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Past President	Mario Fantin	0407 103 967	Committee	Trevor Sleep	
Secretary	Gary Campanella	0409 198 884	Committee	Darko Postruzin	
Show Director	Greg Martin	0410 683 793	Committee	Bill Loughlin	
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: 29 July 2011

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Next Meeting – 29 July

7:45 pm start at the Eltham Living & Learning Centre 739 Main Rd Eltham.

Note: No regular meeting in June, replaced by a very social Slovenian Night for members, partners and guests.

Agenda:

7:45 NOTE EARLY STARTING TIME FOR THE ANNUAL GENERAL MEETING

- Welcome; apologies, guests
- President's report
- Appointment of new Committee and Office bearers
- Any other business

8:15 REGULAR MEETING

- Coming events - 2011 Wine Shows; 2011 Winery weekender.
- WOTY - Focus on Cabernet Sauvignon tastings - member and top commercial wines - within the major presentation.
- **Major Presentation and WOTY (8:30-9:30):** Benchmark Cabernets by Geoff Anson, professional Wine Maker and Wine Judge. Be guided through the very best commercial and member examples of what makes Cabernet Sauvignon sublime and superb. This will be a great educational session providing for tastings and an interactive session. The WOTY will focus on Cabernet Sauvignon tastings - member and top commercial wines - within Geoff's presentation.
- **We decide the Future of the EDWG Port Club:** with Alan Blackman featuring an assessment of the Club's own 10 year old port. EDWG will facilitate discussion on the Club's future. Will it continue with an expanded membership or will it close and distribute 180 ltr of aged tawny port? Ensure you read the July newsletter for details of the history and membership of the Port Club, as well as some of its options for the future.

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

President's Press

Spencer Field

Guild's Slovenian Night at Slovenian Club

A very successful social night with 50 in attendance was held for members, partners and friends on 24 June at the Slovenian Club in Research. **Darko Postruzin** and **Trevor Sleep** are to be congratulated for putting together and hosting a fabulous event with great food, great wines, great camaraderie and great entertainment. A new, virtually unbeatable standard has been set for International Night!!

The Slovenian Club is funded and managed by the Slovenian Community in Melbourne. The Club funding is provided through subscriptions, donations and catering for events, such as ours. Members of the Slovenian Community volunteer their time and labour to run the club. This includes the cooking, so we were treated to Slovenian home cooking!

The Slovenian hospitality was a tremendous, absolutely unbeatable experience which combined perfectly with the EDWG camaraderie on the night.

We educated our palates with the tasting of rare Croatia wines. The Slovenian Club bar was opened to us, but we were also allowed to bring BYO wine.

We enjoyed competitive judging of three special wines. Some eight or nine tables competed against one another in the judging with scores being compared to certain palates appointed as wine judges for the night.

We learned about aspects of Slovenian culture with Darko leading in the dancing of polkas, and a DVD showing on Slovenia.

We educated our palates with a fantastic array of home cooked Slovenia delights - a big highlight of the evening along with the camaraderie. We met and admired the cooks and their cooking at first hand in a tour of the kitchen.

Darko was a very enthusiastic and entertaining Master of Ceremonies. We must acknowledge special credit to **Darko** as he was under some duress, due to his **wife, Ljubica**, being in hospital that same day having a rather serious operation. I spoke to Ljubica before our social event. She was really sorry she was unable to be there, but strongly supportive of Darko carrying out his role in managing our night, instead of being by her side. We can be very grateful to have them both as enthusiastic, committed and contributing members.

The work for the 2011 Eltham Wine Show begins!

The first Show Committee meeting was held in June under new **Director Greg Martin**. Two new faces have joined the Committee - **Mario Anders** and **Harry Gilham** (*Editors comment: new?? What's new about old Harry?! He's been around for ever. In fact he was the "Show Committee" for more than a few years back in the earlier days of the Eltham Show*). Both had a lot of excellent suggestions on the night. We definitely need a few more new faces.

Quite a different style this year as most of the night the discussion was on new concepts and ideas that might be introduced for the 2011 Show. So members, expect some great surprises and treats this year. Not for me to discuss them, but a few are hinted at in Greg's news below. If you have some suggestions or want more influence in which ideas are supported, why not come to the **next meeting? - Wed 20 July, 7:30pm at Living & Learning Centre**.

The Wine Show is the Guild's premier annual event, and so volunteer support from the wider membership is absolutely vital to its success. **Can you volunteer some time toward this event?** If so, please come to the next Show Committee meeting or let Greg Martin know: greg@liquidassets.com.au

A Challenge to all members of the Frankston Guild!!!

You will see details below for the Frankston Show scheduled for August 2011.

On behalf of EDWG members, I hereby issue a friendly challenge to all FAWG members: Typically, year after year the FAWG Show is strongly supported by many Eltham members. I in fact believe Eltham members, through entry support for FAWG's Annual Show, can take sizeable credit for the revival and growth of the FAWG Show over the past decade. AND last year a party of some 20 plus Eltham members attended their Show and formed a big table at the restaurant next to the Show - and we will repeat this again for the August Show.

What have we got in return for our support?? In spite of our quite significant efforts to promote Frankston entries, typically only about 4-5 Frankston members enter our Show (2 or 3 of these are also Eltham as well as FAWG members); and attendance of FAWG

members to our Shows has been as **dismal** as is the number of entrants. I'm certain that **the Frankston membership can do much better. But let's see it!!**

This is a friendly and public challenge issued to the southern half of our great family of home winemakers, and I sincerely hope that no one from the Frankston Guild is in any way offended. All I'm suggesting is that the wider membership of both Guilds has a shared responsibility to strongly support each other's Show, and this is in the interests of enhancing the growth and quality of wines made by the wider home winemaking community.

I hereby challenge Frankston to ensure that a minimum of dozen or more entrants of FAWG put entries in the 2011 Eltham Show. I further invite and challenge Frankston to provide a group of 20 FAWG members and friends to a luncheon table at the Eltham Guild. This will be a special FAWG table - minimum booking -20.

In making this challenge, I am **pleased to acknowledge** the ongoing, fabulous and extremely helpful contributions to EDWG of one member of FAWG: that is of course **David Hart** who has a great commitment to the betterment of home winemaking in general. His participation and contributions to our regular meeting, as both an Eltham and a FAWG member, are well appreciated by all others who attend Eltham meetings.

Subscriptions are now due !!

The Guild Constitution says that annual membership must be paid by 30 June!

So boys and girls, time to pay up. Remember you get a lot for a very small sub: \$30 single; \$35 family. Pay to the Treasurer by cheque/postal order to 58 Kent-Hughes Rd, Eltham 3095; or by EFT using **surname as reference** - Eltham & District Winemakers Guild Inc. **BSB: 033 091 Account: 283851**

2011 Winery and Craft weekender - Heathcote

Spencer Field

A decision for a weekender - at Heathcote on **15, 16 October** was supported in a brief discussion at the May meeting. That weekend corresponds with an **annual wine festival at Heathcote**. Heathcote, as most members know, is where fabulous Shirazes are produced, some of the best in Australia. A program and transport options are being drawn up by **Trevor Sleep** and **Bill Loughlin**, and they will report further in the July newsletter.

One suggestion supported by a few of us is a visit to the **Shiraz Republic** at Heathcote, which is owned by one of our Viticulturalist members - **Brian Spencer**. I think you can expect a call Brian!

Eltham Wine Show 2011: News

Greg Martin, Wine Show Director

The 2011 Jo Illian Trophy goes to the winner of the Hybrid Class.

This year's BIG TROPHY, the **Jo Illian**, supports the Hybrid Wine class. The Eltham Wine Show is the first show in Australia to introduce this class, so huzzah for us! Huzzah, huzzah, huzzah! We are setting a path to this new frontier! We see this "coming" to mainstream, commercial winemaking which is pleasing to us because it gives some impetus to maintaining the ancient and struggling craft (Guild) of Country or Fruit Winemaking.

Some Hybrid tips: So the question is for those with holdings of home-made Shiraz and Cabernet, what can be blended with it prior to this year's Wine Show? I can imagine Blood Plum would go rather well with a Shiraz or a Cabernet lacking with some fresh fruit characters but still retains a well-structured palate. Lemon and Grapefruit could add to a tired old Riesling and if you can get your hands on Gooseberries, add them to some Yarra Valley sourced Sauv. Blanc. This demonstrates the role that some fruits and spices can add to grape winemaking. At our Eltham Guild the red wine challenge is to capture flavour and freshness of the fruit. On the other hand, Fruit Wines tend to have strong colour, excellent aromas and flavours yet their challenge can be an under-developed and under-structured palate. So what do we have here? We have a marriage made in heaven, flavours and aromas can be made from Fruit Wines and the Grapes wine provide the palate which is what they do very well. Mix 'em and there you have your Hybrid Wine entry with a high concentration of flavour and a well structured palate.

Geoff Neagle has organised a bulk purchase of Viognier from northern climes for some members. I would have thought that APRICOT would be the perfect complement to this grape wine. The thing about apricot is that it can provide the prettiest of noses yet gives absolutely nothing on the palate. Viognier can provide a lovely, viscous, slippery mid-palate; a double-fat mid palate in fact. Apricot can provide a boost to the aroma and flavour to a Viognier inspired apricot-kernel flavour. A word of warning with Apricot is the risk of methanol production. There is some research that pulpy fruit like Apricot and Pear have high levels of pectin, the problem for us is that this can hydrolyse to Methanol which is a poison and can well, kill you or even worse. So plenty of Pectin enzyme is the order of the day.

ANNOUNCING 2012 JO ILLIAN TROPHY - 2012 Shiraz!!!

It was thought that over the last three years the Country Wines have been given plenty of support and that now is the time to get back to our very popular grape variety SHIRAZ. So start planning now and the first and most important decision is to source some 2012 Shiraz grapes that will yield high quality Flavour. We have been knocked about with the Fires of 2009 and the Downy Mildew of 2010, so next year we will rebound with a load of quality Shiraz wine making; this means spending money "people" on the highest quality grapes. The back of a truck at the market "isn't going to make it" anymore. We are also tempted to give a **trophy to the Best Grower** (Viticulturalist) who grows/supplies the shiraz grapes for the 2012 Jo Illian Trophy winner, something to think about ...

Catering - Mario Anders.

Mario has generously undertaken the Wine Show role of CATERING over Saturday for judges and helpers (which means members bring a plate) and Sunday, getting some caterers involved. So please standby for bring-a-plate conversations with Mario; sandwiches or salad or quiche or cake or lemon tart (yum). Mario thought a coffee vendor would be fun which sounds good to me.

Chief Steward - Gary Campanella.

Thanks Gary for taking on this important job. We need a proof reader of the Judges-sheets to help him on the day, so hands up for a volunteer for this jobby. We also hope that the eminently capable **Myrna** will be the Chief Steward's assistant as per usual on the day.

Next Wine Show Meeting - 20th July.

Wed evening 20th July 7:30pm at the usual meeting room at the Eltham Living and Learning Centre and **Harry** ... don't be late this time ... ha ha ...

Frankston Wine Show 2011

Spencer Field

Frankston has circulated entry forms for its 2011 show to be held on **27 August** (closing date for entries on 29 July).

We look forward to many entries (including winning ones) from Eltham members again this year. You can download a form by going to <http://www.fawg.org.au/index.php?id=7> and clicking on [2011 Comp Entry Info/forms](#).

In checking through the 2011 FAWG wine classes, I noticed they have (copied our idea in establishing) a new **hybrid class**.

So Eltham members, the FAWG Show is, among other things, an opportunity to test out your hybrid wines in preparation for the Joe Illian Trophy in the November Eltham Show.

Wine Labels for Amateur Winemakers

Rob Aitken

Need labels for your own wine? If you have a graphic designer handy, or a son/daughter skilled in Adobe Photoshop, that's great and you can have fabulous and professional labels.

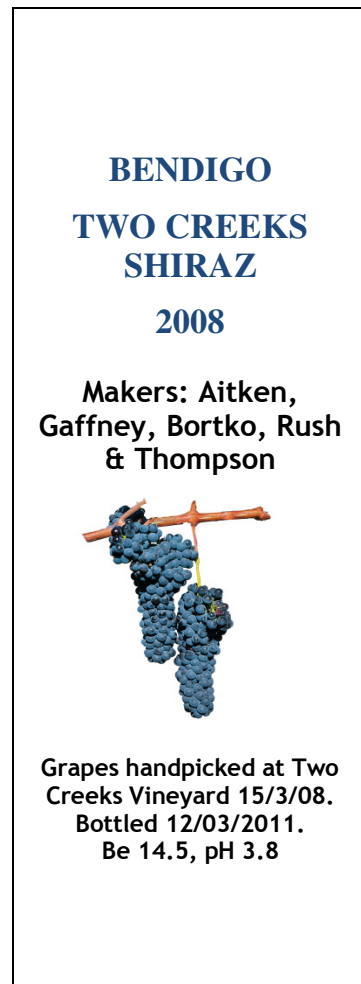
However, for most of us with limited software application skills, any label is better than what I often see at our Guild meetings which is a scrappy bit of paper or tape stuck to a bottle with a name such as "CS 09" scrawled on it. Doesn't do our wines justice does it? So what to do if you want quick and informative labels for the wine you have just bottled? The one thing I emphasise is the need to apply labels as part of the bottling process. The alternative is the situation where some months later you can find an unlabelled mystery bottles in your cellar which is amongst other bottles of previous vintages all unlabelled and you have to guess what is what.

Here is what I do:

1. I buy one box of say 100 sheets of Laser/Inkjet/Copier Labels - a brand such as Avery or any other brand you like. I bought mine at Office Works.
2. I prefer to use the "14 labels to a page" which has label sizes of 38mm wide by 98 mm high (but there are many label sizes you can choose from)
3. I use Microsoft Word which has standard templates for labels - I use Avery label and the code J8363. Remember to rotate text so the label is vertical in the 98mm dimension.
4. Develop for yourself a standard label which you can easily and quickly adjust for each vintage. If you have trouble setting up your initial label, I can put my standard label on the Guild website and you can copy and amend it as long as you have Microsoft Word installed.
5. Save the template with a name for the particular vintage.
6. Insert the necessary number of pages of blank labels into the printer and print your labels.
7. Apply labels to bottles as a last and very important step in your wine bottling production line. Partners and sons/daughters are good at this task!

Below is an example of a recent wine label.

Note - the more information you put on the label the better, so when Spencer asks you to explain at the Guild meeting the history of your wine, you have the basic details at hand! Cheers and happy winemaking.



42nd ELTHAM WINE SHOW



This is a great opportunity to have your country or grape wine assessed by professionals



Organised by the Eltham and District Winemakers Guild:

*Fellowship through home winemaking: Share,
Learn, Enjoy!*

Sunday 20th November 2011

**11 am - 3 pm Eltham Community Centre
801 Main Rd (opposite the Eltham Hotel)**

Only \$15 entry (Winemaker entrants free!)

FEATURING: workshops; trade exhibits; tastings of medal winning wines; major awards for Best country & Best grape winemakers; Best woman winemaker; Best Hybrid Wine; as well as awards for over 30 other wine classes

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Brewing, Heritage Coopers*

**Watch out for entry forms from our sponsors
and on our website in September:**

www.amateurwine.org.au

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

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

Here's to the corkscrew - a useful key to unlock the storehouse of wit, the treasury of laughter, the front door of fellowship, and the gate of pleasant folly.

W.E.P. French (From the wine list of Commander's Palace in New Orleans, LA courtesy of John McDonald, Dallas, TX)

And Noah he often said to his wife when he sat down to dine, 'I don't care where the water goes if it doesn't get into the wine'.

G.K. Chesterton(1874-1936); *Wine and Water*

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.

DEMIJOHNS: In excellent condition, available for 50% of the retail price of new ones

54ltr x 4

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FOR SALE - GLASS FLAGONS

For sale pairs of clear glass flagons, one 5 litre and one 2 litre.

Ideal for country wine making or storing small quantities of grape wine. \$5 per set.

Mario Fantin 9846 7092.

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.

Arthur Stubbs on 8822 3458

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Rob Aitken on 0417 537 993

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Showrooms:		(Australian Olive Oil Supplies Pty Ltd.)			Distributors Stamp:
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218 Cooper St	106 - 110 Peel St				
T: 03 9422 1711	T: 03 9328 1843				
F: 03 9422 1714	F: 03 9328 8118				
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.

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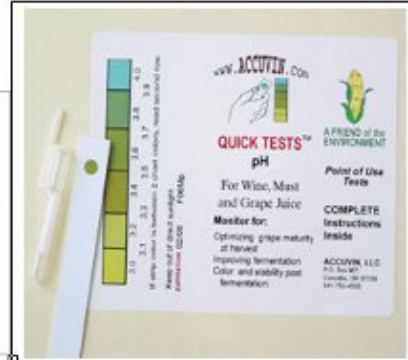
QUICK TESTS™ Products

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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.

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Enquiries welcome
