

President	Bill Loughlin	5786 5047	Treasurer	Mario Anders	0418 564 852
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Secretary	Mario Fantin	9846 7092	Committee	Darko Postruzin	94342617
Show Director	Gary Campanella	0409 198 884	Committee	Danny Cappellani	
Newsletter	Bill Bussau	0407353306	Committee	Hamish Lucas	



**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: 28 February 2014

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

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# President's Press

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## PRESIDENTS PRESS

### JANUARY MEETING

This year we departed from our traditional Australia Day BBQ and had the fortune of Karen Coulston delivering an excellent presentation on how to make a good white wine. This was arranged to coincide with the decision to have the Jo Illian trophy awarded to the best dry white wine, any variety, and current vintage for the 2014 Wine Show. The task for those entering a white wine in this category is to secure some premium grapes and adopt Karen's advice. Our website sources may assist you.

### NEXT MEETING

The next meeting will be Friday 28 February in the Pavilion. At this meeting we will be following the same theme as for white wines, but this meeting will be devoted to the steps needed to make good red wines. Red grapes will start to become available this month. Be careful to check the grapes condition with the supplier before you purchase. Difficult weather conditions will mean good quality grapes will be harder to find.

Our most successful winemaker, David Hart will be our guest speaker. He will focus on the steps we may be avoiding to ensure the best outcome from the red grapes you have available. It was pleasing to see a good attendance at the January meeting. Please follow that up for the forthcoming meeting.

### WOTY WINES

Please bring along a bottle of your favourite country/grape wine together with some info on the grape source and wine making stats such as Baume of must, additions, ferment length and temperatures, fining method, oak treatment if any etc.

Bill Loughlin  
President

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## Forward Program for Future Guild Meetings

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DATE	THEME	PRESENTER
Friday 31st January	You missed a good one, if you didn't there	Karen Coulston
Friday 28 <sup>th</sup> February	Winemaking with red grape varieties	David Hart
Friday 28 <sup>th</sup> March	TBA	
Friday 2nd May	TBA	
Friday 30th May	TBA	

The committee is meeting shortly to plan the future meetings theme's. If you have any ideas let us know

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## Wine Show

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### **45th Eltham Wine Show - Plan to be a part of the 2014 Eltham Wine Show (by Gary Campanella)**

*Start preparing for this year's Wine Show!*

Think about what you'd like to exhibit, learn and be rewarded for.

#### *2014 Jo Ilian*

Keep in mind that this year's prestigious Jo Ilian will be awarded to the "Best Dry White Wine, any Variety, non-sparkling, Current Vintage" (Current vintage in the Eltham Wine Show is defined as being made in 2014).

#### *The benefits of being part of the Show*

Consider the benefits of supporting our own Eltham Wine Show:

- The opportunity to have your wine evaluated by independent, expert judges
- The potential reward and prestige that comes from winning medals and awards for high quality wine
- Improving your own winemaking through direct feedback from judges and by exposure to other winemakers and tasting at the show
- Improve your own tasting skills by being an Associate Judge where you will be teamed with an experienced judge.

#### *Your contribution to the Guild's Success and Reputation*

Your continuing support of the Eltham Wine Show is a most important part of publicly promoting the craft of home winemaking (country & grapes). Importantly, your on-going support of the Eltham Wine Show is a key part of enhancing the Guild's reputation and attracting new members to the guild.

#### *The Show Committee*

I'm pleased to have members already signed up for key areas that go into delivering a successful Wine Show. Our catering and logistics will again be efficiently coordinated by Mario and Jeannie Anders. We are indeed fortunate to again have Mario Fantin as our experienced Chief Steward. Our President, Bill Loughlin

and Danny Capellani will continue to work with our Sponsors. Danny and I are already active with Marketing this year's Show to attracting new winemaker entrants. Hamish Lucas will be leading the IT and Data role to deliver the Results book that is such a unique and permanent record of our Wine Show.

It is also a pleasure to announce that our own Greg Martin will be the inaugural "Head of Judging" for the 2014 Eltham Wine Show. Greg will be ensuring that our judges continue to give expert, independent assessment of your wine entries delivered through fair scoring and truly constructive comments.

I also acknowledge the great support and encouragement of President, Bill Loughlin and Newsletter editor Bill Bussau who does so much support work behind the scenes to keep things going.

#### *Calling for your help*

If you want to be part of our organising committee, please let me know.

We will be calling for volunteers during the year.

Remember to check the website for grape availability, this is updated regularly.

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## Wine Making with Herbs

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Producing the "Elixir of Life" – by Harry Gilham

Submitted by our esteemed Elder Statesman Harry Gilham who suggests if actioned by members now we will have the magical Elixir of Life ready for trial at a meeting in about 6 months' time; so Ladies and gentleman the challenge is out there to produce the magical drop.

The quest by medieval alchemists for a herbal elixir of life, to slow the body's natural ageing process, and bless us with prolonged youth and vigour, resulted in many complex herb liqueur recipes. My own simple version, which is distilled from several of the more popular medieval alchemical formulas, is detailed below. In fairness, I should mention that the original recipes emphasise the importance to sustained youthfulness and longevity of a vegetarian diet, fresh air and regular exercise, and a peaceful, religious-spiritual happy and contented way of life- free from needless worry!

An occasional liqueur glass of the elixir is recommended- moderation in all things. After all, who wants to live forever.....!?

Herbs used in the elixir: Balm leaves; Rose petals; Rosemary leaves, and Sage leaves.

#### THE ELIXIR OF LIFE

The Elixir of Life is a distinctive gold-red colour, with exotic fragrance and exciting flavour. Alcoholic strength (when brandy of around 40% by Volume is used) about 23% alcohol by volume. Stronger brandy produces a more potent elixir!

\*Dried balm leaves, rose petals, rosemary leaves, sage leaves, spices, pure juice and honeys are available from your local health-food stockist.

INGREDIENTS: to make 1 standard-size 750ml wine bottle

\*Pure red grape juice – 6fl oz. ( 170ml)

\*Pure Acacia blossom or lime blossom honey- 4 heaped tablespoons

Ginger (ground) – ½ level 5ml teaspoon  
Nutmeg (ground) – ¼ level 5ml teaspoon  
Pure Lemon juice -2 level 5ml teaspoons  
Fresh balm leaves- ¼ pint (142ml) or \* dried leaves – ¼ oz. (7g)  
Fresh rose petals (single or mixed colours) ¼ pint (142ml) or \* dried petals – ¼ oz. (7g)  
Fresh rosemary leaves- 1 heaped 5ml teaspoon or \* dried leaves – 1 level 5ml teaspoon  
Fresh sage leaves- 1 heaped tablespoon or \* dried leaves – 1 level tablespoon  
Brandy- 17fl oz. (483mls)

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## Wine Quotes and News

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For those who wondered how food and wine got together

### WINE PAIRING IN THE STONE AGE



“Simple rule of thumb; if it tries to eat us, serve with red. If it runs away from us, serve with white.”

David, don't eat us please



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## Trading Barrel

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### Demijohns.



5X 25 litres. \$40 each

1 X 20 litres \$35

1 X 15 litres. \$25

~~Corking machine. \$60. (Including 60 corks free with corker).~~ **Sold**

About 150 cork type bottles, reds and whites of assorted colours and shapes. Rinsed clean. Select what you want; leave the rest. 40c/bottle.

Stan Gower. [stango@alphalink.com.au](mailto:stango@alphalink.com.au). 9439 8687.

(I am finding 25 litres demijohns are too heavy for my back, so I am replacing them all with 10 litre demijohns, and switching to screw top bottles.)

### Cellar Plus

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# 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](http://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](mailto:wineshow@amateurwine.org.au)

The EDWG promotes the safe and responsible consumption of alcohol