



Eltham & District Winemakers Guild Inc.

Press Cuttings
November 2010

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: 3 December 2010

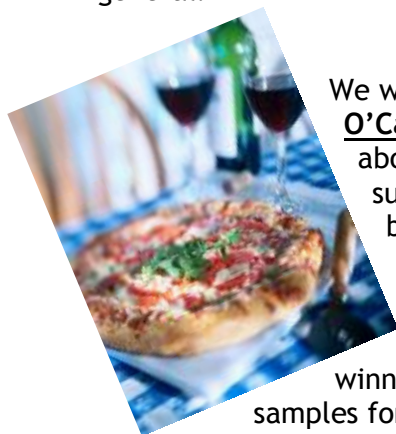
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Next Meeting

Next meeting 3 Dec - Sharing, enjoying, celebrating - Pizza, Medal winning wine, beer
- 7:30 pm start at the Eltham Living & Learning Centre 739 Main Rd Eltham - across from the Pub

In place of a regular meeting we will simply celebrate the 2010 Wine Show and the Guild in general.



We will also honour our retiring Show Directors **John and Roma O'Callaghan** for their outstanding service to the Guild over about 20 years. And we will finalise our orders for 2011 supplies of less common grape varieties from advice provided by **Danny and Zenon** (see discussion below).



Pizzas and salads and other finger food will be available. Please bring any wines you wish to contribute, and **medal winning members** have an opportunity to show off their award winners. Anyone questioning their Show results can bring along samples for informal re-assessing. The O'Callaghan's are generously supplying some samples of their great **Buckley or None beers**.

Although not offering a formal feedback session on the Show at this time, the sharing of your views on **highlights and lowlights of the Show will be a welcome topic of conversation**.

Guests or new members are welcome as always.

President's Press

Spencer Field

Salute again helping in sourcing less common grape varieties:

Members **Danny, Zenon and Geoff** of **Salute Wines** are again leading the charge here on behalf of members. The intention has been to locate good sources of Primativo grapes (very similar to Zinfandel), but this variety may not be available to us this season - hopefully in 2012 from Chalmers new vineyard in central Victoria. Last year we were disappointed in the quality of grapes obtained through Macquarie Vineyards in NW Victoria - formally owned by Chalmers. A proposal put by Danny at the October meeting was that a group of members drive to Robinvale to pick quality grapes and deliver back to Melbourne. This is now not feasible owing to OH&S restrictions on picking imposed by Macquarie.

Options for members to consider are:

- Source **Sangiovese** from our confirmed top supplier of this variety - Cosie - who delivers to Melbourne under refrigeration;
- For those who would like to try to make a 'sticky', source **Gordo** from Cosie. Gordo is a white grape, member of the Muscat family;
- Source **Viognier grapes** from a supplier Danny has identified. Viognier is a white grape. Its wine characteristics include rich and intense aroma and fruit character,

a full bodied white useful for blending with Shiraz to add fragrance and lighten the palate. For a detailed description, see www.winepros.org/wine101/grape_profiles/viognier.htm.

- Further consider sourcing from Macquarie; this can include negotiating to ensure timely picking and transport, and using refrigerated transport to better preserve quality.

At our 3 Dec meeting, led by Danny we shall further discuss these options, and then take orders which for grapes sources from NW Vic, must be submitted by mid December.

Vote on Life Membership for John and Roma:

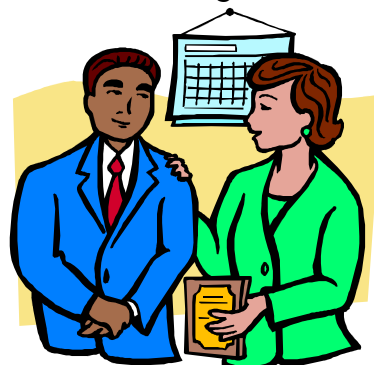
The following motion has been received and will be subject to voting by members at the 3 Dec meeting: Moved by Mario Fantin, seconded by George Wright, that:

John and Roma O'Callaghan be recognised for their very significant member contributions to the EDWG over about 20 years, by awarding each of them Life Memberships.

John and Roma have enthusiastically taken on the roles of Show directors for the past 15 years, and over this period, have raised the number of bottle entry levels from about 100 to 550 and more (over 700 four years ago). In achieving the tremendous Show growth under their leadership, some big innovations were identified and implemented to ensure the successful organisation of bigger and bigger Shows. They have contributed to raising to very high standards the level of professionalism of Show Committees and to Guild leadership in general. They have also contributed to increasing member benefits through education for improved winemaking and for greater enjoyment.

John also had a stint as Guild President. Roma is well known for her wide capabilities demonstrated in facilitating workshops and planning sessions on behalf of the Guild.

On 3 December both the mover and seconder of the motion will speak in support of the motion, as will our senior Statesman Harry Gilham, who retired as Show Director when John and Roma first took on the role. Anyone else wishing to speak will be given the opportunity to do so.



A Tribute to other Show Committee members:

John and Roma have had the support of many capable and enthusiastic member supporters on the Show Committee teams over the years. Some of the key current era Show supporters should be acknowledged for their stamina, energy and special contributions to successful Shows in the past decade and more. I particularly refer to Myrna and Neil Johannesen, Tim Ross and partner Heather and Andrew Gillam and partner Betty. [There may be others I am not aware of and if so, I apologise for omitting them].

Neil and Myrna, after about three decades as loyal, hard working Guild members, deservedly retired from very active Show duties a couple years ago, while they continue to offer assistance with the judging and at the Show itself. We have already honoured them for tremendous contributions over a very long period and they both are Life members of the Guild.

Since Tim Ross has flagged his intentions of retirement, I wish to take the opportunity to acknowledge the contributions he and his co-harts have made to Show successes over about eight years. My comments also apply equally to Andrew since the two of them have worked in a very effective IT partnership together in managing the Show database. Their

partners, Heather and Betty, deserve high recognition - of an importance equal to the contributions of Tim and Andrew - for their critical support roles on data management.

With the growth of the Show, the management of its database has become increasingly complex, including the following:

- Reviewing and annually updating the many Show classes according to Show Committee requirements, including the co-ordination of the data input of Show entries, putting them into classes, matching classes with judges allocated by the Committee;
- Preparing the labels for all entries, conducting the mail out of labels to entrants, preparing and checking the database in readiness for the judging results to be entered on the database, preparing reports for Show Committee review and decision - (Other committee members assist with the proofing and checking of the many data reports generated);
- Overseeing the input of judging results on Judging day, analysing and the results, collating and checking the final contents of the Show results books including awards list, sponsor details, etc. in time for overnight printing to ensure the books are available for distribution at the Show.

Managing the Show database is thus a massive task. The very effective management by Tim and Andrew reflects their high level of professional expertise in computer-based information technology and their personal commitments to supporting the Guild. They also have demonstrated very creative talent in developing a special piece of software that is now fundamental to efficient management of the Show database, without which it simply would not be possible to have a master copy of the results book available for printing within 6-8 hours of completion of judging of 500 plus wines. This special software is a valuable Guild asset, to be protected as such.



Apart from data entry support, Heather has made other contributions to the Guild, especially in assisting or leading (as she is this year) with the catering required for the Saturday Judging. Via her own winemaking creativity, she is mostly responsible for a new special wine class introduced this year, intended especially for very creative winemakers - the Novelty Class.

So on behalf of an indebted Guild, I wish to thank Tim, Heather, Andrew and Betty for giving up so much of their time and expertise to the Guild for the benefit of members. Tim has indicated that he and Heather will continue to make wine and to be available to provide advice if asked, including in regard to training up his replacement. We are very fortunate that Andrew and Betty are, for a while longer, keen to continue as members and in IT support roles for the Show.

A New Show Director! Who will nominate?

For next year's Show management, we have the difficult tasks of filling shoes that have been vacated by John, Roma, Tim and Heather.

The Management Committee wishes to appoint a new Show Director as soon as possible. This year the Show Committee was restructured by delegating to Show Sub-committees some of the major tasks formally under the responsibility of the Show Directors, so as to reduce the workload and pressures on them. This restructuring I believe has proven effective, and will be more workable next year in using what was learned this year. The Show Director role becomes one of largely co-ordinating the various Show Sub-committees (Marketing, Sponsorship, Financial, IT, Logistics, Judging), and assisting any sub-committee where needed.

On 3 Dec, member nominations for Show Director 2011 will be accepted and voted on.

October meeting review:

This meeting of 31 attendees focused on preparing members for stewarding and associate Judging, as well as signing up volunteers for the three days of Show activity. **Harry Gilham** led a discussion on the requirements and standards for stewarding, and notes were handed out. **Chris Kearney** highlighted the importance of members taking on stewarding and associate judging to gain knowledge and experience in aspects of wine assessment. From the list of volunteers a roster has been developed and members should review it (below and on the website) and ensure they are available at the designated times.

Greg Martin led in an assessment of a few member wines using the Eltham Judging System, as practice for use in associate judging at the Show. It was very heartening to see some members ably demonstrate their assessments on the white board. Congratulations to **David Hart** (shiraz) and **Danny Cappellani** (2010 Aneis) for top wines for the month of October. They both will be awarded WOTM gold certificates.

Member survey:

Bill Loughlin reports a very good response to the member survey, and we have only a few recalcitrants to follow up on. So unless you have already done so, get your completed form in NOW please. We will report on the results hopefully in the January newsletter.

(Editor's note: there will be no newsletter for the month of December due to Editor on leave).

Great Generosity to us by Sponsors Winequip and Vinvicta



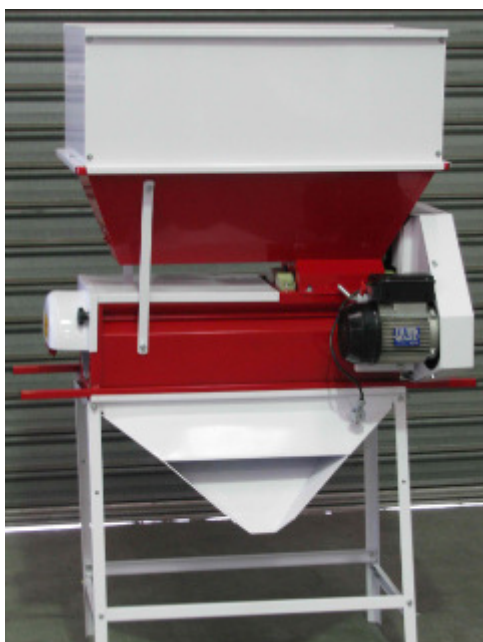
We have been very surprised at entirely unexpected, generous donations of new, high quality wine making equipment to the EDWG.

Vinvicta has donated an enamel crusher/destemmer (shown below) valued at \$1200, while **Winequip** has donated a 200L stainless steel variable capacity tank (seen here), normally retailing for around \$500.

We will sell both the **Winequip** tank and the **Vinvicta** Crusher/Destemmer at the Show to the highest bidders, subject to highest bids equalling or exceeding reserve prices. See both pieces of equipment at the Winequip and Vinvicta Stands, the bid on one or both of them on the bid sheets at the Guild Table.

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 be offered to members and take place over the next 6-12 months.

WINEQUIP 200L VARIABLE LID 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 28th 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 15th October 2010!***

**Watch out for entry forms from our sponsors
in September, or download entry from website:
www.amateurwine.org.au**

For Further Information: 03 9437 0053 or Email: cheers@amateurwine.org.au

EDWG 41st Annual Amateur Wine Show

Wine Show Judging Day

To all members who have volunteered for the Judging Day to be held on Saturday 27th November, please find attached the draft timetable for the day's activities. I would like you open the link below and review what I have timetabled you for.

http://www.amateurwine.org.au/index.php?option=com_joomdoc&task=cat_view&gid=42&Itemid=6

Please note that this timetable is limited to the formal judging component of the day. There will still be data entry jobs, glass washing and other tasks needing to be done on the day and I want to move people between jobs on the day to maximise the use of time available.

To those who have not been able to list their names on the volunteer sheets, please get to the Community Centre on the day if you can. Your presence will be most appreciated as the day can become quite intense as we finish the data entry and reconfigure the tables for Sunday's public display. There is no need to let me know as you can just turn up on the day. If you do want to let me know that you will be there, then a quick call to me on 04254 812 506 is all you need to do.

Sunday Public Day

To all members attending Sunday's Public Day, please review the timetable attached on page 9 below. If there are changes I need to make, please let me know. Call me on 0425 812 506.

If you are not listed for a role on the day don't let that stop you putting your hand up for a job. The final pack up will need as many members as possible to be present to lighten the load. So please be ready for direction on what to do once we have herded the last of the public out at 3:00 p.m.

Thanks.

Chris Kearney
Logistics

2010 WINE SHOW - FRIDAY & SUNDAY ROSTERS

FRIDAY SET-UP TEAM 26 November 2009
(4 pm start - main set-up time 4 - 5:30pm)

Vinko Eterovic, Neil Johannesen, Bill Loughlin, Chris Kearney, Con Prousallis, Michael Scott, David Pryor, Henri Styzinski, Nan Oates, Mirro Shimatovich, Milan Knezevic, Harry Gilham, David Hart

SUNDAY ROSTER				
TIME	FRONT DOOR	GOLD WINE STEWARDS	GUILD TABLE	SHORT CLASSES & COUNTRY WINEMAKING WORKSHOP
11am to 12pm Note: Persons rostered for 11am should arrive at venue no later than 10:30am	David Pryor Bill Loughlin Nan Oates	Main Hall: Richard Barker Second Hall: Mike Williamson	<u>Guild table set-up and take turns to look after Guild table during the day:</u> Rob Aitken Michael Scott Zenon Kolacz Patrick Eckel	<u>Assist with class presentations and country winemaking workshop on a needs basis</u>
12pm to 1pm	Kathy Eterovic David Wood Lou Digregorio	Main Hall: Chris Ramsay Second Hall: Ralph Cadman		Helmut Doerner Darko Prostruzin Vinko Eterovic George Wright Greg Martin
1pm to 2pm	Con Prousallis Lou Di Gregorio	Main Hall: Neil Johannesen Second Hall: Myrna Johannesen		
2pm to 3pm	Helen Cox Bruce Black Mario Anders	Main Hall: Gary Campanella Second Hall: Mirro Shimatovich		

Show Treasurer: **David Pryor**

Greet VIPs: **Spencer Field**

MC: **Kevin Furness**

Results enquiries: **Tim Ross & Andrew Gillam**

N.B. Please advise Chris Kearney of any proposed changes to the rosters above.

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

"Like a good wine, we mellow with age", or is it

"As we age, we mellow with a good wine"

Quote found in a birthday card -(Ed.)

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.

FOR SALE - VINEYARD WIRE

Second hand rolls of vineyard wire - approx. 80 - 90 m in length
4 lengths per roll @ \$25 each

Also 2 rolls inline irrigation drippers - 80-90 m long \$25 each

Contact David Hart on 0419 981 927

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

Wine Show Major Sponsors

Cellar Plus

Special Product Offers This Month

Wine Test Kits - USA

QUICK TESTS™ FREE SO2
for Wine, Must, Juice

Monitor for: Instant Active Bacteria at Crush, Instant Browning at Crush, Instant Juice, Acid Bacteria at 2nd Malolactic Fermentation, Acetic Acid Bacteria after Malolactic Fermentation, Acetic Acid Bacteria during aging and just prior to bottling.

Free So 2 test from Only **\$4.25** or less

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

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

ALGOR WINE TANK Deal

4 units only

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

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



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

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 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:

EPPING -Vic 218 Cooper St T: 03 9422 1711 F: 03 9422 1714 Email: sales@cellarplus.com.au	Nth Melbourne 106 - 110 Peel St T: 03 9328 1843 F: 03 9328 8116 ABN 27693627560
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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 World's Best Brands, Great Prices and Service To Match

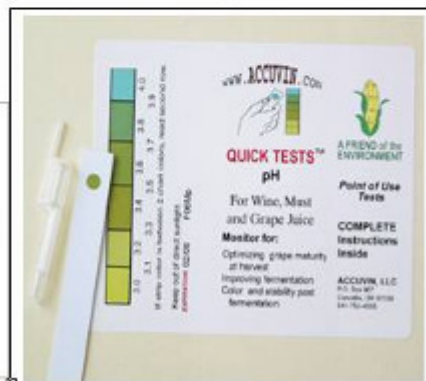
QUICK TESTS™ Products

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](#)

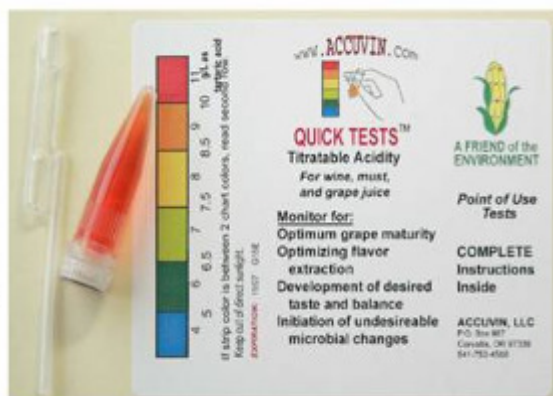


AV-TA Code: 217

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>
<u>Variable capacity tanks</u>		
200L	\$525	\$400
300L	\$585	\$450
400L	\$650	\$500
<u>Crusher destemmers</u>		
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
<u>Enolmatic bottler</u>		
Enolmatic	\$525	\$425
<u>Diam corks</u>		
Special batch - winery overrun - per 100 (\$165 per 1000 in 1000 lots)	\$35	\$19
<u>Filter</u>		
Rover 6 pad filter	\$540	\$380
Rover 12 pad filter	\$660	\$430
<u>Vats</u>		
225L vat	\$85	\$55

Prices strictly valid to 31 December 2010 on current stock only

COSTANTE

imports



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winemaking
equipment.**



Presses
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Corks
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Email: sales@costanteimports.com.au

www.costanteimports.com.au



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Mention Eltham Wine Guild
when you buy in store and help
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The one stop shop for Winemaking



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Sponsors Corner

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

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- Glassware
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- Acids
- Yeasts

Winemaking equipment hire - including motorised crusher / destemmer (750kg / hr), basket press, corker and more.

Call Dave for all your needs ...

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
