



## Eltham & District Winemakers Guild

Established 1969

*Fellowship through home winemaking*

*Share, Learn, Enjoy!*

### Press Cuttings February 2016

President	Mario Fantin	0456 422 844	Minute Secretary	Kass Mulvany	
Vice President	Gary Campanella	0409 198 884	Committee	Trevor Sleep	94392352
Secretary	Mario Anders	0418 564 852	Committee	Bill Bussau	
Show Director	Mario Fantin	0456 422 844	Committee	Danny Cappellani	
Newsletter	Luigi DiBattista	0414 287 358	Committee	Hamish Lucas	
Webmaster & Treasurer	Mario Anders	0418 564 852	Committee	Nan Oates	
Past President	Bill Loughlin	0408 300 523	Committee	Graham Scott	

**The Guild encourages the responsible consumption of alcohol**



The Guild meets on the last Thursday of each month (except December)  
at the Eltham Living & Learning Centre at 7.45 pm  
Next meeting: Thursday 25<sup>th</sup> February 2016

and in finding out more about the Guild are welcome to our regular meetings, as always.  
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## President's Press

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### THE FUTURE

An enthusiastic Committee met this month to identify what we should be doing during 2016 in order to continue to improve the Guild so that it is better placed to meet members' needs in the future. I am really pleased to share with you below the discussion which took place and the objectives which were set:

- Although our membership has steadily increased over the last couple of years to now being over 70, we need to continue to increase our numbers to around 100. This will cover natural attrition and ensure more people attend our Monthly Guild Nights. The Committee has a few ideas on how to attract new members (noted below). Existing members should also help by telling their winemaking friends about the Guild and invite them along to some of our events.
- We will continue to feature interesting guest presenters and wine related topics at our Monthly Guild Nights. If you have any ideas on topics or people which would be of interest to Guild members, please let us know.
- Thursday nights for our Monthly Guild Nights will be reviewed after 6 and 12 months to see how effective the change has been and whether we need to revisit this subject.
- Group wine purchasing initiatives will continue but we will lock in the grape variety and provider a lot earlier.
- There is room for improvement in our Guild marketing material. We will update our webpage and produce new posters and brochures. We are also keen to continue to improve our newsletter by asking members to regularly provide the editor with any interesting information and events which may be of interest to members.
- With the mead workshop being such a great success last year, it was decided to run another mead workshop this year. It was decided to also run a grape winemaking workshop. A key feature of these workshops is that participants learn by making their own wine which they get to keep. These workshops are a great way to attract new members.
- We are keen to have more wine related educational excursions this year. The first Guild endorsed event this year is the Wodonga Wine Show (Open Day Sunday 20 March). Wine shows offer a very valuable learning experience and we encourage members to attend if possible.
- We will continue to reinforce our relationship with sponsors and explore opportunities to create initiatives which are of benefit to both our members and our sponsors. Please make a note of who our sponsors are and support them at every opportunity.
- The International Night will most likely be held at the Veneto Club again this year in May. Theme options being considered include Persian, French and Greek.

### EMPLOYMENT OPPORTUNITIES

A couple of our retail sponsors have asked us to publicise that there are employment opportunities in their stores for people who have some basic knowledge of winemaking. Obviously these opportunities are ideally suited to our members. If you are interested, please contact Steve Baggio Tel 0407 933 334 (Artisans Bottega) or Lisa Baggio Tel 9574 8222 (Home Make It). For more information, refer to job details featured later in this newsletter.

### GRAPE PURCHASING

For those of you still looking for grapes, please refer to the growers listed on our website who have indicated they are willing to sell to our members and members of the public.

#### NEXT MONTHLY GUILD NIGHT – THURSDAY 25 FEBRUARY

We are very fortunate to have Richard Webb come along to our next Monthly Guild Night to discuss how to make sparkling wine. Richard was a trainer at Australian Winemakers and has an impressive number of sparkling wine trophies to his name. If you have ever considered making either a grape or country sparkling wine, this is not a presentation to miss. Those of you who have made a sparkling wine, please bring it along for discussion. Also, as usual, members are invited to bring along any wine they would like some feedback on from members. This is shaping up to be a great night. I look forward to seeing you all.

Cheers  
Mario Fantin  
President

## Forward Program for Future Guild Events

DATE	ACTIVITY
Thursday 25 February 2016	<u>Monthly Guild Night</u> How to make sparkling wine – <b>Richard Webb</b> Richard is a past member of the Guild. He co-ordinated the Australian Winemakers wine school program in which many winemakers have trained. He has an impressive show record of trophies and medals, mainly for sparkling wine.
Sunday 20 March 2016	<u>Wodonga Wine Show</u> – Open Day
Thursday 31 March 2016	<u>Monthly Guild Night</u> Agenda under development
Thursday 28 April 2016	<u>Monthly Guild Night</u> <b>Karen Coulston</b> (Life Member and Wine Show Judge) will provide samples of wines tainted with undesirable characteristics. Karen will also discuss common wine faults and how to avoid them
Thursday 26 May 2016	<u>Monthly Guild Night</u> <b>David Wood</b> from FAWG will talk to the meeting about a simple method of making a sparkling beverage, based on an old fashioned recipe, “Rhubarb Champagne”. This is a quick method of making a low, or no, alcohol beverage in a short space of time – no yeast required!
Thursday 30 June 2016	<u>Monthly Guild Night</u> Agenda under development
Wednesday 27 July 2016	<u>Frankston Wine Show</u> – Entry Due Date
Thursday 28 July 2016	<u>Monthly Guild Night</u> AGM – Theme: Mulled Wine
Thursday 25 August 2016	<u>Monthly Guild Night</u> Agenda under development
Sunday 28 August 2016	<u>Frankston Wine Show</u> – Public Tasting Day
Thursday 29 September 2016	<u>Monthly Guild Night</u> Agenda under development
Thursday 27 October 2016	<u>Monthly Guild Night</u> Agenda under development
Wine Show <b>Saturday 12 November</b> – Judging <b>Sunday 13 November</b> – Open Day	<u>EDWG Wine Show</u>
Thursday 24 November 2015	<u>Wine Show Debrief</u> <u>Withdrawn Wines Discussion</u> <u>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, Nan Oates, 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): 10 February, 13 April, 15 June, 10 August, 12 October

### Wine Show Meetings

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

Meeting Dates (Wednesdays): 16 March, 11 May, 13 July, 14 September, 9 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.

## External Wine Events of Interest

We have provided the opportunity in this section of the newsletter for members to be informed of any external upcoming wine related events which may be of interest. If you become aware of such an event, please pass on details to newsletter editor Luigi Battista ([newsletter@amatuervine.org.au](mailto:newsletter@amatuervine.org.au)). The event may be a local food/wine festival, retail wine promotion, wine show, retail shop wine event, special cellar door promotion, wine education opportunities.

### **UPCOMING EVENTS OF INTEREST**

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## 2016 Eltham Wine Show: Director's Update

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I'm pleased to announce that the public day for the 47'th Eltham Wine Show will be Sunday 13 November 2016 at the Veneto Club Bulleen

I attach this year's Show flyer. Share it with family and friends. Encourage winemaker friends to enter the show. Most importantly ... be sure that you or your winemaking syndicate enter the show!!

We began organising this year's Show in December 2015 and we have been working through your feedback from last year. We will keep doing the things that you told us are important and worked well. We are working on those things you told us we need to do better.

We've made it a practice now to announce the Jo Ilian Award three years ahead of the current (2016) vintage .... YES, we have announced the 2019 Jo Ilian Awards elsewhere in the Newsletter.

The 2016 Jo Ilian Award will be for the best Previous Vintage Pinot Noir (RPP), that is the Best Previous Pinot Noir (RPP, 2015 or earlier). Start fine tuning your contending Pinot Noir entries; plan to enter the very best of your variations. And may the best Pinot Noir maker win. I commend this challenge to you all.

Let us know should you have any questions or comments. We look forward to keeping you updated throughout the year.

Cheers,

Gary Campanella, Mario Fantin  
Joint Directors, Eltham Wine Show



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## Grumpy Old Men, aka Amateur Winemakers – 6 years on

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You would have thought that Captain Grumpy's merry crew of Phoenix Rising would have, after 6 seasons, fine tuned their wine making efforts into an efficient, smooth and capable process. Not so! Talk about amateurs!!

On Feb 1st Capt. Grumpy got a call to go up to Mt Camel and pick up 450 kg of Vermentino grapes by the following day as they were ripening very quickly and rain was expected the next day, so an urgent call went out to gather at Capt. Grumpy's by 3 pm next day for the pressing. Experience should have told me that I could have arrived an hour or two later and still be in time for the crushing, but ever the optimist I was on time at 3 pm. To my surprise Early was already there, as he is usually late, but this time it was Spanner who eventually arrived an hour or more later, straight from work in his cement truck. By this time everything had been PMS'ed to within an inch of its life.

So we set to work, Spanner bucketing the grapes into the de-stemmer, me collecting the stems and Capt Grumpy and Early bucketing the juice into the press. All seemed to be going smoothly until the wine press started to leak in the middle, grapes and the inner shade cloth lining now appearing between the slats and oozing to the ground and rapidly licked up by the Great Dane Ralph, aka 'The Drooler'. That was when the air turned very blue. Somehow, they had forgotten to put the pins through the locks on each half of the press!!!



With some ingenuity and much effort with various planks of wood and metal they were able to lever the locks back together and pin them properly. Spanner was elated at this development as it helped cancel out a previous sin of his when he accidentally dropped a spanner into a 350 litre tank of wine.



And somewhere amongst all of this drama, it was noticed that the 'The Drooler' had his head and jowls into a bucket of grapes waiting to go into the press. There goes another bucket!!

So the pressing continued as before but as we were de-stemming the last few buckets someone noticed that the rollers in the de-stemmer rollers were much wider apart than they should have been for the Vermentino grapes and so many of the grapes had not really been crushed properly.

Spanner couldn't get the grin off his face as these double stuff ups definitely cancelled out his previous spanner drop into the barrel.

Maybe, if Copper had have been there he may have been able to instil some discipline into the group. However, the interesting thing to observe was that maybe the ageing process of them is taking over from the angry stage as they were remarkably philosophical and sanguine about the afternoon and evenings effort. Maybe they were so chuffed at resolving the stuff-up there were no recriminations as they had the satisfaction of remedying what could have been a catastrophic situation – sort of!!

**Nan, aka 'The Spiller'.**



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# BUYING GRAPES TO MAKE HIGH QUALITY WINE

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By Spencer Field

Accessing high quality grapes is essential to making good wine. Some winemakers say that up to 90% of the success of a top wine can be accounted for by the quality of the fruit used to make it. Skills used in choosing the fruit are as important as skills used for making the wine.

## **Choosing the fruit raises lots of questions to be answered before the best choice can be made:**

1. **The basic questions are:** What variety and what style? A red or a white and what variety? Is it to be full bodied, light, elegant style or what? What ripeness, acidity?
2. **Where to buy? What region can supply this variety and style?** If I want to make a big, bold full bodied Shiraz, then Heathcote or hot climate grapes from the Murray River can be good sources. More elegant Shiraz fruit can be sourced from the Yarra Valley or other southern regions. Of course it's not always as black and white as this. Best quality fruit of some varieties tend to be found in specific regions (eg, Pinot Noir south of the Dividing Range). Regional flavours are distinctive from variety to variety and so region by variety knowledge should be drawn. Be aware of forecast seasonal conditions/trends which can seriously impact on fruit quality.
3. **Who to order from? How do I find reputable grape suppliers?** On its website, EDWG has a list of reputable grape growers known by experience to reliably supply quality grapes to members. Use this list as a guide. However, it's important to discuss in detail with any selected grape grower your requirements, and that grower's ability to provide what you specify.
4. **When to order?** Anyone serious about making top wines from top grapes supplied by top growers, should order at least six months prior to vintage. 12 Months or just after the previous vintage is even better. Top grapes from top growers are always in demand, and highly reputable growers try to have next year's crop sold out as far in advance as possible.
5. **What specifications do I discuss with potential sellers/vineyard managers?** Baume and acidity are most important to be discussed. It's best to get to know as much as possible about the vineyard and its management, and I highly recommend a visit to meet the grower on site. Questions to ask are: What clone(s) is used? What cropping level? What management techniques are employed for control quality, (e.g. shoot pruning, bunch pruning, etc.), target Baume and target acidity?
6. **What other information do I need to get from the supplier?** Sort out in detail the price/payment, pick up/delivery arrangements and be sure not to let the grower down on any of these.
7. **How can I be assured whether the supplier will deliver according to agreed specifications?** If the grower is reputable, he/she will do his/her best to meet the specifications. However, weather is the final determining factor and you should be prepared for possible variations. For example, white grapes I bought this year, while in excellent condition, came with a Baume of 12 instead of the target 12.5. The grower explained he picked early as he was concerned that a further rain event could lead to grape cracking and splitting, causing Botrytis which would harm quality. Picking earlier also meant the acid level was desirably higher.
8. **If red grapes delivered are over-ripe (say baume 14+ when target was 13.25), what do I do?** Unless the grower had a good explanation I wouldn't buy in future from him/her. As the grapes are overripe I would alter my winemaking plan to compensate. For example, I might be able to blend with lower baume grapes; or if I had planned to make a medium bodied red, I would instead make a heavier bodied one.

**FINAL COMMENT:** The skill of buying high quality grapes depends on 1) using good information sources to identify reputable grape suppliers; 2) having good knowledge of wine regions along with the aspects of grape quality in vineyards, and; 3) using good communications skills in dealing with grape growers.

# Wine Humour and News

## HUMOUR



*'In 1935 Streeton listed this painting as "Chrysanthemums from Yering". Yering Station was the first European settlement in the Yarra Valley, about 45 kilometres from Melbourne. Established in 1840 by the brothers Donald and William Ryrie, Yering was sold to Paul deCastella in 1850. The property became an acclaimed vineyard, producing wines that won medals at international exhibitions. The homestead grounds were described in 1888 as "well planted with timber and flowering shrubs.... In the Spring the crocus, snowdrop and other flowering bulbs make the place gay". The grand house and gardens were the setting for many parties. Streeton was a friend of the deCastella family.'* - Note found in a National Gallery of Victoria catalogue of an Arthur Streeton paintings exhibition in, 1995 that Stan Gower was reading.

## NEWS

Interesting article submitted by Graham Scott.

### **Could bad vibrations thwart sex lives of vine-threatening leafhoppers?**

European scientists have revealed a method for thwarting the reproduction of American grapevine leafhoppers (*Scaphoideus titanus*) by using vibration to disrupt the insects' mating rituals. The American grapevine leafhopper arrived in Europe in the 19th century, hitching a ride on American rootstock, on which it feeds and spreads a bacterium that has caused an epidemic of the deadly, incurable vine disease *flavescence dorée*..... (Read on)

<http://winetitles.com.au/dwn/details.asp?ID=19164>

## **Australia: Five wine trends for 2016**

### **Pinot supremacy**

Ever since I went to Tasmania for the first time in the early 2000s and got excited about the generally superb vintages of that era, I have waited, patiently, for this cool and relatively dry region of Australia to consistently deliver what it has always promised. Vine age, considerable mainland investment from producers such as Treasury, Accolade and Shaw+Smith, together with the ever-growing number of locals making their own wine on site, add up to exciting times for a region that's finally challenging the Yarra Valley and Mornington Peninsula for pinot supremacy. And 2014 is a cracking vintage. Names to look out for include Tolpuddle, Bay of Fires, Chatto, Holyman, Home Hill, Sailor Seeks Horse and Stargazer..... (Read on)

<http://vinoenology.com/wine-news/read/10568/>

## **Billionaire Alejandro Bulgheroni Has New Wine Dreams for South America**

The oil magnate sits down for an interview about his burgeoning wine empire, and opens up about his dream to launch Patagonia's first ice wine. .... (Read on)

<http://www.bloomberg.com/news/articles/2016-01-25/billionaire-alejandro-bulgheroni-has-new-wine-dreams-for-south-america>

## **Is the alcohol content of wine being misrepresented around the world?**

Behind the picturesque rows of grapevines at vineyards around the world, winemakers are bending the truth. It's not the sort of thing most wine drinkers would have noticed, because it's happening behind the scenes, before bottles are shipped out, and it's tough to tell by taste. But it's hard to imagine anyone would appreciate it. .... (Read on)

<http://www.executivestyle.com.au/is-the-alcohol-content-of-wine-being-misrepresented-around-the-world-gm1c5w>

## **What's next for Australian vineyard machinery?**

Sam Bowman explores the latest developments in vineyard machinery and reports on not only what will work well in Australia, but what will make good economic sense for growers and managers..... (Read on)

<http://grapegrowerandwinemaker.com/2016/02/04/whats-next-for-australian-vineyard-machinery/>

## **Women in wine: It's a sexist award, it needs to be**

Recently, a woman was "retrenched" from her longstanding role as a winemaker for a highly reputable business shortly after she announced she was pregnant. To her face, they said they would look for fresh talent. Behind closed doors they panicked at the thought of a second maternity leave. Similarly, a talented and well-known winemaker became pregnant and was immediately dropped from her position as contract winemaker for a large wine corporation. They offered her a role in sales. They couldn't see how she could make wine and have children at the same time..... (Read on)

<http://grapegrowerandwinemaker.com/2016/02/09/women-in-wine-its-a-sexist-award-it-needs-to-be/>

## **WORLD'S BIGGEST WINE BARREL UNVEILED**

The biggest barrel in the world, capable of holding 300,000 litres of wine, has been made in the Languedoc. Twelve metres long, six metres in diameter and weighing 40 tonnes, the barrel was made for Languedoc estate, Château Puech Haut. The barrel was made by local carpenter Noussyet and required 37 tonnes of oak to complete.... (Read on)

<http://vinoenology.com/wine-news/read/10698/>

## **Calculators**

<http://vinoenology.com/calculators/chaptalization-and-water-dilution/>

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## Situations Vacant

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### Position for Artisian Bottega.



Artisian Bottega are asking if any of the guild members might be interested working within our business to share their wine knowledge with our clients. The position could be flexible from casual 4-8 hrs / per day for 1 up to 5 days per week, assisting with this year's vintage to measure ph and baume in the Feb-April period.

Assuming the suitable candidate is keen and has the suitable skill set, Artisian Bottega can arrange for something more regular that includes sales, admin, social media postings, assisting and directing activities at our wine courses and even speak on topics of interest to the group. The position could lead to an extended part time or full time contract.

For further information, please contact Stefano Baggio on 0407 933 334

(The Artisan's Bottega... Our new branded store and web store coming in July 2015!)

Epping Store: 218 Cooper St, EPPING. VICTORIA. 3076. Tel: +61 3 9422 1711, Fax: +61 3 9422 1714

City Store: 317 Victoria St (Cnr Eades St), WEST MELBOURNE. VIC. 3003. Tel: +61 3 9328 1843, +61 3 8560 3640

### Position for Home Make It.



Home Make It have more employment opportunities on a Casual basis and are looking for suitable candidates to work at the Reservoir Store.

Home Make It require the applicants to be able to competently and confidently provide wine analysis by both mouth feel and equipment. They should be able and confidently measure Ph and Baume, as well as find fault with wines and provide guidance to our customers. The applicants would also be required to sell the appropriate additives as required.

Ideally the applicant would have retail experience and a passion for homemade food and beverages, such as passata, salami, sausages, pasta preserves or homebrew.

If you are interested in applying, please send an email to [lisab@thebeveragefoodgroup.com](mailto:lisab@thebeveragefoodgroup.com) or call her on 0414 614 695.

#### Clayton Store

4/158 Wellington Road

Clayton VIC 3168

Phone: [\(03\) 9574 8222](tel:(03)95748222)

Fax: (03) 9574 8244

#### Reservoir Store

265 Spring Street

Reservoir VIC 3073

Phone: [\(03\) 9460 2777](tel:(03)94602777) Fax: (03) 9462 4171

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## Trading Barrel

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200 Litre plastic fermenter WITHOUT lid.

- (I believe a lid can be purchased separately if wanted).

Was \$90 from Cellar plus on 04-01-14.

**Price \$60.**

**CONTACT;** Stan Gower, 9493 8687. [stango@alphalink.com.au](mailto:stango@alphalink.com.au)

I am making smaller quantities now to save my back, so this is too big for my needs.



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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](mailto:newsletter@amateurwine.org.au)



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## Jo Illian Awards – Forward Thinking

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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.

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

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## Sponsors Corner

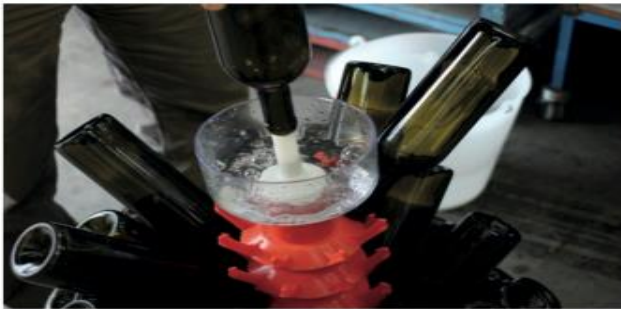
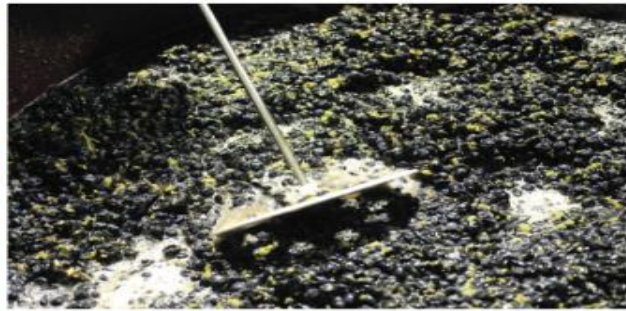
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Email: [info@homemakeit.com.au](mailto:info@homemakeit.com.au)





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Tel: 9432 0283



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