

Eltham & District Winemakers Guild Inc.

Press Cuttings
May 2009

President	Spencer Field	9710 1928	Treasurer	David Pryor	9439 4933
Past President	George Wright	9712 0318	Communications	Marcel Theunissen	5962 5153
Secretary	Zenon Kolacz	9879 0379	Newsletter	Richard Bortko	9811 8219

The Guild encourages the responsible consumption of alcohol

The Guild meets on the last Friday of each month
at the Eltham Living & Learning Centre at 7.45 pm
Next meeting: 29th May 2009

In This Newsletter:

Next Meeting.....	2
President’s Press	2
Wine Quotes and News	4
Guild Asset Register	5
Getting Your Wines Tested	6
New Screwcaps for the Small Winemaker.....	7
Trading Barrel	10
Wine Show Major Sponsors.....	10
Cellar Plus	10
Costante Imports.....	11
Winequip Products.....	11
Sponsors Corner	12
Greensborough Home Brewing	12
Heritage Coopers	12

Next Meeting

WOTY plus Chilean & Argentinean wine and nibbles tastings and assessment

Remember: 7:45 pm start of meeting!

We should be grateful to members **Bill Loughlin** and **Bruce Black** for setting up a wine tasting presentation by Dan Murphy's Fine Wines Manager. Several Chilean and Argentinean wines will be presented for member assessment, and it is expected to be a very fine range of both white and red wines. To go with the tasting, Bill and Bruce are generously supplying nibbles based on Chile and Argentina cuisine.

WOTY: Now **please don't forget** to bring along one of your home brewed wines so that we can enjoy a critical assessment of a few member wines.

President's Press

Spencer Field

International Night deferred for 2009: Following a good discussion at the April meeting, members by majority vote supported replacing International Night with a technical session, and the idea floated by Bill and Bruce for a tasting of South American wine was endorsed. This session is being brought forward to the May meeting as the Executive is still negotiating with a presenter for the planned session, which was to be an educational & tasting of Mediterranean style wine varieties. The Executive noted that good support still exists for an International Night activity and that this can remain an option for 2010.

I really appreciated the active discussion from members at the April meeting. Lots of suggestions and some quite good and new ideas were made for the Executive to consider for future activities. Such member feedback is essential to keeping us on track with member needs. So please, please keep the suggestions and ideas coming!!

Guild Constitution: The matter of the Guild's Constitution was one of the issues raised in discussion. It's clear few have seen or read the constitution, (and this includes members of the Executive!). The Constitution will be placed on our website by the end of this month, giving all members the opportunity to go through it. It should be noted that the Guild's Constitution currently consists of only general rules, forming the basic constitution, established under Victorian law, that any club or organisation in Victoria must use in starting up. Members voiced support for clarification of some issues related to the Constitution, (eg. privacy of member information) and this will be attended to.

Executive proposal to add Tribal Elder to Guild membership categories

There are certain procedures that must be followed in making changes to any constitution, and this includes giving notice to, and putting forward any proposal to change the constitution (such as the Tribal Elder proposal detailed below) providing opportunities for all members to view and comment on it.

The Tribal Elder proposal was tabled and discussed at the April meeting; with notice given that a motion to accept the proposal (including amendments arising in member discussions/submissions) is to be made at the Guild's Annual General Meeting, currently scheduled for July. Some minor changes have been made as a consequence of the April meeting feedback. It is also clear that the name "Tribal Elder" is somewhat contentious and this will need review before any motion is accepted.

Please review the proposal below and be prepared to put forward your views in forthcoming meetings.

ELTHAM & DISTRICT WINEMAKERS GUILD

NOTICE OF MOTION

PROPOSED CONSTITUTION BYLAW: MEMBERSHIP CLASSIFICATION DEFINITIONS - May 2009

GENERAL

Membership applications shall be made using the official form endorsed by the Executive. Membership may be granted to both male and female persons of good moral character and good reputation in the community. Membership applications will be considered and approval by the Executive. Most members will be Ordinary Members; however there are other classifications of membership possible, as detailed below:

ORDINARY MEMBER

Members are entitled to all rights and privileges, and are subject to the obligations to which membership of EDWG confers or implies. This includes the right to stand for any office of the Guild and the right to vote on matters requiring the vote of Guild members.

TRIBAL ELDER

The privileged membership status of Tribal Elder may be conferred on persons generally complying with **one or more** of the following eligibility criteria:

- Has been an active member of the Guild for many years and has coached/mentored other members of the Guild during this period.
- Now makes wine professionally.
- Is generally considered to be a skilled winemaker
- Has made a strong contribution in a core activity of the Guild over an extended period

Features of Tribal Elder membership include:

- Any member may nominate a person to be a Tribal Elder via a motion which must be passed by a quorum of Guild members at an ordinary meeting
- Conferred for a period of 5 years after which the Tribal Elder membership may be extended for periods of 5 years at the discretion of the Executive
- Expectation that the Tribal Elder will continue an association with the Guild and provide educational tutorials from time to time
- May hold any office of the Guild and vote at meetings
- Will not be required to pay annual membership dues
- Tribal Elders making wines professionally will be encouraged to enter the Wine Show. Their wines will be assessed by judges, however they will not be eligible for awards.

LIFE MEMBER

The membership status of Life Member may be conferred on a person who has been a proactive member of the Guild for many years and has made an outstanding contribution in one or more of the following areas:

- As an office bearer of the Guild
- Has actively provided educational sessions at meetings and has coached/ mentored other members of the Guild during this period.
- Has made an outstanding contribution in a core activity of the Guild

Features of Life Membership include:

- Any member may nominate a person to be a Life Member via a motion which must be passed by a quorum of Guild members at an Annual General Meeting.

- Conferred for a period of life
- A Life Member may hold any office of the Guild and vote at meetings
- A Life Member will not be required to pay annual membership dues
- Life Members making wines professionally will be encouraged to enter the Wine Show. Their wines will be eligible for medals but not awards.

NON FINANCIAL MEMBER

An Ordinary Member who has not paid their annual dues within the period nominated by the Executive (currently within 3 months of the end of the financial year) is deemed to be a Non Financial Member. A Non Financial Member does not have the right to stand for any office of the Guild or vote at meetings. A Non Financial Member who does not pay their outstanding dues within the period nominated by the Executive shall lose their membership status. Any such person wishing to rejoin the Guild must do so by filling out an application form and pay a joining fee in similar manner to others wishing to join the Guild.

SUSPENSION / REMOVAL OF MEMBERSHIP

In accord with the Constitution, any member in any category of membership may have their membership status reviewed if their behaviour brings discredit to the Guild in the opinion of the Executive. The membership of these members may be temporarily suspended and then either reinstated or permanently withdrawn subject to the circumstances as assessed by the Executive.

Wine Quotes and News

Rob Aitken

"Beauty is worse than wine, it intoxicates both the holder and beholder."
- by Immermann

WINE FLU HITS ITALY

Zenon Kolacz

ROME - Italian authorities have just reported a national outbreak of Wine Flu. They say that it is the first such outbreak since the dreaded Perry Como Wine Flu Epidemic of 1989.

Noted Italian Wine Flu Expert Giardino Tortellini stated that the early symptom of the Wine Flu is an insatiable craving to listen to Frank Sinatra records.

He added that this is soon followed by the urge to pour Italian Wine on everything from breakfast cereal to baloney sandwiches, and fish sticks to chewing gum.

The next stage is an obsessive desire to say typical Italian phrases such as "Whatsa matter with ju?" "Hey, I got jur linguini right here," and "Does this bus go to Naples?"

Dr. Tortellini said that for some reason his countless research studies have shown that women are three times more likely to get the Wine Flu than are men.

He believes that part of the reason may be due to the fact that men have a much greater tolerance for things of an alcoholic nature, not to mention Italian soccer, Roman numerals, Roman candles, and Ray Romano.

Recent wine studies conducted at the famed Gina Lollobrigida Winery in Manfredonia, Italy have shown that Italian men who are employed as gondoliers are seven times more likely to develop the wine flu as are Italian men who work in Italian Dressing factories, wine cork manufacturing plants, fettucine farms, or jacuzzi repair shops.

The strange finding is that of the more than 6,000 owners of either expensive Alfa Romeo's, Maserati's, Ferrari's, or Lamborghini's not one was found to have any signs of the wine flu whatsoever.

Dr. Tortellini was asked to please explain this amazing phenomenal fact and he answered, "Ita beats the friggin' hell outta me!"

Meanwhile, residents of neighbouring France have been told not to eat pizza, pasta, Rice-A-Roni, baloney, Velveta Cheese, Philadelphia Cream Cheese, or Funyuns Onion Flavoured Rings.

They have also been warned not to wear Roman sandals, participate in charity gladiator matches, or listen to Tony Bennett CD's.

The main thing that Dr. Tortellini wants to stress is that there is no reason for the citizens of Italy to panic and to consider moving to France, Switzerland, Tunisia, or Brooklyn like many did during the outbreak of The Perry Como Wine Flu Epidemic of 1989.

In a related story. The makers of Martini & Rossi Wine have just announced that they have just developed a Martini & Rossi Anti Wine Flu Zinfadel Wine.

It will soon be available at most Italian shoe stores, Starbuckino's, Jack-in-The Boxellini's, McDonaldu's, and Long John Silverino's.

Guild Asset Register

Rob Aitken

Policy for management of guild equipment:

This policy is based on the Guild's charter to "*To nurture, promote and sustain the art of amateur grape and country wine making*". Part of nurturing the art of winemaking is to provide Guild members (especially new members) with access to basic but costly equipment which they will need to make wine.

1. The Guild owns a limited range of equipment for the purpose of assisting (particularly new) members to make wine when otherwise the cost of equipment could be a deterrent to wine making.
2. All Guild equipment is to be available to all members to use.
3. Members may hold equipment at their own home but need to inform the Guild's asset manager of any changes (eg transfer to another member, damage, loss, etc)
4. Existing items regarded as basic and lower cost (eg plastic containers, demijohns) will not be replaced at the end of their useful life.

Asset description	Qty	Responsible member		
		Name	Phone	Email
Enolmatic Bottling Unit	1	Helmut Doerner	5786 1484	hdoerner@bigpond.net.au
Crusher De-stemmer	1	Rob Aitken	9439 5775	cabsav@bigpond.net.au
Small Keith Traeger Press - 38L 310 mm dia. x 510 hi.	1	Helmut Doerner (or Bill?)	5786 1484	hdoerner@bigpond.net.au
Larger Andy Miezis Press - 64L 380 dia. x 567 hi.	1	Rob Aitken	9439 5775	cabsav@bigpond.net.au
54L Demijohn	1	John O'Callaghan	9437 0053 0408 354 909	researchbuild@onaustralia.com.au
35L Demijohn	1	Dave Pryor	9439 4933 0400 159 194	pryor@gotalk.net.au
30L Black Plastic Fermenters	2	Rob Aitken (& Ken King)	9429 5775 0417 537 993	cabsav@bigpond.net.au
Judging glasses	Many	Ken King	9712 0316 0418 382 203	ken_king@bigpond.com

Members should note that all Guild assets are available to all paid up members . There is a charge for use of the crusher (\$20 plus a further \$20 if the quantity crushed exceeds 500 kg). Next year there will be a charge of \$10 for use of the larger wine press (\$10). Members should advise me if there are any corrections required to the register.

Getting Your Wines Tested

Spencer Field

The following have been found to be very helpful for testing and advice on members wines; including in regards to sulphur levels, total acidity, pH, malolactic fermentation, identification of faults, etc. All charge for the testing only.

Cellar Plus - Ring Richard Webb at the city store tel 9328 1409. Richard is trained and experienced in winemaking, and runs courses for winemaker aspirants on behalf of Cellar Plus.

Karen Coulston - (Hills of Plenty, Yarrambat). Karen is a life member of the Guild, a trained chemist and successful wine maker, wine science educator and Show Judge. Tel 9436 2264.

Vinicta Products - Thomastown; tel Steve Jenkinson 1300 360 353. Steve provides a testing service for his wine industry customers.

New Screwcaps for the Small Winemaker

There is now a 30X60 screwcap available for application to BVS bottles, that **doesn't** require a \$6000 screwcap rolling machine. It also allows the winemaker to take advantage of the large range of BVS bottles now widely available.

The cap is currently available in Matt Black but other standard colours will become available as volumes and demand increases.

These screwcaps are Novatwist and for Victoria and Tasmania they are available from Vinvicta Products in Thomastown.



Novatwist is a next generation screwcap for table wines, developed and manufactured by Novembal, the closure division of Tetra Pak. Novatwist is suitable for use on both glass and PET wine bottles.

The benefits of Novatwist in comparison to traditional metal screwcaps are as follows:

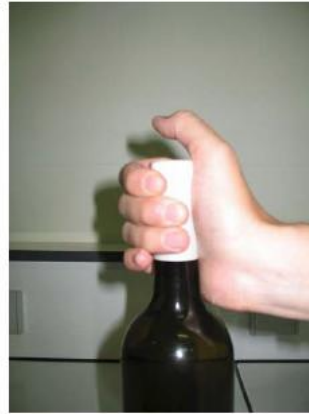
- Novatwist has a reduced carbon footprint in manufacturing compared with traditional metal screwcaps. The plastic material used takes less energy to produce compared with aluminium.
- Novatwist has a tin liner, ensuring that the seal between the wine and the bottle is the same as traditional metal screwcaps. The wine therefore receives the protection and closure performance it deserves.
- Novatwist has the smooth, elegant and premium appearance provided by an internal thread
- Novatwist is easier to apply. Novatwist can even be applied manually by hand for small bottling runs and samples.

Novatwist will be available in plain as well as custom printed (top and side) variants. Novatwist will also be available in a wide range of colours, and in both matt and gloss finishes.

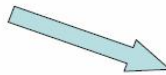
Novatwist is cheaper than a quality cork and capsule.

Please call Steve or Sophie at Vinvicta on 1300 360 353

How to twist manually the NOVATWIST ?

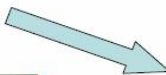


1 – Center by hand the closure on the neck



2 – Apply a vertical force to engage the closure on the neck

3 – Take all the skirt in your hand during screwing



TECHNICAL DATA SHEET

Application Date	Oct 24 2006	Revision	11	Dec 19 2008
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1	PRODUCT	NOVATWIST 30H60	Code	3645.0-3646.0-3647.0
<i>Injection moulded closure. Glass and PET BVS and BVP 30H60 neck finish. Sealing with Etain or Saranex liner type. Tamper band with slit bridges. 180 knuris.</i>				
Raw Material		PP-PE	Closure Drawing	COM 3646.1 COM 3647.1 COM 3648.1
			Neck Finish Drawing	Glass: BAG 8149 et BAG 8150 PET: BAG 8164
Liner Ø 27.5 mm Thickness 2 mm	Glass and PET	Meyerseals : Alkozell 250 Paper, Tin, Saran		MGJ: (E)oseal 2520 Tin PVDC
		Meyerseals : Saranex Alkozell Saranex		MGJ: (E)oseal 3520 S
	PET only	Techniflex Tri-OX F217-05		
<i>The materials are FDA approved</i>				
Filled Products			Still Wines Contact Novembal for special requirements	

2	SPECIFICATIONS ON GLASS BOTTLE	Evaluations made at the Novembal laboratory as per internal test methods.						
Over screwing	No overscrewing on dry neck at room T under	3.39	Nm	30.0	Lbf.in	34.6	Kgf.cm	
Opening Torque (min - max)	Capped at	2.94	Nm	Immediate opening		After 7 days opening		
		26.0	Lbf.in	1.47 - 2.03	13 - 18	15 - 20.7	0.9 - 1.81	8 - 16
	30.0	Kgf.cm	N.m	Lbf.in	Kgf.cm	Nm	Lbf.in	Kgf.cm
TE band breaking torque		1.58 - 2.26	Nm	14 - 20	Lbf.in	16.1 - 23	Kgf.cm	

3	SPECIFICATIONS ON PET BOTTLE	Evaluations made at the Novembal laboratory as per internal test methods.						
Over screwing	No overscrewing on dry neck at room T under	3.39	Nm	30.0	Lbf.in	34.6	Kgf.cm	
Opening Torque (min - max)	Capped at	2.71	Nm	Immediate opening		After 7 days opening		
		24.0	Lbf.in	1.36 - 1.92	12 - 17	13.8 - 19.6	0.79 - 1.47	7 - 13
	27.6	Kgf.cm	N.m	Lbf.in	Kgf.cm	Nm	Lbf.in	Kgf.cm
TE band breaking torque		1.36 - 2.15	Nm	12 - 19	Lbf.in	13.8 - 21.9	Kgf.cm	

4	CAPPING CONDITIONS	Evaluations made at the Novembal laboratory as per internal test methods.						
established with Novembal laboratory equipment		Capping	Screwing	Yes	Pick Off	Yes		
			Snapping	No	Pick and Place	No		
Top Load		N	Lbf		Kgf			
		245	342	55	77	25	35	
Compensation		2 - 10 mm						
Capping Torque (min max)		N.m		Lbf.in		Kgf.cm		
		GLASS	2.71	3.16	24.0	28.0	27.6	32.3
		PET	2.49	2.94	22.0	26.0	25.3	30.0
Important remarks:		<i>The caps must be stored at T° between 15°C and 30°C (59°F to 86°F) before capping</i>						
		<i>Before screwing the caps must be vertically applied on the neck of the bottle until a distance of 20+/-2mm from the top of the neck</i>						
		<i>Novembal encourages to check the application a minimum of every hour</i>						

5	Storage of the caps	<i>Palets must be stored in a clean, dry room, 15 to 35°C (59°F to 95°F)</i> <i>The closures must be applied within one year of manufacture</i>
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Filled bottles	<i>The internal pressure must never exceed 1 bar (Relative pressure)</i>
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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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F: 03 9574 8244

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493 South Rd

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F: 08 8340 8533



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John Mitris

Costante Sales Consultant and amateur winemaker

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59 Banbury Road, Reservoir 3073

Ph: 03 9462 4777 Fax: 03 9462 1666

Email: sales@winequip.com.au

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