



# Eltham & District Winemakers Guild Inc.

Press Cuttings  
March 2010

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<b>Secretary</b>	Gary Campanella	0409 198 884	<b>Newsletter</b>	Richard Bortko	9811 8219

**The Guild encourages the responsible consumption of alcohol**

The Guild meets on the last Friday of each month  
at the Eltham Living & Learning Centre at 7.45 pm  
**Next meeting: 26 March 2010**

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## Next Meeting

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**Next meeting 26 March - 7:45 pm start: Featuring:**

<b>Develop a Gold palette - Karen Coulston</b> Here's a great opportunity to improve your tasting skills! Be guided through the basic elements of taste that make up wine, learn to identify the most common winemaking faults. A must for anyone serious about making better wine.	<b>Members to bring for tasting Reds and Whites to support session, and include wines with faults.</b>
<b>Harry's Corner:</b> The first of a regular 10 minute discussion segment for each meeting focusing on Jo Illian show entries (grain, flower, herb of vegetable wine) or other country wines being made NOW. A <b>question and answer session</b> where members put <b>Harry, George, Vinko</b> and <b>Greg</b> on the spot with any issues arising from the making of these country wines.	No time for tastings of these wines but members are invited to bring along small samples for private assessments by Harry and the others.

**Please note a special award will be presented** to the member whose wine, as judged by general acclamation of the meeting, is the best home brew or whose wine most clearly demonstrates a good example of a wine fault.

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## President's Press

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*Spencer Field*

**February meeting - Jo Illian special:**

About 33 members and guests turned up to taste and learn about grain, herb, flower and vegetable winemaking. Four speakers, **Harry Gilham, Greg Martin, George Wright** and **Vinko Eterovic** gave the goods on the making of this Jo Illian class of country wines. Harry handed around several recipes (see at [www.amateurwine.org.au](http://www.amateurwine.org.au)) and discussed the basics for making each of the four wine types. Greg led a good discussion on country winemaking tips; George presented for tastings different versions (higher and lower water additions) of some Stinging Nettle wine (see [www.amateurwine.org.au](http://www.amateurwine.org.au)) and raised the concept of bucket chemistry and its value to good winemaking. Vinko led tastings and discussions on his medal winning carrot and rose petal wines.

The night I thought was particularly useful in identifying how a home winemaker applies real skill to make top country wines. We learnt that the recipe is but a simple guide to the main ingredients and that the general winemaking technique to be applied varies little from wine to wine. **The real skill of good winemakers**, however, is in the fine adjustments (ie. the "bucket chemistry") needed to balance the wine components or to enhance particular flavour components. This might include additions of small amounts of acid, sugar, water, tannin or fining carried out to reduce hardness, bitterness or some other negative taste factor. It also might include knowing when to use raisins or bananas to add body to the wine, and also when not to use these ingredients.

A fundamental skill for good winemaking is the **development of a good palate** so the winemaker can identify aromas and tastes of wine and can assess the impact of the fine adjustments. While a few members have excellent wine palates (they tend to be more consistent medal winners), many of us (including myself) need to work harder to improve our palates.

The 26 March meeting, with skilled winemaker Karen Coulston leading discussion on palate development, promises to be a ripper and I look forward to a good turnout of members.

#### 2010 Vintage is now full on:

The vintage harvest is well underway and I am aware of many members who are busy securing and crushing grapes. About ten members bought a total of 2100 kg of lesser known Italian and Spanish varieties from NW Victoria, thanks mostly to the hard work, attention to detail of committed Co-ordinator, **Geoff Neagle**. **Joe Lostitch**, **Mike Scott** and myself (the **Phoenix Group**) together are making three 225 litre barrels: Shiraz, Chardonnay and Tempranillo. The season I believe has been a good one for grape growing at least in the southern half of Victoria, and hopefully should produce some high quality wines.

I hope that members are making use of the grape supplier list at [www.amateurwine.org.au](http://www.amateurwine.org.au). I know that at least one supplier on the list, Steve Gist at Kangaroo Ground, is sold out and there may be others.

A further reminder that the Guild owns a good quality stainless steel crusher/destemmer and this is available for hire for only \$20. Contact Rob Aitken (0417 537 993) to organise.

#### **For the PC proficient members, please help with our website development:**

If you are even just a little proficient in the use of a computer and the internet, the Executive seeks your assistance for what is a simple task that will assist in the development of our website.

The work of Webmaster **Marcel** and Secretary **Gary** on website development is clearly providing some real opportunities to attract more funding to the Guild from sponsorship. A need is seen to widen the level of sponsorship with a view to use any new funds secured to directly benefit members, for example, by supplementing the funding of the Wine Show or other existing or new Guild activity.

The current website strategy is to build in features that make the website increasingly popular with not only members, but also non-members, as measured by the number of 'hits' onto the site daily. More and more hits make advertising by sponsors more and more attractive, particularly if there are links from our website to those of our sponsors.

You can assist this strategy by going to the our home page at [www.amateurwine.org.au](http://www.amateurwine.org.au), find and register on **Twitter** (in centre of home page) by clicking on [amateurwine](http://amateurwine) and then following the prompts. After registering you can then look for other Twitter users to follow and you should find [amateurwine](http://amateurwine) in the "other" category of Twitter users to follow. If you click on 'followers' you will find and see some familiar faces and names including spenceresquire (that's me!!) I am following that wine Journalist and Master of Wine, Jancin Robinson, in addition to amateurwine!

You should also go to [www.youtube.com/user/amateurwine](http://www.youtube.com/user/amateurwine) where you will find two Youtube videos featuring **Vinko** and **Vasili's Garden**, and **Harry** spruiking up country wine. You should take the opportunity with each of these to rate the videos and please give them 5 star ratings.

You will then have contributed very usefully to the continuing development of the Guild's website!! Congratulations!!

#### April Guild meeting topic

For a complete list of topic proposals covering all meetings in 2010, please review on the website.

30-Apr	<b>Making Super Shiraz</b> Making Shiraz wine is a popular activity of many Guild members and we have some excellent exponents of the art. This meeting will focus on the anatomy of a Super Shiraz, how you select top Shiraz grapes, how you make it and how you set the scene to make it Super. A number of Gold medal Shiraz wines will be tasted along with superb examples of commercial Shiraz.	Commercial Shiraz Shiraz WOTY <b>Meeting Medal for the best wine in the Super Shiraz challenge</b>
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## Fungicide Detection

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*Graham Scott*

The recent detection of the fungicide natamycin in Argentinean wine sent to Germany serves as a cautionary reminder to all winemakers to be vigilant when purchasing and using additives and processing aids.

While the source of the contamination is not yet known, there have been suggestions that oak chips treated with this antimicrobial agent may be to blame. [We believe natamycin cannot be used in winemaking in Argentina. It certainly can't be used in Australia for wine, although it is legal when producing cheese and certain meat products.]

If oak chips are the source, it would not be the first time that additives and/or processing aids have been implicated in this way. They can pick up taints during storage or transit and sometimes these taints can be a by-product of the manufacturing process.

Wineries are encouraged to obtain conformity certificates with each incoming batch of vintage supplies and to perform a sensory scan of each batch for the presence of taints and off-flavours. Further testing and the conduct of supplier audits might also be prudent.

For further information on these issues, contact the AWBC on (08) 8228 2000 or the AWRI's Winemaking and Extension Services team on (08) 8313 6600.

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## Wine Quotes and News

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### 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.)

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## Trading Barrel

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**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.

### 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. \$10 per set. Mario Fantin 9846 7092.

# Wine Show Major Sponsors

## Cellar Plus

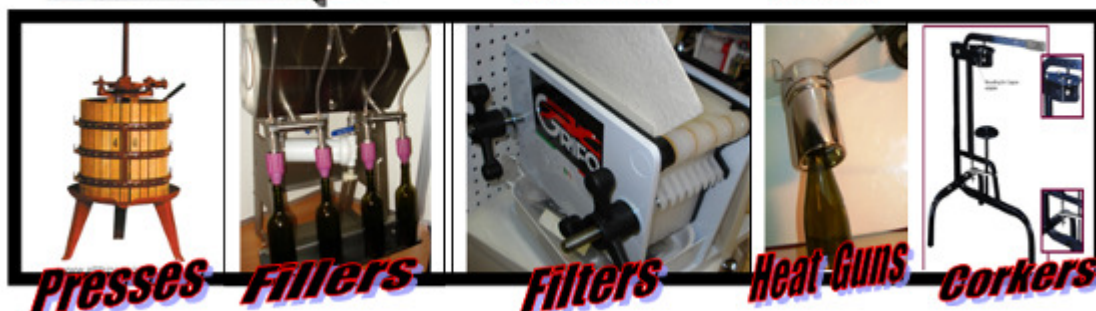


**BUY or RENT these items this vintage.**

**Make Processing The Grapes Easier !**



GRAPE Presses, Crusher Destemmer S/Steel 1500kg /hr, Bottle filler guns or Enomatic, Vats & Drain screens , Filters, Wine Pumps & Filters, heat shrink capsulators, bottle labellers and corks..



**Presses**

**Fillers**

**Filters**

**Heat Guns**

**Corkers**

**Your Free \$50 "Cellar Plus" Voucher**

*Applies to winemaking equipment sales & lab by above \$450 inc. GST, or 10% off the normal list price for any sales below this amount.*



- So try our 'hands On' **SHORT COURSES**

- **Winemaking Fundamentals !**

- **Italian Salsa- Sauce making !**

- **Fresh Sausages & Cured Meats !**

- 3 sessions theory 3 session hands on production at winery  
- all other courses 2-3 hrs

**Interested in improving your wine craft?**

*... Yes ! Then let us help you.*



**Wine Bottle Screw Cap with Pre-thread**  
**Bottle your wine like the pros...**

Bottle and cap combo available in Box 12 or pallet lots ( 1020 bottles)  
Prices from \$1 to 1.50  
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**CORK SPECIALS** (rrp \$ 40)  
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(These are premium style 47 mm Long)  
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(Not to be use with any other offer or voucher)

- Importers of all Hobby & Commercial winemaking Equipment. From grape snips at Harvest, to filters and corks come time to fill your bottles.
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F: 03 9328 8116

*Voucher valid until 10-03-2010 cannot be used for already marked down items . see store conditions.*

Distributing Products for:



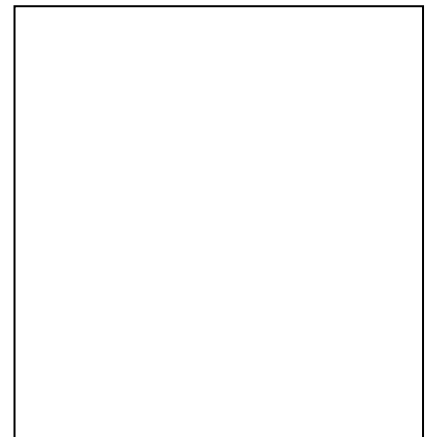
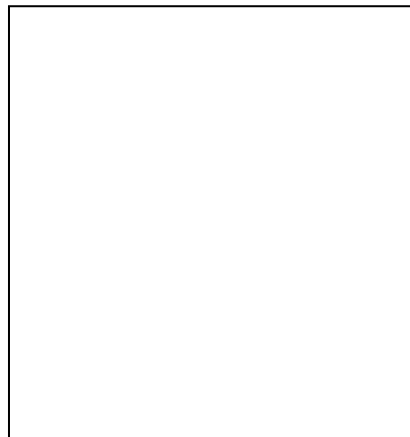
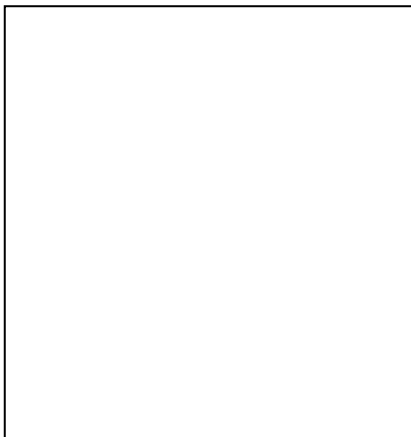


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## Sponsors Corner

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### Greensborough Home Brewing

Your local homebrew shop carrying a complete range of Wine & Beer making supplies ...

- Books
- 5L Stills
- Nutrients
- Oak Barrels
- Glassware
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- Acids
- Yeasts

Winemaking equipment hire - including motorised crusher / destemmer (750kg / hr), basket press, corker and more.

Call Dave for all your needs ...

**Greensborough Home Brewing**  
22 Louis Street, Greensborough (Melways Map 20/J4)  
Tel: 9432 0283

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### 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

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