

President	Spencer Field	9710 1928	Treasurer	David Pryor	9439 4933
Past President	Mario Fantin	0407 103 967	Committee	Trevor Sleep	
Secretary	Gary Campanella	0409 198 884	Committee	Darko Postruzin	
Show Director	Greg Martin	0410 683 793	Committee	Bill Loughlin	
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: 25 March 2011

In This Newsletter:

Next Meeting.....	2
President's Press	2
President announces his retirement	2
Kevin Furness retires - See Trading Barrel for used equipment	3
2011 grape vintage has started	3
Country Fruit vintage 2011	4
Sponsor profile: Costante Imports	4
Funniest wine label competition.....	6
Wine Quotes and News	6
Trading Barrel	7
Sponsors Corner	8
Vinvicta Products	8
Winequip Products.....	8
Costante Imports	9
Cellar Plus	10
Australian and New Zealand Winemakers	12
Greensborough Home Brewing.....	12
Heritage Coopers	13

Next Meeting

Next meeting 25 Mar – 7:45 pm start at the Eltham Living & Learning Centre 739 Main Rd Eltham.

Agenda:

- **Welcome; apologies, guests.**
- **WOTY - tasting of five member wines:** This will be done one by one throughout the evening with first one being first up on the agenda. Six members volunteered last meeting to bring wines for the WOTY this meeting
- **General business: ??? NOTE:** An opportunity will be provided for a member to speak briefly on a topic of his/her choice.
- **Major Presentation: Yeast and Primary Fermentation:** Covering fermentation strategies, yeast choice, nutrients. Presenter **Lindsay Corby** Owner/Winemaker **Cosmo Wines**; Lecturer in Viticulture & Wine, La Trobe University lindsay@cosmowines.com.au

Guests checking out joining the Guild are welcome as always.

Funny Label Competition:

See details later in this newsletter.
Please forward entries to
President@amateurwine.org.

President's Press

Spencer Field

President announces his retirement

As announced at the February meeting, I confirm that I intend to step down as President at the July 2011 AGM. With three years in this role I will have overstayed my welcome – normally Presidential turnarounds are two years. I agreed to stay on one further year partly under pressure from a number of leading members to do so, but mainly because there was no willing challenger.

I will have more to say at the AGM, but I will say now its been a great opportunity to lead the Guild over three years, and I have enjoyed my time immensely, largely because the membership is so great to work with. To quote George during his Presidency, its been great fun and very fulfilling!! But I am getting tired and there is some great, younger talent in the wings that should be given their wings. Increasing the Management Committee from 4 to 8 members looks to have been a great move, as they have demonstrated to me their enthusiasm, commitment, abilities, and most importantly, a keen wiliness to work closely together and manage Guild business by consensus.

I have already started to let go of the reins and so you will see other inspired members of the Management Committee increasingly lead and manage Guild business.

As **Mario Fantin** announced last meeting, **we are encouraging candidates for President to step forward**, and we can assist them by providing some useful experience in managing Guild business in the leadup to AGM elections. Mario and I are certain that there are some very capable leaders both within the Management Committee **and** in the general membership. On an as needs basis only, we are approaching members whom we think would make excellent candidates. Any member thinking about leadership in the longer term should consider nominating to join the Management Committee for 2011/12.

Kevin Furness retires – See Trading Barrel for used equipment

Home and professional winemaker and Guild member over 10 years has announced his retirement from professional winemaking and selling of *Buskers Wines* from Strathfieldsaye near Bendigo. The announcement comes after a long recovery period from a near fatal illness. Kevin started home winemaking as a new Guild member a decade ago and over the years was very successful, winning several gold (and many silver and bronze) medals and the Jo Illian Trophy. He and Jenny moved to Bendigo about five years and turned professional in setting up *Buskers* from which he made and sold a range of white and red wines.

Kevin is keen to sell the fine winemaking equipment accumulated for his *Buskers* business. This equipment, listed in this issue's ***Trading Barrel***, can be very suitable for home winemakers especially those who make larger quantities including home winemaker groups. However, you need to move quickly if you are interested as Kevin has advertised more widely and some interest has already been sparked.

We hope Kevin continues his home winemaking interests and passes on some of his vast knowledge to other members. Whether this is in his plans or not, we will find out in the next issue of ***Press Cuttings*** which will feature an interview with him.

2011 grape vintage has started

The season this year is very late and Phoenix members have been told by its Yarra Valley supplier that maturation of orders of red and white grapes are about a month behind a normal season – well into April for harvest. At the March meeting members will share in discussion of vintage times and quality issues of grapes ordered/received.

Members who ordered Lagrein took delivery (kind courtesy of **Geoff Neagle**) of it from **Chalmers Nursery Healthcote** on 17 March and fermentation is now underway. Chalmers advised just before harvest that quality is superb. If so, there is great promise of great new flavours for the winemakers and their family and friends.

This is what www.en.wikipedia.org/wiki/Lagrein says about Lagrein. "*Lagrein produces wine which has high acidity and low pH, and is also highly tannic, which is why blending with less tannic varieties works so well. As a single varietal wine, Lagrein can be extremely astringent. To manage this, winemakers give the wine long periods of barrel maturation (>18 months) or for younger fresher wines, pre-fine the juice to remove tannins before fermentation. Lagrein produces a very deep yet intense red color in wine, with notable hues of purple which can be seen especially in the macerated juice. The variety typically shows a rich berry-fruit mid palate, savoury tobacco/leather/mushroom notes and some sour cherry astringency on the finish*".

Lagrein is grown in small lots on a very few vineyards in Australia. Anyone interested (and at \$64, feeling sufficiently wealthy) could source 2007 Lagrein from Cobaw Wines (Macedon region).

Members ordering Viognier and Sangiovese should take delivery of this before the end of March.

Country Fruit vintage 2011

I can only speak about berry fruit, of which there appears to have been great opportunities to source blueberries, raspberries, strawberries and elderberries for country wine making. At the March meeting **David Hart** will drop in elderberries for those ordering these. **Master Harry Gilham** is circulating a range of **Elderberry recipes** (from light red to port style) at the March meeting.

Perhaps in the next two meetings we will hear reports from members on winemaking of orchard fruit, vegetables, herbs etc.

And for the April meeting we will be running a presentation on making hybrid wines (grape and country combined). Remember, the winner of the hybrid wine class at the 2011 Eltham show will win our prestigious **Joe Illian Trophy**.

Sponsor profile: Costante Imports

John, Ric & Giovanni

Costante Imports, located at 377 Bell Road Preston, has been a major sponsor for the Guild's annual wine show for close to a decade. Store Manager **John Mitris** is the best known (to members) face of Costante Imports. John is a keen home winemaker and a regular entrant in our wine show, and over the years he has amassed several silver and bronze medals for his reds. He has spoken at Guild



meetings in past years. Costante Imports has donated a perpetual trophy for the Guild's prestigious annual **WOTY award** which they have sponsored for many years.

Costante Imports is a third generational family run business with a distinguished history going back over 50 years. As a boy growing up in Abruzzo in Italy, Giovanni Costante learned his Engineering trade from his father and grandfather, and these skills have been critical to the building and establishment in Melbourne of a successful manufacturing and importing business of a wide range of food preparation equipment for wine making, olive oil, tomato sauce, meat and smallgoods processing and much more (read on!!). The business is operated on principles of quality, technology and reliability. All stock is sourced and imported from Italy.



Mr Giovanni with the hydraulic press suitable for home winemaking

Giovanni met Maria in his home town, and they later married in 1960. Giovanni arrived in Australia in 1956 and Maria came out later in 1960. Their children, all born in Australia, are Aida, Carla and Diana. Much later, Aida married Ric and Carla married John, and nowadays the family including

Giovanni and Maria, Carla and John, Aida and Ric, and Diana can be seen serving customers in the Preston Shop.

Giovanni began business from his small garage in North Fitzroy applying his engineering skills to the manufacture of wine presses, crushers, destemmers and



sauce puree machines. These products met a demand from Melbourne's large Italian population. The photo on left is a very old ad for the Fitzroy business showing the three sizes of wine presses that were made by Giovanni. The lathe used to make the equipment is shown right. This old lathe can be seen at the Costante store in Preston.



The Fitzroy business gradually expanded, and in 1968 Giovanni and Maria Costante purchased a factory and shop

at 377 Bell Street, Preston. He continued to manufacture wine making equipment, and eventually the business grew and they began to import a large variety of food preparation products from Italy.



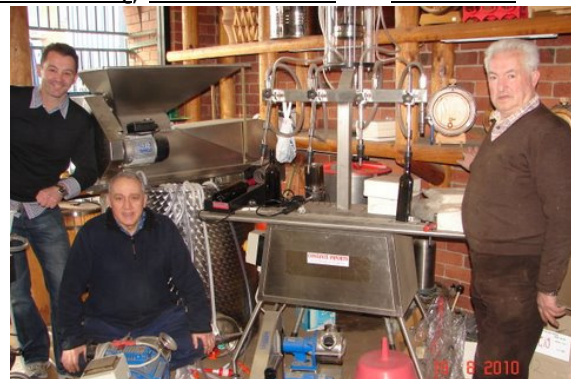
A wide range of winemaking equipment is stocked and some items, for example, a **hydraulic hand operated wine press designed for home winemakers**, is exclusive to Costantes.

Guild member **Kevin Furness**, is a proud owner of one of these presses seen in photo previous page.



You have really been missing out if you haven't been in the Costante Imports store, so take time and take the cook along for a remarkable show of wine and food equipment! Anyone visiting the store for the first time will be amazed in the massive stock of wood fire Ovens, aluminium cookware, baking and biscuit Trays, BBQ grills, cake tins, chestnut Roasting Pans, cheese graters, coffee grinders, coffee making machines, copperware, dehydrators, pizzelle

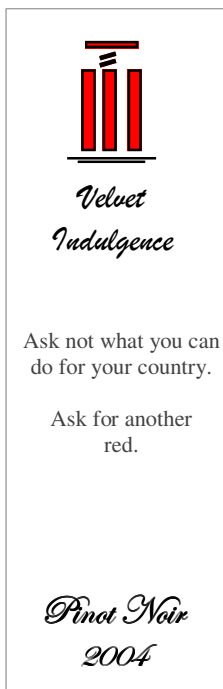
Irons, roasting pans, baking dishes, Rosticini Cubo & BBQ, stainless steel and terracotta cookware, Vacuum-Cryvac machines, waffle irons, bocce balls, pasta machines, and much more.



Funniest wine label competition

Harry Gilham

Here is the top entry for March, as submitted by **George Wright**. We are looking for more entries for the next newsletter.



First prize is a Gold Certificate for the Funniest Wine Label of 2010-2011 and a Gold medal red from the cellars of **Pheonix (Spencer, Michael, Trevor and Joe)**. Second and third earn Silver and Bronze Certificates.

Rules:

- Word content must fit on a single normal sized wine label (eg, 90 x 120mm) and include no more than 160 words (Points will be docked for wordy labels: THE FEWER WORDS THE BETTER!!!!)
- Labels to be judged by **Harry Gilham** and **Spencer Field** on the basis of attractiveness (3 pts), originality (7pts) and humour (10 pts) and results shall not be disputed;
- Editor's normal rules of censorship will be applied.- NOTHING VERY RUDE!
- Winners decided at the Guild's 2011 Annual General Meeting in July from entries submitted by 12 February to President@amateurwine.org.au, and published in the Guild newsletter editions February to June.
- Ensure you submit your entry in Word or pdf format and actual size of a (eg four labels per A4 page would be fine).

Please submit your entries to Spencer for possible publication in the next newsletter. Each month we then will nominate as finalist the best monthly entries for publishing.

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

Here's to the corkscrew - a useful key to unlock the storehouse of wit, the treasury of laughter, the front door of fellowship, and the gate of pleasant folly.

W.E.P. French (From the wine list of Commander's Palace in New Orleans, LA courtesy of John McDonald, Dallas, TX)

And Noah he often said to his wife when he sat down to dine, 'I don't care where the water goes if it doesn't get into the wine'.

G.K. Chesterton(1874–1936); *Wine and Water*

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.

<u>WINE EQUIPMENT FOR SALE.</u>	<u>NEW</u>	<u>SELL</u>
Hydraulic basket press	\$ 4,950.00.	\$3,000.00
Stainless steel Var. capacity tank, 1000lt c/w s/s butterfly outlet	\$1500app.	\$1000.00
Stainless steel Var. capacity tank, 1000lt standard outlet.	\$1250app.	\$800.00
1x Stainless steel Var. capacity tank, 600lt c/w s/s butterfly outlet	\$1000app.	\$700.00
6 x 225lt Oak Barrique. French, American& European, 2 to 4yo.		\$1200.00 lot
Barrel racks, twin x 5		\$500.00 lot
Demijohns, several sizes 10lt to 54lt		\$300.00 lot
Mono pump c/w hoses and s/s fittings	\$1500.00+	\$1000.00
s/s Lg. spike, Sm. spike, racking dish, plunger	\$400.00+	\$300.00 lot
E.N.O.L matic bottling machines x 2		\$200.00 ea.
Corkers x 2	\$250.00 total	\$100.00
HANNA Portable pH/mV/ temperature meter		\$200.00

KEVIN FURNESS on 0408 067288

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

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



**For all your
winemaking
equipment.**



Presses
Storage Tanks
Fermentation Tanks
Bottle Fillers
Filters



Screw Capping Machines
Yeasts
Labelling Machines
Chemicals
Semi Automatic Corkers



Corks
Fittings
Pumps



Ph: (05) 9484 7948 – Fax: (05) 9484 7940
377-379 Bell St, Preston VIC 3072
Email: sales@costanteimports.com.au

www.costanteimports.com.au

Special Product Offers This Month

*Offer ends oct 31st, 2010
or while limited stock lasts*

Wine Test Kits - USA

Pack of 10 or 20 for testing
Malic acid, Lactic acid, residual
sugar, Ph test, free SO₂ & more
Or 28 mix pack of every test type
which is great for mates to share

ALGOR
WINE
TANK
Deal

4 units only

100 Lt rrp \$ 475
Now \$375
300 Lt rrp \$ 735
Now \$545
500 Lt rrp \$ 985
1 value only Now \$695

Italian 81 Bottle
Drain Tree or
Bottle SO2 Rinser
For only
\$19.90 ea
rrp \$ 36



Platina
Corker with
fold away
leg
Rrp\$149
NOW
\$99



**Italian Wine
corks – purple
d 21 x 40 H**

rrp 100 Pk \$ 22 now \$13
1000 for only \$ 110
or DIAM cork **\$19.90**
min 3 x100 pk

Cellar Plus - Showrooms

With The World's 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.)
Trading As:

EPHING -Vic 218 Cooper St	Nth Melbourne 106 - 110 Peel St
T: 03 9422 1711 F: 03 9422 1714	T: 03 9328 1843 F: 03 9328 8116
Email: sales@cellamplus.com.au ABN 276936275	

Cellar Plus
Winemaking, Brewing & Food Equipment Specialists

Distributors Stamp:

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

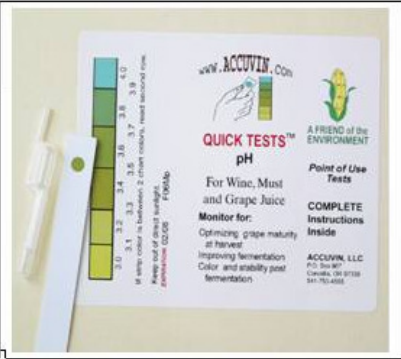
• Importers of all winemaking, brewing and food Equipment.
With The Worlds Best Brands, Great Prices and Service To Match

QUICK TESTS™ Products

AV-pH
Code: 201

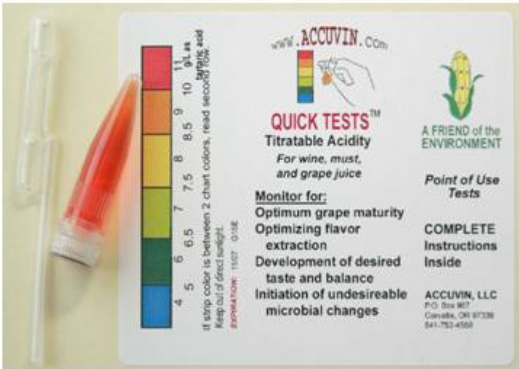
Price: (Price per test: \$)

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](#)



AV-TA Code: 217
Price: \$)

The TA 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

The one stop shop for Winemaking



Shop 4/158 Wellington Rd
Clayton 3168
Ph 03 9574 8222

Greensborough Home Brewing

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

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