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<b>Secretary</b>	Mario Fantin	9846 7092	<b>Committee</b>	Darko Postruzin	94342617
<b>Show Director</b>	Gary Campanella	0409 198 884	<b>Committee</b>	Danny Cappellani	
<b>Newsletter</b>	Luigi DiBattista	0414 287 358	<b>Committee</b>	Hamish Lucas	
<b>Web Site Content</b>	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**

**NB: No meeting will be held on 27<sup>th</sup> June due to International Night dinner**

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 held on Friday 25 July, commencing at 7.45 for an 8.00pm start.

The AGM will be held first followed by the general Guild meeting.

## KEYNOTE PRESENTER

We had the privilege of Taltarni's Chief Sparkling Wine maker Loic Le Calvez, who provided us with some good tips on how to make good sparkling wines. His presentation on the process of making Sparkling wines will be stored in the Guilds website as well as being summarised in the July issue of the News Letter.

## INTERNATIONAL NIGHT – 27<sup>th</sup> June

I hope you have given serious thought to attending this night and be encouraged to invite your friends to a low cost, high value Austrian theme gourmet meal. The Guild will provide a few Austrian wines to match the dinner. We have a couple of unfilled tables remaining so bring along some friends and join us for a wunderbar night

The venue is the Slovenian Club, see the flyer issued with this month's Newsletter.

## GUILD EXECUTIVE

My reign as President for 3 years will cease at the AGM in July. We need a member to step up to enable the Guild to continue to function efficiently. We have an experienced Committee to support a new President, so please speak to me about any interest you may have.

Vacancies are also available for any members for a Committee position. Please send in your nominations and or discuss the idea with me. I can be contacted by Tel: 5786 5047 (all hours) and by email:

[bill.loughlin@hotmail.com](mailto:bill.loughlin@hotmail.com)

## MONTHLY NEWSLETTER

The newsletter is produced every month and we encourage members to send news worthy articles to the editor, Luigi DiBattista. Every attempt will be made to include your articles in the newsletter however this will depend on the numbers sent each month. Where possible, we will add these in subsequent newsletters.

## WEBSITE NEWS

By the time you read this we expect to have our new website launched. So please take the time to check out the new look - we know you will like it. Get your wines ready for a big show. We intend having a knock out show this year, so make sure your wines are ready and in tiptop condition - there is much to be gained.

Bill Loughlin

President

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## Expression of Interest for Executive and Committee Positions

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We have a number of EDWG committee positions to be filled and all positions will be declared vacant at a nominated point during the AGM, at which stage, the floor will be open for nominations of new committee members.

The vacant committee positions are:

President – (*Executive*)

Vice President – (*Executive*)

Treasurer – (*Executive*)

Minute Secretary – (*Executive*)

Committee Member positions (4 to 5)

We encourage all EDWG members to nominate themselves or others into the committee positions above. To ensure EDWG meetings and Committee Meetings run smoothly and efficiently, those nominated are either invited to join the committee as a committee member first or have had previous executive committee positions in other clubs, before being nominated for an executive position.

There will also be opportunity to join other sub-committees during the year

# Forward Program for Future Guild Meeting

## Guild Meeting

<b>EDWG MEMBERS PROGRAM</b>		
<b>DATE</b>	<b>THEME</b>	<b>Presenter or Faciltator/s</b>
<b>No Guild Meeting International Night</b> Friday 27 June	International Night (Austrian Feast!!) See brochure at end of Newsletter)	
<b>Guild Meeting</b> Friday 25 July	AGM Setting up a home lab	To be confirmed
<b>Guild Meeting</b> Friday 29 August	Making mead	Hamish Lucas
<b>Guild Meeting</b> Friday 26 September	Blind tasting & judging members white wines with commercial wines	To be confirmed
<b>Guild Meeting</b> Friday 31 October	Show preparation, steward assoc judge training Judge & compare members wines made from the same source	To be confirmed
<b>No Guild Meeting Wine Show</b> 14/15/16 November	Wine Show	
<b>Meeting &amp; Social</b> Early December	Wine Show Debrief / Social breakup Early December	
<b>EXTERNAL EVENTS OF INTEREST</b>		
<i>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</i>		
<b>EVENT</b>		
<b>Frankston &amp; South Eastern Wine Show</b> <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	
<b>Eltham Guild Management Committee</b> Wed 18 Jun Wed 20 Aug Wed 22 Oct	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 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!	Separate Agenda
<b>Eltham Wine Show Working Group</b> Wed 23 Jul Wed 17 Sep	A particularly 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 particularly dynamic group.	Separate Agenda

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# Anatomy of the Wine Show Part 2

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## The Anatomy of the Eltham Wine Show -

This is the second in a series of articles over the next few months, aimed particularly at new members, describing the various activities undertaken by Guild volunteers over the Wine Show weekend.

Article series originally written by Richard Bortko and published during 2010 – Updated and edited by Gary Campanella, Wine Show Director 2014.

### Saturday – Judging Continues to completion.

The first article, back in April, describe the first day of activities where we set and start judging the hundreds of bottle entries.

This second article continues with the full day of judging that occurs on the Saturday of the Show weekend .... Read on.

Guild members arrive early and within minutes gather around the trestle tables. Then the “music” begins and resonates throughout the Centre. Ahh, what a beautiful melody – the varied sound of corks popping as they are carefully extracted from the assortment of coloured wine bottles neatly stacked on the tables. What a romantic tune! As the music plays lovely aromas start to fill the air and the excitement starts to intensify. There’s no time for dancing as other important tasks need to be done.

As soon as the music dies and all corks have been removed (except for the sparkling wines) the bottles are then resealed with re-useable stopper corks to preserve the precious liquid contents so that it lasts the day’s tasting by judges and members of the public during the Show.

All the bottles in each wine category are numbered from 1 to X as it is a blind tasting.

Table cloths at each judging table have numbers marked from left to right on both sides of the table. Clean glasses have already been placed beside each number on these tables the previous night.

Each wine category being judged has a Judge, an Associate Judge (trainee) and Wine Steward allocated to it.



*Tasting Glasses placed on numbered table cloth to identify judging numbers for each Class*

The role of the Wine Steward is an important one – basically to assist the Judge and Associate Judge so that the tastings run smoothly without delay or distraction. The first task for the Steward is to pour a measured amount (by eye) of wine from each numbered bottle into the corresponding numbered glass making sure not to spill any or mix up the numbers and that each glass contains the same amount of wine. The level of wine in a glass should coincide with the maximum diameter in the glass resulting in the maximum surface area being exposed for smelling the wine.

Once the pouring of wine is complete, the Steward arranges for water, plates containing slices of bread and dry biscuits, spittoons, and judging sheets, etc. so that the wine tasting can commence, as can be seen in the photo below.



Table set up for a red wine tasting

*To be continued.....the third part of the series continues with Saturday's wine judging .. stay tuned.*



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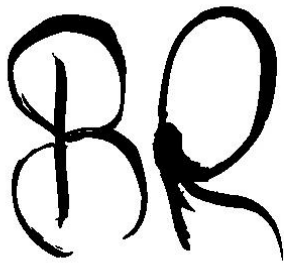
## News from Barwon Ridge Wines

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Geoff and Joan Anson are former guild members and great supporters of the Guild. Geoff regularly judges at our shows, and has been judging for more than a decade. Joan also turns up at every show and is most helpful with the data input and other tasks required to publish the show results and make it a success.

This article about Barwon Ridge Wines shows that with dedication and perseverance, good things can happen. Hope you enjoy the article –

Editor



BARWON RIDGE WINES





## **Barwon Ridge wins two trophies and two gold medals at the International Cool Climate Wine Show.**

Last week our 2013 Pinot Noir won a Trophy for the best 2013 Pinot Noir and a Trophy for the Best New Release, plus a Gold Medal, while our 2013 Shiraz won a Gold Medal at the International Cool Climate Wine Show.

Needless to say we are pretty excited that after 15 years the effort is starting to pay off, and it shows what the combination of growing top quality fruit at Barwon Ridge and the quality winemaking (Nyal Condon from Leura Park) can achieve.

Both wines will be on tasting on our open day on the 5th-6th July and can be ordered on-line via our new web site.



## **Come to the opening of our new tasting room.**

We are opening our new tasting room in July.

Over the first weekend in July you will be able to taste all of our current release wines and try some vertical tastings of Shiraz, Marsanne and Pinot Noir.

Saturday 5th July and Sunday 6th July.

1pm to 4.00pm.

50 McMullans Road,

Barrabool.



### **New web site and on-line shop launched.**

With the help of Jess Bentley we have revamped our web site ([www.barwonridge.com.au](http://www.barwonridge.com.au)) and have built a new on-line shop.

Some features to explore on the site include a history of wine making in the Barrabool Hills from the 1840's through to today, lots of great photos of life on the farm and our blog.

We have also set up a Facebook page and Instagram to keep you in touch with what is happening at the farm (once we have mastered the dark art of social media).





### **Opportunities for pruners.**

Joan and I have started this year's pruning and have finished the first three rows. Only 43 to go!

Some of our supporters have expressed an interest in being involved in pruning so there will be plenty of opportunities between now and July.

If you haven't pruned before expert training will be provided and the vines are very forgiving.

If you would like to help, let us know.

#### **Our mailing address is:**

Barwon Ridge Wines  
50 McMullans Road  
Barrabool, Vic 3221  
Australia

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## Jo Illian Award Announced for 2015, 2016, 2107

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*Collated by Gary Campanella, Director Eltham Wine Show*

On behalf of the Eltham Wine Show organising Committee and the Guild Executive, it is with great pleasure that I announce that the **Jo Illian Award in 2017 Jo Illian will be for the best Raspberry Wine within the Class CBE (this excludes Fortified, Hybrid, Sparkling styles).**

We know that our entrants will appreciate knowing the Jo Illian Award three years ahead of the current Wine Show year. That gives plenty of opportunity to plan your entries. It also gives the Wine Show Committee a lot of latitude in deciding wines for future Jo Illian Awards. I trust you will all appreciate the extra notice for this prestigious award.

The rationale for the 2017 Jo Illian decision:

- Return to the practice of alternating the Jo Illian award from year to year between “Grape” and “Country” wines. This dictated that the 2017 Jo Illian should be a Country Wine (see table below)
- Raspberry Country wine is very easy to make
- High quality frozen Raspberries are available all year round
- There are many recipes for Raspberry Wine and it is often the choice for making your first Country Wine (Both Frankston and Wodonga Introductory Country Wine courses begin with making Raspberry wine. The EDWG Country Wine Course notes also describe how to make Raspberry Wine)
- The above combine to make Raspberry Wine very accessible to all winemakers
- It's been 16 years since the Jo Illian was awarded to a Raspberry Wine

## Jo Ilian Awards Future and Past

<b>Show Year</b>	<b>Class</b>	<b>Winner</b>
<b>2017 (Country)</b>	<b>Best Raspberry Wine (CBE)</b>	<b>TBA</b>
<b>2016 (Grape)</b>	<b>Best Previous Pinot Noir (RPP, 2015 or earlier)</b>	<b>TBA</b>
<b>2015 (Country)</b>	<b>Best Country Wine (excludes Hybrid, Sparkling, Liqueur)</b>	<b>TBA</b>
<b>2014 (Grape)</b>	<b>Best Current Vintage Dry Grape White wine, Any non-sparkling style, Any Varietal</b>	<b>TBA</b>
<i>2013 (Grape)</i>	<i>Best Previous Red Blend</i>	<i>Danny Cappellani</i>
<i>2012 (Grape)</i>	<i>Best Previous Shiraz</i>	<i>Gary Campanella and Jid Cosma</i>
<i>2011 (Country)</i>	<i>Best Hybrid</i>	<i>Neil Johannesen</i>
<i>2010 (Country)</i>	<i>Best Herb, Grain, Flower, Veg</i>	<i>Mario and Jean Anders</i>
<i>2009 (Grape)</i>	<i>Best Current Vintage Rose'</i>	<i>Peter Belec</i>
<i>2008 (Country)</i>	<i>Best Sparkling County Wine</i>	<i>David Wood</i>
<i>2007 (Grape)</i>	<i>Best Current Vintage Sauvignon Blanc</i>	<i>NHE Johannesen</i>
<i>2006 (Country)</i>	<i>Best Berry or Current Wine</i>	<i>David Hart</i>
<i>2005 (Country)</i>	<i>Best Other Fruit Wine</i>	<i>Vinko Eterovic</i>
<i>2004 (Grape)</i>	<i>Best Shiraz</i>	<i>K. Furness, D. Markwell</i>
<i>2003 (Country)</i>	<i>Best Mead</i>	<i>Harry Gilham</i>
<i>2002 (Grape)</i>	<i>Best Riesling</i>	<i>Richard Skinner</i>
<i>2001 (Country)</i>	<i>Best Raspberry</i>	<i>Jacques Garnier</i>
<i>2000 (Grape)</i>	<i>Best Pinot Noir</i>	<i>Philip Hellard</i>

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## Meet the winemaker – Time with Nan Oats (NO)

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*Interviewed by Gary Campanella*

In this month's "Meet the Winemaker" series of interviews with EDWG members, it was a pleasure to spend time with the singularly calm, observant and unassuming Nan Oats.

Interviewing Nan was easy. Just a question or two and away she went; Reflective, articulate, self-effacing comments from the "Best Woman Winemaker" of the 2013 Eltham Wine Show.

***(G.C.) What drew you to winemaking and what have you discovered? Tell us about your influences and main interests in winemaking.***

***(N.O.)*** Gary, it all started with George Wright (Former President, EDWG). I first met George in 1980 at a farm trees conference in Melbourne, although I had heard a lot about him from various friends and colleagues. During the 1990's we started to work together on some projects for the Country Fire Authority and various municipalities, which entailed endless driving to community meetings all over the place. So during these travels George entertained me with his wine making exploits.

I had no idea that you could make wine from herbs, let alone win medals for it, but it all sounded like a lot of fun though I never imagined doing it myself. But finally in September 2009, George persuaded me to sign up for a country wine making course (raspberry) he was running with Vinko at the Guild. His reasons being that as I loved gardening and growing my own food and then turning it into pickles, preserves, jams, jellies, syrups and sauces, that I would be a natural at country wine making.

How wrong he was!

It was like learning a new language without a dictionary, but the good bit was that I didn't need a lot of expensive equipment and I could do it on my kitchen bench. But I had no idea of the importance of Brix, Baume, pH, SH, PMS or DAP. George helped me to rack and bottle it but I had no idea of the necessity of bacterial control. It seemed to taste OK: a bit sweet but it was a pretty colour. So I decided to enter it in the 2010 Wine Show.

That was my worst moment! Not only did the judge state it was "mousey", it was gently suggested to me that it be removed from the tasting tables, as by then, even I could smell it and leaving it there would have given a very unfavourable impression of the Guild.

However my proudest moment was last year's Wine Show when I was awarded Silver for my Lemon Wine and a Bronze for my Elderberry Wine. I still don't really have much idea of what I am doing but that is the joy of making country wines – you can try anything!!

Since I have become a member of the Guild two things stand out for me. The first is the tasting rounds following the business of the monthly meeting. These have been so helpful in educating my palate. Prior to joining the Guild I knew what wine I liked or did not like but couldn't explain why. Thankfully, that is slowly changing. I now have a better understanding of what style I don't like – too high in alcohol, too much tannin or oak, thin palate and lacking balance. But I don't think I will ever be able to identify an apricot tone with a hint of white pepper.

The other notable occurrence has been joining the Phoenix Rising quartet of renegades. In spite of, or perhaps because of, all the dramas, stuff-ups, spillages and grizzles, I have learnt so much more about making wine from grapes with all of its complexities and holistic relationships from terroir, seasons, and climate. But above all, I enjoy drinking the final product with a great group of friends.

***(G.C.) Nan, please don't take this the wrong way, but one of my standards questions I ask is, "what wines would like served at your wake"?***

As for my funeral/wake, I would like my son and daughter to choose the wines but they would have to have been grown and produced in southern France, preferably from the Cote du Rhone, Languedoc/Roussillon or Bordeaux regions, areas of France I know and love.



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## Solving the Mystery of the Port Club – 2000 – 2014

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At the May meeting, members attending were fortunate to taste a 14 year tawny port hand made by unknown skilled hands from the third-time-risen-from-the-dead Port Club. It appeared all records had been lost and I was asked to research the history-mystery of the Port Club and report to EDWG

We are so lucky that a bottle of this luscious old Port had been found and in such good order. It seemed that just maybe the port has somehow been loved and cared for continuously over the 14 years of its mostly invisible maturation. And indeed, this is so, I find, while still continuing on with in-depth archaeological research.

### **The facts I have so far established are this:**

- The Port Club was established on or before 2000, by a keen group of EDWG members led by Alan Blackman & John Gaffney. The un-constituted “Club” was required to operate separately and independently of the Guild. EDWG however provided a short term loan (quickly repaid) to help the Club buy a reconditioned French oak barrel from Neil the Cooper.
- 24 members of the Guild joined the new Port Club on the basis of a membership cost of \$20 giving each member (see list below) the right to buy a bottle of port for \$5 on an ongoing basis. A few club members invested heavily:
  - Winemaker John Gaffney single-handedly housed and looked after the Port (and barrel) over the 14 years. In recent years he has provided top-ups from his own Shiraz made annually and continued to use the alcohol supplied by Alan Blackman.
  - Alan Blackman as leading port winemaker advised on ingredients (alcohol, which grape varieties to use and winemaking procedures), when to add of each and how much. He also cleverly purchased tax-free the alcohol and may have provided some port/wine.
  - So far I have no record of who provided initial and post 2002 contributions of wine for the barrel, and at what cost. However George Wright, Peter Atkinson and Spencer Field provided substantial quantities of wine for the 2001 and 2002 vintages.
- The Club operations carried on normally for about 3 years but suffered from diminishing interest, I guess, leading to most of us forgetting about it over the years. Two or three attempts at revival (through port tastings at Guild meetings) all failed.

### **Where-to-from here??**

What happens from here depends entirely upon action by existing members of the Port Club, who need to consider the future of their investments in the assets of the Club – the barrel and the Port. As an inaugural member of the Club I am happy to convene a meeting of available members soon. I am trying to contact all members. Those still interested but unavailable to attend a Club meeting will be asked to email their positions before the meeting, and then input by email into the proposals made at the meeting.

The more obvious options which Club members can consider are:

- 1) Continue on with annual top-ups but with the original arrangements made to work including annual meetings to share agreed bottles amongst members and devolve responsibilities (get grapes, make wine) for annual top-ups. Perhaps another member would be willing to relieve John Gaffney and look after the barrel.
- 2) Divide all the port amongst Club Members and close down the Club;

- 3) With a view to top-up and continue on, divide, say half the port amongst members enabling them to get a return;
- 4) Port Club members could consider opening up membership to others in the Guild on terms to be specified.

**However, are there others in the Guild interested in taking up membership in the Port Club?**

**If so, make yourself known to Port Club members!.** Luigi and Gary are the only ones so far that has come forward to express interest.

### Extracts from Minutes of one Port Club Meeting

*"The following list summarises the assets and financial position of the port club [2002??]*

<i>CURRENT ASSETS</i>	<i>CURRENT CREDITORS</i>
<i>170 litres Port Barrel (cost \$300</i>	<i>Peter Atkinson provided 50 litres (2001 vintage</i>
<i>170 litres of port in barrel (2001 vintage)</i>	<i>George Wright provided 20 litres of wine (2001 vintage)</i>
<i>77 litres of port (2002 vintage</i>	<i>Spencer Field paid for grapes yielding 77 litre of port (02 vintage)\$110</i>
<i>30 bottles of port (to be distributed to club members @\$5 per bottle) \$150</i>	<i>Alan Blackman for purchase of alcohol and bottling port say \$40?</i>
<i>Cash at hand \$60</i>	<i>170 litres Port Barrel \$300 - paid for by Guild</i>

*It was agreed that the following initiatives will provide some income in order to reduce some of the outstanding debt:*

- 1) The sale of 30 bottles of port at \$5 per bottle will raise \$150 (Feb 2003)*
- 2) Drawing down another 30 bottles to raise another \$150. (March/April 2003)*
- 3) Raffle 5 bottles of port at club meetings over the year.*

*Alan Blackman will seek out sources of Shiraz and Touriga grapes etc. suitable for port making and advise on costs. The meeting discussed the creditors and agreed for John Gaffney to contact Peter A and George W and negotiate settlement along the lines – Peter A accept honorary membership and George W accept two free bottles of port.*

*The meeting recommended clearing debts owing to Alan Blackman and Spencer Field as a first priority, followed by making some contribution towards the barrel purchased by the Guild.*

*It was also requested that George Wright include in next club newsletter a note that port will be distributed to Port Club Members at the February Meeting for \$5 per bottle (1 one bottle per membership) The newsletter should also advise that new port club members are welcome at \$20 membership fee."*

### Port Club Membership List

Inaugural members up to Feb-04: Peter Atkins, Alan Blackman Danny Cappellani, Helen Cox, Darko Postruzin, Andrew Edwards, Vinko Eterovic, Kathy Eterovic, Spencer Field, John Gaffney, John Graves, Ken King, David Marsh, John O'Callaghan, Con Proussalis, Tim Ross, Ian Smith, Tony Upton, Angelo Ventura, George Wright; Axel Bendix, Kevin Furness, Zenon Kolacz.

- by Spencer Field (Past President)

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# Wine Quotes and News

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## Wine Quote

Here's to the Corkscrew,

A useful key to unlock the Storehouse of wit, the treasury of laughter, the front door of fellowship and the gate of pleasant folly.

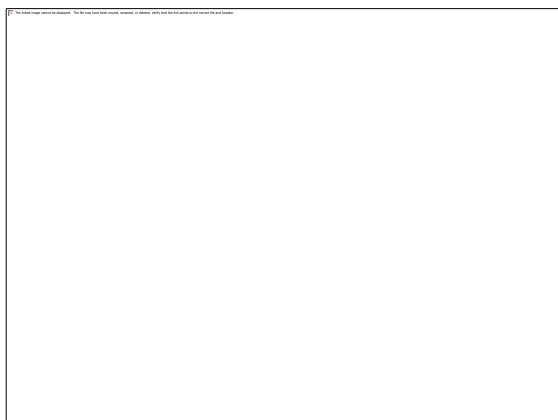
- From Poster Revolution.

## News

### Protect Your Teeth: Drink Red Wine

Wed, 05/21/2014 - 12:00pm

First Published in ACS' *Journal of Agricultural and Food Chemistry*



*Image: Lourdes Cardenal, Wikimedia*

For anyone searching for another reason to enjoy a glass of red wine with dinner, here's a good one: a new study has found that red wine, as well as grape seed extract, could potentially help prevent cavities. They say that their report, which appears in *ACS' Journal of Agricultural and Food Chemistry*, could lead to the development of natural products that ward off dental diseases with fewer side effects.

M. Victoria Moreno-Arribas and colleagues explain that dental diseases are extremely common throughout the world. Cavities, periodontal disease and tooth loss affect an estimated 60 to 90 percent of the global population. The problems start when certain bacteria in the mouth get together and form biofilms, which are communities of bacteria that are difficult to kill. They form plaque and produce acid, which starts damaging teeth.

Brushing, fluoride in toothpaste and water and other methods can help get rid of bacterial plaques, but the effects are limited. In addition, currently used antimicrobial rinses can change the color of the gums and alter taste, so people are less likely to use them for as long as they should. Some research has suggested that polyphenols, grape seed extract and wine can slow bacterial growth, so Moreno-Arribas' team decided to test them under realistic conditions for the first time.

They grew cultures of bacteria responsible for dental diseases as a biofilm. They dipped the biofilms for a couple of minutes in different liquids, including red wine, red wine without the alcohol, red wine spiked with grape seed extract, and water and 12 percent ethanol for comparison. Red wine with or without alcohol and wine with grape seed extract were the most effective at getting rid of the bacteria.

The authors acknowledge funding from the [MINECO](#), [CONSOLIDER INGENIO 2010](#) and the [Comunidad de Madrid](#).

## Seals of approval: best way to keep opened wine fresh

Article by: Cathy Gowdie – GoodFood

What's the best way to keep an unfinished bottle of wine tasting fresh? Do you simply reseal it, or use one of the various gadgets on the market – and do they work?

As we all know, wine doesn't go off, per se, but loses quality before becoming actively unpleasant. The villain is oxygen. Although a little air is often good for wine, the longer it is exposed to oxygen the more it changes. Some wines, typically robust reds, benefit from a day or two of “development” in an open bottle. But in most, fruit smells and flavours dissipate. The wine starts to oxidise and taste sharp and “vinegary”. That's why wine-saving devices are typically designed to limit contact with air.

Put to the test, six wine-saving techniques were trialled with the upfront expense ranging in price from nothing to \$30. The test subject was a 2013 cool-climate pinot gris – a spicy, floral wine with a dry, acid finish. Six bottles were refrigerated and sampled daily (30mls at a time) over a five day trial period, using the six preservation techniques reapplied immediately after pouring.

**Ed – Five Days? My bottles don't get to Day 2, let alone Day 5. ☺**

The techniques used were:

1. Decant into 2 half Bottles. Cheap and wine still tasting good after 5 days.
2. Winesave, \$27 (for 50 applications) - worked reasonably well over five days and on day two the test bottle was nicely aromatic and drinking well. By day 5 it was still drinking well but had lost condition.
3. Wine Shield, \$10 (for a pack of 10) - On day two the wine still smelled pleasantly floral and tasted fresh and zesty. The shield continued to perform strongly for the following couple of days but lost ground in the final tasting on day five.
4. Vacu Vin, between \$20 and \$30 for a kit containing a hand pump and pair of reusable rubber stoppers - Not looking good on day two, when the wine had lost much of its nose and seemed flat on the palate. It came as a surprise on day five when it performed better relative to the others than on previous days
5. Screw cap, no additional cost - The wine was still OK on day two and unpleasant on day five but it's free.
6. Bartender Wine Stopper, \$7 – As good as replacing the bottle with the original seal. Rated poorly on both day two, when the wine was still perfectly drinkable but losing freshness, and on day five, when it was becoming unpleasantly sharp and sour.

For the full article, go to the following web link to see the results.

<http://www.goodfood.com.au/good-food/drink/seals-of-approval-best-way-to-keep-opened-wine-fresh-20140506-37tv6.html>

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# The Fine Art of Acid Additions by George Wright

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*Original article was written by George Wright (Former President, EDWG) and revised by Gary Campanella*

*This article is an edited extract of George Wright's article "Testing and Adjusting Acid Balance" from the Guild web site.*

The article is an excellent summary of a demonstration and tasting presented to members by Karen Coulston (Life member, Professional Consulting Winemaker) during one of meetings back in 2010.

This technique can make a real difference to achieving medal-winning balance for both white and red wines. Use it wisely.

I like this technique because even amateur winemakers can do this with primitive equipment. You will need a pipette, but the plastic ones are cheap and for our purposes, re-useable.

## Step 1:

Add 10g tartaric acid to 100ml of wine to be acid- balanced and make it dissolve. (That's 1g/10ml or 100g/L or 0.1g/L). I will now refer to this as the standard solution

## Step 2:

Pour 100ml of the wine to be tested into 6 glasses, that's 100ml six times.

## Step 3

Use a pipette to add 1 ml of the standard solution to the first glass, 2 ml to the second glass, 3 ml to the third, 4 ml to the fourth and 5 ml to the fifth. Don't add any standard solution to the sixth because this will be your reference glass of wine that is not changed.

## Step 4:

Taste each glass to see whether the wine is improved with the addition, compared to reference glass 6. You may find the unadulterated wine tastes best but if it is improved by additions you can select the glass most suitable and determine the amount of tartaric acid to your wine by using the following information:

There are 1000ml in one litre (1L).

The standard solution has 10g acid in 100ml. This is the same concentration as 100g in 1000ml (one litre). In glass 1 we added 1ml so it contained 1 thousandth of this, or 0.1g of acid which we added to 100ml of wine. Therefore we need to add 1g to every litre of wine to balance our wine. If you have made 5L of wine you need to add 5x1g or 5g of acid. Similar reasoning will follow for other selections of test glasses. If you are like me and have difficulties with the calculations, just follow the instructions:

- If glass 1 tastes best, add 1g/L of Tartaric Acid to your wine. For 5L of wine you will add 5g of Tartaric Acid.
- If glass 2 tastes best, add 2g/L of Tartaric Acid to your wine. For 5L of wine you will add 10g of Tartaric Acid.
- If glass 3 tastes best, add 3g/L of Tartaric Acid to your wine. For 5L of wine you will add 15g of Tartaric Acid.
- If glass 4 tastes best, add 4g/L of Tartaric Acid to your wine. For 5L of wine you will add 20g of Tartaric Acid.

- If glass 5 tastes best, add 5g/L of Tartaric Acid to your wine. For 5L of wine you will add 25g of Tartaric Acid.

It's best to take a sample of your wine and dissolve your calculated amount of Tartaric Acid in this before pouring the solution into the bulk wine. You risk having undissolved acid dropping to the bottom of your container if you toss it directly into the wine and try to dissolve it.

**Step 5:**

If glass 6 tasted best, and you added 6g/L of Tartaric Acid to your wine, you've tasted too much. Go to bed.



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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.

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## Adv 2 – Bottle Corker

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

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>

## **ELTHAM WINE SHOW 2014**

*Amateur and professional winemakers!*

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

*Enter and attend the 45'th Eltham Wine Show*

*Public Tasting held*

*Sunday 16 November 2014*

*11am - 3pm Eltham Community Centre*

*801 Main Road (opposite Eltham Hotel)*

- Professional, highly experienced, independent wine judges
- High quality printed results book available on Show day
  - Every wine scored with insightful commentary
- Separate amateur and professional winemaker classes

Forms available early September at

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

Entries close 13 October 2014.



Wine show classes include:

- Grape wines
- Country and Hybrid wines



It is estimated that 400 wines will be entered in Show  
Presentation of awards at 12pm

*Sponsored by the Eltham and District Winemakers Guild promoting fellowship through  
winemaking: Share, Learn, Enjoy!*

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

The EDWG promotes the safe and responsible consumption of alcohol



Established 1969

*Fellowship through home winemaking Share, Learn, Enjoy!*

## INTERNATIONAL NIGHT



THE GUILD INVITES MEMBERS, FAMILY & FRIENDS TO THE SOCIAL HIGHLIGHT OF THE YEAR, THE INTERNATIONAL NIGHT. THE THEME THIS YEAR IS:

### ‘AUSTRIAN’

Have Fun! Wear Your Favourite ‘Clothes’ ( RED WHITE ) or come in traditional outfit .

**FRIDAY 27<sup>TH</sup> JUNE 2014**

Slovenian Club  
82 Ingrams road , Research  
Mel. Map. 12, G11,

PRE-DINNER DRINKS AT 6.30PM

RSVP  
Sunday  
15 June

**Guild members will provide free medal wines to share with meal**

MEAL COMMENCES AT 7 PM

Slovenian Chef – Traditional Austrian Meal @ \$38/head  
Three-course meal will be served with Coffee/Tea

**RSVP with Payments due Sunday 15<sup>th</sup> June 2014**

Email : [dlpost@aapt.net.au](mailto:dlpost@aapt.net.au) or call Darko Postruzin Mobile 0419 540 205 AH 9434-2617,

Payment to Eltham & District Winemakers Guild Inc. by cheque c/- P.O. Box 918, ELTHAM 3095. Enclosed a **cheque** (payable to Eltham & District Winemakers Guild) for the amount of \$.....

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