

Fellowship through home winemaking
Share, Learn, Enjoy!

**Press Cuttings
 February 2012**

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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: 24 February 2012

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Next Meeting – 24 February

Our first meeting for 2012 will be held in the Pavillion at the Eltham Living and Learning Centre, commencing at 7.45 pm on Friday 24 February 2012.

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

President's Press

Bill Loughlin

AUSTRALIA DAY BBQ 27 JANUARY

We held an Australia Day BBQ on Friday 27 January outside the Pavillion and enjoyed members Gold, Silver and Bronze medal wines accompanied by gourmet sausages, homemade sausage rolls, a fine range of salads and desserts.

Thank you to those who participated and provided some food for the night. Mario Anders needed some eye drops after contending with smoke from his cooking on the BBQ, thanks Mario.

SHIRAZ FOCUS

As Shiraz will be the focus of the Guild and be part of the Jo Illian Trophy in 2012, we have a guest speaker, Brian Spencer from Shiraz Republic who will discuss how to determine good quality grapes, when to harvest them and some details about the grapes his company can provide members. Brian is happy to answer any questions you may have. On current advice he can provide grapes picked and packed for \$2 per kg. You can check his website at: www.shirazrepublic.com.au

Q & A SESSION

This will be a permanent feature at future meetings and will provide members with the opportunity of asking any questions about country and grape winemaking. It is hoped that most questions will be able to be answered by members present, but some may need to be addressed on or before the next meeting.

WOTY WINE PRESENTATION

It is planned to have a presentation of a gold medal winning Shiraz, including the methods adopted in its making and post ferment treatment. There may be time for perhaps two more WOTY wines at the February meeting. When presenting, if you would please complete the WOTY Wine Evaluation sheet which is available on the Guild's website with as much of the information sought as possible. This will enable the maker to receive back more meaningful comment to improve the wine(s).

WOTY wine presentations will become a permanent feature of Guild meetings and to do them properly, we may need to limit them to 2 possibly 3 wines per meeting.

Would any member wishing to do a WOTY presentation at the February meeting, please let me know. My contact details are:

Email: bill.loughlin@hotmail.com Telephone: 5786 5047

Timing your Bentonite Additions

Extract from Vinvicta Products' e-Newsletter Nov 2011

A recent article in the Australian Journal of Grape and Wine Research regarding the effectiveness of bentonite addition at different stages of winemaking peaked our interest as we get a lot of questions about bentonite use and know it is a bit of an arbitrary area. In any case, using the least amount of bentonite necessary is important for reasons of quality, cost, and the environment. Our summation of the discussion and results in the paper:

- Adding bentonite during juice or fermentation can reduce the number of fining operations required, and compact fermentation lees.
- Bentonite addition during/before fermentation is associated with higher rates of fermentation.
- Different varietals required different levels of bentonite for protein stabilisation, irrespective of timing of addition - Sauvignon Blanc & Semillon required, on average, twice as much bentonite for stabilisation than Riesling.
- Bentonite addition during fermentation resulted in the lowest total amount of bentonite required for protein stabilisation, followed by addition at the wine stage, with addition at the juice stage resulting in the highest bentonite requirements.
- Two bentonite additions - one during fermentation, and one in wine - is probably the most effective method for minimising addition rates and maximising organoleptic and stability ratings.

Reference - Volume 17, Australian Journal of Grape and Wine Research; K.F. Pocock, F.N. Salazar, and E.J. Waters (p 280-284)

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

"Sometimes when I reflect back on all the wine I drink I feel shame. Then I look into the glass and think about the workers in the vineyards and all of their hopes and dreams. If I didn't drink this wine, they might be out of work and their dreams would be shattered. Then I say to myself, "It is better that I drink this wine and let their dreams come true than be selfish and worry about my liver."

~ Jack Handy

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.

DEMIJOHNS: In excellent condition, available for 50% of the retail price of new ones

54ltr x 4
33ltr x 2
25ltr x 1
20ltr x 2
15ltr x 2
10ltr x 2

Fermenting vats in excellent condition:

700 ltr - \$150
500ltr - 125.

Kevin Furness tel 0408 067 288

FOR SALE - GLASS FLAGONS

For sale pairs of clear glass flagons, one 5 litre and one 2 litre.

Ideal for country wine making or storing small quantities of grape wine. \$5 per set.

Mario Fantin 9846 7092.

FOR SALE - MODULAR PINE WINE RACKS

Total storage capacity of 28 dozen bottles but can be assembled in any dozen combination.

Good condition. Can be collected at Doncaster East or could be delivered within a 10 km radius.

Price - \$250 or best offer.

Arthur Stubbs on 8822 3458

FOR SALE - WINE BARREL STAND

One galvanised metal stand which holds 2 barriques. It is available to any paid up member for a modest donation to the guild.

Rob Aitken on 0417 537 993

Sponsors Corner

Vinvicta Products



2/19 Macquarie Drive
Thomastown VIC 3074
Ph: 1300 360 353
Fax: 1300 360 356
Mobile: 0438 833 795

Suppliers of Quality Products to the Wine Industry - Bucher Vaslin - Anchor Yeast
Tannins & Enzymes . Winery Chemicals Lab Supplies

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Guild

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Ph: (05) 9484 7948 – Fax: (05) 9484 7940
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Cellar Plus - Showrooms

With The Worlds Best Brands, Great Prices and Service To Match



*• Importers of all commercial + hobby winemaking , brewing and food Equipment.
From grape snips at Harvest, to filters and screw caps come time to fill your bottles.*

- Yeasts, Wine Additives & Many Books
- Hands On - Winemaking Short courses & Free! Demonstrations.
- Technical Bi-Lingual Staff – 7 days a week (Feb – April)
- Laboratory Facilities & Economical wine testing service.
- Exclusive Wine Gifts, Bar-Ware & Port Oak Barrels (2-300Lt)

Showrooms: (Australian Olive Oil Supplies Pty Ltd.)			Distributors Stamp:
Trading As:			
EPPING -Vic	Nth Melbourne		
218 Cooper St	106 - 110 Peel St		
T: 03 9422 1711 F: 03 9422 1714 Email: sales@cellarplus.com.au	T: 03 9328 1843 F: 03 9328 8116 ABN 27693627560		

Cellar Plus also has now in stock Accuvin wine test kits from the USA , which are a low cost way for testing every thing from Free SO₂ sulphur in wine, your pH or malic acid to see MLF ferments are complete. It could be a cheaper and simpler option, for those who are unable to leave samples at the Cellar Plus store, for their more analytical laboratory testing service which is still available with results returned usually within 24-72 hrs.

Some Helpful Products For you to Consider!

From: Cellar Plus

• Importers of all winemaking, brewing and food Equipment.

With The Worlds Best Brands, Great Prices and Service To Match

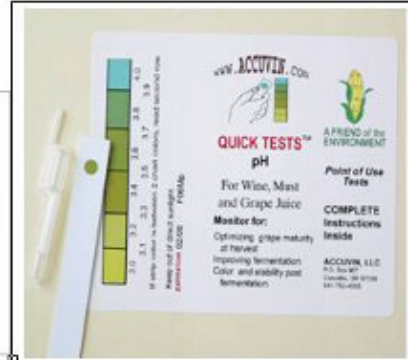
QUICK TESTS™ Products

AV-pH

Code: 201

Price: (Price per test: \$)

The pH Test Kit includes 20 tests, 20 samplers, and an insert with complete how-to-run test instructions. The insert also includes a Summary Interpretation explaining how to use the test results. The label with the color chart is on the front of the kit. [Order Now](#)



Cellar Plus has moved its Epping retail / trade Showroom from Yale St just around the corner on to the main road at 218 Cooper St (near the Medical Centre), with an expanded display space which allows the wine enthusiast an improved opportunity to roam around the many tanks, pumps, presses on display, and not to mention an internal cool room with ample yeast for all us winemakers and plenty of hops styles to please the advanced brewers.

Australian and New Zealand Winemakers



Eltham Wine Guild Special Offer

Mention Eltham Wine Guild
when you buy in store and help
your club with sponsorship dollars
see in store for details

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Greensborough Home Brewing

Your local homebrew shop carrying a complete range of Wine & Beer making supplies ...

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Winemaking equipment hire - including motorised crusher / destemmer (750kg / hr), basket press, corker and more.

Call Dave for all your needs ...

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

Heritage Coopers

WINE BARRELS FOR SALE

We can recondition your barrels or you can buy ex-winery barrels that have been recovered and renewed.

Local service at Diamond Creek

- Ex-winery barrels shaved and toasted
- Re-conditioned (completely re-coopered) barrels from 50-150 litres
- Shaving and toasting

For all your cooperage needs contact

Neil on 9438 1790 or 0402 015 138

Enquiries welcome
