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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: 30 November 2012

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Next Meeting – 30 November

The Guild traditionally does not have a monthly meeting following the Annual Wine Show. This year we will have a meeting devoted to celebrating with gold and silver medal winners, who will receive a medallion for their efforts. Bronze award winners will receive the traditional certificate.

The Guild will provide pizzas, cheese and biscuits to accompany the wines. Would successful winemakers please complete as much of the Guild's WOTY evaluation sheet as possible so we can use the meeting as a valuable learning exercise and use it to wish each other a happy and healthy Christmas and a good 2013 vintage. The WOTY evaluation sheet can be accessed via a drop down box on the Guild's home page website.

The next meeting for 2012 will be held in the Pavilion at the Eltham Living and Learning Centre in our normal monthly meeting room, commencing at 8.00pm.

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

President's Press

Bill Loughlin

FIRST MEETING FOR 2013

Our first meeting for 2013 will be a member and friends Australia Day BBQ on Friday 25 January, located outside the Pavilion. At this event, the Guild provides gourmet sausages, hamburgers and members bring salads, fruits, cakes, etc.

More details will follow in another newsletter.

ANNUAL WINE SHOW 16-18 NOVEMBER

A separate email has been sent out seeking some additional much needed help as data entry and proof readers on Saturday 17 November. It is vital we finalise the results booklet on Saturday ready for distribution on Sunday. Please do what you can to assist the Guild and its hard working Show Committee and data entry team to make this Show a success.

Please let me and copy in Gary Campanella of your availability.

My email address is: bill.loughlin@hotmail.com
Gary Campanella is: gcampane@bigpond.net.au

Wine Show Article for Leader Newspapers

The article and photo below were recently forwarded for publication in Leader Newspapers. Can members use it to promote the Show to your family and friends.

MEDIA RELEASE

5 Nov 2012

Local winemakers Show their best

If you enjoy tasting great, lovingly made wines then expect to be delighted by the quality of entries at this year's 43rd Winemaking Show of the Eltham & District Winemakers Guild.

Held on Sunday, November 18, 2012 at the Eltham Community Centre, all entries, including gold medal and trophy-winning wines, will be available for tasting from 11:00 AM.

President Bill Loughlin says "With nearly 500 entries this year, this Show continues to be the largest winemaking show for amateurs in Australia, attracting increasing entries from winemakers throughout Australia. We are looking forward to some exciting tastes this year across some 40 wine classes"



Well known historian, Master Country Wine Judge and Life member of the Guild, Harry Gilham (gent with beard in photo above), says "The standard of wines has improved steadily over the four decades of the history of the Eltham Show. The flavours, bouquets and balance of the leading entries match the diversity and intensity of top wines made at professional level. Eltham has some of the best country wine makers in Australia."

This year's Show includes a Semi-Pro class to cater for entries from small commercial winemakers as well as celebrate those home winemakers who have honed their skills to a commercial level.

Entry classes cover wines produced from country (fruit and vegetable, herb and grain) and grape (Shiraz, Cab Sauv, Pinot Noir, Sauvignon Blanc, Riesling, Chardonnay and even alternative varieties, including Sangiovese, Viognier, Melbec). Judged by professional winemakers and wine specialists, all entries vie for recognition through Gold, Silver and Bronze medals, Trophies and Certificates.

Several major trophies are on offer, including Best Woman Winemaker, Best Country Wine, Best Grape Wine, Winemaker of the Year Trophy, Bill Christopherson trophy for Best previous vintage Shiraz, and the most prestigious Jo Illian Trophy for Best Shiraz of the Show.

“and the Guild is continuing to encourage women to enter their wines and are offering an award for the Best Woman Winemaker.”

The Guild has a great website with a wealth of winemaking information, is able to source quality grapes, share equipment as well as learn from each other at its monthly meetings.

If you want to find out more about this year’s event, review or download the show poster from www.amateurwine.org.au, or call call Greg Martin on 0410 683793.

MEDIA ENQUIRIES:

Greg Martin Tel: 0410 683 793

Wine show Director

greg@liquidassets.com.au

<http://www.amateurwine.org.au/>

Wine Show News

Sunday Roster for Door Helpers and Gold Medal wines

SUNDAY ROSTER	18 November 2012		
FRONT DOOR	GOLD WINE STEWARDS	TIME	
Trevor Sleep Nan Oates Veronica Martin		11 am to 12pm	
Mario Fantin Isabella Fantin	Danny Capellani	12pm to 1pm	
Darko Prostruzin Henri Styzinski	Paul Finn	1pm to 2pm	
Joe Cucuzza Vincio Eterovic	Spencer Field	2pm to 3pm	

MC: **Kevin Furness**

Roster enquiries: Chris [Kearney](mailto:Chris.Kearney@amateurwine.org.au) Tel: 0425 812 506

NB. Members will need to bring their own lunch if officiating on Saturday and Sunday.

Indian Grape Board Encourages Fruit Wine

This article was sourced by Graham Scott

It has created an entirely new market for fruit wines that promise to please the Indian palette and pose as an answer to the problem of agri-produce preservation in the country.

Dhananjay Datar, Chief Executive Officer of Indian Grape Processing Board (IGPB) says many Indian fruits, which are tropical in nature, lend themselves excellently to being processed into wines.

The concept of fruit wines is, however, not devoid of grape content.

"Fruit wine is basically wine made from fruits other than grapes. Quality of any wine is determined by the fruit you use. Some Indian fruits, which are suitable for the Indian climate and soil with natural aroma and flavour have the potential to make a good wine.

"However, fruit wines use grape juice as a base which gives structure to these wines while retaining its original flavours and qualities."

Datar said Indian wine producers have successfully produced wines from pineapple, strawberry and lychees. Additionally, the Kokan Krishi Vidyapeeth, Dapoli, has done considerable work on fruits, such as mango and kokum.

"Arunachal Pradesh too has a sizeable production of kiwi fruit, which can be used to make wine," he said. He added that kiwi fruit wine is very popular in New Zealand.

An important aspect of fruit wines is that these wines take a shorter time to stabilize and mature which means they can come to market faster than the grape wines.

Also, these can be made according to seasonality of the fruit, therefore a winery will not remain idle when there are no grapes to process.

"Minor adjustments in the crushing unit are necessary to crush the fruit to suit their nature. Once we have the juice, wine making process is the same," Datar said.

India with its strong agriculture base produces a variety of tropical fruits. These are rich in aroma and flavours. Fruit wines give a good opportunity in processing the available fruits, which in turn will benefit the farmer.

IGPB too is encouraging production of such different kind of wines which will be popular in the market. Processing of fruits at local level will allow easy base conversion and farmers will be assured of the produce returns.

Fruit wines are however, not a completely new concept. Datar said "ciders, which are made from apple juice, are being made for centuries and are very famous in the UK, France and North America".

"Canada, New Zealand and Australia are leaders in fruit wines and have successfully marketed their wines internationally. Some states in USA, like Florida and Texas, are famous for their local fruit wines. Presently fruit wines comprise three to five percent of world wine production. It indicates that Indian fruit wines, if marketed properly, will have a great scope in foreign countries, as these wines will have specific characters of a tropical Indian fruit," Datar said.

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



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.

A Tisket, A Tasket, Dame Jane has lost her little basket.

Wanted: A bottom basket for a 23L Demi John

For Sale:

Stainless steel lined honey drum 44 gal (200L)

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Neil Johannesen

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Mobile: 0412 038 601

nhejo@optusnet.com.au

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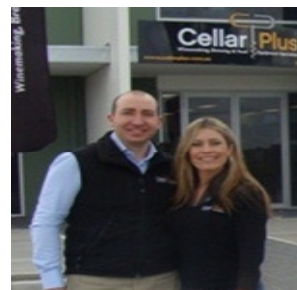
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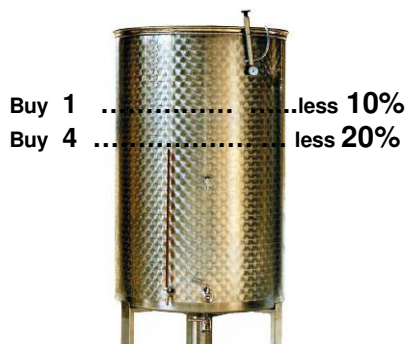
If you or your friends would like to receive these price specials direct to your email throughout the year and save \$\$\$\$ (further discount for club)

Offers valid until Dec 1st -2012 unless sold out prior!

Wine Storage:



Buy 1 less 10%
Buy 4 less 20%



Buy 1less 10%
Buy 4less 20%



Buy 1less 5%
Buy 4less 15%

10 lt **\$ 22** rrp \$ 28
20 lt **\$ 29** rrp \$ 39

100lt VC **\$ 395** rrp \$ 475
200 lt VC **\$ 495** rrp \$ 580
500lt VC **\$ 650** rrp \$ 890

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French 225 lt **\$ 890** rrp \$ 1190
American 300 lt **\$ 860** rrp \$ 950

Bottling Products



Buy 1 ..less 10%
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Buy 100 less 20%
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1400 Stelvin caps **\$0.30 ea** rrp \$ 0.35
1000 Corks ref 2 **\$0.24 ea** rrp \$ 0.45
V12 -20x20cm (3 mic) **\$1.40** rrp \$1.6
V16 -20x20cm (1 mic) **\$1.60** rrp \$1.8
V20 -20x20cm (0.45 mic) **\$1.95**

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