

<b>President</b>	Spencer Field	9710 1928	<b>Treasurer</b>	David Pryor	9439 4933
<b>Past President</b>	George Wright	9712 0318	<b>Communications</b>	Marcel Theunissen	5962 5153
<b>Secretary</b>	Gary Campanella	0409 198 884	<b>Newsletter</b>	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 October 2010

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## Next Meeting

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**Next meeting 29 October** - 7:45 pm start:

Time-Keeper: Trevor

8:00pm	<b>Guild Business: apologies, reports and other business:</b>	Spencer	
	- WOTY Winners previous month.	Spencer	
	- Bus Tour Report:	Bill	
	<b>Vision Workshop: General</b>	Spencer	
	Vision Workshop: Multicultural Theme for next year	Darko / Mario	5 mins
	Vision Workshop: Discussion of a "Liqueurs, Cocktails & Ladies Night" in the future	Greg	5 mins
8:30pm	<b>Wine Show 2010: Member Stewarding and Volunteering at the Wine Show.</b>	Harry / Chris K.	
	<b>During Discussion .... WOTY Tasting: 2-4 Red Wines.</b>		
	- Eltham Judging Method applied to 2 WOTYs	Greg	5 mins
9:00pm	<b>10 - 15 minute Social Break</b>		
	<b>Member Survey completion as a group.</b>	Gary	30 mins
9:30pm	<b>Wine Show 2010: "Hands Up" for Associate Judging at the Eltham Wine Show. Associate Judging Sheets handed-Out.</b>	Greg	
	<b>During Discussion .... WOTY Tasting: 2-4 Any wines.</b>		
	Eltham Judging Method applied to 2 WOTYs	Greg	5 mins

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## President's Press

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*Spencer Field*

**Our 41<sup>st</sup> Wine Show 28 November:**

Well, our major annual event, the Wine Show is upon us!! I hope you and all members have entered at least one wine each into the Show. While the closing date for entries has passed, late entries received up until 24 Oct can be accepted.

All members, please be sure to make yourselves available and sign on to the rosters being prepared by **Chris Kearney**. Help is needed for the massive amount of work necessary including:

- setup on Friday eve 26<sup>th</sup> from 4pm;
- on Saturday 27<sup>th</sup> in stewarding, associate judging, cleaning glasses, catering for Judges and staff and setup for Sunday; and
- on Sunday for rostering at the door and pouring wine; assisting the three planned workshops; and for clean-up.

The October meeting focuses on preparation of members for the Show.

**Guild Vision:** *Fellowship through home winemaking: share, learn and enjoy!*

That's the theme to come out of the Vision Workshop held in September. Participants agreed that the Guild is built on Fellowship - the sharing and enjoyment of people with a love for wine and winemaking. From the sharing and enjoying, we learn much from each other. The role of the Management Committee is to maximise member fellowship through sharing, learning and enjoyment. Our current vision (see [www.amateurwine.org.au](http://www.amateurwine.org.au)) developed in 2004 when **Mario Fantin** was President, was reviewed and approved as appropriate for now and the foreseeable future. There may be some very minor updating word change made but no changes in what it says.

The Management Committee is now in the process of developing a **five year plan** aiming to increase the benefits of membership of the Guild as well as ensuring the sustainability of the Guild. This will take some time to complete - maybe as much as six months.

**The themes for the Guild Vision:**

Here are the three **major themes identified** at the workshop for the basis of a five year plan:

1. Member education and skills development. These included:
  - Enhancement of wine assessment skills, including the possibility of some formal training in Associate Judging and judging;
  - Formal (certificate) training in the *Responsible Serving of Alcohol*, providing members with a useful skill not only within the Guild, but one which they could chose to earn income from outside of the Guild;
  - Formal training in wine appreciation - a potentially income earning skill useful within and outside the Guild;
  - Winemaking technical education - work with TAFEs to ensure that short courses of relevance to member needs are available;
  - Active mentoring support for new members;
  - More active support for the several small mate-based groups made of members and their friends: eg. **Salute, Phoenix, Violet Town Winemakers**; For example, mini-competitions between the groups; asking each group to talk about their history and activities.
2. Through wine, promote fellowship and enjoyment amongst members, spouses and friends:

- More female members and winemakers;
  - More and improved social events;
  - Mentoring, and greater recognition/support for the mate-based member groups within the Guild.
3. Protect and enhance the Guild's image in the wider community by:
- Improving the Guild's image as an organization contributing to the community via useful skills development of members;
  - Better marketing and communication of the Show and the Guild's enhanced image, through website development and other avenues;

**Member involvement:** A further theme is that greater member involvement in the identification, planning and implementation of activities is desirable to ensure the greatest success of the activities. So members, please expect to be called upon more regularly to make supportive contributions to the Guild.

#### **But what do you really want from Guild activities??? - Member survey**

So, having just paid your 2010/11 subscription, what do you really want from the Guild for your money? What topics (if any) at meetings would you like to take part in? What skills development (if any) would you like to Guild to help with? What are the fellowship and social activities (if any) do you want to take part in next year?

**Unless the Management Committee is clear about your Guild related interests, you may not get what you would like for your time and money, nor may the development of a five year action plan be very successful.**

A critical aspect of effective planning is to determine what members really want out of the Guild, and so the first step has been to post a questionnaire (sent out 19-22 Oct) to all members seeking their preferences for activities in 2011. The answers will be used to 1) identify activities to be implemented in 2011; and 2) contribute to the development of the five year plan.

**It is important that you quickly complete the survey as accurately as possible and return it to Bill Loughlin. It means that you need to now plan your Guild activities for the 2011 year. Avoid disappointment - please complete and get that form in!!**

**Completion of the form means the Management Committee is well informed of member interests and that members will then be in the best position possible to receive the maximum benefits arising from their memberships.**

Note that if you do not return a completed form, the Management Committee will assume that you will support the 2011 activities program finalised after taking into account feedback from other members. If you prefer to give oral rather than written feedback, please feel free to call (0408300523) and discuss your preferences and views directly with me. I would welcome it. Alternatively, talk to any other MC member.

**Guild Newsletter and Website:** The Guild's newsletter and website [www.amateurwine.org.au](http://www.amateurwine.org.au) (and all other Guild assets) will be maintained and modified to better assist in delivery of the Guild's activities and five year plan. The website is likely to continue to be upgraded to deliver greater benefits to the membership and to Guild sustainability. This may include expanding the database of good suppliers of grapes to include good suppliers of fruit for the making of country wine. Guild funds will be employed to maintain and improve the website over time.

In future, members may be asked to complete similar annual surveys when they pay their annual memberships.

### Grampians Food/Craft/Wine weekender

A total of 28 members and guests participated and enjoyed in great fellowship, fine wine food, fun and great scenery. Bill and Liz Loughlin did their usual sterling jobs of managing the tour. Poor Bill! - as he had to run the tour on his birthday!

The fellowship was fantastic: it was great to catch up again with Kevin and Jenny Furness (Kev is looking well and fully recharged and we can look forward to his MC'ing at the Show), Frank and Janet Jiricek. Brian and Kerry Garrett (did you know that Brian's Violet Town Winemakers has 18 members!?) attended their first Guild weekender as did Chris and Inge Kearney along with their friend Bill. We welcomed other guests, including Harry and Ellen (friends of Trevor and Jan Sleep) and Edwin and Wendy (friends of Con and Penny Prousalis). At times when we didn't have a tour guide, Mirro Shimatovich filled in much more than ably! [*Editor's note: And he even continued on while sharing a motel room with Spencer and me*]. Then there was well known concreter Joe and Lorraine Lostitch (not members but too well known to call them guests - Joe is a member of the Phoenix winemakers).

Other highlights from my perspective were the historic tours of Bests Winery and the underground cellars of Seppelts Great Western, the beautiful scenery around Halls Gap, a fascinating tour of an Alpaca farm, and the outstanding Rieslings available at each of the four wineries visited. To my palate, the red wines on offer were not highlights.

### August meeting review:

32 members and friends attended and it was a very jovial bunch, all very relaxed and in very good humour. Fantastic to see Bill Busseau there (in wheelchair)!!. Bill thanked all members who rang or sent him messages while he was in extended hospital stay. And in the spirit of good fellowship and generosity, he provided and distributed high quality 500ml flasks and 5ml and 10ml pipettes to attending members.

We were treated to two big wine assessment sessions, the first on country wine, including an assessment of some wines to be submitted as Jo Illian entries; and an assessment of members' grape wines. About 15 member's wines in total were assessed.

### Country wines assessed:

George Wright and Harry Gilham introduced and led the country wine assessment. Harry gave advice on the most effective way to extract the essential varietal flavours that are fundamental to gaining Gold and Silver medals. I learned that instead of doing carefully controlled simmering of celery cut into evenly sized pieces, I may have extracted more of the celery character if I had frozen the celery, then pounded it flat on a cutting board and then collected and used all the liquid resulting from this process.

All country wines submitted were 2010 wines or barrel samples. Congratulations to George for his mountain pepper which was acclaimed the best country wine on the night and perhaps now a favourite to win the Jo Illian. The President's celery wine was commended - quite surprisingly after his dismal failure in making carrot wine. Also commended was a Lemon-chino, a liqueur submitted by Kathy Eterovic.

### Grape wines assessed:

We were treated to a very high standard of reds, including Pinot, Shiraz, Cabernet and Merlot. Congratulations to Zenon Kolacz for contributing for assessment a 2004 *Salute* Shiraz awarded the Gold certificate for grape on the night. Other very highly commended wines included a 2008 Cabernet by David Hart , a shiraz made by Vinko Eterovic and a Heathcote shiraz by Brian Spencer.

### **Great Generosity to us by Sponsors Winequip and Vinvicta**



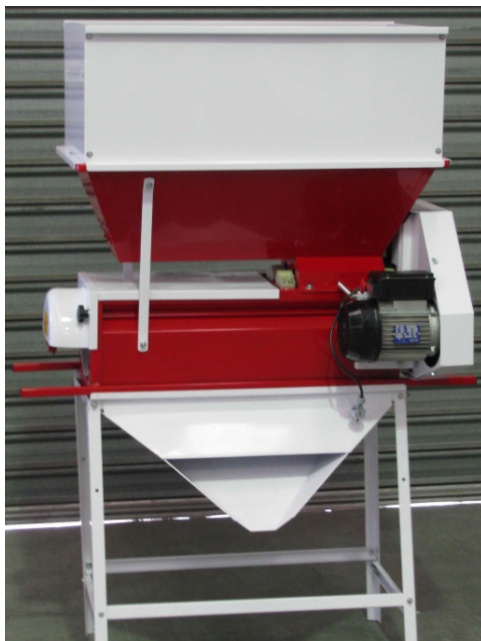
We have been very surprised at entirely unexpected, generous donations of high quality wine making equipment to the EDWG.

Vinvicta has donated an enamel crusher/destemmer (shown below) valued at well over \$1000, while Winequip has donated a 200L stainless steel variable capacity tank seen here, and currently on special for \$400 (see Winequip ad below).

We plan to seek member assistance in selling raffle tickets for the Winequip tank with the draw to take place on 28 November at our Show to Eltham Guild. We have not yet decided whether to raffle, auction or simply to consider offers for the Vinvicta Crusher/destemmer.

The proceeds raised from such sponsor generosity will be used to offset the costs of some significant member training initiatives that are being planned and will to be offered to members and take place over the next 6-12 months.

### **WINEQUIP 200L VARIABLE TANK**



### **VINVICTA CRUSHER/DESTEMMER**



## **ANNUAL AMATEUR WINE SHOW**



This is a great opportunity to have your country or grape wine assessed by one of our experienced judges.

Over 650 entries last year.



**Sunday 28<sup>th</sup> November 2010**

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

Only \$15 entry (Winemaker entrants free!)

**FEATURING: Short classes in Winemaking & Food and Wine Matching; trade exhibits; tastings of medal winning wines; major awards for Best country & Best grape winemakers, Best woman winemaker; Best herb, flower, grain or vegetable 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, Winequip, Vinvicta Products  
La Trobe University, Greensborough Home Brewing, Heritage Coopers

***N.B. Wine entries for both grape and country wines  
close Friday 15<sup>th</sup> October 2010!***

***Watch out for entry forms from our sponsors  
in September, or download entry from website:***

***[www.amateurwine.org.au](http://www.amateurwine.org.au)***

For Further Information: 03 9437 0053 or Email: [cheers@amateurwine.org.au](mailto:cheers@amateurwine.org.au)

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## EDWG 41<sup>st</sup> Annual Amateur Wine Show

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Ed

*This is the fifth and last in a series of articles, aimed particularly at new members, describing the various activities undertaken by Guild volunteers over the Wine Show weekend.*

### Sunday - Show Day

After an exhaustive Saturday judging wines, heaps of data entry leading into the night followed by a good night's sleep by most members, it is time for Show Day.

The comprehensive Result Sheets booklets printed early in the morning would now have been delivered to the Eltham Community Centre prior to the commencement of the Wine Show.

Volunteers usually arrive at the venue around 10am to prepare for the Show. Those that have entered wines for judging quickly peruse the Result Sheet booklet to find out whether they have won any medals or awards. This can be a time for joy or disappointment. Who won the Winemaker of the Year (WOTY), Grape Winemaker of the Year, Country Winemaker of the Year, Woman Winemaker of the Year, Bayside - Hillside Challenge Perpetual Trophy, Bill Christophersen Trophy, or the coveted Joe Iljan Perpetual Trophy? All is revealed during the Show.

When the doors open and the visitors enter the venue they pay an entrance fee and receive a copy of the Result Sheet booklet and a clean glass for tasting. In the halls, the tables are set up in rectangular islands. On the tables, wine entries from the various classes are stacked ready for tasting. Within the islands is another table with the Gold medal wines. Tasting a Gold medal wine is a highlight. The Steward carefully pours out a measured amount of Gold wine upon request. This way more folk get to taste the precious contents.



Photo showing tables with wines for tasting and inner table with the highly sought Gold medal wines

Visitors are free to wander around the venue and taste the wines on the tables. The Result Sheet booklet lists all the wines judged and includes a score and comment on each wine. The most popular wines that are tasted are those that have won Gold, Silver and



Bronze medals. Members are also keen to discuss their wines with others and debate the judges' comments.

Around midday there is a brief formal presentation of the awards. Local Members of Parliament, if present, are invited to present some of these awards.

Around the venue sponsors have displays and caterers provide tasty meals. There are also wine workshops for interested folk. The Guild also has a table featuring wine displays and members of the public can inquire on the Guild activities.

The Wine Show needs lots of volunteers for rostering at the door, pouring wines and clean-up to make the day a successful event. Your help on the day is strongly encouraged.

As can be seen from the series of articles written over the last several months, the Wine Show weekend is highly organised and professionally run. Its success is due to the great efforts of the Show Committee, Marketing Group and all the volunteers that have contributed. This is indeed a huge effort and all need to be congratulated.

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## Wine Quotes and News

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### 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

*Rob Aitken*

*We must not be afraid to put into effect the strength of our own convictions, continue to use our imagination in wine-making generally, and be prepared to experiment in order to gain something extra, different and unique in the world of wine.*

Max Schubert Quote about making wine -

*"I cook with wine; sometimes I even add it to the food." --- W. C. Fields*

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## Cellar Plus has Moved

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Cellar Plus has recently moved its retail / trade Showroom 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.

See display advert on page 11.

### Position Vacant

#### Winery All-Rounder



rebello wines  
abn. 47 120 435 172

1438 mornington-flinders road  
main ridge, victoria 3928, australia  
t +61 (03) 9001 9205  
f +61 (03) 5983 3316  
[www.rebellowines.com.au](http://www.rebellowines.com.au)

Rebello Wines, an innovative and highly awarded Mornington Peninsula Fruit Winery are seeking a self motivated individual for the diverse role of winery all rounder.

The role involves preparing and running the mobile cellar door at various markets and events as well as hands on duties in wine production (no vineyard duties).

The successful candidate will have a can do, flexible attitude and an ability to work autonomously.

Elements of this role include:

- Weekend work essential/ Flexible week day roster
- Current & Valid Victorian Drivers License (or State equivalent) is required
- Able to drive manual vehicle
- Strong people skills
- Must be self motivated
- Opportunity for career progression
- Possible travel opportunities
- Explore new ideas
- Freedom from routine details
- Learning facts and data about product line
- Optimistic outlook
- Persuasive communication style
- Open to new ideas
- Enjoyable work environment
- Steady pace
- Ability to follow rules and procedures
- Ability to use own judgement and initiative where required
- Mobile work environment
- Flexible work arrangements - Full time, part time or seasonal casual arrangements can be considered

For further information call Matt 0416 171 383,  
Submit resumes with cover letters to  
[jobs@rebellowines.com.au](mailto:jobs@rebellowines.com.au)

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## Trading Barrel

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**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.

### **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.

Phone Arthur Stubbs on 8822 3458





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<sub>2</sub> 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

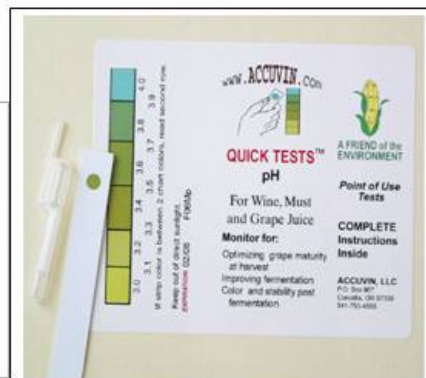
### QUICK TESTS™ Products

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](#)

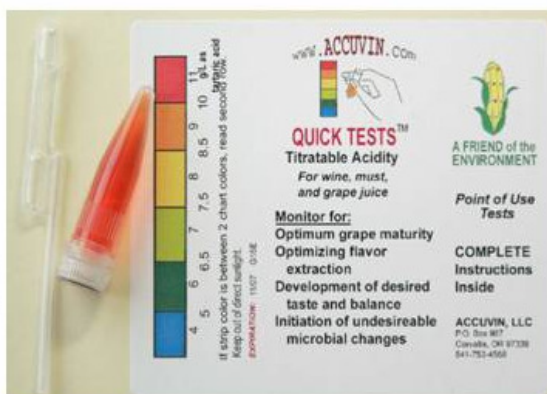


AV-TA Code: 217

Price: \$

(Price per test: \$ )

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](#)







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

**WINEQUIP**, proud to sponsor the Eltham & District Winemakers Guild, is pleased to offer the following specials to members as part of our Show sponsorship. Please mention this flyer to receive the special pricing.

	<u>Usual price</u>	<u>EDWG special</u>
<b><u>Variable capacity tanks</u></b>		
200L	\$525	\$400
300L	\$585	\$450
400L	\$650	\$500
<b><u>Crusher destemmers</u></b>		
Enamel motorized 1.5 ton	\$895	\$695
Enamel with s/s hopper 1.5 ton	\$1125	\$900
Enamel 2.5 ton with must pump	\$1695	\$950
<b><u>Enolmatic bottler</u></b>		
Enolmatic	\$525	\$425
<b><u>Diam corks</u></b>		
Special batch - winery overrun - per 100 (\$165 per 1000 in 1000 lots)	\$35	\$19
<b><u>Filter</u></b>		
Rover 6 pad filter	\$540	\$380
Rover 12 pad filter	\$660	\$430
<b><u>Vats</u></b>		
225L vat	\$85	\$55

Prices strictly valid to 31 December 2010 on current stock only

# **COSTANTE**

imports



**For all your  
winemaking  
equipment.**



Presses  
Storage Tanks  
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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](mailto:sales@costanteimports.com.au)

**[www.costanteimports.com.au](http://www.costanteimports.com.au)**



### 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

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## Sponsors Corner

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### 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

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## 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

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