

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

**Press Cuttings**  
**March 2012**

<b>President</b>	Bill Loughlin	5786 5047	<b>Treasurer</b>	David Pryor	9439 4933
<b>Past President</b>	Spencer Field	9710 1928	<b>Committee</b>	Trevor Sleep	94392352
<b>Secretary</b>	Gary Campanella	0409 198 884	<b>Committee</b>	Darko Postruzin	94342617
<b>Show Director</b>	Greg Martin	0410 683 793	<b>Committee</b>	Zenon Kolacz	9879 0379
<b>Newsletter</b>	Richard Bortko	9811 8219	<b>Communications</b>	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: 30 March 2012**

**In This Newsletter:**

Next Meeting - 30 March .....	2
President's Press .....	2
Barrel Replacement Technology: Flextank .....	3
Mentoring Starts with us .....	3
Wine Quotes and News .....	4
Trading Barrel .....	5
Sponsors Corner .....	6
Vinvicta Products .....	6
Winequip Products.....	6
Costante Imports .....	7
Cellar Plus .....	8
Australian and New Zealand Winemakers.....	10
Greensborough Home Brewing.....	10
Heritage Coopers .....	11

---

## Next Meeting – 30 March

---

Our first meeting for 2012 will be held in the Pavilion at the Eltham Living and Learning Centre, commencing at 7.45 pm on Friday 30 March 2012.

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

---

## President's Press

---

*Bill Loughlin*

### KEYNOTE PRESENTER

Steve Jenkinson, principal of Vinvicta Products, will be our keynote presenter at our meeting. He will discuss the merits of flexi-tanks versus oak barrels, timely for the current vintage. He has good wine making knowledge, so come along and take advantage of his presence.

### WINE MAKING COURSES

I have only received interest from four members to participate in a short course on topics of interest. NMIT needs at least 10 participants for it to conduct a course tailored to our requirements. Please let me know if you are interested, including the topics you would like covered in the course.

### SHIRAZ GRAPES AND THE JO ILLIAN TROPHY 2012

At our February meeting Brian Spencer from Shiraz Republic brought along 20kg of Shiraz grapes from his vineyard to taste and evaluate. He explained the care and attention his vineyard receives, to enable the production of high quality grapes.

A few members purchased their requirements from him. High quality wines can only be made from premium fruit. We will be interested to see how member's wines made from his grapes perform at the 2012 Eltham Wine Show.

### Q & A SESSION

This will be a permanent feature at future meetings and will provide members with the opportunity of asking any questions about country and grape winemaking. It is hoped that most questions will be able to be answered by members present, but some may need to be addressed on or before the next meeting. Come armed with questions you need answers to and do not be afraid to ask what may to you be a simplistic question.

### WOTY WINE PRESENTATION

We had four members wines presented, tasted and evaluated on the night, three grape and one country wine. I thought members had put in a good effort to explain the processes each adopted in making their respective wines. We can all learn from each other if you can recall the steps you employed in the winemaking process and present them for us to evaluate.

Lou De Battista will present a Viognier, and I am looking for a country wine contribution and a red grape wine.

Please let me know if you can prepare a brief presentation using the WOTY Wine Evaluation sheet as a guide.

---

## Barrel Replacement Technology: Flextank

---

*Howard Devlin*

Sorry - no photo but check out [www.flextank.com.au](http://www.flextank.com.au)

This new barrel maturation vessel was first seen at Vinvicta Products showroom when a leading member visited to discuss with Steve Jenkinson a new French oak barrel. However, the 300 litre Flextank alternative took up most of the discussion. These tanks “breath” just like oak barrels and there are some significant advantages over barrels, including cost (a 300l tank is less than half the cost of a French oak barrel), much longer reusable life, lower maintenance, no topping up. However, I think we should draw someone’s experience with these before jumping in.

Note the advent of new high quality oak staves/chips.

To match or improve upon barrel performance using Flextanks, winemakers would need to make careful choice and use of quality oak staves or chips. The Flextank promos recommend three alternatives: Sequin Moreau, evOAK or Boise France and there are others.

---

## Mentoring Starts with us

---

*Graham Scott*

So there I was, stuck on the stage at the Eltham Wine Show, and the talk was on how to bring more people into the loving arms of the homely art - making country wines.

Yes, we agreed, the tastes are sensational; they always are and come with the territory. Yes they are easy to make and local fruit means the cost is low. Yes to all the advantages but the question remained hanging in the air - why don’t more people make them?

The answer seemed to be Mentoring. Maybe people needed help to take the first steps. Let the old fogies of the Guild raise themselves from their collective Stygian sloth and put something back into the winemaking fraternity. Take up a challenge. Bring someone along the path to vinous happiness. Yes, I cried, that’s what is needed, little realizing at the time that I was part of that cohort and I was kicking myself in the bum, not picking on someone else as a soft target.

How to do this mentoring lurk? In my case that proved to be surprisingly easy. All it took was an email.

The son of one of my oldest friends from Eltham is now living in Indonesia and the plaintive call came through - how do we make wine from all the fruit they have around them? He had some Rimbi, or Rambae fruit - a kind of lychee - and when that didn’t ferment for long added pineapple and passion fruit. Then the problem came up of keeping it without letting air get to it. All this I could handle but why should I suffer alone, I thought. So I handed the mentoring task to another of more recent expertise - Spencer.

And Spencer came through with pearls of wisdom. Pearls they were, really. I was impressed and so was Angus, stuck as he was somewhere in Sumatra and laden with fruit and a big thirst.

Recent reports on this batch are positive, with deep guttural exclamations of appreciation for the help the Eltham Wine Guild provides. In his own words:

*Thanks Spencer*

*It's great to get some help from those in the know.*

*We are fairly isolated here in North Sumatra, particularly from anyone who knows about wine making (apart from the people here who make 'Tuak' - a palm wine, although using the term wine is somewhat inaccurate!)*

*Despite its youth the wine actually tastes good (like wine!). You can definitely taste the pineapple and passionfruit and I think the Rambai fruit <http://www.fao.org/docrep/004/ab777e/ab777e05.htm#bm5.6> gives it a definite real wine touch although not having made wine from fruit before its hard to tell how winery it would normally taste. We can see that it will get better over time as it has a slightly raw feel to it but not as much as we expected. I expect that if we can refrain from drinking it for the next six months (no certainty there!) it will taste even better. The alcohol content seems mild.*

Angus it seems is hooked. Now the issue is how to get him to save one bottle of the vintage and get it here for the next show. (Anyone going over there soon?)

So thanks to the input from ex El Presidente we now have an International Presence. We mentor everywhere. We are the 'go to' experts of choice. And now that fruit is hanging on the trees in every back yard in Victoria, how about getting your friends and neighbours in to make some wine? You can talk about the terroir that will shine through the limpid liquid, the fresh tastes and the happiness one gets from the practice of useful and ancient arts. We may be starting to proselytize the world, but let's follow Clausewitz's first law of military strategy - first secure the base. And who knows, you may be starting a fashion in the local area.

---

## 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.)

### Odd Spot

After my move to a country town, the probe on my pH meter died, so I attempted to get the pH of the must of my Shiraz tested at both the local chemist and the doctor.

The doctor had a paper test strip which didn't work with a red grape. He didn't have a probe. But what really scared me was the fact that the chemist had nothing by which to measure pH, neither a paper strip nor a probe.

It was suggested that I try the local school where they had a swimming pool.

If you're determined to get sick, do it in Melbourne !

George Wright

**Wine Quotes**

None this month.

---

## 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.

### **FOR SALE - WINE BARREL STAND**

One galvanised metal stand which holds 2 barriques. It is available to any paid up member for a modest donation to the guild.

Rob Aitken on 0417 537 993

---

## Sponsors Corner

---

### Vinvicta Products



2/19 Macquarie Drive  
Thomastown VIC 3074  
Ph: 1300 360 353  
Fax: 1300 360 356  
Mobile: 0438 833 795

Suppliers of Quality Products to the Wine Industry - Bucher Vaslin - Anchor Yeast  
Tannins & Enzymes . Winery Chemicals Lab Supplies

### Winequip Products



59 BANBURY RD RESERVOIR    PHONE: 9462 4777  
[www.winequip.com.au](http://www.winequip.com.au)

**WINEQUIP:** proud Sponsor of the Eltham & District Winemakers  
Guild

# **COSTANTE**

imports



**For all your  
winemaking  
equipment.**



Presses  
Storage Tanks  
Fermentation Tanks  
Bottle Fillers  
Filters



Screw Capping Machines  
Yeasts  
Labelling Machines  
Chemicals  
Semi Automatic Corkers



Corks  
Fittings  
Pumps



Ph: (05) 9484 7948 – Fax: (05) 9484 7940  
577-579 Bell St, Preston VIC 3072  
Email: sales@costanteimports.com.au

[www.costanteimports.com.au](http://www.costanteimports.com.au)

# Cellar Plus - Showrooms

*With The Worlds Best Brands, Great Prices and Service To Match*



*• Importers of all commercial + hobby winemaking , brewing and food Equipment.  
From grape snips at Harvest, to filters and screw caps come time to fill your bottles.*

- Yeasts, Wine Additives & Many Books
- Hands On - Winemaking Short courses & Free! Demonstrations.
- Technical Bi-Lingual Staff – 7 days a week ( Feb – April)
- Laboratory Facilities & Economical wine testing service.
- Exclusive Wine Gifts, Bar-Ware & Port Oak Barrels (2-300Lt)

Showrooms: (Australian Olive Oil Supplies Pty Ltd.)			Distributors Stamp:
Trading As:			
<b>EPPING -Vic</b> 218 Cooper St <b>T: 03 9422 1711</b> F: 03 9422 1714 Email: <a href="mailto:sales@cellarplus.com.au">sales@cellarplus.com.au</a>	<b>Nth Melbourne</b> 106 - 110 Peel St <b>T: 03 9328 1843</b> F: 03 9328 8118 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 SO<sub>2</sub> 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.

With The Worlds Best Brands, Great Prices and Service To Match

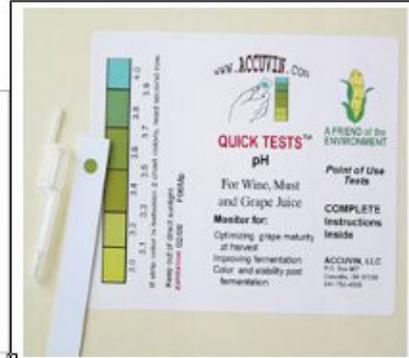
### QUICK TESTS™ Products

AV-pH

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.

## Australian and New Zealand Winemakers



### Eltham Wine Guild Special Offer

Mention Eltham Wine Guild  
when you buy in store and help  
your club with sponsorship dollars  
see in store for details

#### The one stop shop for Winemaking



Shop 4/158 Wellington Rd  
Clayton 3168  
Ph 03 9574 8222

## Greensborough Home Brewing

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

- Books
- 5L Stills
- Nutrients
- Oak Barrels
- Glassware
- Corks
- 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

## 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

---