



Fellowship through home winemaking
Share, Learn, Enjoy!

Press Cuttings
April 2014

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Newsletter	Bill Bussau	0407 353306	Committee	Hamish Lucas	
Web Site Content	Gary Campanella				



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: 2nd May 2014

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

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President's Press

NEXT MEETING

The April meeting has been re-scheduled to Friday 2 May, because of Anzac Day and the fact that we would like you to attend this meeting.

Graeme Morris, an author and professional winemaker, will advise us how we need to care for our fermented wines, red and white, through to bottling. This follows a theme of focusing our winemaking efforts on white wines for the Jo Illian trophy, awarded this year for the best non-sparkling white wine, any variety, current vintage at the Annual Wine Show in November 2014. (See further on for an announcement of the 2015 and 2016 Jo Illian Trophy Award!)

INTERNATIONAL NIGHT

See a separate flyer in this newsletter and pencil in Friday 27 June at the Slovenian Club for an Austrian theme. Encourage your friends to join you, at what will be a very good value and memorable night.

MAY 30th MEETING

There will be 2 meetings in May, the second on 30 May. At the 30 May meeting, we have secured the services of Taltarni's chief sparkling winemaker, Loic Le Calvez who will advise us how to make good sparkling wines and the basic equipment needed to do this.

NEW MEMBERS

Please keep your eye out for any potential members, you think may have some interest in commencing a wine making hobby. They will be welcomed and given the opportunity to attend a few meetings before making a decision to join the Guild.

The Committee will be doing more work on this subject, but your ideas, how we can do this more effectively will always be welcomed and considered.

WOTY WINES

Bring along wines for evaluation and judging by members. Time permitting we may be able to gain an opinion from our Guest Presenter about the merits of your wines.

Hope your wine making efforts are proceeding, as you planned.

Bill Loughlin
President

EXPRESSIONS OF INTEREST FOR EXECUTIVE AND COMMITTEE POSITIONS

There have been several members who have expressed interest in nominating for committee positions this year. There is still opportunity to put yourself forward. This is a great opportunity to play your role in helping to shape the Guild.

Do consider what difference you could make to the Guild if you were to bring your good ideas to it.

Your first step to making a contribution is contact either myself or Mario Fantin:

Bill Loughlin email: bill.loughlin@hotmail.com Tel: 5786 5047

Mario Fantin email: Mario.fantin@roads.vic.gov.au Tel:9846 7092

Bill Loughlin
President

Forward Program for Future Guild Meetings

EDWG MEMBERS PROGRAM		
DATE	THEME	Presenter or Facilitator/s
Guild Meeting Friday 2 May (April meeting delayed by 1 week because of Anzac Day)	Care of wine, Red & White, from end of ferment to bottling	Graeme Morris
Guild Meeting Friday 30 May	Making Sparkling Wine	Loic Le Calvez Taltarni's chief sparkling winemaker
No Guild Meeting International Night Friday 27 June	International Night (Austrian Feast!!) See brochure at end of Newsletter)	
Guild Meeting Friday 25 July	AGM Setting up a home lab	To be confirmed
Guild Meeting Sunday 29 August	Making mead	Hamish Lucas
Guild Meeting Friday 26 September	Blind tasting & judging members white wines with commercial wines	To be confirmed
Guild Meeting Friday 31 October	Show preparation, steward assoc judge training Judge & compare members wines made from the same source	To be confirmed

No Guild Meeting Wine Show 15/16/17 November	Wine Show	
Meeting & Social Early December	Wine Show Debrief / Social breakup Early December	
EXTERNAL EVENTS OF INTEREST		
<i>If you become aware of an event which will be of interest to EDWG members please advise Secretary - Mario Fantin and it will be included in this section</i>		
EVENT		
Darebin Homemade Food and Wine Festival 2014 7th May 2014 - 4pm entries close Saturday 17 May 2014 Public tasting from 1pm-4pm at Preston City Hall. Entry only for residents of Darebin. Definitely worth a visit on public show day.		
Frankston & South Eastern Wineshow 26 July 2014 - closing date for entries Sunday 31 August - Public tasting, results available		

Wine Show

How to be Successful at the Eltham Wine Show

By Gary Campanella, Director Eltham Wine Show

Entry forms are now available from our web site for the 2014 Eltham Wine Show.

PDF: http://www.amateurwine.org.au/index.php?option=com_joomdoc&task=doc_download&gid=94&Itemid=6

MS Word:

http://www.amateurwine.org.au/index.php?option=com_joomdoc&task=doc_download&gid=93&Itemid=6

Start to think about your entries.

- Enter individually
- Enter as part of syndicate of winemakers
- Trial all of your potential entries at the Frankston Wine Show, fine tune them at the Adelaide Wine Show, make the Eltham Wine Show your crowning achievement!
- Seek feedback on your potential entries at our Monthly meetings
- Finish your wines thoughtfully.

Winemaker of the Year (WOTY) Aspirants! What is your WOTY gap!!

Hints:

1. Understand the WOTY rules and plan your entries accordingly (See below)
2. Check your WOTY standing (see last page of 2014 Results Book)
3. The key rule: You must have at least one current vintage, one grape wine and one Country wine.
4. Reflect on your scores last year and chose entries that give you the best chance of closing your “WOTY gap”!

Remember that The Jo Ilian award for the 2014 Eltham Wine Show will be for the best current vintage dry grape white wine, any non-sparkling style, any varietal (Current vintage is defined as 2014).

Eltham Wine Maker of the Year (WOTY) Official Rules:

“The WOTY is the Eltham Guild Winemaker of the Year. This is determined by totalling the three top scoring wines in the show from any Eltham & District Amateur Winemakers Guild member, at least one wine of which must be a country wine, one a grape wine, and at least one of the three wines must be current vintage.

In the event of tied scores for the WOTY, the fourth top scoring wine will be taken into account. If a tie still exists, then the fifth (etc.) top scoring wine will be taken into account until a winner is found. If this process does not yield a winner, the Wine Show Director and Chief Steward will examine all the entries from the remaining eligible winemakers and determine a winner based on the overall quality of wines, complexity of handling the wines, and the range of skills and techniques displayed by the winemaker.”

Key dates are as follows:

<i>Eltham Wine Show - IMPORTANT DATES FOR Entrants !</i>	
<i>6 October 2014</i>	<i>Last date for receipt of entry form and fees.</i>
<i>27 October 2014</i>	<i>Labels mailed to winemakers.</i>
<i>7 November 2014</i>	<i>Last date for bottles to be delivered.</i>
<i>16 November 2014</i>	<i>Wine Show Public Tasting, Awards Presentation.</i>

The Anatomy of the Eltham Wine Show

This is the first of a series of articles over the next few months, aimed particularly at new members, describing the various activities undertaken by Guild volunteers over the three days of the wine show.

Article series originally written by Richard Bortko and published during 2010 – Updated and edited by Gary Campanella, Wine Show Director 2014.

Wine Show weekend:

For this year's Wine Show we are targeting over 450 wine entries from amateur winemakers from across Australia. To run a successful Show of this size considerable planning is required by the Show Committee and Guild members. A lot of resources are required over the Wine Show weekend – more than 14 judges, 30 stewards, a network of computers, data entry volunteers, many trestle tables and chairs, hundreds of ISO tasting glasses, hiring the Eltham Community Centre, stationery for judges, catering, etc., etc.

Friday afternoon around 2pm at the Eltham Community Centre is when and where it all begins.

Friday Afternoon - Set up for judging, start judging

Guild members set up tables and place wine bottles into the various wine categories – country wines, white grape wines, red grape wines, sparkling grape wines, fortified grape wines and liqueurs. Table cloths with numbers are placed in readiness for the wine judging.

Bottle entries received are checked against the written applications to see that no entries are missing. When entries are identified as being missing, phone calls are made to the winemaker entrant to find out the reason. Sometimes a winemaker will change their mind about entering wines without advising anyone. Sometimes the bottles will be left at either the wrong drop off point or be left where they are not visible (hopefully the bottles have not been consumed by an eager neighbour at a drop off point). Sometimes, unfortunately, bottles can still be in transit if despatched too late from interstate.

So some important initial set up work is done on the Friday so that judging can commence in earnest by Friday 4 PM and continue smoothly first thing on Saturday morning.



Grouping entries by Class



Where do these go?

Jo Illian 2015, and 2016

The Wine Show Committee is thrilled to announce the Jo Illian for the 2015 and 2016.

See the table below and watch out for special Monthly meeting sessions where we focus on making these styles.

Are you a Jo Illian contender?

Jo Illian Awards Future and Past

Show Year	Class	Winner
2016 (Grape)	Best Previous Pinot Noir (RPP, 2015 or earlier)	TBA
2015 (Country)	Best Country Wine (excludes Hybrid, Sparkling, Liqueur)	TBA
2014 (Grape)	Best Current Vintage Dry Grape White wine, Any non-sparkling style, Any Varietal	TBA
<i>2013 (Grape)</i>	<i>Best Previous Red Blend</i>	<i>Danny Cappellani</i>
<i>2012 (Grape)</i>	<i>Best Previous Shiraz</i>	<i>Gary Campanella and Jid Cosma</i>
<i>2011 (Country)</i>	<i>Best Hybrid</i>	<i>Neil Johannesen</i>
<i>2010 (Country)</i>	<i>Best Herb, Grain, Flower, Veg</i>	<i>Mario and Jean Anders</i>
<i>2009 (Grape)</i>	<i>Best Current Vintage Rose'</i>	<i>Peter Belec</i>
<i>2008 (Country)</i>	<i>Best Sparkling County Wine</i>	<i>David Wood</i>
<i>2007 (Grape)</i>	<i>Best Current Vintage Sauvignon Blanc</i>	<i>NHE Johannesen</i>
<i>2006 (Country)</i>	<i>Best Berry or Current Wine</i>	<i>David Hart</i>
<i>2005 (Country)</i>	<i>Best Other Fruit Wine</i>	<i>Vinko Eterovic</i>
<i>2004 (Grape)</i>	<i>Best Shiraz</i>	<i>K. Furness, D. Markwell</i>
<i>2003 (Country)</i>	<i>Best Mead</i>	<i>Harry Gilham</i>
<i>2002 (Grape)</i>	<i>Best Riesling</i>	<i>Richard Skinner</i>
<i>2001 (Country)</i>	<i>Best Raspberry</i>	<i>Jacques Garnier</i>
<i>2000 (Grape)</i>	<i>Best Pinot Noir</i>	<i>Philip Hellard</i>

Meet the winemaker – Time with Hamish

Interviewed by Gary Campanella

This is the first of our “Meet the Winemaker” series of interviews with a number of EDWG members. Over the coming months I’ll be interviewing a variety of Guild members to share their thoughts and journey through winemaking.

It was my pleasure to spend time with the ebullient Hamish Lucas. Hamish’s passion and success with making Mead is known to many of us. His recent successes at the Eltham and Wodonga wine shows make this young winemaker someone to watch.

(G.C.) Who is Hamish Lucas and how did you come to join the Eltham and District Wine Guild

(H.L.) I'm 33 years old and have been a guild member for 3 years. I stumbled upon the guild when I found a pamphlet at the local home brew store, and joined in an effort to sate my thirst for knowledge.

When not winemaking, I keep myself occupied with a series of hobbies including parenting, wood-turning, sailing, scuba-diving, farming, hunting and a few other side-lines.

By far my favourite style of wine would be country wines, especially of the mead variety. Within the subset of mead, I'm most fond of a melomel, or fruit-mead. This could be best described as a country hybrid of honey and any fruit.

(G.C.) How did you come to winemaking?

(H.L.) My father began keeping bees. Having access to honey, I sought to make better mead, than he could make wine from his vineyard. When I presented him with my first bottle, he was thrilled and excited. If only it didn't taste terrible!

I've come a long way since then, and my father agrees now that I make a fair Melomel, though he doesn't enjoy pure mead.

(G.C.) Tell us about your Wine Show Successes and/or proudest moments

(H.L.) My proudest moment would have to be winning my first Gold medal recently at the Wodonga wine show. At the 2012 Eltham wine show, my meads were judged by the same man. He was encouraging then, but to hear the praise and excitement with which he spoke of my mead at the Wodonga Show was thrilling!

((G.C.) The judge was the most venerable Chris Meyers)

(G.C.) What are your biggest challenges in winemaking?

(H.L.) Waiting for it to age! One of my biggest problems has always been running out of stock just as it's becoming a really nice drop.

My next biggest issue is the ever increasing amount of winemaking equipment (especially demijohns, bottles and fridges) I need to store without distressing my lovely wife.

(G.C.) What do you like best about being a part of the Eltham and District Wine Guild?

(H.L.) Being able to share my wine, and experience that of others. I enjoy tasting the wide variety that my fellow guild members make, and also the commentary that goes with it. It's been especially useful learning to identify faults, and traits given by certain additions, such as oak, tannin, acid, unripe fruit, sulphur etc.

(G.C.) What are your top three "Do's" and "Don'ts" of winemaking?

(H.L.) Do control your temperature. A brew fridge is a great asset.

Do be prepared to make tiny experimental batches. 5 litres is a good size I find.

Do get a beer bottle capper - this is useful for bottling 150-375ml 'sample' bottles, to see how your wine is ageing in bottle.

Do take the time to experiment and also to follow known recipes. Try other peoples' wine or trade if you can; experience is everything.

Do write down everything you do to your wine. Create a book, and label each bottle so you can reference it in your book for later. Don't wait until you have an awesome wine, and then wonder how to reproduce it.

Don't throw it out if it's no good, just blend it into your next big batch

Don't taste a whole bottle every few months, you'll run out in no time. This is especially useful with mead as it sometimes requires 10 years to age.

Wine Quotes and News



Trading Barrel

See last month's newsletter as I am sure our members still have some items for sale

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Eltham & District Winemakers Guild

Established 1969

Fellowship through home winemaking Share, Learn, Enjoy!

INTERNATIONAL NIGHT



THE GUILD INVITES MEMBERS, FAMILY & FRIENDS TO THE SOCIAL HIGHLIGHT OF THE YEAR, THE INTERNATIONAL NIGHT. THE THEME THIS YEAR IS:

‘AUSTRIAN’

Have Fun! Wear Your Favourite ‘Clothes’ (RED WHITE) or come in traditional outfit .

FRIDAY 27TH JUNE 2014

*Slovenian Club
82 Ingrams road , Research
Mel. Map. 12, G11,*

PRE-DINNER DRINKS AT 6.30PM



Guild members will provide free medal wines to share with meal

MEAL COMMENCES AT 7 PM

Slovenian Chef – Traditional Austrian Meal @ \$38/head
Three-course meal will be served with Coffee/Tea

RSVP with Payments due Sunday 15th June 2014

Email : dipost@aapt.net.au or call Darko Postruzin Mobile 0419 540 205 AH 9434-2617,

Payment to Eltham & District Winemakers Guild Inc. by cheque c/- P.O. Box 918, ELTHAM 3095. Enclosed a **cheque** (payable to Eltham & District Winemakers Guild) for the amount of \$.....

OR

Via EFT.

EFT Payments: Eltham & District Winemakers Guild Inc. BSB 633000 Account No 150164119 (Bendigo Bank). cheers@amateurwine.org with payment. **EFT preferred.**

ELTHAM WINE SHOW 2014

Amateur and professional winemakers!

*Do you want your wines assessed by
Professional, experienced wine judges?*

*Enter and attend the 45'th Eltham Wine Show
Public Tasting held
Sunday 16 November 2014
11am - 3pm Eltham Community Centre
801 Main Road (opposite Eltham Hotel)*

- Professional, highly experienced, independent wine judges
- High quality printed results book available on Show day
 - Every wine scored with insightful commentary
- Separate amateur and professional winemaker classes

Forms available early September at

www.amateurwine.org.au

Entries close 13 October 2014.



Wine show classes include:

- Grape wines
- Country and Hybrid wines



It is estimated that 400 wines will be entered in Show
Presentation of awards at 12pm

*Sponsored by the Eltham and District Winemakers Guild promoting fellowship
through winemaking: Share, Learn, Enjoy!*

Contact wineshow@amateurwine.org.au

The EDWG promotes the safe and responsible consumption of alcohol