

President	Spencer Field	9710 1928	Treasurer	David Pryor	9439 4933
Past President	George Wright	9712 0318	Communications	Marcel Theunissen	5962 5153
Secretary	Gary Campanella	0409 198 884	Newsletter	Richard Bortko	9811 8219

The Guild encourages the responsible consumption of alcohol

The Guild meets on the last Friday of each month
at the Eltham Living & Learning Centre at 7.45 pm
Next meeting: 29 January 2010

In this issue of *Press Cuttings*:

Next Meeting	2
President's Press	2
Wine Quotes and News	3
The Guild's new website	4
0.05% blood alcohol limit - dire facts & consequences	4
Getting Your Wines Tested	5
Trading Barrel.....	6
Our Major Sponsors Winequip, Costante, Cellar Plus.....	7
Sponsors Corner.....	10
Greensborough Home Brewing.....	10
Heritage Coopers.....	10

Next Meeting

Next meeting 29 January - 7:30 pm start: Featuring:

- **BBQ Social** - We will eat and toast to a great 2009 and even greater 2010 for the Guild and members. We will share some quality snags with bread and salads and **Buckley's beer** for tasting, all at the Guild's cost. **Please bring a wine for tasting and sharing;**
- **Demonstration of our new Website.** Come and see how the website is much more informative and user friendly, and how you can use the website to your winemaking advantages.

SPONSOR SPECIALS:

MEMBERS PLEASE NOTE WINEQUIP SPECIALS LATER IN THIS NEWSLETTER AND AT www.amateurwine.org.au. SOME GOOD BUYS FOR MEMBERS. PLEASE SHOW WINEQUIP YOUR WINEQUIP DISCOUNT CARD (IF YOU HAVEN'T ONE, LET ME KNOW AND I WILL SUPPLY). CELLAR PLUS HAS A \$50 VOUCHER OR 10% DISCOUNT DEALS GOING; COSTANTE WITH A NEW, FRESH AD: SEE LATER IN THIS NEWSLETTER. WHEN VISITING SPONSORS, PLEASE LET THEM KNOW YOU ARE A GUILD MEMBER

President's Press

Spencer Field

Kevin Furness on the mend:

After a near-death experience, a twelve+ hour operation in early November, 21 days in intensive care, a second operation in late November, then a month in hospital rehabilitation, **Kevin Furness** came home two days before Christmas. He continues to rehabilitate at home under the loving care of wife Jenny, a highly qualified nurse. The issue is for him to regain physical strength and endurance; this will take some months, but he should recover full health. I've talked to him a couple of times; the last being last week, to find that he has recovered full spiritual health and his enthusiasm for love of life and wine. While his imbibing is still very limited, he's very keen to get back into his winemaking and was his normal self - hard at work on his plans for this vintage and actively twisting my arm to work on his (and my) behalf to secure Sauvignon Blanc grapes, process them (assisted by Karen Coulston) at harvest, and delivery the must to his Buskers winery at Strathfieldsaye.

In return, I suggested that he review our fabulous new website and use some of his quiet resting time to prepare a winemaking recipe or two for it. I got the impression he might not be able sit still long enough to do it!

The Guild's Responsible use of Alcohol Policy:

Members should not forget the Guild's policy for Responsible use of Alcohol. Members are encouraged to spit, not swallow in any beverage tastings at Guild meetings. The Guild provides for free use of a quality breathalyser at its functions. From time to time we will have a presentation on safe drinking at one of our meetings.

You can't be too careful in monitoring your consumption, as **Stan Gower** recently found - see his article below. As a result of his close call, Stan has carefully assessed the publically available *Party Safe Drink Drive Guide* (go to [0.05 I nearly got busted](#)) and has concluded it to be a quite accurate guide.

For women members, please note that the Australian Breastfeeding Association and Dr Roslyn Giglia from Curtin University in WA have just released a **new leaflet on alcohol and breastfeeding**. This leaflet is available free to read or download from http://aba.informz.net/aba/archives/archive_172840.html. It contains a lot of detailed guideline information on alcohol consumption by women, including "As a general rule, it takes 2 hours for an average woman to get rid of the alcohol from 1 standard alcoholic drink and therefore 4 hours for 2 drinks, 6 hours for 3 drinks and so on". The leaflet gives detailed guidelines for mothers who are breastfeeding.

www.amateurwine.org.au :

Our new website speaks loudly for itself and I only need say that you should examine it before our next meeting and come prepared to learn more about it and add your ideas and comments. Many good ideas are in the pipeline and will be added as time permits over the next 12 months.

Website Manager Marcel and **Secretary Gary** have both worked their hearts out over the last three months to turn it into a highly user friendly, and useful tool for members and to a slightly lesser extent, non-members who visit the site. Marcel and Gary have had loads of support from other members who have made big contributions, especially in the preparation of technical material and other content. This has included **Stan Gower, George Wright, Vinko Eterovic, Bruce Black, Mike Williamson, Paul Finn, Harry Gilham**.

I would like to say on behalf of the Executive, we are astonished at the amount of effort being put in by a few volunteers for the benefit of all members, and we (and the general membership) are greatly indebted to all the workers. The framework for the new website was made under previous Executive, led by George, now finally launched with great credit going to Marcel & Gary.

2010 member grape supplies:

Alternative varieties - With coordination from **Geoff Neagle**, 11 Guild members have ordered about 2200 kg of premium quality Sangiovese, Tempranillo, Nero D'Avola and Arneis from the Mildura region. These varieties are likely to start to become available by end January and buying members should prepare for delivery and set aside the finance.

Supply sources of the regular varieties are now listed: You will find a list of Guild regular grape suppliers of shiraz, chardonnay, etc on at www.amateurwine.org.au (see *Fruit Supply*). The Guild can provide no assurances and accepts no responsibility whatsoever for member procurement of fruit for winemaking.

2010 Review of country wine:

The November 2009 Guild meeting agreed to establish a Committee to report on the heritage, promotion and judging standards of country wine. The Committee comprises **Greg Martin** (convenor), **Tim Ross, Harry Gilham (LM), Graham Scott (FM, LM)** and **David Hart**. The Committee has been asked to supply specific objective(s) and terms of reference by end February and a full report by about June 2010. Anyone with an interest or view which they believe the Committee should consider, please do contact one of the members.

Wine Quotes and News

Rob Aitken

I have dreamed in my life, dreams that have stayed with me ever after,
and changed my ideas; they have gone through and through me, like wine
through water, and altered the colour of my mind.

- by Emily Bronte

Read as you taste fruit or savour wine, or enjoy friendship, love or life.

- by Holbrook Jackson

The Guild's new website

Gary Campanella, Secretary

If you haven't been to the Guild website for a few weeks then check the VERY MANY additions. One of the most notable being the publication of three winemaking guides covering [Grape](#), [Country](#) and [Sparkling wines](#). The main guides are supported by winemaking "Summary" articles covering specific winemaking topics written by a variety of Guild members.

If you haven't seen the website since before last year's wine show *then shame on you!!* go now to <http://www.amateurwine.org.au>! ☺

Stan Gower has been very prolific indeed creating the first draft of the Grape Winemaking Guide along with many "Summary" topic articles, and all of the current Tips and Tricks articles!

George Wright and **Vinko Eterovic** have produced a superb introduction to Country Winemaking guide that was issued during last year's Country Winemaking Workshop. The Sparkling Wine Guide republishes a detailed Newsletter article George wrote on Sparkling Winemaking (AKA *Making Sparkling Wine in Underpants*..... you'll understand when you read it!).

We have a pipeline of articles in preparation; **Bruce Black** is writing an article on *Fining*. **Mike Williamson** one on *Oak*. I'm writing one *Comparing White and Red winemaking*. The articles will appear on the sites' Winemaking section and will be linked to the Guides as appropriate.

Focus for the coming few months will be on continuing to further extend the site content Recipes, more articles (technical, tips & tricks, stories related to wine).

The site particularly needs your contributions to the Recipes section.

I make a call to every member to send me (secretary@amateurwine.org.au) your favourite, tried and tasted recipes ... country, grape, sparkling. It would be great to receive recipes from any member especially if you've won a medal for it. If it has won a medal, tell us the highest award achieved by the recipe. SO ALL YOU MEDALS WINNERS, INCLUDING **HENRI, WALLY, PETER DI FIORI, KEVIN, HELMUT, DANNY, DARKO, HEATHER, HELEN, NEIL & MYRNA, DAVID HART**, AND MANY OTHERS, WE LOOK FORWARD TO SOME OF YOUR MEDAL WINNING RECIPES.

Take a look at the articles, links and site layout. Let us know if you think they need to be improved, changed or added to in any way.

Finally, Marcel and I are planning to add an interactive dimension to the Website more on that later in the year.

0.05% blood alcohol limit – dire facts & consequences

Stan Gower

Editors note: The Guild has a Responsible Use of Alcohol policy and as emphasized in Stan's article here, members need to take great care when they are enjoying their love of wine.

I nearly got busted on 0.05%, even though I am careful.

I just wasn't thinking well that day!!

"The Eltham Wine Guild encourages the responsible consumption of Alcohol".

This appears near the top of each Guild news letter. Adding this to the news letter was prompted by a Guild meeting attended by the police, who demonstrated to us the issues of responsible drinking, and gave out to each person there a

Party Safe Drink Drive Guide. (shown on website – use link at end of article)

The consequences of going *Over The Limit* are of course considerable. Not only do you increase the risk to yourself, your passengers, and the public, but you risk a fine; de-merit points, or even loss of your drivers licence for a time.

Also, with most car insurances, if you have an accident while driving over 0.05, your insurance is totally void, regardless of whose fault the accident was otherwise. **Wow!!**

So how did I get it wrong? Easy. I drank to my usual pattern as for a 4-00pm commencement for a theatre matinee in the city, but **forgot** to factor in the fact that I had my lunch, with wine about **1 3/4 hours later than usual**, thus reducing the time from my first drink till the time I was breathalysed by nearly 2 hours from my normal practice. That two hours would have reduced my blood alcohol content by nearly 0.030%, (that is by 0.015% plus or minus for each standard drink or hour elapsed.)

Here is what happened on that day

1. 250ml red wine, (12% Al)
 - **at** 2-30pm to 2-45pm, (normally I would start lunch at about 12-30pm)
 - **with** a large, well filled sandwich.
2. 230 ml white wine, (13%Al)
 - **at** 5-00 to 5-15pm (theatre intermission)
 - **nothing** to eat.
3. 150 ml red wine (say 13%)
 - **at** 7-30 to 7-50pm.,
 - **after** a bowl of soup, and **with** a seniors meal; *Lambs fry, bacon and veggies*. **No** other drinks after finishing red wine.
4. **Breathalized** at 8-15pm. **Borderline**, according to the testing police, but eventually the machine “beeped” and I was sent on my way.

That’s the story. IF you are interested to see how I analyzed the situation later, using the **Party Safe Drink Drive Guide**, then please see my calculations on the WDWG web site. ([0.05 I nearly got busted](#))

Getting Your Wines Tested

Spencer Field

Please note that you will find this information on our [website](#) and so will not be continued in future newsletters.

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.

700L Fermentation Vat + Lid

Only used once. We bought this in 2007 when we were still managing our vineyard in Trawool and had larger badges of grapes to ferment. At this moment scaled down to smaller badges and (infected by our domestic viruses George and Vinko) started to make country wines and would like to free up some valuable space in the garage.

Discounted new price was \$285. If you pick it up from our place in Healesville it's yours for \$185. More information: Marcel Theunissen, 03 5962 1776.



Polystyrene wine packaging

Because our wine export courier has changed packaging materials we have about 20 (three bottle) polystyrene wine packaging packs that we don't use anymore. Besides they are great for sending wines you can use them for storing your precious wines as well. Being an environmentally aware company we don't want to throw them away.

You can have them for free if you pick them up from Healesville or let me know before one of our monthly meetings. More information: Marcel Theunissen, 03 5962 1776.



Our Major Sponsors Winequip, Costante, Cellar Plus



www.winequip.com.au

**ALL GUILD MEMBERS ENTITLED TO 10% OFF RETAIL ON
PRESENTATION OF
GUILD DISCOUNT CARD**

WE HAVE A FULL RANGE OF WINEMAKING GEAR FOR THE
BOUTIQUE AND
COMMERCIAL WINEMAKER AT THE BEST PRICES IN MELBOURNE.
WE ARE VICTORIA'S EXCLUSIVE SUPPLIER OF MARKET LEADING
LALLEMAND
YEASTS AND MALO CULTURES

**JANUARY 2010 SUPER SPECIALS EXCLUSIVE TO GUILD
MEMBERS!!!**

(valid to 15 February 2010, no further member discounts apply)

TARTARIC ACID

Get ready for vintage 2010
with this great price

\$10
Per kg

(Further discount for 15kg
purchase available, contact

**ENOITALIA
MOTORISED
ENAMEL CRUSHER
DESTEMMER**

\$695
(save \$150)

**700L
FERMENTATION
VAT**

Bargain price

\$179
(save \$60)

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

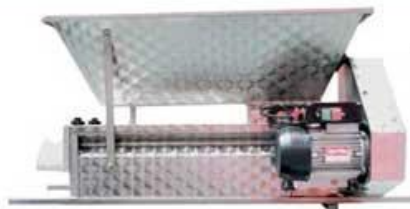


Ph: (05) 9484 7948 – Fax: (05) 9484 7940
377-379 Bell St, Preston VIC 3072
Email: sales@costanteimports.com.au

www.costanteimports.com.au



BUY or RENT these items this vintage.



Make Processing The Grapes Easier !

GRAPE Presses, Crusher Destemmer S/Steel 1500kg/hr, Bottle filler guns or Enomatic, Vats & Drain screens, Filters, Wine Pumps & Filters, heat shrink capsulators, bottle labellers and corks..



Presses

Fillers

Filters

Heat-Guns

Corkers

Your Free \$50 "Cellar Plus" Voucher

Applies to winemaking equipment sales & layby above \$450 inc. GST, or 10% off the normal list price for any sales below this amount.



- So try our 'hands On' SHORT COURSES

- **Winemaking Fundamentals !**
- **Italian Salsa- Sauce making !**
- **Fresh Sausages & Cured Meats !**

- 3 sessions theory, 3 session hands on production at winery.
- all other courses 2-3 hrs

Interested in improving your wine craft?

... Yes ! Then let us help you.

- Importers of all Hobby & Commercial winemaking Equipment. From grape snips at Harvest, to filters and corks come time to fill your bottles.
- Yeasts, Wine Additives & Many Books Hands On - Winemaking Short courses & Free! Demonstrations. Laboratory Facilities & Economical wine testing service
- Technical Bi-Lingual Staff - 7 days a week (Feb - April)
- Exclusive Wine Gifts, Bar-Ware & Port Oak Barrels (2-300Lt)

NEW



Wine Bottle Screw Cap with Pre- thread

Bottle your wine like the pros...

Bottle and cap combo available in Box 12 or pallet lots(1020 bottles)

Prices from \$1 to 1.50

(Closure for home use, not re sale.)

CORK SPECIALS rrp \$ 40

100 DIAM CORK (logo) \$22.90

1000 DIAM CORK (logo) \$180

(These are premium style 47 mm Long)

100 REF 1 CORK \$45 rrp \$ 65

(Not to be use with any other offer or voucher)

Showrooms :

EPPING -Vic

47.Yale Drive

T: 03 8405 9020

F: 03 8405 9022

Nth Melbourne

106 - 110...Peel.St

T: 03 9328 1843

F: 03 9328 8116

Voucher valid until 10-03-2010. cannot be used for already marked down items. see instore conditions.

Distributing Products for:



Sponsors Corner

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
