



Press Cuttings Nov 2016

President	Mario Fantin	0456 422 844	Committee	Trevor Sleep
Vice President	Danny Cappellani	0408 322 143	Committee	Bill Bussau
Secretary	Mario Anders	0418 564 852	Committee	Bill Loughlin
Show Director	Mario Fantin and Gary Campanella	0456 422 844	Committee	Hamish Lucas
Newsletter	Luigi DiBattista	0414 287 358	Committee	Nan Oates
Webmaster & Treasurer	Mario Anders	0418 564 852	Committee	Graham Scott
Minute Secretary	Kass Mulvany		Committee	Wayne Harridge
Past President	Bill Loughlin		Committee	Luigi DiBattista



The Guild encourages the responsible consumption of alcohol

The Guild meets for the last time this year on Thursday
at the Eltham Living & Learning Centre at 7.45 pm
Next meeting: Thursday 24th November 2016

Guests interested in finding out more about the Guild are welcome to our regular meetings, as always.

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President's Press

ELTHAM WINE SHOW

Our Wine Show is over for this year! We can now all relax with the satisfaction that the show was a great success. These are not my words but the words of everybody I spoke to during the show and afterwards. The visitors were impressed by many things they saw including the way the venue was presented on Sunday, the workshops, the results books, the judges comments etc etc etc. Our guild members were impressed by the way everything was organised and went so smoothly. Thanks to Mario Anders everything went like clockwork. Whenever I reminded him that something needed doing, he would respond that "it already has been done". Thanks to Hamish and Gary, our results book and certificates were available on time despite the challenges associated with introducing a new IT system. These guys put in countless hours leading up to the show and on the Saturday night. Hopefully it will be a lot simpler next year. Loic and his team of judges set a new standard and benchmark in the integrity of the judging results despite having to manage a record number of entries (almost 700) and many on the judging team being new to the special requirements of amateur wine judging. I would love to acknowledge the contribution made by each guild member and their family members who helped, to the success of the show, but then this would be a very very very long newsletter. I was impressed by the way everybody either willingly did what they were asked to do or simply just got on with doing what you saw as needed to be done. The success of events of this magnitude depends on a team effort and the Eltham Guild members are a great team and we should be proud of our achievement.

What makes me happy is seeing our members take home major prizes. Congratulations to our members who took home the following major prizes:

- | | |
|--|------------------------------|
| • Best Hybrid Wine | Danny Cappellani |
| • Best Berry Mead | Hamish Lucas |
| • Best Herb, Grain, Flower, Vegetable | David Hart |
| • Best Joes Ancient Orange | Mario & Izabella Fantin |
| • Best Other Fruit Wine | Shepherd Vale (Mario Anders) |
| • Best Traditional Mead | Graham Scott |
| • Best Fortified Grape Wine | Eltham Port Club |
| • Best Merlot Previous Vintage | David Pope |
| • Best Other Red Blend Previous Vintage | Paul Finn |
| • Best Rose Current Vintage | Harridge Family |
| • Best Shiraz Current Vintage | Bill Bussau |
| • Best Less Common White Varieties | Danny Cappellani |
| • Best Other White Blends Current Vintage | Graham Scott |
| • Best Riesling, Traminer Current Vintage | Trevor Roberts |
| • Best Riesling, Traminer Previous Vintage | Danny Cappellani |

What makes me even happier is seeing our members win major trophies!

Mead Cup – Hamish Lucas



Best Grape Winemaker – Danny Cappellani



Joe Ilian – David Hart



WOTY Winner – Danny Cappellani



Harry Gilham Best Country Winemaker – David Hart



Bill Christopherersen – Howard Devlin



SURVEY RESULTS

Thanks everybody for your response to the survey which asked which night of the week you would like our Monthly Guild Nights to be held on. The night preferred by most members was clearly Friday, so its back to Friday for our Monthly Guild Nights in 2017. Refer to the Forward Program later in this newsletter for the dates, please make a note of these in your diary. Thanks also for your responses to the question of what we could do differently next year in order to better meet your expectations. All suggestions will be considered by the Committee and acted on if at all possible.

NEXT MONTHLY GUILD NIGHT – THURSDAY 24 NOVEMBER

There will be lots happening at our next Monthly Guild Night. For a start we will have a Wine Show debrief where we can record, before we all forgot, what went well and what can be improved for next year. This will be followed by an auction of items provided by sponsors to offset Wine Show costs. Refer separate email from Mario Anders for a list of what is being offered. Based on what has happened in the past these winemaking items will be obtainable at bargain basement prices. Finally, as it will be the last meeting for the year, the remainder of the evening will be a social event. The Guild will provide pizzas and any gold medal wines left over from the show. Feel free to bring along any wine you would like to share with fellow members. It should be a great night so come along.

Mario Fantin
President

Forward Program for Future Guild Events

DATE	ACTIVITY
Thursday 24 November 2015	<u>Wine Show Debrief</u> <u>Social End of Year Breakup</u>
Friday 27 January 2017	<u>Semi Social Guild Night</u> Agenda being developed. Social Start of Year.
Friday 24 February 2017	<u>Monthly Guild Night</u> Agenda under development
Friday 31 March 2017	<u>Monthly Guild Night</u> Agenda under development
Friday 28 April 2017	<u>Monthly Guild Night</u> Agenda under development
Friday 26 May 2017	<u>Monthly Guild Night</u> Agenda under development
Friday 30 June 2017	<u>Monthly Guild Night</u> Agenda under development
Friday 28 July 2017	<u>Monthly Guild Night</u> AGM – Theme: Mulled Wine
Friday 25 August 2017	<u>Monthly Guild Night</u> Agenda under development
Friday 29 September 2017	<u>Monthly Guild Night</u> Agenda under development
Friday 27 October 2017	<u>Monthly Guild Night</u> Agenda under development
EDWG Wine Show Saturday 18 November – Judging Sunday 19 November – Open Day	<u>EDWG Wine Show</u>
Friday 24 November 2017	<u>Wine Show Debrief – Social End of Year Breakup</u>

Committee Meeting Dates

Members elected to positions on the Guild Management Committee meet every month. Every second month either Guild business or the Wine Show is discussed.

Committee Members

Mario Anders, Danny Cappellani, Trevor Sleep, Bill Bussau, Gary Campanella, Kass Mulvany, Mario Fantin, Wayne Harridge, Luigi Di Batista, Bill Loughlin.

Guild Business Meetings

Agenda: Guild Night Program, Membership, Winemaking Education Initiatives, Social Events, Financial, Website, Guild Promotion.

Meeting Dates (Wednesdays): 8 February, 12 April, 14 June, 9 August, 11 October

Wine Show Meetings

Agenda: Marketing, Logistics, Sponsorship, IT, Judging, Financial, Governance

Meeting Dates (Wednesdays): 15 March, 10 May, 12 July, 13 September, 15 November

Visitors Welcome

Members are welcome to attend committee meetings as visitors. New ideas and suggestions for improvement are most welcome. If you would like to attend please contact the President or Secretary. The Committee meets at 8pm Eltham Living & Learning Centre.

2016 Eltham Wine Show: Director's Update

The 2016 Wine Show has come and gone. The Wine Show Directors are taking a well-deserved break. However, the leave behind a legacy that is captured in the following photos. – Ed.



Artisan's Botega



What a crowd!



"Does anyone want this? No!"



"You're coming home with me tonight!"



Danny singing "I did it my way"



"Now, give me the awards!"



"Now if I told you once,"



"I told you five times". "This is the biggest show ever."



"Do you want the awards winning coffee, wine or beer?"



Spencer – “I’ll have a beer Graham”.

Graham – “Fresh out Spencer. How about an award winning white wine?”



Well-deserved whichever way you say this. Well done Harry. Well done David.



Home Make It. "I once made a burger this big."



"Where's my award?"



"Will the owner of a black Ford Mustang, please move as you are blocking the entrance".



“One Gold? One Silver? Really?”



"All you need is a drop or two".



I gotta Gold! I gotta Gold! I gotta Gold! I gotta Gold! I gotta Gold! I gotta Gold! I gotta Gold! I gotta Gold!



"I'll swap you one Gold for two Silvers!"

Vine Varieties and Their Personalities

Provided for you by Bill Bussau

Chardonnay

If Chardy were a person, hmmm, how do I say this diplomatically? Let's just say that as a person, chardonnay is, um, rather 'popular'. There aren't too many people who haven't sipped from this glass

Gewürztraminer

If Gewurz were a person it would be a really effeminate hairdresser who wears way too much Calvin Klein eau de toilette. You can pick them a mile away!

Marsanne

If Marsanne were a person it would probably be the forgotten brother in a famous family. Like test cricketer Trevor Chappell or actor Stephen Baldwin. Sure, Alec and William have had all the fame, but what about poor Stephen's successes? (The Flintstones in Viva Rock Vegas...hmmm, maybe not!)

Pinot grigio/pinot gris

If the Pinot g's were a person its star sign undoubtedly would be Gemini. It possesses two personalities, which leaves you totally confused as to which one you like, but you tolerate both because they seem vaguely intriguing.

Riesling

If Riesling were a person it would probably have been a complete dag when growing up. It was everything but fashionable, and quality was a word it didn't know the meaning of! Yet times changed, and so did Riesling. It started hanging out with the right crowd and dined at the right restaurants, and finally it was deemed acceptable- even getting invited to celebrity launches! After all, Riesling was never really iuncool, just misunderstood!

Sauvignon blanc

If Sauvignon Blanc were a person it would have to be vegetarian and would probably live in a fashionable (read: expensive) part of the world that still has a link to its hippy past---- Byron Bay, NSW! It would be 'herbal' but very now.

Semillon

If Semillon were a person it would be one of the great character actors of our time, not realising its full potential until the end of its career. As a young actor it had to fight against all the pretty young things for publicity, and, being dowdy, it was all but ignored. But as these pretty young things were replaced by the next big thing, Semillon continued to pump out stellar performances that just got better as Semillon got older.

Verdelho

If Veldelho were a person it would be the ultimate party girl who loves hanging out with her mates around the pool on a lazy Sunday afternoon (usually not wearing much more than a crocheted bikini) ----great company, but not renowned for its depth.

Cabernet Sauvignon

If Cab Sauv were a person it would definitely be a man of wealth. Strong and upstanding it reeks of power and position within the community. Cabernet Sauvignon is 'Old money'.

Grenache

If Grenache were a person it would be your favourite nanna----the one who gives the warmest, most wonderful hugs. It may be old, but it's always been there for you, ready to give you lots comforting

reassurance.

Merlot

If Merlot were a person, well: it wouldn't be a person at all, it would be a fake Gucci watch. On the outside it would look all smart and sophisticated, but chip away at the good looks and you'd find an inexpensive watch that doesn't really live up to expectations. I'm afraid if you want to look smooth, best you buy a real Gucci watch, and pay full price for it.

Pinot Noir

If Pinot Noir were a person it would be the creative, artistic type with a temperamental attitude. It is often praised for its ethereal qualities, but when you get down to it, few pinots live up to people's high expectations. Indeed, they can be coarse, feral and cheap! It's only with all the right influences that they really shine-----and this is when you will pay through the nose to be in their company.

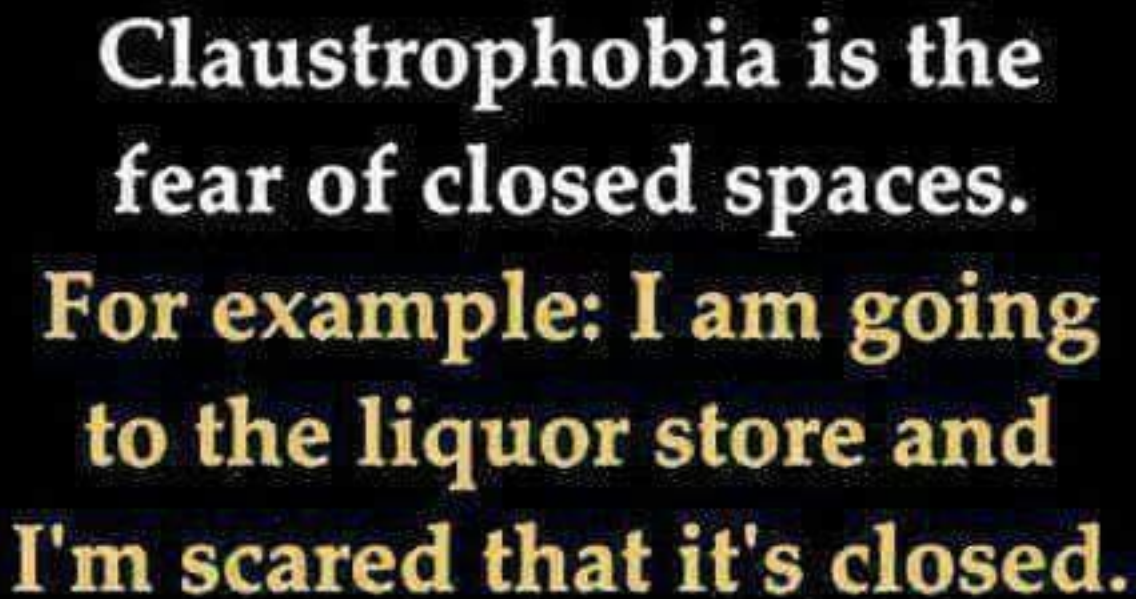
Shiraz

If Shiraz were a person it would be the quintessential Australian male-----honest, hard-working and masculine. It would be strong, full of life and reminiscent of the land it comes from. This Aussie shiraz may have cousins scattered around the world with the same name, but its rugged Australian upbringing sets it apart.

Ref. Another Sip of Wine by Drew Lambert 2002

Wine Humour and News

HUMOUR



Claustrophobia is the
fear of closed spaces.
For example: I am going
to the liquor store and
I'm scared that it's closed.

NEWS

Interesting article submitted by Graham Scott.

Women winemakers in spotlight

AN Australian Women in Wine Award (AWIWA) is not one you would expect Hunter-based Brokenwood managing director-chief winemaker Iain Riggs to win.

Yes, he was 1982 McLaren Vale Bushing King, was awarded the 2003 Graham Gregory Trophy for outstanding service to the NSW wine industry, won the 2013 Gourmet Traveller Wine Magazine Len Evans Award for outstanding contribution to the wine industry. And last July he was declared the 2016 winner of the NSW Legend of the Vine award and the Hunter-based Len Evans Tutorial, of which Iain is chairman of trustees, was the winner of the 2016 McWilliam's Maurice O'Shea Award, honouring the legendary Mount Pleasant winemaker..(Read on)

<http://www.theherald.com.au/story/4293673/win-for-makers-mentor/>

I Buried a Cow Horn Full of Shit for Good Wine

It's a Monday afternoon in the Willamette Valley and I'm standing over a bucket of shit. Cow shit, to be precise. It has been sourced from a nearby biodynamic farm, and today that bucket will draw the attention of about a dozen or so farmhands, interns and wine tasters, all gathered on this perch high atop the Eola-Amity Hills.

I visited Brooks winery in Amity to take part in one of the central activities of biodynamics, a holistic approach to agronomy first preached in the early 20th century by an Austrian philosopher, architect and woo-woo true believer named Rudolf Steiner.....(Read on)

<http://www.wweek.com/restaurants/2016/11/02/i-buried-a-cow-horn-full-of-shit-for-good-wine/>

Is This Man the Dr. Frankenstein of Beer?

Through the winding hallways of the centuries-old University of Leuven in Flanders, Belgium, past the sterile black counters in biological laboratories, buried in the depths of freezers, and suspended in cryogenic slumber, there sleeps a creature feared by the masses.

It's small — microscopic, in fact — but it packs a punch. The creature is barred from entering certain laboratories in the United States to safeguard against contamination. It's feared by the general public as an abomination of nature, an organism whose critics say it was created by the hands of man playing god. The creature is the target of lobbyists and NGOs that would like nothing more than for it to be destroyed. But, is this creature — actually a manmade strain of yeast, a single-celled organism humans have been cultivating for at least 7,000 years — just misunderstood?...(Read on)

<http://www.eater.com/beer/2016/11/7/13544914/gmo-beer-yeast>

Attention: There's a spa in Japan where you can actually swim in wine

Do you like wine? Do you like being pampered? Do you like the idea of travelling to far and exotic lands? If that's a triple yes, then you need to get yourself over to Japan, where there's a spa that offers wine lovers the chance to bathe in the stuff.

That's right, just 100km west of Tokyo, you can spend all day swimming in giant hot tubs filled with Merlot or Bordeaux.

The Yunessun Spa Resort, which calls itself a 'spa theme park', bases its red wine pools on the fact that red wine is not only delicious, but also contains the anti-oxidant resveratrol, which is thought to have anti-aging properties.

The ingredient, found in grapes (as well as peanuts, cocoa and some berries) is believed by some to help fortify the skin, reduce inflammation, strengthen circulation and protect elasticity and collagen fibres....(Read on)

<http://metro.co.uk/2016/11/07/attention-theres-a-spa-in-japan-where-you-can-actually-swim-in-wine-6240364/>

Trading Barrel

Bill Bussau has a surplus of Pinot noir (43) well established Plants and happy to sell for \$2.50 each.

Please contact Bill on 0407353306 if anyone interested

Apologies if I left off anyone's sale advertisements. Please resend or let me know if you have any items for sales, providing details and photos and send them to newsletter@amateurwine.org.au

Jo Illian Awards – Forward Thinking

By Gary Campanella

Keep an eye on the Jo Illian Awards beyond this year and next year.

Start experimenting now with Mead Wines for the 2017 Jo Illian. Start your Cabernet Sauvignon now for the 2018 Jo Illian. High quality Cabernet Sauvignon fruit is becoming available very soon (check out the EDWG Fruit Report on our web site).

Yes Forward planning I see some of our best winemakers doing it.

Show Year	Class	Winner
2019 (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	TBA
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon (RCP, 2017 or earlier)</i>	TBA
2017 (Country)	<i>Best Mead Wine (CME)</i>	TBA
2016 (Grape)	Best Previous Pinot Noir (RPP, 2015 or earlier)	TBA
2015 (Country)	<i>Best Country Wine (excludes Hybrid, Sparkling, Liqueur)</i>	Gary Campanella and Hamish Lucas
2014 (Grape)	<i>Best Current Vintage Dry Grape White wine, Any non-sparkling style, Any Varietal</i>	Danny Cappellani
2013 (Grape)	<i>Best Previous Vintage Red Blend</i>	Danny Cappellani
2012 (Grape)	<i>Best Current Vintage Shiraz</i>	Gary Campanella and Jid Cosma
2011 (Country)	<i>Best Hybrid</i>	Neil Johannesen
2010 (Country)	<i>Best Herb, Grain, Flower, Veg</i>	Mario and Jean Anders
2009 (Grape)	<i>Best Current Vintage Rose'</i>	Peter Belec
2008 (Country)	<i>Best Sparkling County Wine</i>	David Wood
2007 (Grape)	<i>Best Current Vintage Sauvignon Blanc</i>	NHE Johannesen
2006 (Country)	<i>Best Berry or Current Wine</i>	David Hart
2005 (Country)	<i>Best Other Fruit Wine</i>	Vinko Eterovic
2004 (Grape)	<i>Best Shiraz</i>	K. Furness, D. Markwell
2003 (Country)	<i>Best Mead</i>	Harry Gilham
2002 (Grape)	<i>Best Riesling</i>	Richard Skinner
2001 (Country)	<i>Best Raspberry</i>	Jacques Garnier
2000 (Grape)	<i>Best Pinot Noir</i>	Philip Hellard

Sponsors Corner

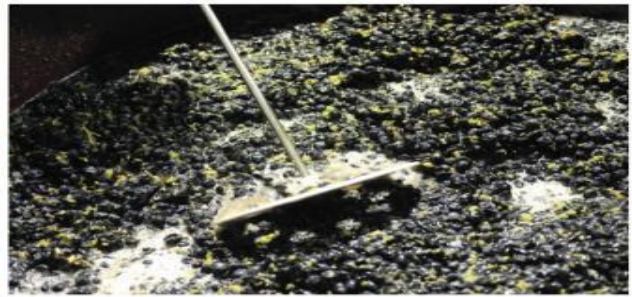
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