

# Fellowship through home winemaking Share, Learn, Enjoy!

**Press Cuttings** September 2011

President	Bill Loughlin	5786 5047	Treasurer	David Pryor	9439 4933
Past President	Spencer Field	9710 1928	Committee	Trevor Sleep	94392352
Secretary	Gary Campanella	0409 198 884	Committee	Darko Postruzin	94342617
<b>Show Director</b>	Greg Martin	0410 683 793	Committee	Zenon Kolacz	9879 0379
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: 30 September 2011

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## Next Meeting - 30 September

7:45 pm start at the Eltham Living & Learning Centre 739 Main Rd Eltham.

#### Agenda:

 Strawberry Wine, Sparkling Fruit Wine, Cider, Professional Hybrids: Wayne Hewitt.

Wayne Hewitt is presenting his Fruit Winemaking experience at the September meeting.

Wayne is a professional Fruit wine maker from the Mornington Peninsula. He works with Rebello Wines and the strawberry farm to produce strawberry products (still and sparkling) that are sold in liquor retail outlets and has won gold medals at professional fruit wine shows in Tasmania and Queensland. He has also won gongs from the San Francisco International Wine Competition.

He also has keen winemaking experience in Ciders and our new Hybrid class.

He has substantial experience judging in Tasmania and Queensland. He judged at our last Wine Show and has brought a new focus on fruit definition in winemaking as opposed to the over-sugared-caramelised wine profiles.

Hybrid Wine Night.

Greg Martin will be away on business for the October meeting so we will be reviewing any Jo Illian Hybrid wine candidates tonight!

Greg will be judging this class at the Show so bring them all in and we will give some pre Show advice on how to bring them up to the BIG MEDALS.

Greg will also discuss his Frankston Wine Show experience with judging their Hybrid Class. Outstanding entries included: Riesling and Lime, Malvasia and Elder Flower, Cabernet and Blackcurrant, Shiraz and Beetroot and Pinot Gris and Passionfruit.

- WOTY Wine. Mario Anders will present a red grape wine for critical analysis and distribute a completed WOTY Wine evaluation sheet for members to consider. I am planning to promote a more critical analysis of both country and grape wine produced by members with the objective of improving techniques and sharing knowledge.
- Any other business

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

## **President's Press**

Bill Loughlin

## Frankston Wine Show August 2011

EDWG members achieved good results at the Frankston Show in August. Final details were not available at the time this was written, however David Hart will provide an overview of the Frankston Show at our September meeting and provide details of the winners. It was my first attendance at Frankston and while well run our Wine Show compares very favourably.

Please make as much of a contribution as you can to make our Wine Show a success. We will be asking for your help over the next few weeks.

## **Last Meeting**

A thank you goes to Danny Campanelli for his excellent presentation on the grape varieties - Lagrein and Viognier. We tasted a number of Guild members' wines made from these two varieties as well as some commercial examples. Members' wines performed well on the night. We also tasted a little known variety called Gruner Veltiner of Austrian origin. One of our members advised that Lark Hill in Canberra produces a good example for those wishing to try this variety.

#### **Heathcote Wine Show**

This event will be held over the weekend 8/9 October 2011 and will not be an official Guild event this year due mainly to the low numbers wishing to attend. I am aware that some members will be attending the Show using private transport. This will be a test case for how future Guild events may be able to be run at a lower cost. We can catch up at the Show and those wishing to stay on for a dinner can do so, accommodation permitting. If you are planning to visit the Show, please ensure a nominated driver with low or nil consumption is in charge of your vehicle.

## **Distinguished Founding Member Retires**

Spencer Field

Graham Scott LM, FM, EDWG's only active founding member, is hanging up his secateurs and selling his house and vineyard at Moe.

Graham is also a life member who has made many contributions to the Guild since its founding over four decades ago. Of course we will not let him retire completely and I expect to see a few more entertaining contributions to the Guild newsletter in future. He has agreed to write one on the history of the Guild (how's it going, Graham?).

We can also expect him to continue to show wine at our annual Wine Show. And as the Scotts are moving back to the big smoke, we may be honoured by Graham's presence occasionally at our meetings.

For the interim, I pay tribute on behalf of the Guild to Graham and Shirley for their life long dedication to building fellowship in the Guild.

# Blackwood Ridge Vineyard Moe South

The Scotts are planning a move back to the Big Smoke, and that means that an award winning vineyard will be for sale. Since some of you - it seemed like most of the EDWG at the time! - visited us a couple of years ago and have bought my grapes before. I thought I should let the Eltham Wine Guilders know in case someone lusts for the quiet contemplative life on a vineyard.

On a block of 7.6 acres on a hill to the south looking north over Moe and the Latrobe Valley to the Baw Baw plateau. We have an architect designed house built out of Hebel brick of three bedrooms with a study. For the artists there is a separate studio up above the orchard.

We are just 1.5 hours from Eltham and if you go the right way you can get there with only one traffic light.

Included is the 5 acre vineyard with all the infrastructure and equipment needed. We sell grapes to local wineries and the always ready home winemakers. We also produce our own wines - for medicinal purposes only of course. We are a registered Business and have farm rates.

Anyone interested in a quiet lifestyle with a cash flow to support it can give us a call or come and visit.

Graham & Shirley
Blackwood Ridge Vineyard
70 Simon Court
Moe South Vic 3825
5127, 4013; descett@letrobe

5127 4013; <a href="mailto:dgscott@latrobe.net.au">dgscott@latrobe.net.au</a>

## Heathcote Wine & Food Festival – 8, 9 October

Spencer Field

Opportunities are available for both <u>transport</u> and <u>cheap overnight accommodation</u> for anyone interested in making their own way to this very popular wine and food event at Heathcote.

A mate, Raymond, and myself, are booked into Cabins at Lake Eppalock (Lakeshore Caravan Park T 03 5439 2510), 19 km from Heathcote, for Saturday night, Oct 8. Cost for our well furnished roomy cabin (includes kitchen) is only \$30 per head. We are willing to share an additional 4 bunk beds in this cabin with other Guild members, in which case the price drops to \$20/head. If interested, email me at <a href="mailto:specification">specification</a> but don't expect a response until early in October as I am away.

Or you could try to find your own accommodation and the best advice for finding scarce accommodation can be gained by ringing the Heathcote visitor service at tel 5433 3901.

One transport option is to use buses from Melbourne especially scheduled to transport visitors up to Heathcote and back on both the Saturday and Sunday of the festival weekend. You can find details from the Visitor Centre or on websites promoting the festival.

## **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**

- "Making wine is like having children; you love them all, but boy are they different".
- Bunny Finkelstein, co-owner of Judd's Hill Winery, USA

#### **ALCOHOL ISSUES**

- A new way to avoid any .05 alcohol issues while driving.

I went out with some friends last night and had too many drinks. Knowing that I was way over the limit, I did something that I have never done before - I took a bus home. I arrived home safe and warm, which seemed really surprising, as I have never driven a bus before.

(Article from Austin 7 Club magazine - The Lightshaft)

## Eltham & District Winemakers Guild Inc.

42<sup>nd</sup> ELTHAM WINE SHOW

This is a great opportunity to have your country or grape wine assessed by professionals



Organised by the Eltham and District Winemakers Guild:

Fellowship through home winemaking: Share, Learn, Enjoy!

## Sunday 20<sup>th</sup> November 2011

## 11 am - 3 pm Eltham Community Centre 801 Main Rd (opposite the Eltham Hotel)

Only \$15 entry (Winemaker entrants free!)

FEATURING: workshops; trade exhibits; tastings of medal winning wines; major awards for Best country & Best grape winemakers; Best woman winemaker; Best Hybrid Wine; as well as awards for over 30 other wine classes

#### GOURMET DELIGHTS AVAILABLE OR BYO PICNIC

The Guild would like to thank the following for their support of our noble craft!

Costante Imports, Cellar Plus, Liquis Assets Wine Storage, Winequip,
Vinvicta Products, Australian Homewinemakers, Greensborough Home

Brewing, Heritage Coopers

Watch out for entry forms from our sponsors and on our website in September:

www.amateurwine.org.au

For Further Information: 03 9437 0053 or Email: <a href="mailto:cheers@amateurwine.org.au">cheers@amateurwine.org.au</a>

## **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

## **Winequip Products**



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

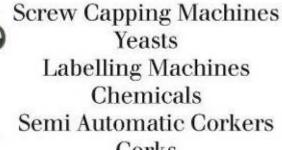
WINEQUIP: proud Sponsor of the Eltham & District Winemakers
Guild

## **Costante Imports**





Presses Storage Tanks Fermentation Tanks **Bottle Fillers Filters** 







Ph: (03) 9484 7948 - Fax: (03) 9484 7940 577-379 Bell St, Preston VIC 3072 Email: sales@costanteimports.com.au





www.costanteimports.com.au

# Cellar Plus - Showrooms

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

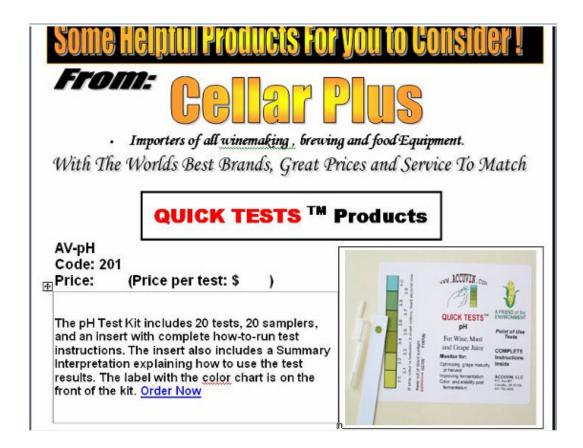


- Importers of all commercial + hobby winemaking, brewing and food Equipment.

  From grape snips at Harvest, to filters and screew 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)



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.



<u>Cellar Plus has moved</u> 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**



## **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