or bubbles, Nan asked, "What's the time?"

I replied, "As I've told you before, Nan, it time for you to rack-off."

It took me several days to work out why she was upset.



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# Trading Barrel

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## Adv 1 - Narrow neck glass demijohns.



5 X 25 litre; \$40. 1 X 20 litres: \$30.

Cork type bottles; red and white. Assorted shades of colour; Rinsed clean. \$2-50 / dozen. \$15-00 / hundred.

Please contact **Stan Gower**: [stango@alphalink.com.au](mailto:stango@alphalink.com.au) Ph **9439 8687**

## Adv 2 – Bottle Corker

Wanted: I am looking for a pre-loved but functioning floor standing bottle corks.

Gary Campanella 0409 198 884

Apologies if I left off anyone's sale advertisements. Please resend or let me know if you have any items for sales, providing details and photos and send them to [newletter@amaturewines.com.au](mailto:newletter@amaturewines.com.au) .

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## Frankston & South Eastern Wine Show

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**43<sup>rd</sup> Frankston and South Eastern  
Winemaking Competition and Wine Show  
At The Briars Historic Park Mount Martha**



# Frankston Amateur Winemakers Guild Inc

### Key Dates For Winemakers

**26<sup>th</sup> July 2014 – Closing Date for Competition Entries**

**9<sup>th</sup> August 2014 – Labels returned to Entrants**

**17<sup>th</sup> August 2014 – Final Delivery Date for Competition Entries**

**30<sup>th</sup> August 2014 – Judging Day**



**Sunday 31<sup>st</sup> August - Awards, Presentations and Public  
Wine Tasting From 9:00am to 3:30pm**

We encourage Eltham Guild members to enter this show both on its own merit and as a precursor to having your wines judged for the Eltham Wine Show. It's a fun day, great company and really fantastic atmosphere and surroundings.

Please refer to the following web site for further information on the wine show.

<http://www.fawg.org.au/index.php?id=7>

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## ELTHAM WINE SHOW 2014

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*Amateur and professional winemakers!*

*Do you want your wines assessed by  
experienced wine judges?*

*Enter the 45th Eltham Wine Show  
Public Tasting held  
Sunday 16 November 2014  
11am - 2pm  
Veneto Club  
191 Bulleen Road, Bulleen*

- Professional, highly experienced, independent wine judges
  - Every wine scored plus insightful commentary
- Separate amateur and professional winemaker classes

Download Forms

[www.amateurwine.org.au](http://www.amateurwine.org.au)

Entries close 13 October 2014.



Wine show classes include:

- Grape wines
- Country wines
- Hybrid wines



It is estimated that more than 400 wines will entered in Show  
Presentation of awards at 12:30pm

*Sponsored by the Eltham Wine Guild which promotes fellowship through winemaking:*

*Share, Learn, Enjoy!*

Contact [secretary@amateurwine.org.au](mailto:secretary@amateurwine.org.au)

The EDWG promotes the safe and responsible consumption of alcohol

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# Eltham and District Winemakers Guild Inc.

## Annual General Meeting

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**Eltham and District Winemakers Guild Inc**

**Notice of an**

### **ANNUAL GENERAL MEETING**

To be held on Friday 25 July 2014 at 8.00pm  
at the Pavilion Room, Living and Learning Centre, Main Road, Eltham

### **AGENDA**

1. Welcome
2. Apologies
3. Minutes of 2013 AGM
4. Chairperson's Report
5. Treasurer's report - Annual accounts for the year ended 30<sup>th</sup> June 2014  
All current Committee positions declared vacant.
6. Election of Executive Management Committee Members (President, Vice President, Treasurer, Secretary). Nominations will be accepted from the floor.
7. Election of Non Executive Management Committee Members (Secretary – Minute, up to 3 No. Ordinary Committee Members. Note, Immediate Past President automatically becomes part of new Committee. Nominations will be accepted from the floor.
8. Any other business

Date of Notice: 2 July 2014

Any member wishing to propose a resolution at this meeting should forward the resolution to the Secretary 14 days before the date of the meeting.

**Eltham and District Winemakers Guild Inc**

**ANNUAL GENERAL MEETING**

To be held on Friday 27 July 2012 at 8.00pm at the Pavilion Room, Living and Learning Centre, Main Road, Eltham

**NOMINATION FORM**

*Nominations will only be accepted when they are signed by two members and authorised by the nominee. Each signatory must be a current financial member of the Eltham and District Winemakers Guild Inc.*

I wish to nominate (*please print*):

.....

(First Name and Surname)

for the position of

- ☐ **President**
- ☐ **Vice President**
- ☐ **Treasurer**
- ☐ **Secretary (Association)**
- ☐ **Secretary (Minute)**
- ☐ **Committee Member ( Three Positions vacant )**

.....

**Signature of Member Making the Nomination**

.....

**Signature of Member Seconding the Nomination**

.....

please print name of nominator

.....

please print name of seconder

I hereby accept the nomination to the Management Committee of the Eltham and District Winemakers Guild Inc.

.....

**SIGNATURE OF NOMINEE**

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Completed Nomination Forms must be forwarded to The Secretary, Eltham and District Winemakers Guild Inc

Address... P O Box 918 Eltham Vic 3095

Nominations for Management Committee positions must be received no later than seven days prior to the meeting. If insufficient nominations are received for the vacant positions, nominations will be called at the meeting.

**Eltham and District Winemakers Guild Inc.**

## FORM OF APPOINTMENT OF PROXY

I,

Of

being a member of Eltham and District Winemakers Guild Inc.

appoint

*(name of proxy holder)*

or the chairman of the Meeting

being a member of that Incorporated Association, as our proxy to vote for us on our behalf at the Annual General Meeting of the Association to be held on-

**Friday 25 July 2014**

and at any adjournment of that meeting.

**Signed:**

**Date:**