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<b>Secretary</b>	Gary Campanella	0409 198 884	<b>Newsletter</b>	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: 30 October 2009

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***Be sure to note Cellar Plus bottle and bottle closure specials shown on page 7***

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## Next Meeting

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Next meeting 30 October - 7:45 pm start: Featuring:

- **Mario Fantin and Spencer** will lead a training session on stewarding for judging in this year's show. The 40<sup>th</sup> Eltham Wine Show is promising to be one of the biggest and best, and I am forecasting in excess of 650 entries. We would greatly appreciate every member trying to make themselves available for stewarding to help make the show the greatest success. As many as 50 stewards are needed to assist with the wine judging on 21 Nov. There will be opportunities for stewards to be appointed as associate judges.
- **WOTY tastings:** Bring a country wine, Chardonnay, or a Cabernet Sauvignon for critical assessment. There should be plenty of time available to assess numerous samples.

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## President's Press

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*Spencer Field*

Great Promise for our 40<sup>th</sup> Eltham Wine Show:

We have a lot of publicity out there promoting the Show, including Italian and Slovakian language posters; David Hart appearing on Channel 31's Wine Squad on 24th Oct (**make sure you watch it!!**); Vasili from Channel 31's Vasili's Garden appearing and being an attraction at the Show. David Hart is also plugging the Eltham Show as a bi-weekly guest on community radio. The Show Committee has already gained some publicity and a photo (staring **John O'Callaghan** and **Liz Pryor**) in the local press.

**Well, have you got your entries ready to forward?** The official closing date is 21 October so don't leave it much longer. You should have already received one, but if not, entry forms can be downloaded from [www.amateurwine.org](http://www.amateurwine.org) Don't forget this year offers all red wine makers a chance to win the Joe Illian Perpetual Trophy which is for the best Rose. If you haven't already made a Rose style wine for this year's Show, it still might not be too late to organize if you have barrel samples of red and white wine that you can blend. About equal quantities of red (preferably unwooded) and white should be sufficient to create the necessary Rose colour. Then you are likely to need to apply some real winemaking finessing - eg, fining, further blending or some other adjustments - to achieve medal winning Rose aroma and palatability.

**We would also like to see more country wine entries this year.** You might have a good one gathering dust in your cellar. Don't overlook the opportunity to challenge for the **Winemaker of the Year (WOTY) award**, which is determined by totalling the three top scoring wines in the Show from any EDWG member, at least one wine of which must be a country wine, one a grape wine, and at least one of the three wines must be current vintage.

September meeting a highlight:

Following a ripper of a meeting in August in which we sampled and assessed some of the top Eltham and Frankston member country wines, we followed up with another ripper in September with the focus on Mediterranean wines - especially Italian. With 36 members in attendance, Joel Pizzini, winemaker from Pizzini Wines (King Valley) led us through Australian and imported Italian and Spanish wines. The wines comprised Pizzini Arneis, Vietti Arneis, Pizzini Nebbiolo, Italian Nebbiolo, Fighting Gully Rd (Beechworth) Tempranillo, Rioja Spanish Tempranillo, Pizzini Sangiovese and Italian Sangiovese. A

tasting of member Sangiovese (five barrel samples and one 2005 sample) then followed, and Joel was quite complementary about the quality of all these wines - good colour, fresh, a sign of good fruit and promising wines. Joel impressed all with his substantial vineyard and winemaking knowledge, fine palate and very flavoursome wines.

#### King Valley winery weekender 10/11 Oct 2009:

Bill and Liz Loughlin are to be congratulated for co-ordinating one of the best winery weekends yet with excellent fine wines, extra virgin olive oil, mustards and cheeses, great socialising, great sunny weather and scenery, a lovely Saturday night dinner and the most educational weekender yet. We visited four wineries in the Upper King Valley, Myrtleford and Milawa districts with the focus on Italian wines.

I for one came away from the weekender with a much improved understanding of what King Valley has to offer wine lovers - well made and very enjoyable Italian wines, both reds and whites, with a real Italian cultural experience added. We also tasted some fine chardonnays and Rieslings. Others found some surprisingly good merlots and durifs, and Dal Zotto had a very good but somewhat expensive shiraz.

#### Member purchases of King Valley wines:

In general, most wines were reasonably priced at \$16 - 18 with up to 20% bulk discounts. To get the maximum discount, the Guild has joined as a member of Dal Zotto Wine Club, and if there is enough member interest, the Guild could also join Chrismont and Gracebrook to gain maximum discounts and free delivery. **So check out the websites for these three wineries and send me an email for an order.** Mixed dozens are eligible and even if you only want to buy six or less wines (three minimum please!!), I would combine small orders to make up dozen lots. This is a new service offered only to members on a trial basis, as the administration may be a little too much unless a volunteer? is prepared to take the job on for a year at a time.

#### Open Cellars of Nillumbik 17, 18 October:

Don't forget to visit Nillumbik wineries this weekend featuring music and food as well as fine wines. Consider supporting life members turned professional Karen Coulston (Hills of Plenty) and Ken King (Kings of Kangaroo Ground). For more information, ring 1300 660 072 or go to [www.opencellars.com.au](http://www.opencellars.com.au)

#### Kevin Furness Open Cellars and wine tour 31 Oct - 1 Nov:

Kevin, another leading member turned professional, is a sponsor for a winery weekender in the Bendigo/Heathcote region, who provides for overnight accommodation and a local bus service to several wineries, including Kevin and Jenny's own *Buskers*. Ring Kevin on 0408 067 288 or email him at [furnfare@hotmail.com](mailto:furnfare@hotmail.com)

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## Wine Quotes and News

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### 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.)

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## EDWG 40<sup>th</sup> Annual Amateur Wine Show

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Dear Friends,

The Eltham and District Winemakers Guild Inc. is holding its 40th Annual Amateur Wine Show.

For full details please refer to our website at <http://www.amateurwine.org/>

The Wine Show Entry Kit can be downloaded from:-

<http://www.amateurwine.org/documents/ShowEntryKit2009.pdf> (Adobe Acrobat)

<http://www.amateurwine.org/documents/ShowEntryKit2009.doc> (Winword)

**Entries close Wednesday 21st of October 2009**

Regards  
Eltham Wine Show Committee

# 40th ANNUAL ELTHAM AMATEUR WINE SHOW



Check your winemaking and tastings  
and compare them against the judges'  
comments at the Show on



**Sunday 22<sup>nd</sup> November, 2009**

11 am - 3 pm **Eltham Community Centre**  
**801 Main Rd (opposite the Eltham Hotel)**

**Back by popular demand!**  
**Short classes in Winemaking**  
**And Food and Wine Matching**

**GOURMET DELIGHTS AVAILABLE OR BYO PICNIC**

*The Guild would like to thank the following for their support of our noble craft!*

Cellar Plus  
Costante Imports  
Greensborough Home Brewing  
Heritage Coopers  
La Trobe University  
Winequip  
Vinvicta Products

***N.B. Wine entries close Wednesday 14th October  
2009!***

***Watch out for entry forms from our sponsors,  
or from the Guild web site [www.amateurwine.org](http://www.amateurwine.org)***

For Further Information: 03 9437 0053 or Email: [cheers@amateurwine.org](mailto:cheers@amateurwine.org)

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## Getting Your Wines Tested

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*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.

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

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## Trading Barrel

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**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.

# Wine Show Major Sponsors

## Cellar Plus

**Cellar Plus**  
Winemaking, Brewing & Food Equipment Specialists



### Special Offers: Wine Bottling Setup

Get **10% OFF**

SELECTED 100 – 500 Lt Tanks, Bottle filler guns, Enolmatic accessories, Filters, filter pads, heat shrink capsulators, bottle rinsers and drain trees, corks, corks, labellers, shrink caps. (Present this offer at store)  
*(Offer valid till November 7<sup>th</sup>)*



**You can also RENT these items .**

**NEW** Wine Bottle with Pre- thread cap  
Bottle your wine like the pros...  
Bottle and cap combo available in Box 12  
or pallet lots( 1020 bottles) Prices from \$1 to 1.50  
*(Closure for home use, not re sale.)*

ALSO: **DIAM CORK (Jogo Specials) only \$29.90 rrp \$ 40**

**Interested in improving your wine craft?**  
... Yes ! Then let us help you.

- Importers of all Hobby & Commercial winemaking Equipment. From grape clips at Harvest, to filters and corks come time to fill your bottles.
- Yeasts, Wine Additives & Many Books Hands On - Winemaking Short courses & Free! Demonstrations. Laboratory Facilities & Economical wine testing service
- Technical Bi-Lingual Staff – 7 days a week ( Feb – April)
- Exclusive Wine Gifts, Bar-Ware & Port Oak Barrels (2-300Lt)



**NEW**

Showrooms :

**EPPING -Vic**  
47 Yale Drive  
T: 03 8405 9020  
F: 03 8405 9022

**Nth Melbourne**  
105 - 110 Peel St  
T: 03 9328 1843  
F: 03 9328 8116

**Clayton- VIC**  
Unit 4, Wellington Rd  
T: 03 9574 8222  
F: 03 9574 8244

Distributing Products for:



## Costante Imports

A strong supporter and sponsor of the Eltham Winemakers Annual Show. John Mitris also is a regular entrant in the Wine Show.

Costante Imports - 377-379 Bell Street, Preston Vic 3072 Tel: 03 9484 7948

[www.costanteimports.com.au](http://www.costanteimports.com.au)

[sales@costanteimports.com.au](mailto:sales@costanteimports.com.au)

*For all your winemaking needs, for the small hobbyist to the larger commercial winemaker we can supply a wide range of yeasts, corks, filters, variable capacity tanks, fermentation vats, wine analysis needs and more.*

- Suppliers of wine making equipment for the past 36 years
- Variable capacity stainless steel tanks - all sizes
- Pumps, filters, corks - all grades, bottles, capsules
- Crusher/destemmers, presses
- Bottle filling units
- Fermentation vats, chemicals, yeasts
- All your wine analysis equipment and more ...

Give me a call, drop in or send me an email. Call for a free catalogue. I look forward to hearing from you.

John Mitris

Costante Sales Consultant and amateur winemaker

### NEUTROCORK: NEW HIGH QUALITY LOW PRICED CORKS:

*Special new product !!!!*

Neutrocork is the latest addition to Amorim's portfolio of high quality cork closures - a high-tech, competitively priced stopper.

Neutrocork is individually moulded from fine cork granules of uniform size showing very little variation in diameter. Neutrocork has consistently low rates of oxygen transmission. Its performance in this important area is far superior to synthetic closures. Independent validation of the process has confirmed that releasable TCA levels in cork are reduced by about 70 per cent or better.

Price : 30 cents per 100 or 26 cents per 1000

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## Winequip Products

59 Banbury Road, Reservoir 3073

Ph: 03 9462 4777 Fax: 03 9462 1666

Email: [sales@winequip.com.au](mailto:sales@winequip.com.au)

Web: [www.winequip.com.au](http://www.winequip.com.au)

Everything you need “from grape to the bottle”

- Full range of equipment and consumables for the small producer
- Tanks, presses, destemmers, pumps, demijohns at the best prices in Melbourne
- Sole Victorian distributor of quality Lallemmand yeasts and MLF cultures
- Improve your wine with our range of finishing tannins
- Open 7 days during vintage

## ALL GUILD MEMBERS ENTITLED TO 10% OFF ON PRESENTATION OF GUILD DISCOUNT CARD

WE HAVE A FULL RANGE OF WINEMAKING GEAR FOR THE SMALL PRODUCER

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## Sponsors Corner

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### Greensborough Home Brewing

Your local homebrew shop carrying a complete range of Wine & Beer making supplies ...

- Books
- 5L Stills
- Nutrients
- Oak Barrels
- Glassware
- Corks
- Acids
- Yeasts

Winemaking equipment hire - including motorised crusher / destemmer (750kg / hr), basket press, corker and more.

Call Dave for all your needs ...

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

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## Heritage Coopers

### WINE BARRELS FOR SALE

We can recondition your barrels or you can buy ex-winery barrels that have been recovered and renewed.

Local service at Diamond Creek

- Ex-winery barrels shaved and toasted
- Re-conditioned (completely re-coopered) barrels from 50-150 litres
- Shaving and toasting

For all your cooperage needs contact  
Neil on 9438 1790 or 0402 015 138  
Enquiries welcome

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