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Past President	Spencer Field	0408 300 523	Committee	Trevor Sleep	94392352
Secretary	Mario Fantin	9846 7092	Committee	Darko Postruzin	94342617
Show Director	Greg Martin	0410 683 793	Committee	Danny Cappellani	
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: 26 April 2013

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Next Meeting – 26 April

Our next meeting for 2013 will be held in the Pavilion at the Eltham Living and Learning Centre, commencing at 7.45 pm on Friday 26 April 2013.

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

President's Press

Bill Loughlin

PRESENTATION BY EV OLIVES MARKWOOD VICTORIA

Our next meeting on Friday 26 April will be a variation to our traditional meetings. We will have EV Olives give us a presentation on the qualities of the various grades of olive oils available in Australia together with a tasting. The Guild enjoyed this presentation at EV Olives premises at Markwood 5 kilometres east of Milawa during our weekend winery tour to the King Valley in 2010. The proprietor of EV Olives has agreed to travel down to give us this very educational presentation, which I am sure you will learn a great deal about the oils you normally consume.

Guests are invited to come to this meeting even if there is no intention of becoming a member. Good quality oil will be available for sale for those interested. Please bring along suitable clean containers as EV Olives has offered us the bulk rate for 10 litres as listed in the attached price list on page 3 below. You will be able to divide up a 10 litre with other members if you wish.

WOTY WINES

Please bring along some of your good wines you wish to be evaluated by members and to impress our guests, some of whom will be females and EV Olives.

GRAPE SOURCES

Hope you have been able to take advantage of the wide range of grape sources passed onto you over the past couple of months. The breadth and quality available should assist you to make award winning wines.

EV Olives Product Wholesale Price List



EV Olives Pty. Ltd.
 203 Everton Rd. Markwood,
 Victoria 3678
 Ph 03 57270209, 0408519955
 Fax 03 57270582
www.evollives.com
ekunze@netc.net.au

ABN 53 709 062 874

PRODUCT WHOLESALE PRICE LIST

Description	Rec.Retail
Premium Extra Virgin Olive Oil 250ml	\$8.00
Premium Extra Virgin Olive Oil 500ml	\$12.00
Premium Extra Virgin Olive Oil 1Lt. Tin	\$22.00
Premium Extra Virgin Olive Oil 2Lt. Cask	\$38.00
Premium Extra Virgin Olive Oil 3Lt.Tin (Fruity only)	\$49.00
Premium Extra Virgin Olive Oil 4Lt. Tin	\$70.00
Premium Extra Virgin Olive Oil 10Lt. Cask	\$130.00
Premium Extra Virgin Olive Oil 20Lt. Drum	
All sizes available in either - Robust (Early Harvest), Fruity (Mid Harvest)	
Agrumato Lime Olive Oil 250ml	\$16.00
Agrumato Lime Olive Oil 500ml	\$25.00
Agrumato Lime Olive Oil 1Lt. Tin	
Agrumato Lime Olive Oil 4Lt. Tin	
Agrumato Lime Olive Oil 20Lt. Drum	
Agrumato Lemon Olive Oil 250ml	\$16.00
Agrumato Lemon Olive Oil 500ml	\$25.00
Agrumato Lemon Olive Oil 1Lt. Tin	
Agrumato Lemon Olive Oil 4Lt. Tin	
Agrumato Lemon Olive Oil 20Lt. Drum	
Bread Dipping Olive Oil 150ml	\$6.50
Bread Dipping Olive Oil 250ml	\$9.50
Stir Fry Olive Oil 150ml	\$6.50
Stir Fry Olive Oil 250ml	\$9.50
Australian Kalamata Olives 250g	\$7.00
Natural Brine, Lemon & Cracked Pepper, Chilli & Garlic	
Australian Kalamata Olives 2.2kg Bucket	
Natural Brine	\$35.00
Lemon & Cracked Pepper	\$37.00
Chilli & Garlic	\$37.00
Australian Kalamata Olives 17kg Bucket	
Natural Brine	
Lemon & Cracked Pepper	
Chilli & Garlic	
EV Gourmet Vinaigrette 200ml	\$9.50
EV Tapenade 120gm (with anchovies and capers)	\$7.50

Forward Program for Future Guild Meetings

MONTH	THEME	GUEST PRESENTER
April	Presentation on the attributes of the various grades of olive oil available in the Australian market and the Australian standards that apply. There will be a tasting with some sour dough bread and a chance to purchase oil at a bulk price. WOTY wines following presentation.	EV Olives
May	Beer making - matching cheese with beer	John O'Callaghan
June	International Night - Hungarian restaurant accompanied by some good quality Hungarian red and white wines.	Darko Prostruzin
July	AGM	

A New Gong for Service to the EDWG

Spencer Field

The success of the Guild is entirely dependent on the volunteer efforts of its members. Over the years some members have very generously dedicated a great deal of their time and energy, along with knowledge and skill, to devising and maintaining educational and social services that meet the needs of the wider membership.

It is thus important that the Guild has a system in place to recognise significant member contributions. The Executive has recently reviewed the current system and now proposes to make some changes.

Life memberships are used to recognise really standout performances of members who, over a long period of time, have very actively contributed their energies to the benefit of the wider membership. This award has been used to express the membership's gratitude for contributions extended over 20 years or more. The process for the awarding of a life membership is started when a member moves a notice of nomination of someone, with that nomination being seconded by another. Following a notice to members of the nomination, the motion is spoken for and against at the following meeting and is voted on.

Here is the short list of all Life Members: **Harry Gillam, Graham Scott (who also is a Foundation Member), Neil and Myrna Johanneson, Ken King, Karen Coulston, John & Roma O'Callaghan.** I could provide a very extensive list of key contributions of these eight distinguished life members, but as most members know them fairly well, I won't waste space except to say that they together created a great culture of sharing and fellowship that continues today in the Guild. Also please note that all of them have given their energies generously to the wider membership **for more than two decades**, and two, **Harry & Graham**, have given more than 40 years each of very distinguished service and continue to be very active!!

“Tribal Elder” is the only other formal means of recognising member contributions. This was instigated about four years ago under my stewardship. This award has not been used to date. It is aimed at experienced members - eg. those who had turned professional or were otherwise quite proficient in winemaking. Tribal Elder recognition could be granted, including 5 years free Guild subscription, in return for agreement that the Tribal Elder would take on a mentoring role assisting new or other members wanting guidance in making wine.

New means of recognising good service

The Executive is acutely aware, and most thankful, that some members give outstanding service on a year by year basis but wouldn't qualify for Life Memberships. Some means of recognition great annual/medium term contributions is needed.

It was agreed a **Golden Gong award** would be given annually to one member demonstrating outstanding service to the Guild in the previous year or recent time period. This would be announced by the President in his Report given at the annual general meeting. Whether this award is simply a certificate, a trophy or what else is open to suggestions by the membership.

It was also agreed that the President in his annual Report also announce **Commendation awards** to other members who have distinguished themselves over a recent period of time in benefiting the wider membership.

By recording the names of top performing members each year in the Guild's annual report, a reliable record is established that can be drawn on at any time when consideration is being given to presenting further Life Memberships or other recognition awards.

Hungarian Wines in Australia

Darko Postruzin

Eltham & District Winemakers Guild members, co-ordinated by Darko Postruzin, had the pleasure of being invited by the **Ambassador of Hungary Her Excellency Mrs Anna Sikó** and Ministry of Foreign Affairs of Wines to Australia, presented by the Wine and Gastronomical Adviser **Ms. Helga Gál**, co-ordinated by **Mr. Steve Sulyok** at the event ‘Magyar Kozpond Social Club’ in Wantirna on 07 March.

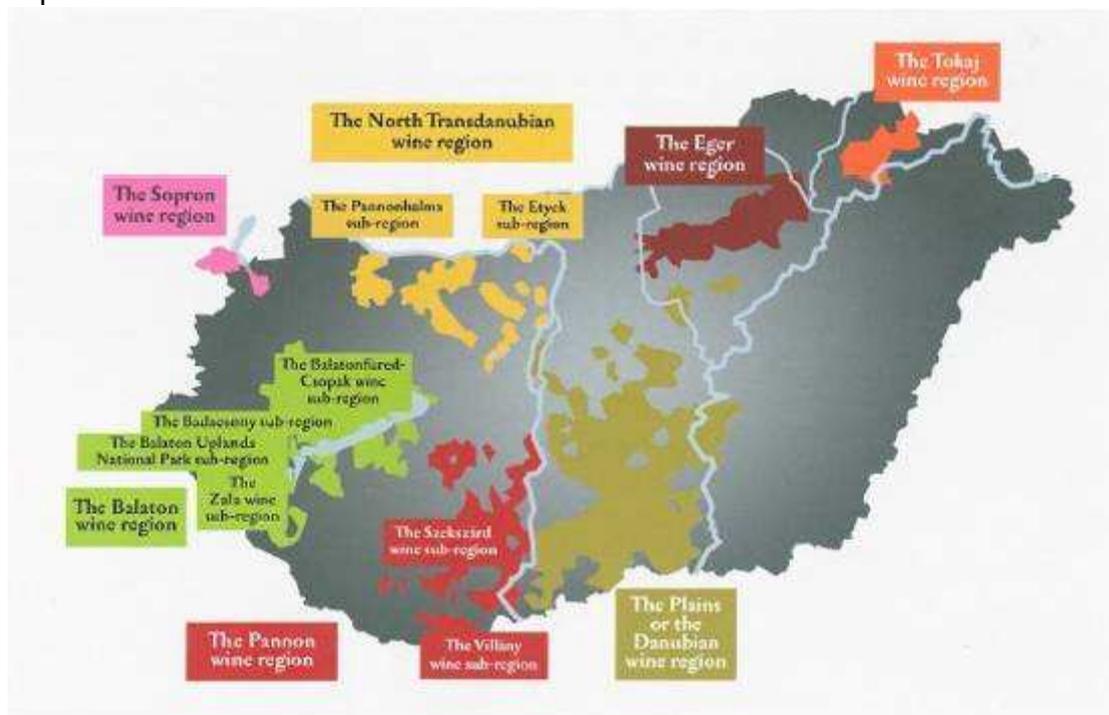
In Hungarian wines, names such as **Hárslevelű** and **Kéknyelű** are frequently presented. It's interesting that wines made from some special grape varieties can be tasted, however the meanings of these grape varieties are not translated. ‘Pinot Noir’ is a French word and ‘Noir’ means black. When I encountered ‘Aszu’ the first time, an English word ‘azure’ came into my mind. I assume that the word ‘Aszu’ does not have an etymological root of bright blue which is the meaning of azure.

Generally, the mineral characters in some white wines tasted on that day recalled some German wines, as well as a bottle from Luxemburg which is made from **Rivaner** (grape). On the other hand, a bottle of red was opened for tasting. It was a bottle of ‘Bull's Blood’. **Kadarka** is the main grape used in this kind of wine. It is quite a strong wine which resembles some Australian reds, but it lacks changes in the aftertaste.

Hungarian wines are not only red and white. **Tokaj** is a kind of golden liquid. Prices generally vary if the number on the front label is higher. This number is a measurement of sugar concentration in the sweet wine, called ‘**puttonyos**’. The basic level of Tokaj is 3 puttonyos which has at least 60 grams of sugar per litre; the next level is 4 puttyonyos and the expensive one is either 5 or 6 puttonyos. Personally, I prefer Sauternes and Samos sweet wine because these wines satisfy even the upper arch of my mouth. The feeling of absolute roundness is not easily found in some other wines. Nevertheless, two bottles from Tokaj astonished not only the Hungarian Diasporas, but also us. The first bottle, with a brand name of ‘**Patricius**’, was a non-botrytised sweet wine. I assume that the price of this bottle is not as

expensive as the botrytised wine, but the taste was pretty good. A hint of mould was still presented, even though it was not a botrytised wine. It could be traced back to whether the mineral characters of particular grape varieties or the selection of grapes. If the second case is true, some grapes which were used to make this wine could have been partially botrytised.

This is a wine regions' map from a handbook provided by the Ministry of Foreign Affairs of Hungary. Readers with little familiarity with wine regions in Hungary could be confused by different regions on the map.



A map in German (I haven't found a good example in English on the Internet) is quoted below.



The 'U' shape land between Danube and Thiz River is quite interesting because the river routes remain paralleled when Danube meets Budapest until it reaches Osijek in Croatia.

Wine regions from Neszmély, Badacsony to Villány can be put in the second category – Hungarian western wine regions. In a tasting section for the public, wines can be introduced via the category of either eastern regions or western regions.

We were presented with a dozen wonderful wines from Hungary on that day. We also learnt some of its history.

Hope to see more Hungarian wines in Australia, and I will certainly visit those wine regions in the near future, as Darko's family roots originated from Hungary!

Prepared by Guanmin Hu & Darko Postruzin



From left: Guanmin Hu - EDWG , Zenen Kolacz -EDWG , Ambassador Mrs. Her Excellency Mrs. Anna Siko , Ministry Advisor Ms. Helga Gál, Steve Sulyoke - Co-ordinator 'Magyar Kozpond Social Club , Darko Postruzin - EDWG.



Grumpy Old Men – A Marriage made in Wine

Nan Oates

During the past year I have been a sort of apprentice to a remarkable quartet of amateur winemakers whom you now all know as the Grumpy Old Men. Looking back I've now realized that when they are together making wine they behave and communicate just like an old married couple(s). There's the nagging, sniping, disagreement, blame, muttered threats and going off in a huff, but deep down, though they'd never admit it, there's a lot of brotherly love and mateship. Somehow, it all seems to come together amicably at the end and all gripes are forgotten (until the next time), as they congratulate themselves over a few tastings at the end of the session of another successful pressing, bottling or whatever.

What I find fascinating is the alchemy between a concreter, a hairdresser, a retired public servant and a copper. The concreter doesn't hesitate to go up to his armpits in squeezing the last bit of juice from the

press, nor does he hesitate to query the ability of Captain Grumpy's table to support the weight of 2 full wine barrels. He's also very good at finding ways to minimize the physical effort involved which we all appreciate.

The hairdresser is meticulous with sanitation of everything so we work in an almost continuous mist of PMS. He also keeps very thorough records of every part of the process on the whiteboard in his cave, and is a whiz at working the pH meter and the various equations of every other process. The retired public servant keeps a watchful eye on everything, reads all the instructions carefully and then discards them, but is very helpful with the pressing and setting aside the stems and skins left in the press for my compost. The copper tries to keep the peace but does give really honest and constructive comments on the quality of the wine. The more time that elapses, the better the wine appears to be.

I have now been honoured with my own nickname "The Spiller". Not only do I spill the beans on their antics, I am also guilty of spilling a bit of wine now and again. At our most recent pressing, I was carefully tipping buckets of wine from the press into a demijohn, the oak barrel already being full. I noticed a bit of spill down the side of the demijohn and onto my feet but it was just a dribble. Then on tipping the second bucket into the demijohn, a huge puddle of wine appeared around the base of the demijohn, but I had poured very carefully. So even more carefully I poured the next bucket and we then had a wine flood everywhere. Finally, it was realized that after sanitizing the demijohn, **someone had forgotten to turn off the tap at the bottom of the demijohn.**

Estimates of the loss ranged from 20 to 30 litres but in reality it was probably about one and a half buckets. It was probably just as well as the pressing produced more wine than expected and with no more large containers, the last of the wine was poured into bottles, which had to be very loosely capped as the wine was still fermenting. I guess it's a safe bet that the bottled wine has already been consumed. What is intriguing though is that as the press progressed, the wine appeared to develop more flavour as we got down to pressing the last of the grapes. There may be a valid reason for this, but there was much praise and lip smacking all round.



Michael, Spencer, Trevor and Nan hard at it



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

How long, how long, in infinite Pursuit
Of This and That endeavour and dispute?
Better be merry with the fruitful Grape
Than sadden after none, or bitter, fruit.

The Rubaiyat of Omar Khayyam, stanza 39

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.

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