

Fellowship through home winemaking Share, Learn, Enjoy!

Press Cuttings October 2011

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Secretary	Gary Campanella	0409 198 884	Committee	Darko Postruzin	94342617
Show Director	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: 28 October 2011

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Next Meeting - 28 October

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

Agenda:

November Wine Show

At our October meeting we will be focusing on the many tasks and briefings for each Wine Show role, to ensure our Show in November is as good as it can be. That means we will be looking for your support in whatever capacity you can offer. Please come along to the meeting and be prepared to offer your assistance. The Wine Show Director Greg Martin and Committee have put in a big effort to ensure the 2011 Show will be a success. Please acknowledge that effort with your support.

WOTY Wine Tasting.

There will be time for some country or grape wines tasting, so bring along any you wish to be evaluated. I thought the WOTY wine tasting we did of Mario Anders Riesling wine at the September meeting using the WOTY Wine evaluation form was a success. Mario learnt some pointers from our guest speaker and other experienced Guild members present on the night. This will be a feature at most Guild meetings and is designed for members to learn about the reasons wine making faults occur and their remedies.

.Any other business

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

President's Press

Bill Loughlin

Short Courses Country and Grape Wines

In accordance with your responses to our 2010 survey of members interests, the Committee is looking at some short courses with the objective of improving technical skills. Please let me and Committee members know of the subject areas of most interest. Short courses can only focus on specific areas rather than be all embracing.

Heathcote Wine Show

I attended the Show on Saturday morning to gain an insight as to the possible direction of our annual weekend winery tour, which did not take place this year due to insufficient member and friends interest.

If you did attend we will devote a session to discuss the merits of similar Shows where we can travel privately within a reasonable distance, have a dinner at night for those interested and return home the same day. The cost of trips such as Heathcote can be quite low as a result. I thought however the \$35 entrance fee was quite high. Our Eltham Wine Show will be better value.

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

None from anyone famous this month but I have one.

"Lina from Rose Creek Estate makes great olives." - Ed.

Rose Creek Estate has a stand at our annual Wine Show. Members will recall eating those tasty olives during the Show and may be interested in having a go at preparing their own olives.

Lina has kindly offered her recipe. So good luck!

LINA'S RECIPE FOR OLIVES IN BRINE

- Place 5 kilos fresh olives (any variety) in a large container
- Fill with fresh water to cover olives
- Change the water everyday, for 10-12 days
- After 10-12 days, prepare approximately 5 litres of water with 500 grams of salt
- Boil water & salt and allow to cool
- Place olives in an airtight container with lots of oregano, one thickly sliced lemon, garlic to taste, and one firm green chilli.
- · Pour salt water to cover olives well
- For black olives seal container for 6-8 weeks
- For green olives, seal container for 8-10 weeks
- Taste. If olives are still bitter, allow to mature a little longer.

TIPS

- If you miss a day changing the water, don't worry, just continue the process for an extra day
- If you see mould forming on the final product, remove mould and place 4 or 5 slices of lemon & some more oregano on top of the olives

Phone: 9337 5471

Eltham & District Winemakers Guild Inc.

42nd 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 20th 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: cheers@amateurwine.org.au

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

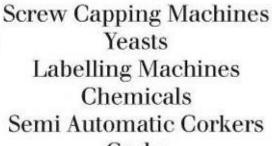
WINEQUIP: proud Sponsor of the Eltham & District Winemakers
Guild

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

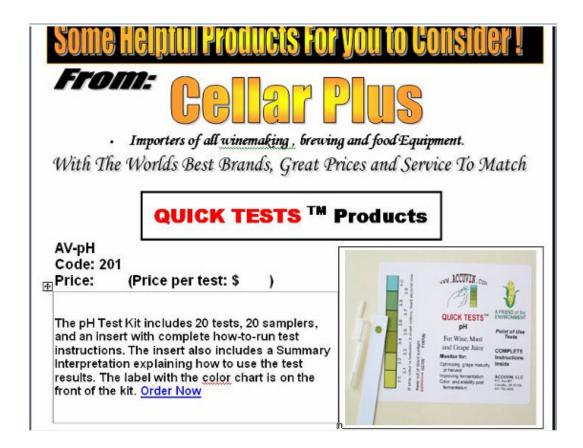


- Importers of all commercial + hobby winemaking, brewing and food Equipment.

 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