

President	Mario Fantin	9846 7092	Minute Secretary	Kass Mulvany	
Vice President	Gary Campanella	0409 198 884	Committee	Trevor Sleep	94392352
Secretary	Mario Anders	0418 564 852	Committee	Darko Postruzin	94342617
Show Director	Gary Campanella	0409 198 884	Committee	Danny Cappellani	
Newsletter	Luigi DiBattista	0414 287 358	Committee	Hamish Lucas	
Webmaster & Treasurer	Mario Anders	0418 564 852	Committee	Nan Oates	
Past President	Bill Loughlin	0408 300 523	Committee	Graham Scott	

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: 29th August 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

First of all let me thank all of the members for their vote of confidence and electing me President at the AGM last month. I am delighted and honoured to be offered the opportunity to undertake this role again. I would like to start by thanking the previous Committee for their efforts and contribution to the Guild over the past year. In particular I would like to thank Bill Loughlin for his presidency over the past 3 years. As mentioned at the AGM, Bill has concentrated on the development of members' winemaking skills with each monthly meeting having a good speaker aimed at this objective. As a result there will not be one member who, if they have attended our meetings, will not have improved their winemaking in recent times.

Following the AGM we now have a strong Committee in place to take the Guild in new and exciting directions. Each person on the previous Committee has renominated. Previous Committee re-elected members include Bill Loughlin, Gary Campanella, Mario Anders, Trevor Sleep, Darko Postruzin, Danny Cappellani & Hamish Lucas. It was absolutely fantastic to see some new people (Kass Mulvany, Nan Oates, Graham Scott, Bill Bussau) also being elected to the Committee. What a powerhouse of talent we now have assembled in the new Committee to help the Guild and its members!

I believe there is feeling in the Guild that we need to try and do different things in order to attract new members and keep existing members satisfied. The previous Committee did start to make some changes in the way we do things. Thanks to Darko and Danny, we had a record number of visitors attend the very successful International Night. This event enabled many people to experience the high standard of wines made by members and open their eyes to the possibility that they also can make similar wines if they join the Guild. Thanks to Mario Anders, we have recently modernised our website. Gary and his team are taking advantage of the relocation to the Veneto Club to introduce a number of new initiatives in this year's Wine Show which will reenergise the Guild in a number of ways. Thanks to Luigi Di Battista our newsletter has never looked better with lots of interesting information for members.

Besides our next Guild meeting, the next major wine event on the horizon is the Frankston Wine Show. Open Day is on Sunday 31st August (refer website for details). I hope many of you have entered wines as the feedback obtained will allow you make adjustments to your wines before our own show in November. In addition, it would be very satisfying if our Guild can take home some major awards and show them who are the 'best winemakers' (no harm in a bit of friendly rivalry between our Guilds!). I hope to see many of you there on the Sunday. The Briars is a great setting and has many attractions so bring the whole family along.

In conclusion let me remind you of the great topic being covered at our next monthly meeting on 29 August. Hamish Lucas will be sharing his knowledge in relation to mead making. Hamish is pretty passionate about mead making and gets very excited when discussing this subject so I am sure his presentation will be very interesting. Did you know that it was accepted practice in Babylon 4,000 years ago, that for a month after the wedding, the bride's father would supply his son-in-law with all the mead he could drink. Mead is made from honey, and because their calendar was lunar based, this period was called the 'honey month' or what we know today as the 'honey moon'. Maybe those of us interested in a 'second honeymoon' will have a go at making mead after Hamish's presentation, considering that the basic ingredient, honey, is readily available. I look forward to seeing you all at our next monthly meeting, think about bringing a friend along as it will be a great night.

Mario Fantin
President

Minutes of 2014 EDWG Annual General Meeting

ELTHAM & DISTRICT WINEMAKERS GUILD - MINUTES OF AGM HELD ON 25 JULY 2014

21 members attended the meeting.

Apologies: Gary Campanella

PREVIOUS MINUTES

Mario Fantin read out the minutes of the previous 2013 AGM.

Motion: That the minutes be accepted. Motion passed.

PRESIDENT'S REPORT

Bill Loughlin tabled a detailed President's Report at the meeting. Some highlight points from the report were:

- Bill Loughlin will be stepping down after 3 years as President
- Focus over that time has been the improvement of country and grape wine making skills of members.
- Thanked Mario Anders for his work on the new website.
- Thanked the Executive and committee for their expertise, enthusiasm and comradeship.
- Welcomed on board Gary Campanella as new Show Director.
- Thanked Mario & Jeanne Anders for the excellent work they have done catering at wine shows.
- The ongoing provision of grape sources via the internet at vintage time is proving to be of real benefit to members.

Motion that both the President's Report be accepted was passed.

TREASURER'S REPORT

The Treasurer, Mario Anders, tabled a detailed report. The Guild made a surplus of \$36.25 and purchase of a Mori bottle filler and wine glasses for show stock reduced the bank balance by \$932 from last years closing. Both the International Night and the Wine Show made a small profit. The Guild has some items of equipment, which it hires out and the Mori bottle filler will add to this stock and will bring in rental income

Motion that the Treasurer's Report be accepted was passed.

ELECTION OF OFFICE BEARERS

Bill Loughlin formally stood down as President and handed control of the meeting to Harry Gilham for the election of new office bearers.

The following nominations were accepted and elected unopposed:

EXECUTIVE

- President – Mario Fantin
- Vice President – Gary Campanella
- Secretary & Treasurer – Mario Anders

COMMITTEE

- Past President – Bill Loughlin
- Minute Secretary – Kass Mulvany (position remained vacant at AGM, filled post AGM)
- Trevor Sleep
- Darko Postruzin
- Danny Cappellani
- Nan Oates
- Graham Scott
- Hamish Lucas
- Bill Bussau

General Business

With Heritage Coopers having moved interstate, Bill Loughlin noted that members still faced a problem getting barrels shaved. He suggested that Vinko Eterovic may be able to assist.

Danny Cappellani advised that a Wine Label Competition will be introduced as a new event in this year's wine show. The details are still being resolved.

Bill Loughlin noted that there were concerns at the utilisation rate of the Guild's winemaking equipment, particularly the 6 bottle filler. New committee will need to reassess the degree to which the Guild will continue to hold assets in future.

Forward Program for Future Guild Events

EDWG MEMBERS PROGRAM		
DATE	THEME	Presenter or Facilitator/s
Monthly Guild Night Friday 29 August	Making mead	Hamish Lucas
Monthly Guild Night Friday 26 September	Blind tasting of members' current vintage white wines mixed with commercial wines. 'Warm Up' event for Joe Illian Trophy.	Mario Anders
Monthly Guild Night Friday 31 October	Show preparation, steward assoc judge training Judge & compare members wines made from the same source	To be confirmed
Wine Show 14/15/16 November	Eltham Wine Show	
Monthly Guild Night Friday 28 November	Wine Show Debrief / Social breakup	
December	No Guild Events	

EDWG COMMITTEE & WORKING GROUP MEETING DATES	
Eltham Guild Management Committee 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!
Eltham Wine Show Working Group 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.

EXTERNAL WINE EVENTS OF INTEREST
If you become aware of an event which will be of interest to EDWG members please advise Luigi Di Battista
Frankston & South Eastern Wine Show Sunday 31st August - Awards, Presentations and Public Wine Tasting From 9:00am to 3:30pm
Heathcote Wine & Food Festival (4 – 5 October)
35 TH National Amateur Wine & Beer Show (refer details later in this newsletter) Note even though this show is held in South Australia, entries can be lodged locally at Winequip.

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

By Gary Campanella
Director, Eltham Wine Show

There are so many good reasons to attend and be involved!

Remember: The 2014 Eltham Wine Show will be held Sunday, 16 November at the Veneto Club, Bulleen.

Check out what you're in for

Great Day out for the whole Family!

- Sausage making demonstration presented by Home Make It
- Food and wine matching workshop presented by our own Graham Scott
- High quality Olive oil sampling and sales
- Artisan-made Cheese sampling, sales and presentation
- Complementary cheese and biscuit platters
- Hot refreshments from our tea and coffee cart
- Bistro lunch available!! (Bookings are essential, Veneto Club Bistro. Tel 9850 7111, last booking at 2:15 PM.)

Great reasons to enter and attend the 2014 Eltham Wine Show!

- Have your wines evaluated by our independent, expert judges
- Improve your winemaking by direct feedback from judges and by exposure to other winemakers
- Share and enjoy wine tastings with family and friends
- Enjoy the reward and prestige that comes from winning medals and awards for your high quality wine entries
- Improve your own tasting skills by being an Associate Judge where you will be teamed with an experienced judge.

ALL NEW ELTHAM WINE SHOW LABEL COMPETITION!!!

Show your other hidden talent! I suspect our members' talents and imagination are not limited to just making wine.

For many of us there is a story behind the wine; it may be around the trials and challenges that went into its making, it may be a dedication to someone or something special. In any case, when it comes to presenting your wines perhaps your imagination is not limited to your winemaking.

There may be great stories, themes, and thoughts underlying many of our wines. I also think that many members and entrants to our wine show want to share these and already have labels that express sentiments and inspirations behind the winemaking.

So, why not show your label as well as your wine and tell us the story behind it.

We will review it with some keen-eyed judges and pick some winners.

You'll find the Show Label poster and entry form at the end of the Newsletter and on the web site.

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

Let the Eltham Wine Show Director know should you have any questions or comments. Stay tuned for further updates.



Meet the winemaker – Time with Harry Gilham (HG)

Interview by Gary Campanella

Editor's Note: *Harry Gilham is an EDWG Life Member and an EDWG past President*

In this "Meet the Winemaker" interview it was a real treat to spend time with Life Member, Country winemaker, Judge, and overall legend Harry ("if you can eat it, you can drink it") Gilham.

In my eyes, Harry Gilham is one of the Guild's "treasures", as are all of those members who have a link back to our Guild founder, Jo Ilian. Harry is legendary for his deep knowledge of making and judging country wines. We have all heard Harry regale us with his stories (of varying lengths), unique turns of phrase, and occasional long lost recipes for wines from all sorts of ingredients.

I hope that, like me, you have noticed Harry's enduring influence in the values of our Guild and to Amateur wine shows in Victoria and Tasmania.

And yes ... I was totally "spent" after this session with Harry....

(G.C.) How did you come to winemaking?

(H.G) Having moved to Eltham with English born wife Sue around 1978, the Eltham Living and Learning Centre of 1974 was of interest to us. Having signed up for a sourdough bread-making course, the general conversation was about food and what wines would be partnered with it. One lady had a phone number. I rang it. A pleasant voice came on the line (Jo Ilian) and I had an invitation to their next meeting in a nearby home. These monthly meetings in homes were the general gathering place for some years. Even when our annual wine show was held using commercial wine buyers and sellers around the biggest dining room table that was available.

My first entry was a Plum wine; awarded a GOLD star.

Our house in Eltham South is of the usual ¼ acre block style and the huge wild plum tree at the front of the house overhung our bedroom when fruit-laden over the summer. Plums dislodged by the possum tend to bounce on a tiled roof and fall into one's spouting. I also saw staggering birds for the first time asleep between the sounds. (?)

A trip to England to meet her, now my, relations, were mainly by car from lands' end to upper Scotland. Village accommodation with the local notice board of local gatherings seemed to all have an Amateur Winemakers meeting with challenges of "bring a wine to enhance Mrs. Smith's Chocolate cake". My interest further grew when I discovered the local "Boots" Chemist Shop, which was two-thirds wine books and equipment, the remaining one-third for powders, Band-Aids, cough mixture etc. etc.; priorities.

So, Jo Ilian memories of wines and the making of Country Wines in England and on the Continent with amateur wine enthusiasts was part of the bonding on Eltham of course there were other "ex pats" from the UK apart from Eltham; Frankston had started up, Geelong was small but active. People around Laura were of singular significance as "planters and makers" of varieties of grapes.

When Graham Scott, who was Jo Ilian's deputy, went off to the Latrobe valley, and in a reshuffle, I found myself as secretary with Jo's wife, Dorothy being our typist and my teaching school for printing. Concerns about judging arose at the Lilydale and Seymour Wine Shows; I had to write the letters of condemnation about the way the amateur sections were not being policed in the manner of the Show Conditions requirements. Guess what? I had an invitation to assist at the next annual Shows.

After this apprenticeship and when I had grown in their idea of stature, I was able to take one member of the Eltham Guild to be my assistant trainee. (G.C. *Harry could not remember who was the assistant*)

Next, the Tasmanian offer to help set up, and then to be, the senior judge at their inaugural Wine Show in Hobart; and they are still active today.

Burke's Backyard: Phone rings ... "What do you have in your backyard, bridges over fish pond, etc., etc.?" My answer: "I grow fruits and vegetable for Country Winemaking" - camera crew was instantly at my house

(G.C.) What, or who, were your biggest influences in winemaking?

(H.G.) "Bourke's Backyard got me onto his T.V. show and into his many books, somewhere, the edition containing his visit to our house with crew is buried in my workshop. (G.C. *observes: Harry stares vaguely. Longish pause. I prompt Harry to keep speaking*)

A very approachable bloke – we walked around the garden and the camera crew would be seen kneeling to get a suitable view of our underground foods, potatoes, parsnips and carrots spring to mind. Our fruit trees had to include the wild type that grow along the edges of unmade roads and creek banks in the local public park. Bourke (by arrangement) made up a plum wine using warmed up broken fruit with a potato masher and suitable pieces of equipment. His bottle was for a possible return; we had Christmas cards for some years.

So, I had my 6 minutes of Australia-wide T.V. fame

Bill Christopherson was multi-skilled in the game; known grapes, known fruits, known any edible item, was "fair go to be made into wine.

When I picked up the Director's Trophy at Seymour it was for a "Herb wine and Mead at the Royal Show – Honey Bee section gave me the gaudiest award suitable for a plough horse; however it's the thought that counts on this occasion.

It was Bill Christopherson's skills and support that had me judging at Lilydale, Seymour, Eltham and Tasmania.

(G.C.) What advice would you give to a starting winemaker? (H.G gives an assortment of snippets)

(H.G.) Starting up in my early years, regarding containers: bottles, Old books of British background.

Do it with a purpose in mind!

Bottles were corked, therefore what corks to use and what implements would you use to fit them?

Thermometers - to cover the range of temperatures that will be needed in processing/blending materials.

Old British books use gallons.

Canadian books use Canadian gallons.

Measuring ingredients – water, sugar, etc., so beware of teaspoons and measuring spoons.

Equipment – sharp knives, cutting, retrieving stones (when using stone fruits).

Labels for bottles, fermentation buckets.

A diary for everything you do in your early efforts.

Date of the base material – whether it was fresh or dried. What you did to the base material.

What did you add to the contents, type of yeast, etc.

(G.C) Not that I think this is imminent Harry, but which wines do you want served at your wake (yes, funeral wake) and why?

(H.G.) Firstly IT MUST BE DRINKABLE, bugger the cost ...

A sparkling wine (white) is my choice even a blended brew if possible.

My oldest memories are a 1942 Rhone Riesling also some Penfolds, I mean the good stuff, \$100 per 100 ml glass.

... and wash the glasses properly for their next family use

(G.C.) Thanks Harry, you have quite exhausted me!

Harry's Garden

By Luigi Dibattista (Editor)

Having made a few Country Wines over the past few years and tasted samples of Country Wines brought in by members during our monthly meetings, I thought I would introduce a new segment to the Newsletter called Harry's Garden so that members can contribute articles specific to Country Wines.

Having made Country Wines, some that have worked well, some that have won Bronze at the EDWG and FAWG wine shows, and some, so disastrous their only remanence are now part of my Top Shelf collection, I find not much has been written in the newsletters (since I have been Editor). I think it's a shame not to write about something that is quick to make, quick to evaluate, pleasant to drink and the only drawback being, if it wins Gold, you wish you'd made more.

Further, to quote a viewpoint from Harry Gilham:

"A personal one certainly, but one for all members to chew upon, and, I'd like to think, act upon during the year. I have long thought that the publicity we frequently receive is still biased towards the image of the eccentric wine-maker, with odd wines and exploding bottles. I know the press generally prefer this humorous approach – a funny story sells better – but is it not time we try to insist that we are serious wine-makers, making a quality product from sensible materials? We are, aren't we? Could we not persuade any reporter or other questioner that the "odd" wines really are out now? I am sure we can improve our image nationally, and we should so improve it, by making this insistence. This is not a matter for the committee, but for all members, and I'm not assuming that it is easy and the questioners will still ask about the oddities. Just push the merits of the good stuff, and we should hear far less of that old saying, 'Oh, you can make wine from anything'. Oh, how I do get fed up with hearing this" – Harry Gilham.

I chose the name "Harry's Garden" because I read this month's interview of Harry Gilham by Gary Campanella. To grow a garden with fruit and vegetables for making Country Wines, I have to say, is the most sustainable wine production you can get. If you look at the **sustainable-alcohol** web article in the NEWS section of the Newsletter, it takes 270 litres of water to make a bottle of wine. Add the carbon emissions from transport and crop maintenance and cultivation, you can quickly see it becomes very "green" to go into your garden and collect the ingredients for a Country Wine.

I am going to begin this segment by adding an article on "Pearson Square" Harry pointed this out to me in the last meeting. He gave me an article from Keith Linden – Making Wine At Home: 1973 Edition. Having being born in the 20th Century but being a 21st Century IT professional, I used the Internet to find an alternative "unedited" source, (my apologies Harry). There I found a number of references to Pearson Square.

Pearson Square is used in a number of different areas; from formulating feed rations for livestock production, calculating the fluid streams for Milk production, calculating protein mixtures, blending wines for taste, to fortifying wines.

Some reference links:

<http://www.ext.colostate.edu/pubs/livestk/01618.html>

<https://homesteadapps.com/app/free/feedcalc/pearsonsquare.php>

http://www.northtexaswinemakers.org/Wine/using_pearsons_square.pdf

<http://msucares.com/pubs/publications/p2632.pdf>

<http://www.monashscientific.com.au/AlcoholDeterminationFortification.htm#PearsonsSquare>

<http://www.dairyscience.info/newcalculators/pearson.asp>

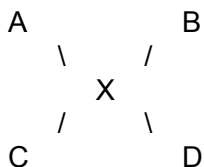
<http://www.uaf.edu/files/ces/publications-db/catalog/anr/LPM-00347.pdf>

<http://www.dairyconsultant.co.uk/pearsonssquare.php>

Simply, it can be written as follows.

Pearson's Square

The Pearson's Square can be use to calculate the volume of alcohol that needs to added to a solution (must/wine) to achieve the desired final alcoholic strength.



Where -

X = is the final desired alcohol concentration

A = alcohol concentration (%v/v) of the must/wine to be fortified

C = the alcoholic strength/concentration of the fortifying spirit

D = the difference between X and A

B = the difference between C and X

I hope you have found this article interesting and hope that members contribute to this section in future Newsletters.

An interesting fact! If you search for Pearson Square in Wikipedia, you will not find any reference to this at all. The closest you will come is:

Pearson's chi-squared test (χ^2) is a statistical test applied to sets of categorical data to evaluate how likely it is that any observed difference between the sets arose by chance.

Or

Pearson's Square is the sixty-first studio album by guitarist Buckethead, and the thirty-first installment of the *Buckethead Pikes Series*.

The Internet is definitely an interesting place!

Sparkling Adventures

Chris Ramsay, Tim Ross, Andrew Gillam

Reprinted from Guild Web site

[This is an adjunct article to George's famous "making sparkling wine in underpants" article of some time back – while we cannot hope to inspire such humour based purely on visual imagination, there are other ways to create entertainment when attempting to make sparkling wine. We hope to add a visual reality element in this article.]

Since its inception, the Ramsay/Ross/Gillam co-operative have found it particularly useful to have a group of 3 when making wine – this means that two people can make a decision, then thumb their noses at the other person and say "sorry, you're out voted".

So with no names mentioned to protect the guilty, this vintage's "side project" was – well, seeing we're making more Shiraz, let's try a batch of sparkling on the way along. So far, so good ...

Then it sorta went downhill ... the tough bit with sparkling is always the secondary ferment ... so how about we just take some of our fermenting wine when it has reached the right SG and bung it in some bottles ... then we could just blend it down with some of last years wine as well so it's not too potent ...

Rightyho then ... great idea ... a few back of the envelope calculations, some dubious measurements with a SG hydrometer and away you go ...

Fortunately over the next few months only one bottle exploded ... and mostly downward, not upward all over the ceiling as with George's blueberry ... but the continual leaking of wine through the caps and the alarming increase in ullage space over time suggested some serious pressure was building up in the bottles.

And so D-day finally arrives – that's Disgorgement Day of course. Tim takes charge of the dry ice ... confidently predicting the time required to freeze the cap, despite the clearly large amount of sediment due to the use of actively fermenting wine.

The first "test" bottle is capped and placed on the ground just off the edge of Chris's paving under the house ... we wait, we watch ... the telltale bubbles begin to appear around the edges of the plug, the plug itself slowly starts to rise ... then bang - a solid projectile shoots 30 feet into the air, closely followed by a 3 foot plume of dense red Shiraz ... accompanied by a wide spray of "collateral damage" that ends up sprayed on us, the windows and various other parts of the house. About a 1/3 of our bottle of precious wine is all that is left ...

Right then, that didn't quite go as planned – anyone think we may have had just a tad too much pressure ? We refine our technique to ensure a higher retention of wine – which basically consists of rushing in and sticking a hand over the bottle once the plug has disappeared into the stratosphere ... very effective but with a minor side effect of dry ice burns and Shiraz pretty much sprayed at all angles if you are not careful.

We eventually recover a little over half our original volume, with a careful note to be a little more conservative with pressure calculations next time around.

And in the interests of the further wine education of Guild members, we nobly sacrificed most of the contents of one more bottle to capture the following pictorial record of the Ramsay/Ross/Gillam Sparkling Shiraz disgorgement day ...



1. The calm before the storm – the nervous wait



2. Thar she blows – plug elevation circa 30 feet



3. Well, that wasn't so bad – bit of mist, not much else



4. Err, hang on, what's that – oh dear, it's alive !!



5. Sensitive folk look away now – sort of phallic really



6. Oh no, what a waste – but this pic is spectacular full size



7. Man oh man, is there gonna be any left for us



8. Nearly done, should be at least 1 cup of wine left



9. Quick Andrew, stick a cork in it before any more escapes

Wine Humour and News

HUMOUR

Sally was driving home from one of her business trips in Northern Arizona when she saw an elderly Navajo woman walking on the side of the road.

As the trip was a long and quiet one, she stopped the car and asked the Navajo woman if she would like a ride.

With a silent nod of thanks, the woman got into the car.

Resuming the journey, Sally tried in vain to make a bit of small talk with the Navajo woman.

The old woman just sat silently, looking intently at everything she saw, studying every little detail, until she noticed a brown paper bag on the seat next to Sally.

What's in the paper bag?" asked the old woman.

Sally looked down at the brown paper bag and said, "It's a bottle of wine. I got it for my husband."

The Navajo woman was silent for another moment or two.

Then speaking with the quiet wisdom of an elder, she said, "Good trade."

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.

Phone App – Found by George Wright

First the good news: It's here...an app you can load onto you phone (even Windows phones) that tells you about the wine you are thinking of purchasing. Just take a photo of the label and it will give you reviews, prices, etc. You can even submit your own review after you have tasted it. It's available at www.vivino.com.

Next the bad news: Sorry to disappoint but I tried it on my home-made label of 2010 Shiraz blended with 2012 Mountain Pepper leaf wine (also home made) and it didn't recognise it...not even the rave review of the wine I had written myself on the back label.

From Neil Johannesen

Johannisberg

The Schloss Johannisberg, on the Rheingau was founded as a Benedictine monastery at the end of the eleventh century, and remained in the possession of that order until the secularization of the monasteries in 1801; it is now owned by the Metternich family.

Badly damaged by allied bombers in the Second World War, it has been rebuilt; the 64 acre vineyard itself has been worked since the Benedictines first came, and is credited with having been the first to gather the grapes late in the season to produce the liqueur-like trockenbeerenauslesen wines.

Beyond the castle (Schloss) lies the village of Johannisberg with several notable, but not quite so good, vineyards – Klaus Johannisberg, Erntebringer, Hoelle, and others. (There is also a Johannisberg on the Moselle, another in Switzerland and Johannesenberg of Mt Waverley.)

From Graham Scott

...and who says you can't cellar wines for fifteen hundred years? -Ed

<http://news.discovery.com/history/archaeology/chianit-wine-ancestor-found-140811.htm>

From Graham Scott

<http://environmentvictoria.org.au/sustainable-alcohol#.U-marmOniUk>

From Graham Scott

<http://whomakesmywine.com.au/thelist.html>

From Graham Scott

<http://www.winebiz.com.au/dwn/details.asp?ID=14748>

From Graham Scott

<http://www.winebiz.com.au/dwn/details.asp?ID=14862>

From Graham Scott

If you would like to print the original, please go to:

<http://dailyinfographic.com/wp-content/uploads/2013/02/Different-Types-of-Wine-Infographic-Chart3.png>



Heathcote Wine Hub – Nan Oats

The 2014 Heathcote Wine show results are in! There were plenty of red teeth over the 2 days of intensive judging last Thursday and Friday, with the wine judges announcing their findings at the Heathcote Wine Show Gala Dinner on Saturday night.

The judging panel Chairman, Brian Walsh, stated in his opening comments that they were looking for wines with "harmony, grace, good balance of fruit and oak, persistence, length and not too many rough edges", and they were very pleased with what they found.

Once again the comments from the judges were extremely encouraging for the producers and fans of the region, concluding that the "overall standard of wines was even up a notch from last year".

Again, the region's wines were reviewed by a highly respected judging panel with plenty of experience in national and regional wine show judging, and which included a few new faces this year:

Brian Walsh, Chairman of Judges (former Chairman of Judges of the Royal Adelaide Wine Show)

Tim Kirk (Clonakilla)

Corrina Wright (Oliver's Taranga Vineyards & board member of SA Wine Industry Council)

Kate Goodman (Goodman Wines & director of Yarra Valley Artisan Winemakers)

Chris Crawford (Director of Wine - Crown Melbourne Ltd)

Mark O'Callaghan (Yarra Burn Winery)

Matt Pick (Cellarmasters)

The judges stated that they are excited about the future of the region, as the vines are now of an age where they are "shaking off the puppy fat", showing more presence, length and layers of complexity. They also noted that the wines of the last few years (ie post drought) are now showing silkiness and texture which has resulted in some very charming wines in this year's show, especially the 2012 vintage.

We're currently pulling together a limited number of mixed Trophy and Gold Medal wine packs and will make them available very soon, so stay tuned or put your orders in early.

Several of the award winning wines will run out very quickly, as most are produced in very limited quantities. So please let us know as soon as possible if there are any in particular that you want to get your hands on.

You can contact us and order via:

- Email info@heathcotewinehub.com.au,
- Call us directly on 03 5433 2204, or
- Website at www.heathcotewinehub.com.au

Or you can drop in to The Hub in person, as we will have many of the award winners on taste over the next month.

See you soon!

Cheers

Brett, Steve, Chris (and the rest of the team at Hub)



2014 Heathcote Wine and Food Festival 4-5 October

A WEEKEND IN SHIRAZ HEAVEN

New releases of Heathcote's famous full-bodied shiraz will be front and centre when the acclaimed wine region hosts its annual wine and food festival in October.

More than 40 wineries will be assembled at the central Victorian town's historic showgrounds for two days of sheer heaven for lovers of shiraz and other exciting specialty varieties.

The intensity of the new shiraz releases, many having only weeks earlier come to the critical attention of judges in the Heathcote Winegrowers' Association show, will be matched with opportunities for patrons to further develop their love and appreciation for the produce grown in the regions Cambrian soils in the north and Granitic soils of the south.

Matching the flavours of great wines will be fresh produce from the rich lands of the region as stallholders create an arcade on the centre of the showground's arena.

Festival chairman Richie Condie says the spirit of country hospitality encourages festival regulars to return year after year.

"Our festival has become one of Australia's premier destination events because of the warmth of our welcome, the stunning wines produced in the region and the chance for patrons to speak with the vignerons behind these great wines," Richie said.

"It's an experience that strengthens the understanding of our local wines in all connoisseurs."

"People tell us a visit to our festival is like spending the weekend in shiraz heaven."

IT'S TIME TO BOOK

Bookings are now open for the 2014 Heathcote Wine and Food Festival on 4 and 5 October.

There will be exciting wines from our region to sample plus masterclasses with Nick Stock and tasting sessions with Rob Hicks.

Buses will be running from Melbourne and Bendigo on both days.

You can book today by going to the following website:

<http://www.trybooking.com/Booking/BookingEventSummary.aspx?eid=36016&hs=www.google.com.au>

We will have some great new food vendors and producers at this year's festival joining your favorites. One of our first announcements is Huon Aquaculture that is devising a great range of dishes using premium Tasmanian salmon. Watch out for more exciting announcements ahead of the festival that will extend your wine and food experience.

STEPPING UP ANOTHER NOTCH

Check out the great wines at this year's Heathcote Wine and Food Festival - the same wines that wooed judges at our recent Saint Martin Heathcote Wine Show. As chief judge Brian Walsh told Heathcote local winemakers, our wines have stepped up another notch in the last year.

"We have looked for wines with balance and harmony, wines with grace" Mr Walsh said.

Mr Walsh said the Heathcote Wine Show was a celebration for the region's winemaking community.

"Heathcote has a lot of respect in the Australian wine community."

Check out the judges' verdict on our wines at the festival this year.

OUR MAILING ADDRESS IS:

PO Box 446 Heathcote 3523
email info@heathcotewinegrowers.com.au

35th Australian National Amateur Wine and Beer Show

Venue: - to be held at Waite Campus (University of Adelaide), Urrbrae.

Presentation Day: - Presentation Day activities will be held in the Charles Hawker Lecture Theatre on Sunday 6th October 2014. Please refer to the ANAWBS website for the location map. Tasting of all judged wine entries will commence at approximately 2:30 pm.

Registration and Entry Fees: - Fees for this years competition are:

- Registration fee: \$15 per entrant (students are exempt)
- Entry fees: \$5 per bottle (wine or beer)
- Entry fee on Presentation Day: \$10 (including tasting glass).

Closing Date for Entries:

- SA entries: if delivered to Winequip (Thursday, 18th September), or
- Waite Campus (Tuesday, 23rd September)
- Interstate entries: if delivered to interstate depots for free transportation (11 September).

Competition Classes: - There have been no changes to either beer or wine classes for this year's competition. Exhibitors are asked to refer to the wine and beer classes and Competition Details on the ANAWBS website at www.anawbs.org.au. Please ensure that entries submitted match the appropriate classes and that all conditions are complied with.

For the full grain beer enthusiasts there is the well-known Mash Paddle National All Grain Brewer of the Year Competition. The Mash Paddle style this year is Schwarxbier (Black Beer) BJCP subclass 4C.

There is also a free Amateur Label Competition with classes for Traditional and Modern labels.

Judging: - All entries will be subject to 'blind tasting' by experienced wine and beer judging panels. Entrants will be provided with a written critique with feedback to help in their wine and beer making.

Trophies and Medals: - All wines and beers will be awarded points and medals will be issued based upon the merit of the entry. Trophies will be awarded to the top three medal winning wines/beers for each class. and there will be "Most Successful" awards for Grape Winemaking, and Brewing.

Results: - A comprehensive Results Book with class lists, points and award winners, will be posted to all exhibitors, sponsors and interested parties about six weeks after the show. Results will also be available from the ANAWBS website.

Further information: - can be obtained from the website at

- www.anawbs.org.au
- or by contacting
 - Secretary: Trevor Ward Email: anawbs@anawbs.org.au Phone: (08) 82781061 Mobile: 0466608423
 - President: Brian Ferris Phone: 82786227

Enjoy your winemaking and brewing and good luck with your entries.

Brian Ferris

President

Trading Barrel

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 Ph **9439 8687**

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 .

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Frankston & South Eastern Wine Show



**43rd 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

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**

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
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

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

The EDWG promotes the safe and responsible consumption of alcohol

45th ELTHAM WINE SHOW - Label Competition



(Amateur Only)

**Labels to be
received by 7
November**



IMPORTANT DATES FOR WINE MAKERS!

7th November 2014	Last date for entrants labels to be received
16 November 2014	Wine Show Label Public Exhibition and Wine Tasting, Awards Presentation.

The public exhibition of the labels and the awards will take place at the
Eltham Wine Show on **SUNDAY 16 NOVEMBER:**

Wine Show Public Tasting - 11am to 2pm (Awards Presentation 12pm)

Veneto Club, 191 Bulleen Rd, Bulleen

Awards	<ul style="list-style-type: none">➤ Best Label design➤ Most Original Design
Rules	<p><u>Only winemaker entrants to the 2014 Eltham Wine Show may enter the Label Competition.</u></p> <p>Entrants must send printed, hard-copy labels affixed to the Label Competition entry form.</p> <p>Labels must <u>not</u> be attached to bottles, Labels only please!</p> <p>Please <u>do not</u> send labels electronically, they will not be judged.</p> <p>All labels will be judged to win in one or the other category.</p>
Comments	<p>Give us some background to the label: How did you create it? Hand-drawn? Computer? Tell us about what inspired the label, the theme behind it, and any background that inspired you to create it.</p> <p>NOTE: ENTRY TO THE LABEL COMPETITION IS FREE</p> <p><i>Make sure you pack your label carefully so it cannot be bent or damaged in the mail!!</i></p>

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ELTHAM & DISTRICT WINE GUILD

Label Competition Entry Form 2014

Certificate Name <i>(As per your Wine entry)</i>
Address
Email & Phone

<p>Show Number (EDWG) use only</p> <p>.....</p> <p>Award Class</p> <p>BOD <input type="checkbox"/></p> <p>BLD <input type="checkbox"/></p>	<p>Please attach your label in space below. Entries MUST be actual labels, not label design on paper. Only one label per sheet.</p>
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[illegible]

Attach label here ...