

President	Bill Loughlin	5786 5047	Treasurer	Mario Anders	0418 564 852
Past President	Spencer Field	0408 300 523	Committee	Trevor Sleep	94392352
Secretary	Mario Fantin	9846 7092	Committee	Darko Postruzin	94342617
Show Director	Greg Martin	0410 683 793	Committee	Danny Cappellani	
Newsletter	Bill Bussau (acting)	0411372464	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: 27 September 2013

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Next Meeting – 27 September

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 27 September 2013.

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

President's Press

Bill Loughlin

The next meeting will be Friday 27 September in the Pavilion

At the 27 September meeting Harry Gilham and Spencer Field will give us a presentation on how best to prepare country and grape wines for the 2013 Wine Show.

Bring along wines you may be planning to submit and some feedback will be provided.

ANNUAL WINE SHOW

This annual event will be held from 15-17 November and we will be needing your help as stewards, Associate judges and setting up on Friday. Please make space in your diaries to provide the help we will require.

Last month Lindsay Corby was our guest speaker and he advised us how we can mature our wines in stainless steel, glass etc. rather than the traditional oak barrel. This is important information as our local cooper at Heritage Coopers has closed his business in Diamond Creek and an alternative is not readily available.

WOTY WINES

Please bring along any wines for evaluation.

WINE SHOW Entry Fees Reduced

To Winemakers Exhibiting in the Eltham and District Winemakers Guild Annual Show
15-17 November 2013

Please note that the Guild has considered the costs facing you to exhibit your wines in our Annual Show. As a result we have not increased exhibitor fees and have reduced the total cost by eliminating the former administration fee of \$5.

We hope this meets with your approval and that you exhibit all the wines you desire to be evaluated by our panel of mainly independent expert judges.

Start working on your entries noting the deadline for entries and delivery of your wines.

Bill Loughlin
President
Eltham and District Winemakers Guild

The Executive will be calling on members to assist us to make the 2013 Show a success. Please do what you can to help. Any businesses, clubs, etc. you can identify where the Guild can promote its Wine Show with promotional flyers will be appreciated. Please advise any Committee member.

NEXT MEETING FRIDAY 27 September

NEWSLETTER

Thank you, Richard Bortko, for presenting the Newsletter for the last 6 years. Bill Bussau has stepped in to produce this Newsletter whilst we search for a new editor. So any member, who would be prepared to perform this vital role for the Guild, please let me or any Committee member know. Richard has indicated he is happy to assist with the transition.

Forward Program for Future Guild Meetings

DATE	THEME	PRESENTER
Guild Meeting Friday 27 September	Preparation of wines for Wine Shows	Helmut Doerner Harry Gilham
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	

Wine

Source *Wikipedia*

In case you have forgotten what we do

Wine is an alcoholic beverage made from fermented grapes or other fruits. The natural chemical balance of grapes lets them ferment without the addition of sugars, acids, enzymes, water, or other nutrients.¹Yeast consumes the sugars in the grapes and converts them into alcohol and carbon dioxide. Different varieties of grapes and strains of yeasts produce different styles of wine. The well-known variations result from the very complex interactions between the biochemical development of the fruit, reactions involved in fermentation, and human intervention in the overall process. The final product may contain tens of thousands of chemical compounds in amounts varying from a few percent to a few parts per billion.

Wines made from produce besides grapes are usually named after the product from which they are produced (for example, rice wine, pomegranate wine, apple wine and elderberry wine) and are generically called fruit wine. The term "wine" can also refer to starch-fermented or fortified beverages having higher alcohol content, such as barley wine or sake.

Wine has a rich history dating back thousands of years, with the earliest known production occurring around 5000 BC in what is now Iran and 6000 BC in Georgia. It first appeared in the Balkans about 4500 BC and was very common in ancient Greece, Thrace and Rome. Wine has also played an important role in religion throughout history. The Greek god Dionysus and the Roman equivalent, Bacchus, represented wine. The drink is also used in Christian Eucharist ceremonies and the Jewish Kiddush.

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

“Age is just a number. It’s totally irrelevant unless, of course, you happen to be a bottle of wine.”

— *Joan Collins*



**“Wine
improves with
age. The older
I get, the better
I like it.”**

-Anonymous

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

Various Barrels and Demijohns



Vinko Eterovic

Please ring on Mobile no. 0413 799 040 or home no. 9553 4217

Sponsors Corner

Cellar Plus

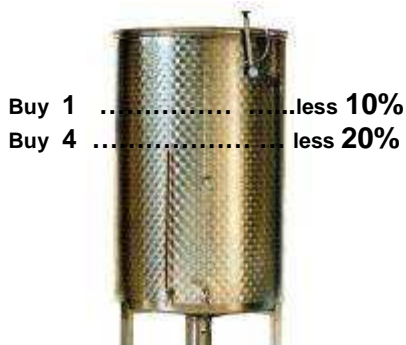
Buy & SAVE MORE!

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)

Wine Storage:



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



American 225 lt **\$ 680** rrp \$ 759
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Bottling Products



Buy 1 ..less 10%
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Enomatic **\$ 475** rrp \$ 525
Tanden Filter **\$ 209** rrp \$ 230
Cartridge **\$ 99** rrp \$ 120

100 Stelvin caps **\$0.35 ea** rrp \$0.49
1400 Stelvin caps **\$0.30 ea** rrp \$ 0.35
1000 Corks ref 2 **\$0.24 ea** rrp \$ 0.45



www.allthingswine.com.au

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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Thomastown VIC 3074
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Greensborough Home Brewing
22 Louis Street, Greensborough (Melways Map 20/J4)
Tel: 9432 0283

ELTHAM WINE SHOW 2013

Winemakers and members of the public are invited to attend this year's Wine Show which will be held on Sunday 17 November 2013 11am - 3pm Eltham Community Centre 801 Main Road (opposite Eltham Hotel)

Members of the public are invited to attend the public open day on Sunday 17 November 2013 when both amateur and professionally made wines entered in the Show will be available for tasting.

The Wine Show provides the opportunity for winemakers to have their wines judged by experts. Note that winemakers must submit their Entry Forms by 14 October 2013. Forms can be downloaded from the Guild website:

www.amateurwine.org.au



Wine show classes include:

- Grape wines
- Country wines
- Hybrid wines



It is estimated that 400 wines will entered in Show
Presentation of awards at 12pm

*This is the 44th Wine Show sponsored by the Eltham Wine Guild which promotes fellowship through winemaking:
Share, Learn, Enjoy!*