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Show Director	Gary Campanella	0409 198 884	Committee	Danny Cappellani	
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: 28th March 2014

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

In This Newsletter:

President's Press.....	2
Forward Program for Future Guild Meetings.....	3
Visit to the Wodonga Amateur Wine Show.....	4
Wine Show	6
Wine Quotes and News.....	7
White Wine Making and Oxidation,	8
White Wine Process Chart.....	10
Henri Styzinsky's "Famous Secret Feijoa Recipe"	11
Trading Barrel	12
Sponsors Corner	13
Cellar Plus.....	13
Vinicta Products.....	14
Winequip Products	14
Costante Imports	15
Home Make It	16
Greensborough Home Brewing	17

President's Press

PRESIDENTS PRESS

FEBRUARY MEETING

This meeting was well attended supported by an excellent presentation by David Hart covering the steps needed to make a good red wine from grape selection to ensuring you achieve a good primary and malolactic fermentation. Topics such as this have been designed to coincide with the wine making activity most members experience at the time of the meeting. Thanks to David who somehow manages a key executive role for the Frankston Guild as well.

WODONGA WINE SHOW

A few Guild members attended the Wodonga Wine Show this month and were very pleased they did. Excellent results were achieved as you can see from a separate article in the Newsletter. This event should be considered by members as a participatory and social event. The Committee will be discussing this as a possible Guild event to replace the former Winery Tour weekend event. I would like to hear your views at the March and subsequent meetings.

NEXT MEETING

The next meeting will be held on Friday 28 March in the Pavillion. We have as our keynote presenter, Helmut Doerner a member who has won many silver and gold medals with his country, white and red wines. He will discuss as a refresher for you, the steps needed to determine the need for acid and tannin additions including fining, filtering to bottling. Helmut is well versed in both red and white wine making and will be happy to answer your questions for both types.

WOTY WINES

Please bring along any wines you wish to have evaluated with some history of its making. At this meeting we will use judging sheets and evaluate members wines in groups of 3.

EXPRESSIONS OF INTEREST FOR EXECUTIVE AND COMMITTEE POSITIONS

To date there have not been any expressions of interest for a position on the Executive or Committee. Please consider what difference you could make to the Guild if you could facilitate some of your good ideas into a future direction for the Guild.

Please let me or Mario Fantin know of any interest you may have.

Contact details:

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 28 March	Acid/tannin, addition, filtering/fining/bottling	Helmut Doerner To be confirmed
Guild Meeting Friday 2 May (April meeting delayed by 1 week because of Anzac Day)	Whole Bunch Pressing, Fermentation Making Liqueurs	To be confirmed Harry Gilham To be confirmed
Guild Meeting Friday 30 May	Making Sparkling Wine Country wine & food matching	To be confirmed Mario Anders, David Wood or David Hart To be confirmed
No Guild Meeting International Night Friday 27 June	International Night	
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		
Frankston & South Eastern Wineshow 26 July 2014 - closing date for entries Sunday 31 August - Public tasting, results available		



Visit to the Wodonga Amateur Wine Show

by Gary Campanella

Gary has been an active member of the Eltham Wine Show Committee taking on various roles since 2009, including being responsible for Wine Show Data Entry and IT. He is currently Director of the 2014 Eltham Wine Show. Gary has also served as Guild Secretary.

The 7th Annual Wodonga Amateur Wine Show was held over 7, 8, and 9 March 2014.

I attended for the weekend of the Show, accompanied by my wife Jai. Well, my good wife came under sufferance ... but only at first. Danny Cappellani and his partner, Kass also stayed the weekend. At the weekend's conclusion, all were pleased to have attended and all had so much fun!

Both Jai and I were struck by how quickly a common passion for winemaking and tasting, whether it is country or grape wine, created near instant connection and rapport between people who had never met before. Over the two days, without being aware at the time, I saw all the values of our own Guild play out; Share, Learn, Enjoy; the good people of the Wodonga Guild very quickly made us feel part of their wine show.

I had quick connection with the main organisers of the Wodonga Guild President, Ken Tuddenham, who was the default Wine Show Director. I had an immediate connection with Guild Secretary Rhonda Fergus, the default Show data entry and IT person I could not help myself; I set to immediately assisting with data entry and proofing.

On the Saturday night after judging we joined Guild members and the Show judges for a beaut dinner, wines and great conversation at the Wodonga pub; it seemed to have went by all too quickly.

A delicious spit roast lunch was available at a small cost for attendees at the Show public day. The day ended with Award presentations and thank you message delivered with verve and good humour by President, Ken. See the photos below.

Adding to the charm of the Wodonga Wine Show is the lovely, rambling, well maintained Gibson House in which the Show is held. Gibson House is owned by Mel Gibson's family. That is, the Australian actor who starred in such films as Mad Max, Brave Heart, etc. fame. The accommodation was in the same venue as the wine show.

Wodonga Wine Show Results:

There were 122 bottles entries consisting of 67 Country, 48 grape wines and 7 liqueurs. Country wines and Liqueurs were judged by Chris Meyers and Elaine Hall-Foote; both are well known to us through their judging at both the Frankston and Eltham Wine Show. The grape wines were judged by David Sutherland, proprietor of the Wodonga Wine bar.

Eltham Guild members entered this show for the first time ... and we did very well. All together we won 8 of the 16 major Show Awards plus 4 of the 6 Gold medals , 5 of the 13 Silver medals and 5 of the 36 Bronze medals.

In attendance on Show Day were Hamish Lucas, Zenon and Anne Kolacz, Geoff and Ann Neagle.

Wodonga Show Honours List won by Eltham Guild members:

- BEST OF SHOW Danny Cappellani Muscat/Orange Peel 2012
- BEST COUNTRY WINE Danny Cappellani Moscat/Orange 2012
- BEST RED WINE Geoff Neagle Cabernet Sauvignon 2012
- BEST WHITE WINE Danny Cappellani Savagnin 2013
- BEST FLOWER NUT Danny Cappellani Mountain Syria 2013
- BEST MEAD Hamish Lucas 1452 Elderberry Melomel/Ironbark Honey 2013
- BEST FORTIFIED Danny Cappellani Moscat/Orange 2012

Wodonga and District Wine Guild

The Wodonga Wine Guild was founded in 2006 by Jacques Garnier, a highly regarded former President and member of the Frankston and District Wine Guild. Jacques was also the first president of the Wodonga Guild and stepped down in 2013. Ken Tuddenham is the current President of the Wodonga Wine Guild. The Guild's focus is teaching people the art of winemaking in a fun and social setting. What's not to like about those values!



Danny with many Award, Trophies and Gold medals – looking humble
Left to right: Elaine Hall-Foote, Danny Capellani, Chris Meyers



Geoff with Best Red wine Award - Proud winner!
President Ken Tuddenham, Geoff Neagle, Chris Meyers



Hamish wins Best Mead and Gold – The Mead Cup, Chuffed!
Ken Tuddenham, Hamish Lucas, Chris Meyers



Kass providing beautiful music during lunch on judging day - A special talent!

Wine Show

Start your planning Engines!!

Gary Campanella, Director, Eltham Wine Show

Our Wine show committee has already started planning for this year's Show ... and we are committed to delivering a great 2014 Show for you.

So, keep the dates of 14, 15 & 16th November free and start doing your own planning now to get your best entries into the 2014 Eltham Wine Show.

Work on that Jo Ilian contender!! Get that white wine started. Good fruit is still available; Check out Mario Anders' latest email update and the Fruit Report on the Guild web site. Read this month's Newsletter articles on White Wine Making.

Reflect on what it will take to improve your medal standing; if most of your medals have been Bronze, then start reflecting on what it takes to go to Silver; if you've averaged Silver, reflect on what it takes to go for Gold ... you get the idea ... Now, consider the following as being part of your planning:

- Get the best fruit, don't compromise on that.
- Taste the fruit, and I mean by the mouthful, to really understand what you have
- Get the right acid balance upfront, before starting the ferment
- Do your homework on what is typical for the varietal/blend you are about to make
- Assess the flavour profile at key points of the winemaking process to guide your next steps.
- Seek out the views of experienced winemakers; the Guild has a few of them!
- Use the monthly meeting for feedback on your wines

Wine Quotes and News



White Wine Making and Oxidation,

By George Wright (reprinted from the EDWG Web Site)

George Wright is a member and past President of the EDWG.

It's relatively easy to produce a drinkable red wine. Just squash a red grape and it will start fermenting. You will have trouble stopping it turning into an alcoholic beverage. A white grape will also ferment and the product is also likely to be alcoholic but is less likely to be drinkable.

With whites, there can be all sorts of quality control issues associated with fermentation: temperatures and yeast types, vessels and handling techniques, additions and timing of activities. Anything can go ugly at any stage and often will, but the biggest ugly pill for amateurs is oxidation. Oxidation generally results from the exposure of the juice/wine to oxygen in the air or from the addition of inappropriate chemicals. It results in an unpleasant off-taste in the wine, excess yellow or brown colours and a lack of fresh, fruity flavours and zest in the mouth. Exposure to oxygen in the air is the more common problem and wines with high pH (low acidity) are most susceptible.

Oxidation can be augmented by high grape temperatures which encourage berry splitting and juicing, physical damage by birds, mechanical harvesting, wasps, foxes or kangaroos. Thin skinned varieties such as Sav Blanc or Semillon and tight bunches and excessive ripeness can increase juicing and the potential for oxidation.

The problem is complex because when the white grapes are crushed the resultant juice becomes oxidised immediately. You can see the juice flowing from the press that is brown in colour, and the longer you press, the browner the juice. It can bring on a panic attack. Calm down...the oxidative processes taking place at this time are likely to be reversed as the juice ferments into wine. In fact, some winemakers actively promote oxidation at this time by agitating the juice from healthy grapes with oxygen (swishing their fingers through the juice) to ensure that the easily oxidised chemicals in the wine are converted at this stage rather than in the bottle at a later stage of maturation.

Oxidation increases with exposure to air and to higher temperatures. If the grapes are affected by fungus attack (e.g. *Botrytis cinerea*) the enzyme laccase may appear causing berry splitting and the resultant juice may be more resistant to sulphur dioxide additions used to reduce oxidation. Sulphur dioxide addition will assist in reducing oxidation. This can be added to the grapes in the picking bins, at the crush or into the crushed juice and skins at the crush. These additions also control wild yeast ferments if this is desired. Additions generally vary from nothing to around 100 parts per million SO₂, the latter being used for diseased grapes.

Once juice ferments into wine, it is very susceptible to oxidation. Every exposure of the wine to oxygen is likely to result in yellowing or browning and loss of flavours. Activities such as racking and bottling can easily destroy the characteristics of the wine. There is a paradox in that cool wine can contain more oxygen than warm wine but oxygenation occurs faster at higher temperatures. If you treat the wine when cool and expose it to air it will take up oxygen

which will then react when the wine warms up. You need a blanket of an inert gas such as CO₂ over the wine every time you expose it to the air.

Previously, Ascorbic Acid (Vitamin C) was recommended as an additive to white wines to increase the anti-oxidant ability of SO₂, to improve juice colour and enhance fruit flavours. It is readily oxidised and although it enhances the antioxidant effects of SO₂ it cannot be used as a substitute. When Ascorbic Acid reacts with oxygen it produces Hydrogen Peroxide, a very vigorous oxidising agent. SO₂ must be present to mop up the peroxide as it is produced. The product of oxidised Ascorbic Acid (Dehydroascorbic Acid) readily reacts to produce yellow colours in the wine. Ascorbic Acid lacks the ability of SO₂ to also inhibit yeast and bacterial growth. If a bottle of wine is stored for a lengthy period the SO₂ will become fixed and unavailable to protect the wine and the Ascorbic Acid will then oxidise, giving detrimental impacts on the wine. It's probably useful only for wine that will be drunk shortly after production (Sav Blanc, unwooded chardonnay, etc). Its beneficial effects are now regarded to be transitory and its use is now generally discouraged. If you want to experiment in using it to give a fruity lift to a white wine, do so and enjoy the product, but drink it early.

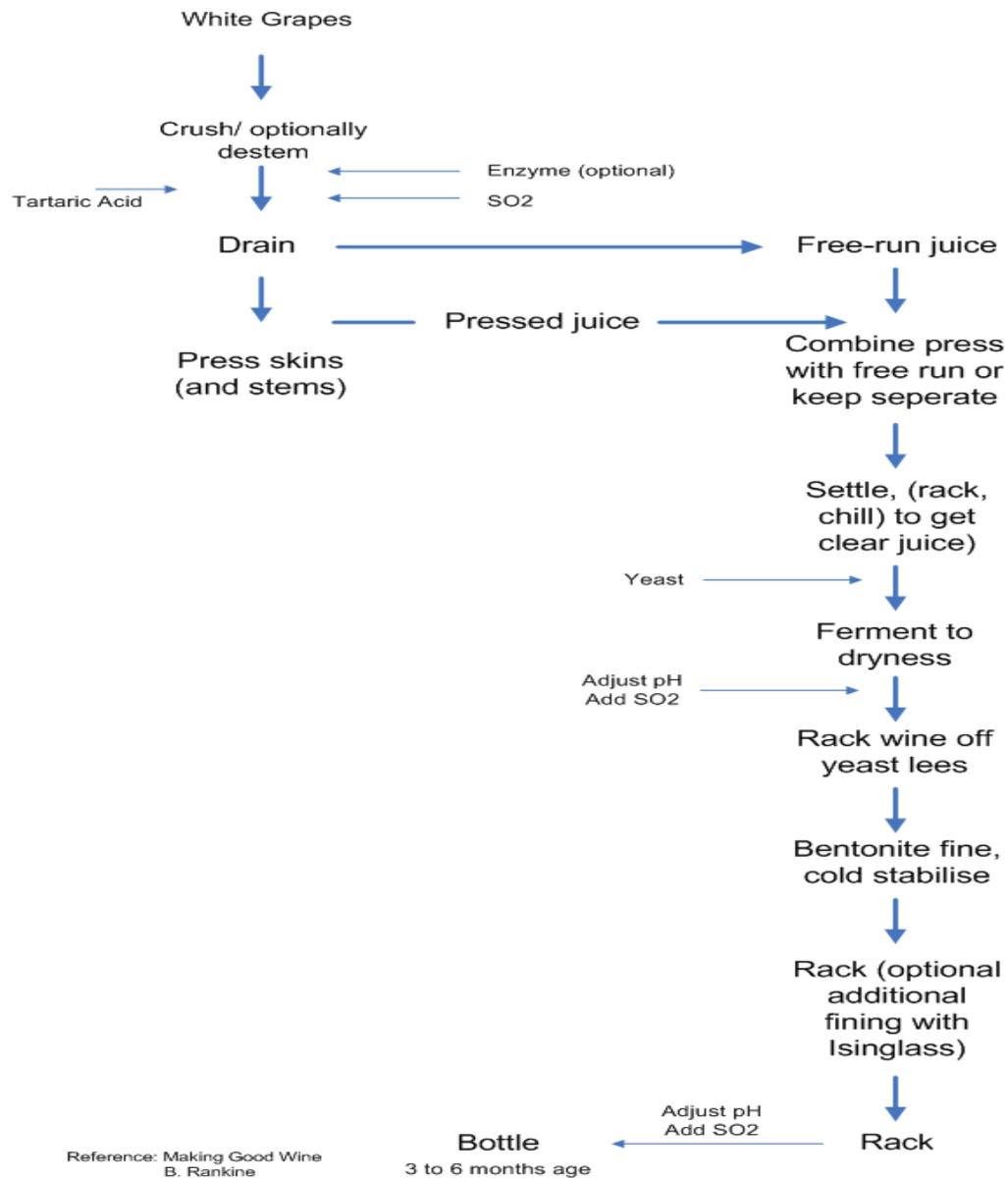
Here are my Rules of Thumb:

- If you are serious about making a good white wine, invest in the hire of a Carbon Dioxide cylinder and cover the wine with gas every time you expose it to air. Scout around for the best price. I have found our sponsors (see below) lease cylinders at a fraction of the price of the big suppliers of CO₂. Give them a ring.
- Use Sulphur Dioxide as an anti-oxidant: You may want to use it before the primary ferment but you certainly should use it afterwards. The higher the pH, the more sulphur dioxide you will need. Add too much and your wine will stink. Add too little and you may rather pour it down the sink than drink it. If you have decided to make white wines you will need an accurate pH measurement which will assist you to determine the amount of SO₂ you need to protect the wine during storage before and after bottling. This can be obtained from a laboratory analysis or from a pH meter. If you are not prepared to do this, don't bother attempting to make white wine, because you are likely to produce an inferior product. There is a greater chance of success with red wines without this equipment, but it is still recommended. Many members have a pH meter...ask for assistance.
- If you know the pH, the amount of SO₂ to add can be calculated by reference to good winemaking books. Ask an experienced winemaker if you want assistance. The WEB has 'Sulphite Calculators' to assist and these are available if you do a search
- If you are paranoid about oxidation the chances are that you will be able to manage the other more subtle nuances applicable to making a good white wine....the control of ferment temperature, the use of oak, the timing of bottling, the use of lees.....but if you can't control oxidation, the other issues are probably irrelevant, despite your best intentions.
- When adding Ascorbic Acid, don't add until after you have added Sulphur Dioxide and be prepared to drink the wine early.

White Wine Process Chart

(Reprinted from EDWG Web site)

White Wine Making process at a glance



Henri Styzinsky's "Famous Secret Feijoa Recipe"

Feijoa sellowiana, synonym **Acca sellowiana**

The exotic Brazillian fruit is very expensive to buy. Henry's suggestion is to plant your own.

It is a beautiful ornamental evergreen tree; the fruit is picked up of the ground in April and left to mature in trays.

Once mature, mince your fruit in a meat mincer. Firstly, the pulp is removed from the skin with the aid of a tea spoon. Then cut fruit up in to 4 to 6 places. Then add water that had previously been boiled to remove any traces of fluoride. In a fermenter add sugar to the hot water to add dissolving.

The standard procedure :

Add pectinase to help with clearing the wine

Yeast clones used have been EC1118 and/or 13 or 254

Each minced fruit, pulp only, cut up fruit fermented separately

Blended to please my taste, not always the judges .

Then left to mature in glass demijohns for 6-8 months, with racking to aid clarity before bottling

Trading Barrel

Demijohns.



6 X 25 litres. \$40 each

1 X 20 litres \$35

1 X 15 litres. \$25

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. 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.)

Demijohns.



For sale 5 x 25 litre \$25 Each

Contact Henru Styzinski

Phone 9314 4899

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