



Eltham & District Winemakers Guild

Established 1969

Fellowship through home winemaking

Share, Learn, Enjoy!

Press Cuttings September 2014

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: 26th September 2014

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

In This Newsletter:

President's Press.....	2
Forward Program for Future Guild Events.....	4
2014 Eltham Wine Show: Director's Update – Sep 2014	6
Harry's Garden	9
Home made Winemaking Equipment.....	11
Wine Humour and News	15
Trading Barrel.....	16
Sponsors Corner.....	17
ELTHAM WINE SHOW 2014	24
45 th ELTHAM WINE SHOW - Label Competition	25

President's Press

AUGUST GUILD NIGHT

At the August Guild Night we tried a few changes to the way the meeting was run in order improve the experience for members. The feedback has been that most of the changes were received positively but there are still refinements we can make. What did you think? Do you have any suggestions for improvement in the way the monthly guild nights are run? The key message the Committee wants to send to members is that the Guild exists to meet your needs and we are prepared to listen and try new ideas. However we are not mind readers. So if you have any suggestions please share them with any committee member or myself and let's make the Guild an exciting place where new ideas are welcome and will be tried.

COMMITTEE UPDATE

The Committee has been busy on a number of fronts over the past month. Listed below are some of the initiatives underway particularly aimed at attracting new members to the Guild:

- Nan Oates and Mario Anders are working on marketing material that will be used to promote the Guild at Open Cellars of Nillumbik (18/19 October 2014).
- Graham Scott, Hamish Lucas and Gary Campanella are starting to plan a country winemaking workshop, which will be open to members of the public and be run early next year.
- Bill Bussau and Danny Cappellani are starting to look at what a Guild stand would look like at upcoming community events such as the Rotary Eltham Town Festival (8/9 November 2014).
- Mario Anders is in the final stages of designing and purchasing a banner which will be used to promote the Guild at future community events.
- Bill Loughlin is looking at ways to improve awareness of the Guild's winemaking equipment and encourage more use, particularly by new members.

GONGS (2013 – 2014)

Some of you will recall that we started a recognition scheme a couple of years ago, the purpose being to formally acknowledge any special contribution made by individual members to the Guild over the previous year. The allocation of 'Gongs' was discussed at the last committee meeting and it was unanimously agreed that the following two people should be awarded a 'Gong', in other words a special thank you from the Guild for their contributions over the 2013 – 2014 financial year:

- David Hart – For continuously providing suggestions for improvement, for freely sharing his extensive winemaking knowledge with guild members and for promoting stronger ties between the Frankston and Eltham Guilds.
- Henri Styzinski – For being passionate about country winemaking, for sharing his winemaking knowledge with other Guild members and for winning the Bayside - Hillside Challenge Perpetual Trophy last year

Postscript: The Committee members decided to exclude themselves from being eligible for 'Gongs'. I just wanted to say that, in my mind, all of the previous committee should be recognised and thanked for the great work that went on behind the scenes, often without formal recognition or a thank you. So thanks to everybody who made last year such a success and let's make this year even better!

FRANKSTON WINE SHOW

It was great to see a large number of Eltham Guild members as both entrants and attendees at the Frankston Wine Show. Frankston should be congratulated on the professionalism with which they run their show and it is always a great event from both a winemaking educational perspective and as a social outing. Congratulations in particular to our own guild member Danny Cappellani for winning the 'Grape Wine of the Show' trophy with his gewürztraminer wine. This is the first time the trophy has been won by a white wine. Congratulations also to David Hart for winning the Frankston Winemaker of the Year Award (David is a member of both guilds, in fact he is also the president of the Frankston Guild). By the way, we let them win

the Bayside - Hillside Challenge Perpetual Trophy at the Frankston Show. We could not bear to see all the Frankston members in tears again like last year when Henri Styzinski won it. We will let them keep it for a couple of months then win it back at our Show. Just a reminder that this perpetual trophy is awarded to the best country wine made by either a Frankston or Eltham member at both our annual shows.

The full list of medals won by Eltham members at the 2014 Frankston Wine Show is listed as part of Gary's Show Director September update. Well done all!

ELTHAM WINE SHOW

Gary Campanella and his team are now at the business end of organising this year's Eltham Wine Show. The show is shaping up to be the best ever with many new initiatives and attractions for the whole family. I encourage all members to strongly support the show by encouraging their friends to not only enter wines but also attend on the day. Even if they are not winemakers there will be many interesting activities for the whole family, not only at the show itself but also within the Veneto Club grounds/venue. Please note that entries for the show need to be in by 6 October.

NEXT GUILD NIGHT FRIDAY 26 SEPTEMBER

The focus of our next monthly guild night is current vintage white wines which members have made with the Joe Illian trophy in mind. Members are encouraged to bring their wines along and have them assessed by other guild members and obtain some feedback on any last minute adjustments that can be made. An element of fun will be added by initially having a blind tasting of members' current vintage white wines mixed in with commercial wines of the same variety. Test your skill and see whether you are able to pick the commercial wines from members' wines in a blind tasting. Experience with these events in the past has shown that members' wines often score better than the commercials! It is shaping up to be a great night so don't miss out.

Mario Fantin

President

Forward Program for Future Guild Events

EDWG MEMBERS PROGRAM		
DATE	THEME	Presenter or Facilitator/s
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 15/16 November	Eltham Wine Show - Judging – Saturday 15 November, Open to Public – Sunday 16 November	
Monthly Guild Night Friday 28 November	Wine Show Debrief / Social breakup	
December	No Guild Events	
Monthly Guild Night Friday 30 January 2015	Theme to be confirmed by Committee	
BBQ – Picnic Early February 2015	Local Winery Visit & BBQ – Picnic David Hart's home at Hastings. Saturday or Sunday early February 2015, date to be confirmed	
Country Winemaking Course February – March (date to be confirmed)	Country Winemaking Course – open to guild members & members of the public – for details see: Graham Scott, Hamish Lucas and Gary Campanella	
Monthly Guild Night Friday 27 February 2015	Theme to be confirmed by Committee	

EDWG COMMITTEE & WORKING GROUP MEETING DATES	
Eltham Guild Management Committee Wed 22 Oct – To be rescheduled	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	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

Heathcote Wine & Food Festival (4 – 5 October)

Open Cellars of Nillumbik (18/19 October 2014)

Rotary Eltham Town Festival (8/9 November 2014) – Volunteers required for Guild Stand roster, see Bill Bussau and Danny Cappellani if available.

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

By Gary Campanella
Director, Eltham Wine Show

It's now time to get your entry form into the 2014 Eltham Wine Show.

Download your entry form from the following links and enter:

[2014 EWS Entry Form \(PDF version\)](#)

[2014 EWS Entry Form \(MS Word version\)](#)

IMPORTANT DATES FOR ENTRANTS!

6 October 2014	Last date for receipt of entry form and fees.
27 October 2014	Labels mailed to winemakers.
7 November 2014	Last date for bottles to be delivered.
16 November 2014	Wine Show Public Tasting, Awards Presentation.

2014 Jo Ilian Trophy Award

The Jo Ilian Trophy Award for the 2014 Eltham Wine Show will be for the best current vintage dry grape white wine, any non-sparkling style, any varietal (Current vintage is defined as 2014).

NEW for 2014: The inaugural “Wine Label Competition”

ALL NEW ELTHAM WINE SHOW LABEL COMPETITION!!!

Show your other hidden talent!

Click on the links below for the Show Label poster and entry forms. They can also be found at the end of the Newsletter.

[Label competition Poster](#) and important notes

[Label competition Entry Form \(MS Word version\)](#)

[Label competition Entry Form \(PDF version\)](#)

Call for your help during Wine Show:

It's time to consider what your contribution will be to the Guild's Success and Reputation; Help us to run another great Eltham Wine Show.

The success of the Eltham Wine Show strongly depends on the generosity of members who volunteer in all sorts of roles during the judging and public days.

Consider now how you will contribute beyond putting in bottle entries into your Wine Show.

Show Roles for volunteers include:

- Judging and Associate judging
- Stewarding
- Data Entry and proofing
- Show bump-in
- Judging day set-up and pack up
- Public day set-up
- Data Entry and data proofing
- Front-desk sales
- Gold medal stewards
- Promote our Guild by being a "Guild Ambassador" who will to represent the Eltham Wine Guild to attract members at our all-new "Guild Display".
- Show bump-out

Bear in mind that your continuing support of the Eltham Wine Show is a most important part of publicly promoting the craft of home winemaking (country & grapes).

Importantly, your on-going support of the Eltham Wine Show is a key part of enhancing the Guild's reputation and attracting new members to the guild.

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

Frankston Wine Show Honour Role (won by Eltham Members)

Major Show Awards

Frankston Winemaker of the Year – David Hart

Best Grape Wine – Danny Capellani (Gewürztraminer)

Gold

Henry Styznski – Sultana Feijoa (Hybrid)

Danny Capellani – Gewürztraminer (current Vintage), Best Grape Wine

Danny Capellani – Mountain Syria Flower (Country Flower)

Danny Capellani – Muscat/Orange Zest (Country Fortified)

Silver

James Deane – Shiraz Current (current vintage)

Frank Galati – Grenache Rose (previous vintage)

Danny Capellani – Shiraz (previous vintage)

Danny Capellani – Palomino (previous vintage)

Danny Capellani – Semillon/Sauvignon Blanc (current vintage)

Danny Capellani – Sauvignon Blanc (current vintage)

Danny Capellani – Passionfruit/ Pear (Other fruit wine)

Campanella/Lucas – Shiraz/Honey (Hybrid)

Campanella/Lucas – Shiraz Pyment (Mead)

Fantin et. al. – Shiraz (A) (current vintage)

Fantin/O'Callaghan – Riesling (current vintage)

Bronze

James Dean – Shiraz (barrel sample)

Henry Styznski – Mead

Henry Styznski – Feijoa (other fruit wine)

Danny Capellani – Cabernet Sauvignon (current vintage)

Danny Capellani – Shiraz Rose

Campanella/Lucas – Semillon (current vintage)

Fantin et. al – Shiraz (B) (current vintage)

Fantin et. al – Shiraz (barrel sample)

Fantin et. al – Cabernet Sauvignon/Shiraz (previous vintage)

Mario and Izabella Fantin - Cabernet Sauvignon/Shiraz (A) (previous vintage)

Mario and Izabella Fantin - Cabernet Sauvignon/Merlot (barrel sample)

Luigi DiBattista – Semillon (current)

By Luigi Dibattista (Editor)

After I printed the article on "Pearson Square", I received an email from David Hart who pointed out that there is a tool that makes most winemaking calculations easier. It is a winemaking tool "Winecalc" and is from a Dutch winemakers website.

Please see <http://mpesgens.home.xs4all.nl/thwp/winecalc.html>

I found this recipe for Lemongrass and Ginger wine as an idea for the wine show. Perhaps not this years but certainly next year. It is taken from the following blog

<http://homebrewedwines.blogspot.com.au/2011/10/recipe-ginger-lemon-grass-wine.html>

Recipe; Ginger & Lemon Grass Wine

Recipe; 5 gallons

5 Litres White Grape Juice (Tesco, not from conc)

5 Litres Apple Juice (Sun Grown, from conc)

3.5Kg White Sugar

125g Fresh root Ginger

125g Crystallised root Ginger

35g Dried Lemon Grass

2 Tsp Citric Acid

5 Tsp Tartaric Acid

Zest and Juice of 1 Lemon

5 Tsp Pectolase

3 Campden Tablets

2 Tsp Yeast Nutirent (Brupak, Nutrivin)

Make up to 5 gallons with water.

Yeast (Gervin number 5, GV5)

Method

Fill a big saucepan with around a gallon of water, add the sugar, get it on the stove and dissolve the sugar. Meanwhile prepare all your "fresh" ingredients.

You only need a potato peeler and a knife. Peel and crush the ginger, then slice it finely. Roughly chop the crystallised ginger. Finely chop the lemon zest after making sure to remove all the pith. Weight out the Lemon Grass too. Bag them all up. I used 2 muslin bags; you really want the ingredients to have plenty of space, like a big tea bag would look.

By now your sugar will be dissolved and the water hot. Pour this into your fermenting bin and pop the lid on. It'll ensure sanitation at that temperature. Put another gallon of water into the pan and add the ingredients in the muslin bags. put the lid on the pan and bring to the boil.

While this is happening measure out the acids, pectolase, nutrient and crushed campden tablets. Dissolve in either apple or grape juice. Add the juices to the fermenting bin. By now your pan of "tea" may be boiling, so decant the liquid off. Put another gallon or so of water into the pan, with the ingredients in muslin bags, cover and bring it back to the boil. Simmer, very gently, for an hour. Then add the lots to your fermenting bin. Top up to 5 gallons with cold water, and finally add the last ingredients, those dissolved in fruit juice. Give it all a good stir, cover tightly and leave overnight.

Next day stir well to mix through. Then stir sloshily to get plenty of air into the mix. Yeast needs this to bud (multiply) and form a healthy colony. I use a whisk. Measure the gravity you want 1070-1080. Mine came in at 1078 so I was happy. Then add the yeast. I used Gervin Number 5 (GV5). It's low foaming, ferments down to 8'C, which leaves plenty of leeway for autumnal nights in an unheated room. Though I hope it doesn't get quite that cold in the next week or so!

From here on its the usual routine. Stir sloshily daily for a few minutes on each of the next few days. Then move to a secondary fermenting vessel (under airlock). When it stops fermenting (probably between 1 and 2 weeks, but don't worry if it still keeps going) rack off the sediment (siphon), degas, stabilise and leave it be to clear - under airlocks of course.

Home made Winemaking Equipment

Stan Gower

Stan Gower describes equipment that he's built to help him with various parts of the winemaking process.

1. *De-stemming*, (after manual crush)

To crush, I use a hand operated manual crusher sitting on top of a cleaned and sterilized "wheely-bin", sitting along side a second "wheely bin", so I can slide the crusher onto the second bin and park it there while I access the crushed grapes in the first bin, with no lifting of the crusher needed.

In my early wine making, I would de-stem by taking each bunch of crushed grapes in my hand and stripping the grapes from the stems. This worked, but was tedious, and took a long time. I discovered a better method by accident. I had used the Guild's crusher/de-stemmer a couple of times, so I knew how it operated. Then one day I was watching a video on wine making. When the commentator said that "the de-stemmer GENTLY removes the grapes from the stems". I thought, "*Bloody hell!!! That's not how I remember it. The grapes get viciously battered from the stems.*" So I tried scooping some crushed grapes into a tray sitting on a camping table, and then just moved my fingers "criss-cross", rapidly from end to end of the tray.

Most of the grapes separated easily and quickly from the stems, and as the grapes and juice collected in the bottom of the tray, the stems sort of floated to the top. I then grabbed most of the stems, (they hung together in big clumps), and dumped them into an adjacent tray while I poured off the separated grapes and juice into a fermenter container. A quick repeat of the finger "battering" of the stems, that now had plenty of space in the tray, removed nearly all the remaining grapes. The stems were then discarded, and the remaining grapes poured off.

The accompanying photo shows a heap of stems that remain after this process.



I intend to try a larger tray; to take perhaps twice the number of bunches. I think that will be even quicker. I did record the times for this task in 2006, but I can't find where I wrote them down. But I recall fairly clearly that, once the crusher and bins and tray were cleaned, sterilized, and set up, the actual crushing and pressing took something less than 6 hours to complete for 350 kgs. That's around 1 minute per kilogram of grapes. Not as fast as a crusher/de-stemmer for the actual process, but you need to factor in the convenience.

All the equipment was cleaned and set up before I went to pick the grapes. I didn't have to hook up the trailer and spend travel time to go and get a crusher de-stemmer, (if it's available when I want it), and return it later. Taking all that into account, the time taken with my equipment begins to look quite reasonable. What it meant in terms of my program is that Wendy and I could pick 300 kg of grapes on one day, and I could complete the crush and de-stem on the following day, without having to run about after equipment. Of course for bigger quantities of grapes, at some point, the balance would start to change.

2. Pressing

I decided to make my own press, mainly for the convenience of having it available when I needed it. Because I only pick around 300 kg of grapes, I didn't see the value in buying a commercial press, and borrowing from the Guild or a supplier shop means, firstly locating the press, then arranging a time when others aren't using it, then a car trip to pick it up, and perhaps another trip to return it. There is also the risk that a pin or blocks are missing.

I used a hardwood, possibly oak.



The basket is stood in a plastic tray with a hole in one corner, raised on a wooden platform high enough to allow a smaller plastic tray to catch the juice. After filling the basket with grapes, the square board is placed on top, and then the required number of blocks to fill the space up to the press lever arm.

One end of the press lever arm is placed under a bracket bolted onto a veranda post, and I press down by sitting on the outer end of the lever arm. I have found that I am able to exert all the pressure I need, sometimes taking it a bit easy for a gentler pressing. I have recorded a pressing of .53 litres per kg of grapes. Although the press appears very small it has a surprising capacity remembering that much of the pressing is free run juice.

After pressing each batch, it is easy to lift the basket and carry it over to a place where the skins are shaken out of the basket. With a bit of a push they fall out easily in a "brick" shape.

I have seen a photo of this type of press in a French winery where the press lever arm was about 40cm square and about 10 metres long. So it is a respectable idea.

The pulley sets and rope cord were bought from Bunnings, and were quite inexpensive.

I also have to move full containers between the house and the back veranda where there are several brick steps. Here I have simply fitted a few wooden cleats onto a thick chip board about 750mm wide, and 2 ½ metres long. When placed over the steps, it makes a sloping surface on which I can simply drag containers down or up as required; much easier than lifting.

3. *Lifting and moving bulk win*

Especially for an older person, lifting even a 25lt or 30lt container for racking and for bottling can risk injuring to a person's back. For people with a pre-existing back weakness, this can be very harmful.

I have built a demountable bridge construction with a small block and tackle as shown below.



The platform is lowered to the floor, and a 25lt or 30lt container of wine is dragged onto the platform, and then by pulling the rope, the platform is raised high enough to allow me to slide under it a light but strong table that is placed ready, see at the left of the photograph.

The top rail of the wooden bridge sits on a large steel pin on each side, and can be just lifted off, and then the three pieces of the structure and the platform are easily placed in storage, out of the way.

4. Corking

I use a plastic hand corker because it was cheap to buy. They are a good idea in theory, but take quite a bit of pressure to insert a cork right home by hand, and not suitable for doing bulk corking. Also centring the plunger over the cork needs to be done with care. So I have built a wooden pantograph that I bolt onto the wall to help press the corks in.



This makes the corking very easy, provided the corks are not too hard or too long. I have found that with hard corks around 40mm or longer, they are hard to press home even with the pantograph, and if the bottle and the corker get out of alignment because of extra pressure that I have to apply, the top of the bottle will sometimes burst, leaving a hell of a mess of wine and glass to be thoroughly cleaned up. I now use corks 37mm long, that are made of the slightly softer "agglomerated" cork, apparently made from the residue cork bark after the initial corks are cut or punched from the bark. I find these are very easy to cork the bottles with, however I do recognize that this may compromise the length of time that the wine can be safely kept in the bottle, and anyone using them should make their own enquiries about that.

Wine Humour and News

HUMOUR



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.

The following information is provided by Gary Campanella

1 [Sulphite Calculator](#)

Sulphite Calculator can assist the winemaker in calculating the correct amount of sulphite to add in order to achieve desired free SO₂ levels in wine.

□2 [Sulphite Calculator](#)

(web based) □ WineMaker Magazine SO₂ calculator (web version).

3 [Wine Calculator](#)

WineCalc allows you to enter your grape juice details and see volume and alcoholic strength of the resulting wine. If a higher required alcoholic strength required, this can be achieved by adding sugar - chaptalisation. The required quantity of sugar and the revised wine volume is calculated.

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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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)



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>



