Eltham & District Winemakers Guild

Artisans of amateur grape and country winemaking

Fellowship through home winemaking

Share, Learn, Enjoy!

Press Cuttings
August 2012

President	Bill Loughlin	5786 5047	**Treasurer**	Mario Anders	0418 564 852
Past President	Spencer Field	9710 1928	**Committee**	Trevor Sleep	94392352
Secretary			**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: 31 August 2012

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Next Meeting – 31 August

Our next meeting for 2012 will be held in the Pavilion at the Eltham Living and Learning Centre, commencing at 7.45 pm on Friday 31 August 2012.

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

President's Press

Bill Loughlin

NEW EXECUTIVE COMMITTEE

The Guild has a new Executive Committee, duly elected at the AGM held on 27 July 2012. Details can be seen in the AGM Meeting minutes included in this newsletter. One position still requires to be filled, namely a Secretary. One nomination has been received from Mario Fantin and other nominations are sought. Please advise me if you intend to nominate no later than Wednesday 29 August. The successful nominee will be elected at the August meeting on 31 August.

PRE-SHOW EVALUATION OF COUNTRY WINES

At the August meeting you are invited to bring along any country wines you may be planning to submit in the Annual Eltham Wine Show for a pre-evaluation. Judges will be Harry Gilham, Greg Martin and Mario Anders. Please take advantage of this opportunity and bring your wines along for a considered assessment.

It is expected this activity will take up most of the meeting time.

NEWSLETTER ARTICLES

Spencer Field has agreed to be the repository of articles you may wish to have published in the monthly Newsletter. Article contributions have been very low, so you are encouraged to get them together and post to Spencer. They can range from country wine recipes, new grape varieties, technical articles etc, but include the source if obtained from a publication

His details are:

Mr S. Field
PO Box 291
Hurstbridge 3099

MEETING AGENDA FOR 2013

A monthly meeting topic agenda for 2013 has been prepared and will be posted on the Guild's website shortly.

PRESIDENT'S AGM REPORT

This has been included as a separate article.

FRANKSTON WINE SHOW SUNDAY 26 AUGUST 2012

There are a few places left for members submitting wines at the Show or who will be in attendance on the day, to join Frankston Guild members and EDWG members for lunch in the restaurant adjacent to the presentation shed. Time 1.00pm onwards. Please let me know of your interest. Prices are normal restaurant rates.

OVERDUE SUBSCRIPTIONS

The Secretary has contacted those overdue individually. I believe the fee we charge is low for the benefits received and there should not be any difficulty paying this small amount. Please attend to this as a matter of urgency, otherwise the Committee will have to impose a re-joining fee on those subscriptions still outstanding.

SPONSORS NEW PRODUCT

Steve Lamberti from Home Make It has advised that he has some new sparkling wine equipment which may be of interest to members. I will see if he can do a small presentation at the September meeting.
Home Make It contact details are located in the back section of our Newsletters under Sponsors.

President's Report AGM July 2012

My first 12 months as President has gone quickly. In accordance with members wishes, there has been more focus on technical excellence in country and grape wine making techniques. In support of that objective, we were able to secure the services of some well qualified guest speakers to help members improve their winemaking knowledge. Examples include Wayne Hewitt who demonstrated the techniques for making fruit wines, principally Strawberry. Brian Spencer from Shiraz Republic spoke about the importance of sound viticultural practices, to produce quality grapes essential for the making of good quality wine. Steve Jenkinson from Vinvicta demonstrated the attributes of Flex Tanks as an alternative to Oak Barrels for wine maturation.
Steve from Cellar Plus demonstrated the characteristics of alternative yeasts and the correct method of hydrating the yeast. Lindsey Corby, Principal of Cosmo Wines, explained the importance and correct use of SO2 in winemaking.
This focus on country and grape wine making excellence will continue in 2012/13.

The financial year was ended with an International Night which had a Spanish theme held at the Slovenian Club. An acoustic guitarist and Flamenco dancer provided some live entertainment. The intention is to continue this night in place of a formal meeting, but with a different theme from year to year.

EXECUTIVE COMMITTEE

In accordance with tradition, I was elected President for the next 12 months. Gary Campanella resigned after 4 years as Secretary and has been replaced by Mario Anders on an interim basis pending election at the AGM. My thanks to Gary who has been an

outstanding Secretary. He will continue to be a contributing member, outside the Executive, his work responsibilities permitting. Fortunately for the Guild, Mario Fantin has offered his nomination as Secretary. Unless there are any other nominations, which should be made to me, Mario will be formally elected at the August meeting.
Zenon Kolacz has resigned as a Committee member but will continue to contribute to Guild activities as a judge at the Annual Wine Show and on topics at monthly meetings in which he has specialist knowledge.
See the minutes of the AGM included in the August Newsletter for details of the elected Executive.

MONTHLY MEETINGS

Attendance varies according to the published topics and guest speaker. Your regular attendance is important to the Guild and its success. The more members we have at meetings, interaction and exchange of ideas improves. I would like to see greater use made of the WOTY evaluation sheet as a means to present at meetings your country and grape winemaking techniques. They can than be critically discussed to help improve your knowledge and application to improve members winemaking skills. Please make the effort to attend as many meetings as you can.

ELTHAM ANNUAL WINE SHOW

The Show proved to be a success, with 570 entries, ably led by Greg Martin, a Guild Show Committee and volunteers. My thanks go to all involved for your contribution. We will be looking for your continued support for the 2012 Show in November.
A Pro Class was introduced, some 16 new entrants, this provided a better basis for a comparison of member wines against the Pro submitted wines. The Show also gains some extra prestige with the Pro Class providing we believe, better incentives for our sponsors to continue their support.

Bill Loughlin
President

Minutes of AGM held 27 July 2012

Meeting was attended by 18 members.

Apologies: Gary Campanella, Richard Bortko, Geoff Neagle, Bill Bussau

Previous Minutes
In the absence of the Secretary, the minutes of the previous 2011 AGM were read by Bill Loughlin.
Motion: That the minutes be accepted.
Proposed: Danny Cappellani Seconded: Zenon Kolacz Motion passed.

President's Report
The focus this year has been on building the winemaking skills of members. A WOTY sheet has been developed which acts as a prompt to winemakers in regard to the records which they need to keep during the winemaking process. The sheet should be referred to by the winemaker at Guild meetings when the wine is being tasted (WOTY). This will enable members to learn from the experience of other members and associate wine characteristics with winemaking methods.

Thanks to Gary Campanella for his strong contribution as secretary over recent years.
Thanks to Richard Bortko for preparing the newsletter every month. The newsletter could contain a lot more material and members are encouraged to send articles to Richard for publication.
Thanks to David Pryor for his strong contribution as treasurer over a prolonged period.
Thanks to Greg Martin for running a successful wine show, especially considering it was his first time as wine show director. The Wine Show made a small profit which was a great outcome considering the difficult circumstances.
Thanks to Zenon Kolacz who is stepping down from the committee. Zenon was congratulated for being promoted into the role of judge at the last Wine Show.
The International Night was a great success with 34 members turning up. The live entertainment was one of the highlights of the evening. Members are encouraged to support this event in future.
Guild membership is of concern at the moment with only 34 members having renewed their subscription. Members are reminded that subscriptions were now overdue and should be paid before the end of August if people wanted to retain their membership.

Motion: That the President's report be accepted.
Proposed: Zenon Kolacz Seconded: Bill Bussau Motion passed

Treasurer's Report
As a result of David Pryor stepping down as treasurer recently, Mario Anders has been undertaking the role on a temporary basis until this AGM. Mario reported that the guild has approximately $18.5k in the bank and is in a healthy financial position. He has checked the books handed over by David Pryor and is satisfied that they are in order. Expenses were down this year as a result of not having a field trip. This event has run at a significant loss over recent years due to poor member participation.

Election of Office Bearers

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

Election of President
Only one nomination received – Bill Loughlin - Bill elected unopposed

Harry handed control of the meeting to the new President for the election of remaining office bearers.

Immediate Past President – Spencer Field automatically fills this role as a result of Bill being President for a second year.

Election of Secretary
No nominations received – Position remains unfilled

Election of Treasurer
Only one nomination received – Mario Anders
Proposed: Bill Loughlin, Seconded: Darko Postruzin Mario elected unopposed

Election of Public Officer
Only one nomination received – Mario Anders
Proposed: Bill Loughlin, Seconded: Trevor Sleep Mario elected unopposed

Election of Committee Member
Nomination received – Darko Prostruzin
Proposed: Bill Loughlin, Seconded: N Johannesen Darko elected unopposed

Election of Committee Member
Nomination received – Trevor Sleep
Proposed: Bill Loughlin Seconded: Mario Anders Trevor elected unopposed

Election of Committee Member
Nomination received – Danny Cappellani
Proposed: Bill Loughlin Seconded: Zenon Kolacz Danny elected unopposed

Election of Newsletter Editor
Nomination received – Richard Bortko (Richard not present but had indicated that he was prepared to accept the nomination)
Proposed: Bill Loughlin Seconded: Trevor Sleep Richard elected unopposed

Wine Show Director - Greg Martin continues in this role

Website Manager - Marcel Theunissen continues in this role

Asset Manager - Geoff Neagle continues in this role

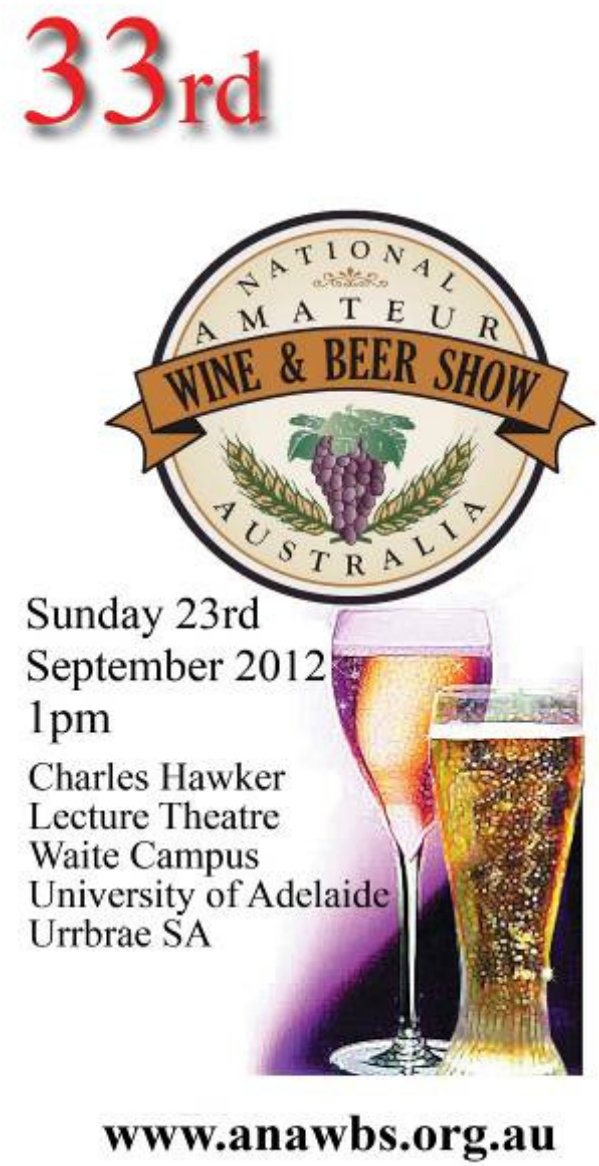
General Business

Harry Gilham noted the president's earlier request for members to contribute more newsletter articles. He said this would be easier and more likely to happen if the newsletter contained a mail and email address that articles could be forwarded to. Bill Loughlin said that this was a good idea and would discuss with Richard Bortko. There should be no problem including the addresses in the next newsletter.

Harry Gilham suggested that consideration be given to making David Pryor a Life Member in recognition of his long and valuable contribution to the guild as treasurer. Bill responded that this suggestion will be considered by the committee.

Minutes prepared by Mario Fantin as the Secretary (Gary Campanella) was not in attendance at the meeting.

Australian National Amateur Wine & Beer Show



Conducted every year since 1979, ANAWBS is undoubtedly Australia's premier competition for amateur Winemakers and Brewers.

ANAWBS offers the opportunity for all interested amateur winemakers and brewers to have their wines and beers assessed by qualified judges and compared with the efforts of other amateurs in an atmosphere of friendly competition.

It is not necessary for entrants to belong to a Winemakers or Brewers Club. However, membership of such clubs offers access to ideas, knowledge and the guidance of experienced amateur winemakers and brewers.

At the end of the Presentation Ceremony, an individual report showing the points scored, the original judges' sheets (which include the judges' comments and suggestions) and any medals won can be collected. Those not collected will be mailed. All results will be available on www.anawbs.org.au within two days of Presentation Day.

A comprehensive Results Catalogue with class lists, points and award winners, will be posted to all exhibitors, sponsors and interested parties about six weeks after the Show.

Exhibitors, family, friends and the public are invited to attend the Presentation Ceremony at 1 pm on Sunday 23rd September 2012. Tasting of all judged wine entries will commence at approximately 2:30 pm. There will be ample opportunity for socialising and exchanging of comments and ideas with fellow competitors and a chance to meet club members and discuss techniques.

Schedule of Classes and Conditions of Entry

Please read carefully the Schedule of Classes and Conditions of Entry included with the Wine and Beer Official 2012 Registration and Entry Forms. Please ensure that entries submitted match the appropriate classes and that all conditions are complied with.

Judging Criteria

WINES: Points awarded as follows –

Colour and Clarity	max 3 Points
Nose / Bouquet	max 7 points
Palate / Flavour	max 10 points
TOTAL MAXIMUM	**20 points**

BEERS: Points awarded as follows –

Aroma	max 12 points
Appearance	max 3 points
Flavour	max 20 points
Mouth feel	max 5 points
Overall impression	max 10 points
TOTAL MAXIMUM	**50 points**

Medals

Medals are awarded based upon the merit of the wine or beer. Medals are awarded on scoring the following points:

	Wine	**Beer**
Gold	18.5 to 20.0	45.0 to 50.0
Silver	17.0 to 18.4	38.0 to 44.9
Bronze	15.5 to 16.9	30.0 to 37.9

Trophies & Awards

The ANAWBS Committee is very grateful for the continuing support received from valued companies and businesses. Their generous sponsorship allows us to provide the trophies for classes and awards.

Class trophies
Trophies will be awarded to the top three medal winning wines for each class. Certificates are awarded to First, Second and Third in each wine and beer class.

Awards
Special Trophies are awarded for the:

- **Best Wine of the Show**
- **Best Student Wine of the Show**
- **Best Beer of the Show**
- **The Mash Paddle – National All Grain Brewer of the Year**
- **Best Kit Beer of the Show**
- **Most Successful Winemaker**
  The trophy will be awarded to the exhibitor gaining the highest average point score for their best five (5) wine classes. The averaged classes must include a red (W1 to W15), a white (W16 to W20) and a rose/sparkling/fortified/wine/or cider (W21 to W24).
- **Most Successful Brewer**
  The trophy will be awarded to the exhibitor gaining the highest average point score for their best five (5) beer classes. The averaged classes must include beers from at least three (3) different geographical origins - Australia, Europe, UK and USA.

Amateur Label Competition

This year we continue the free Amateur Label Competition. If you submit a wine or beer entry, you may also submit your personal bottle label (an actual label, not just printed on ordinary paper). Simply attach it to the Label Entry Form. There are 2 Classes: Z1 Traditional and Z2 Modern. Certificates will be awarded for First, Second and Third place in each class. No medals or trophies will be awarded.

Entry Forms & Fees

Fees for this year's competition are:

Registration Fee: $10.00 per entrant - Students exempt
Entry Fee: $5.00 per bottle (wine or beer)
Entry Fee on Show Day: $10 (includes tasting glass)
Cheques should be made out to ANAWBS

Delivery of Entries

All entries should be delivered no later than

MONDAY, 10th SEPTEMBER 2012 to:

The ANAWBS Convenor
Winequip Products
12 Hamilton Terrace.
NEWTON SA 5072.

between 9am and 5pm, Monday to Friday

NOTE: Delivery to interstate depots by:
THURSDAY, 30th AUGUST 2012

Hand delivered entries – cash or Cheque only
For entries sent by mail or courier: Do not include cash– Cheque or Money order only Include your Fees, Entry and Registration Forms within the packaging. *DO NOT send forms and fee separate to entries*

Judging

All entries will be subjected to 'Blind Tasting'.

The Wine Judging panels will include experts from various wineries and other experienced wine show judges.

The Beer Judging panels are made up of experienced beer show judges. Beer Judging will be conducted at Waite Campus from 10.00am on Friday 14th and Saturday 15th September. Entrants and friends are invited to taste the beers after judging is finished on each day.

Wine Judging will be conducted at Waite Campus from 9.30am on Tuesday 18th and Wednesday 19th September 2012.

Presentation Day

1 pm Sunday 23rd September 2012

Charles Hawker Lecture Theatre
Waite Campus, University of Adelaide
Waite Road, Urrbrae, SA

$10:00 Entry Fee Includes a Souvenir Tasting Glass
Public Tasting of the Wine Entries at 2:30pm.

Further Information & Entry Forms are available from:

www.anawbs.org.au

President: Jane Boroky – Mobile: 0414 272926
Secretary: Trevor Ward – anawbs@anawbs.org.au

Host Clubs

Amateur Winemakers and Brewers Club of Adelaide Inc.
Blackwood Winemakers & Brewers Club Inc.

W1 - Current Vintage (2012) >85% Cabernet Sauvignon	W2 - Current Vintage (2012) >85% Shiraz
W3 - Current Vintage (2012) >85% Merlot	W4 - Current Vintage (2012) Group 1: >85% Pinor Noir, Gamay, Grenache, Sangiovese or Nebbiolo
W5 - Current Vintage (2012) Group 2: > 85% Any other Varietal Red Wine	W6 - Blended Red Wine Current Vintage (2012) Any Blend (incl. Cabernet Sauvignon /Shiraz)
W7 - 2011 - 2010 - 2009 Vintages >85% Cabernet Sauvignon	W8 - One Year Old Shiraz >85% 2011Vintage
W9 - 2010 - 2009 Vintages >85% Shiraz	W10 - 2011 - 2010 - 2009 Vintages >85% Merlot
W11 - 2011 - 2010 - 2009 Vintages Group 1: >85% Pinor Noir, Gamay, Grenache, Sangiovese or Nebbiolo	W12 - 2011 - 2010 - 2009 Vintages Group 2: > 85% Any other Varietal Red Wine

W13 – Blended Red Wine 2011 - 2010 - 2009 Vintages Cabernet Sauvignon/Shiraz Blends only	W14 - Blended Red Wine 2011 - 2010 - 2009 Vintages Any other Blend
W15 - Older Red Wines 2008 or Older Any Varietal Red or Blend	W16 - Chardonnay Any Vintage
W17 - Semillon Any Vintage	W18 - Sauvignon Blanc Any Vintage
W19 - Rhine Riesling Any Vintage	W20 - Dry White Wine Other Varietals and Blends Any Vintage
W21 - Rose Rose Sweet or Dry, any variety Any Vintage	W22 - Sparkling Grape or Non-Grape Wine White or Red wine Any Vintage
W23 - Cider Dry, Sweet or Sparkling	W24 - Grape or Non-Grape Fortified or Dessert Style Wines, Mead Red or White Wine

PLEASE NOTE

- Each wine MUST be described on the entry form AND the label according to VINTAGE, VARIETY/BLEND or STYLE.
- Sparkling wines may only be entered in the class designated "Sparkling".
- Entries containing chilli, ginger or similar spices must be clearly marked on the label and entry form.
- Please enclose your entry forms and fees in with your entries. DO NOT send forms, fees and entries separately.
- In the event of a lack of entries in a particular class, those entries will be included in the nearest appropriate class or an amalgamated class.
- All wines must meet the requirements of blind tasting. Consequently, any wine bearing a label other than, or in addition to, the official label will be rejected and recorded as faulty in the results.
- **Please assist us by removing any capsules from the top of bottles.**
-

Most Successful Winemaker Award

This Trophy will be awarded to the exhibitor gaining the highest average point score for their best five (5) wine classes. The averaged classes must include a red (W1 to W15), a white (W16 to W20) and a rose/sparkling/fortified or cider (W21 toW24).

International Night a Great Success

The Guild's annual International Night was once again held at the Slovenian Club in Research on Friday 29 June. The theme of the evening was Spanish. An excellent three course meal was served with the antipasto being particularly interesting and generous.

The wines served with the meal were Spanish and considerable thought had been provided in their selection. They included a sparkling white, a Sauvignon Blanc, an Alborino and two reds. The Tempranillo grapes were sourced from five different wine regions in Spain. The Gran Riserva was particularly great value for money at $16 per bottle. The distributer provided a map showing where the grapes for each of the wines had been sourced. Thanks to Zenon Kolacz for facilitating an open discussion and provided a detailed assessment of each wine.

The live entertainment following the main course was the highlight of the evening. We were entertained by an acoustic guitarist and a flamenco dancer. Both entertainers endeared themselves to the audience and involved us in the dancing.

A big thank you to Darko Postruzin for his excellent effort in arranging the Spanish Night and making all the detailed arrangements at the venue to ensure the night went without a hitch. All those who attended voted the event a great success and good value for money. Thanks also to Con Proussalis for providing the photos accompanying this article.

EXIT

The Eltham Wine Show News

The 2012 Wine Show will be held as usual in November; this year it will be the 17th and 18th of November.

We appreciate our host of eager volunteers who make the wine show a great success. The tasks include setting up the wine show administratively which is performed by the wine show committee, the collection and data entry of the hundreds and hundreds of entries from all around Australia, the judging day, catering and setups and pack ups. A fat results booklet is created within 12 hours from the end of wine judging which is a magnificent achievement and many volunteers are working into the early hours of the morning to make this happen.

The Eltham Wine Show is open to all winemakers.

Our most subscribed categories would be the Shiraz and the Cabernet classes but we also offer a fascinating range of classes in Country Wine (Fruit Wines), we combine the two, Grape and Fruit wine into a Hybrid class and now offer classes for professionals.

The Jo Illian Trophy for 2012 is Current Vintage Shiraz.

Last year's trophy went to Neil's spectacular Hybrid wine - the Purple Basil Cabernet. It was so popular that non-wine people were raving about it and were asking how they could buy it alas.

This most sought after Jo Illian trophy changes class every year and this year it will be the **Current Vintage Shiraz** and by current vintage we mean the 2012 vintage only. We will be looking for some sophisticated oak treatment for this young wine and **Milan's Gold Medal Shiraz presentation** is ringing in my ears, he explained how he added alternative oak treatments and added oak prior to fermentation in order to extract tannin then added staves "by taste" thereafter. He made his shiraz to satisfy his own tasting preference and the judges agreed. The moral of the story is to trust in your own tasting ability.
So start thinking about your Wine Show entries and make the moves to win Gold, Gold, Gollllllldddddd.

Cheers, Greg Martin,
Eltham Wine Show Director.

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.*

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

Winequip Products

59 BANBURY RD RESERVOIR PHONE: 9462 4777
www.winequip.com.au

WINEQUIP: proud Sponsor of the Eltham & District Winemakers Guild

Costante Imports

Cellar Plus

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 SO_2 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.

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.

Home Make It

Greensborough Home Brewing

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

- Books
- 5L Stills
- Nutrients
- Oak Barrels
- Glassware
- Corks
- Acids
- Yeasts

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