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Show Director	Greg Martin	0410 683 793	Committee	Danny Cappellani	
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: 31 May 2013

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Next Meeting – 31 May

Our next meeting for 2013 will be held in the Pavilion at the Eltham Living and Learning Centre, commencing at 7.45 pm on Friday 31 May 2013.

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

President's Press

Bill Loughlin

PRESENTATION BY EV OLIVES AT APRIL MEETING

For those who were unable to attend the April meeting, we had the proprietor of EV Olives provide us with a very educational discussion on olive tree care, maintenance and production together with the specifications which need to be met for oils to be classified as extra virgin, virgin, olive oil, light, etc.

We came away much better educated about a product we thought we knew more about.

31 MAY MEETING

Mario Fantin will be acting President at the May meeting as I will be in China for this meeting. I will be back in plenty of time for the International night.

One of our esteemed life members, John O'Callaghan, proprietor of Buckleys Beer will show his range of beers and inform us about the varying level of malt roasting used to impart specific flavours. This will be a fun night accompanied by a range of cheeses, so come along and enjoy.

INTERNATIONAL NIGHT FRIDAY 28 JUNE

Hungarian is the theme and for those participating, this will be a great night. Darko has organised a good Hungarian restaurant with Hungarian wines to match the food. Please make every effort to attend this function. Members, their partners, spouses will be given priority as we have about a 50 limit, but friends of members will be most welcome numbers permitting.

Please let Darko know of your intention to participate.

His contact details are:

Email: dlpost@aapt.net.au
Home Tel: 9434 2617
Business: 9610 5625
Mobile: 0419 540 205

Forward Program for Future Guild Meetings

DATE	THEME	PRESENTER
Guild Meeting Friday 31 May	Beer making - matching cheese with beer	John O'Callaghan
Social Event Friday 28 June	International Night - Hungarian restaurant accompanied by some good quality Hungarian red and white wines.	Darko Prostruzin
Guild Meeting Friday 26 July	AGM & Member Wine Tasting	
Wine Show Sunday 25 August	Frankston Wine Show (Entries close 27 July)	
Guild Meeting Friday 30 August	To be advised	
Wine Show Sunday 23 September	ANAWBS (Adelaide) Wine Show (Entries need to reach Winequip Reservoir by 30 August)	
Guild Meeting Friday 27 September	To be advised	
Guild Meeting Friday 25 October	Wine Show preparation Associate Judge / Steward Briefing Member Wine Tasting	
Wine Show 15/16/17 November	EDWG - Wine Show	
Meeting & Social December	Wine show debrief & end of year social get together - date to be set	
Social Event Friday 31 January	Start of Year BBQ	

To Your Health

Article from Brisbane Courier Mail forwarded by Graham Scott



Biochemist and winemaker Greg Jardine claims to have created a wine that is good for your health. PIC: Jamie Hanson Source: The Sunday Mail (Qld)

A QUEENSLAND biochemist-turned-winemaker claims to have created what drinkers had only dreamed of - wine that is beneficial to your health.

Greg Jardine, founder of Mt Nebo-based company Dr Red Nutraceuticals, filed a patent for Modified Polyphenol Technology in Wines late last year and said the creation would "finally give wine a real medicinal edge".

The process involved ageing red wine for a certain period of time, which enhanced the number of antioxidants within it, made them fat-soluble, rather than water-soluble, and easier to absorb into the bloodstream.

Some studies have shown antioxidants are effective at fighting a multitude of different diseases.

Mr Jardine said he had been working on the process for 10 years but had only recently discovered a way to retain the taste while enhancing antioxidants.

"Wine has got massive amounts of antioxidants but they are quite tannic so if you put more in people would not drink it because of the taste," he told *The Sunday Mail*.

"What we discovered was if we allowed them to age and stop it at the right point of time the tannic taste goes and we make it taste good."

Biomedical Sciences Professor Lindsay Brown, from the University of Southern Queensland, found the non-alcoholic dried crystal used to make the wine successfully treated rats with arthritis.

"The results were astonishing. Right from the outset of the 14-day trial, this wine was effective ... and by day four, it achieved a near-perfect recovery," he said.



Mr Jardine said the wine could help treat a "range of ageing conditions" from chronic fatigue and gout to stiff joints after a visit to the gym.

Ren Gray-Smith, 51, of Red Hill, in Brisbane's inner west, was suffering from fatigue and irregular sleep patterns when she switched her regular glass of red to Mr Jardine's creation.

"I was feeling very tired, had bad sleep patterns and (the wine) just helped to get me back on the right track," she said.

Stressing the wine is "not medicine", Mr Jardine said it should be consumed in moderation as it has the same alcoholic content as regular wine.

"We gave people one glass, not 50 glasses but it had 50 times more antioxidants in the glass," he said.

"For years the word has been a glass a day is good for you but we are finally proving it.

"We believe this is a game-changer for the food industry in Australia."

But before another toast, more research was needed to prove any beneficial effects, said clinical pharmacologist Creina Stockley. "If they can show it has a demonstrative effect in humans it's worth pursuing," she said. Dr Red was rapped over the knuckles by Queensland Health in 2008 after detailing their trial results on the company's website, claiming their fruit punches killed prostate cancer cells.

No convictions were recorded.

Winemaking Art

Graham Scott

I made two white wines this year - a Chardonnay from the grapes here at Moe, and a Riesling from grapes from my Foster vineyard in South Gippsland.

They were both made with Maurivin B yeast and I was amazed at the different fermentation reactions of each. The Riesling was a slow and gracious - that idea of being a bloody 'noble grape' has got under its skin and it BELIEVES it!

It is the first grape to blossom in my vineyard and one of the last to be picked; it likes to take its time. In fact it is the most fractious grape variety I have. It is saved from my wrath because it produces prodigiously and is a beautiful wine when made properly.

But in ferment it became the Leopard wine. As you can see from the photo the ferment was spotted and spread. It stayed like that for the full ferment. Now all is gone and the second racking has left it flat and complex (Nah! Let's face it. It tastes like it will rip the lining off your tongue, but gently.)



2013 Riesling Leopard wine

The second wine was with Chardonnay from Moe. I sold most of it and this was left, so who am I to pass up a golden opportunity? The wine went through an easy fermentation but although I used the same yeast - Maurivin B - it came out as the Tiger wine. Have a look.



2013 Chardonnay Tiger wine

The lines were distinctive and stayed there till the end of primary ferment. After that they went the way of all adolescent fantasies. Ah well...

Both wines have now succumbed to middle age and are being treated - well I hope - with a view to clearing their minds and displaying their budding attributes.

I hope to bring them to the Show and let you see how the skittish teenagers develop into demure but lushy and lusty 'young thangs'.

Keep the pictures of their adolescent acne in mind when you taste them later in the year!

Did anyone else have this response in their wines?

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

An Old Woman was asked, "At your ripe age, what would you prefer to get - Parkinsons or Alzheimers? The wise one answered, "Definitely Parkinsons - better to spill half my wine than to forget where I keep the bottle..!"

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.

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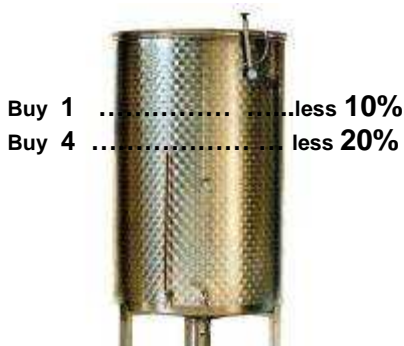
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