

Fellowship through home winemaking Share, Learn, Enjoy!

Press Cuttings February 2013

President	Bill Loughlin	5786 5047	Treasurer	Mario Anders	0418 564 852
Past President	Spencer Field	0408 300 523	Committee	Trevor Sleep	94392352
Secretary	Mario Fantin	9846 7092	Committee	Darko Postruzin	94342617
Show Director	Greg Martin	0410 683 793	Committee	Danny Cappellani	
Newsletter	Richard Bortko	9811 8219	Communications	Marcel Theunissen	5962 5153



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: 22 February 2013

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Next Meeting – 22 February

Our next meeting for 2013 will be held in the Pavilion at the Eltham Living and Learning Centre, commencing at 7.45 pm on Friday 22 February 2013.

Guests checking out joining the Guild are welcome to our regular meetings, as always.

President's Press

Bill Loughlin

KEYNOTE PRESENTER

Our February meeting will have one of our esteemed life members as the key note presenter.

Karen Coulston will run through the correct procedures for managing a good quality fermentation including acid adjustment, pH monitoring, yeast nutrient, SO2 dosage through to malolactic fermentation.

This topic has been chosen to coincide with new fermentations most of you will soon become involved with if not already so. Come along and enjoy a good refresher and add to your skills and knowledge.

AUSTRALIA DAY BBQ FRIDAY 25 JANUARY

This was held in the comfort of the Pavilion because of a Total Fire Ban in place on the day.

Mario Anders showed his great culinary skills and managed to cook gourmet sausages and burgers in old frypans we scavenged from and cooked in the Centre's kitchen.

The numbers were down, 19 in total, but we ate well and had good members' wines accompanied by pleasant interaction with new and current members.

GRAPE SUPPLIERS

The Guild's website has been updated to show all known grape suppliers. I have just received an email from Peter Raeburn about the supply position at his Coliban Glen vineyard. His Shiraz is completely sold out but there is some Cabernet still available. Peter can be contacted on Tel: (03)5442 8371 (a new number).

NEW DIRECTION FOR THE GUILD

In my January newsletter, I provided an outline of the thinking of the Guild's executive to broaden its appeal with some interaction with other complimentary groups, with a view to attract some new and younger members, particularly a few more female members. In that item, I asked for any comments about the proposal and to date only one has been received.

Please make the effort to let me know your views and ideas you may have to enhance the Guild's relevancy and appeal.

WOTY WINES FOR FEBRUARY MEETING

Bring some country and grape wines of your choice. There may be some limited opportunity for an opinion on your wine from Karen.

Would a volunteer for the supper please let me know, you will be reimbursed, but keep the costs to \$50.

WineMaker Competition - only 2 months left to enter



2 MONTHS LEFT TO ENTER THE 2013 WINEMAKER INTERNATIONAL AMATEUR WINE COMPETITION

Quick Links

2013 Competition Info and Entry Form

Prior Contest Winners

WineMaker Conference

About Us

ENTER YOUR BEST HOMEMADE WINES IN THE WORLD'S LARGEST COMPETITION FOR HOBBY WINEMAKERS!

There are only two months to go until the entry deadline of March 15, 2013 for the 2013 WineMaker International Amateur Wine Competition



Click on the quick links in the box at the left to get all the information, rules, and a downloadable entry form for the 2013 event.

Enter your wine and compete for gold, silver, and bronze medals in 50 categories awarded by a panel of experienced wine judges. You can gain international recognition for your winemaking skills and get valuable feedback on your wines from the competition's judging panel.

KEY COMPETITION DATES

Entry Deadline for Wines to Arrive in Vermont: March 15, 2013

Wines Judged in Vermont: April 19-21, 2013

Results first announced at WineMaker Magazine Conference in Monterey, California: May 18, 2013. (Results will be posted on winemakermag.com and mailed out soon after) In 2012, there were 4,318 entries submitted from all 50 American States, 8 Canadian Provinces and seven countries! <u>Click here to view past winners</u>.

Address for shipping your entry form and wine:

Battenkill Communications 5515 Main Street Manchester Center, VT 05255

Please click <u>here</u> to download an entry form and to read more details about the rules and regulations.

Don't miss entering the world's largest competition and see how your wines stock up against the best hobby winemakers. Also receive valuable judging feedback to help improve your winemaking.

Cheers!

Jannell Kristiansen WineMaker Magazine P.S. Sign up now for the 2013 WineMaker Conference in Monterey, California next May 17 & 18 and you can be there to find out the competition winners first and accept any awards you might win in person! <u>Click Here</u> to find out more about the conference.

Members can access the following address for more information:

http://www.winemakermag.com/images/stories/competition/2013winecompetitionentry.pdf

Forward Program for Future Guild Meetings

MONTH	THEME	GUEST PRESENTER
February	Fermentation techniques, acid adjustment, malo., etc	Karen <u>Coulson</u>
March	WOTY of members' wines made from Shiraz Republic grapes	Brian Spencer
April	Country Wine	To be arranged
Мау	Beer making - matching cheese with beer	John O'Callaghan
June	Tannin additions	Andrew from Winequip
July	AGM	

Wine Quotes and News

Articles wanted

Articles of interest, whether they are quotes or newsworthy, are requested from members. If you have a draft version or need some assistance, I'm happy to assist for its inclusion. (Ed.)

Wine Quotes



Trading Barrel

BUY / SELL SERVICE FOR MEMBERS - Ads need to be lodged with the editor by the 14th of the month to be included in the next Newsletter.

Cellar Plus

Buy & SAVE MORE!

If you or your friends would like to receive these price specials direct to your email throughout the year and save \$\$\$\$ (further discount for club)

Wine Storage:

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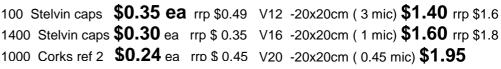
Enolmatic	\$ 475	rrp \$ 525
Tamden Filter	\$ 209	rrp \$ 230
Cartridge	\$ 99	rrp \$ 120



100lt VC **\$ 395** rrp \$ 475

200 lt VC **\$ 495** rrp \$ 580

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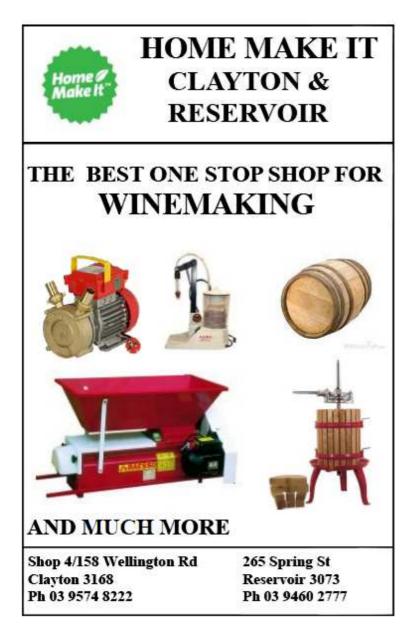
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WINEQUIP: proud Sponsor of the Eltham & District Winemakers Guild

Costante Imports



Home Make It



Greensborough Home Brewing

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

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