

Fellowship through home winemaking
Share, Learn, Enjoy!

Press Cuttings
April 2012

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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: 27 April 2012

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Next Meeting – 27 April

Our next meeting for 2012 will be held in the Pavilion at the Eltham Living and Learning Centre, commencing at 7.45 pm on Friday 27 April 2012.

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

President's Press

Bill Loughlin

FLEXTANK PRESENTATION AT MARCH MEETING

I thought the presentation by Steve Jenkinson from Vinvicta Products covering the use of oak barrels versus the new technology Flextank, was most interesting. I was convinced to purchase a Flextank and will report next year about its effectiveness.

YEASTS AND ADDITIVES FOR APRIL MEETING

We will have a guest speaker from Winequip to do a presentation on wine yeasts and additives, so I hope this will be useful to members even if you have already commenced your 2012 vintage fermentations.

GRAPES AVAILABILITY

Members will have already seen an email Richard passed on advising of Peter Raeburn's cabernet sauvignon grape offer.

If members hear of any other sources, please let me know and I will arrange to send the details to members. Many grape harvests in the cooler climates will be a little later this year, so there is still some opportunity to source some good quality grapes.

Q & A SESSION

This will be a permanent feature at future meetings and will provide members with the opportunity of asking any questions about country and grape winemaking. It is hoped that most questions will be able to be answered by members present, but some may need to be addressed on or before the next meeting.

Please bring along any questions you have about country and grape wines as we will devote some time each meeting to deal with them.

WOTY WINE PRESENTATION

Please bring along some Meads you have made together with as much information as you can about the making of it, in particular the honey type and description of other ingredients used. Use the WOTY sheet on the Guild's website if that would help.

FRANKSTON WINE SHOW

David Hart has advised that the entry forms for the FAWG Wine Competition for 2012 are available for download on the FAWG website at <http://www.fawg.org.au/index.php?id=7>

As in past Shows a good representation of members from Eltham is expected.

Notes for Country Winemaking

Harry Gilham

These notes (written by Professor Gerry Fowles) are for those who like to make table wines throughout the year.

Blackberries and elderberries are the amateur's mainstay for red wines, and small amounts of blackberries and/or raspberries enable us to imitate the burgundies and clarets we all love so much. You can use flowers, vegetables or grain as the key ingredient for a must, but I believe that only fruits are worth considering as a major ingredient.

Although country winemakers traditionally use flowers to make wines, they provide aroma and little else. Flowers, such as elderflowers and roses, can improve white table wines by giving them a floral note similar to that found in the wines of the Moselle. Linalool, which is present in the renowned Riesling, is just one component of the volatile compounds giving this aroma. Flowers should only be used in small amounts, otherwise you may produce something closer to toilet water than wine. Elderflowers past their best also contribute a "tomcat" note. Pick the flowers on a fine day, and use only the florets. Place them in a nylon flour sieve and shake well. This causes the florets to release the pollen grains, which drop through the sieve, otherwise these grains can cause a haze in the wine. I make my elderflower wine with a grape base, adding just half a bottle to 20 litres or so of my white table wine.

One old country favourite is the dandelion, but tradition requires it to be picked on St. George's Day in morning sunshine. Because dandelions - *pissenlits* as the French call them - are supposed to have a notable diuretic effect, I am wary of them. In any case, they offer virtually no aroma.

Neither do I find vegetables attractive ingredients. Wine made from them needs to stand a fairly long time before it is mellow enough to be worth drinking. Parsnips are one favourite of country winemakers - once parsnips have been exposed to frost, their starch turns to sugar. Even so, the flavour is something of an acquired taste, and the wine has a reputation of being a "little searching". My one success with parsnips was when I used them in conjunction with grapes and peaches, and then sweetened the wine to a specific gravity of around 1.020. After the wine had stood for about three years, I found that it had aged well and resembled a lesser Sauternes.

Otherwise, vegetables are best avoided, they offer little apart from small amounts of sugar, unwanted starch and a potential hangover. The reason for the latter is that, if the yeast finds itself a little short of nitrogen, it extracts nitrogen from the protein in the vegetable. This takes out ammonia and carbon dioxide producing an alcohol with a higher molecular weight. A typical example is the amino acid leucine, which generates 3-dimethylpentyl alcohol in the process. The same problem arises with grains, which explains why granny's wheat and raisin wine gives you a headache.

Wines are good fun to make at home. By thinking about what kind of wine you want to make and taking a closer look at the chemistry and technology of the professionals, you can give yourself and others a great deal of pleasure.

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

"God made only water, but man made wine".

Vixtor Hugo, 1856

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.

Winemaking Equipment for Sale

Please find attached some photos of winemaking equipment that we are trying to sell for my father. He is now quite elderly and not up to making his lovely wine anymore. All has been well cleaned after each use and stored well. Ideally would be good if we could sell as a whole, but would break up as required.

Vesna Daniel
0419 133 901





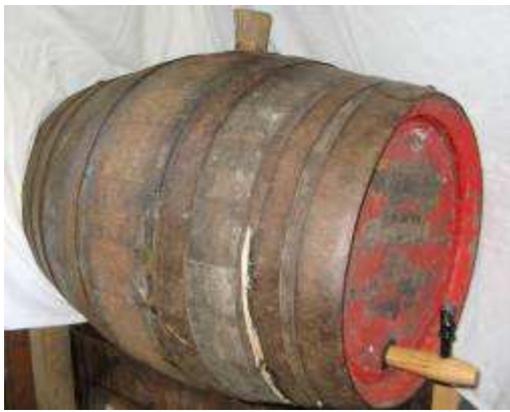
Winemaking Equipment for Sale

Attached are some photos illustrating what I have for sale, all these I purchased from Cellar Plus. It's all in very good condition and has been kept clean after use, sterilised and stored in shed.

Motorised crusher, ratchet press takes up to 10-12 boxes grapes, wooden barrel takes 120 lt. of juice, 2 x fermentation barrel and the accessories, as package around \$1000. If not I can separate it. If more than a few people are interested to split among themselves, 2x 54 lt. glass demijohn with tap \$70.00 each and 1 x 34 lt. Same as others \$45.00.

Contact Jesse Sheohmelian (Glen Waverley)

Phone 9884 6333 (not available between from 10am-to 6pm), or mobile 0428 312 005 any time



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

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Ph: (05) 9484 7948 – Fax: (05) 9484 7940
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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 screw caps come time to fill your bottles.*

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- 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.)			Distributors Stamp:
Trading As:					
EPPING -Vic	Nth Melbourne				
218 Cooper St	106 - 110 Peel St				
T: 03 9422 1711	T: 03 9328 1843				
F: 03 9422 1714	F: 03 9328 8116				
Email: sales@cellarplus.com.au	ABN 27693627560				

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 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](#)



Cellar Plus has moved 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



Eltham Wine Guild Special Offer

Mention Eltham Wine Guild
when you buy in store and help
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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
