



Press Cuttings March 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 31st March 2016

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

What a busy month it has been for those of us making grape wine. This year's vintage has been early with many varieties of grapes being really close to each other. Just a reminder that even if you are making wine from one variety of grape, it is still possible to make different styles of wine. For example, you could press some early and make rosé. Or, during the pressing, you can keep the 'free run' separate from the 'pressings' and compare the difference. If you are really adventurous why not try making some piment at the same time? All of these wines can be made from the same batch of grapes. I encourage everybody to keep experimenting with your winemaking and be pleasantly surprised at the outcomes.

WINE SHOW

The Wine Show Committee met during the month to discuss your feedback on the last show and map a way forward for our next show in November. There will be many 'tweaks' and refinements based on your suggestions but overall we will be following what has proven to be a successful format over the past couple of years. Some of the themes the Committee discussed are noted below:

- Strongly encourage members to participate in associate judging.
- Use the show to promote the Guild and the art of amateur winemaking. Hopefully attract some new members along the way.
- Look at the possibility of providing some form of reward or benefit to members entering the show.
- Ensure we maximise winemaking learning opportunities for members entering the show.

NEW WINE SHOW SOFTWARE

It never ceases to amaze me what some members do for the Guild behind the scenes often without seeking recognition or acknowledgement. An example is the fantastic work done by Hamish Lucas supported by Gary Campanella and Mario Anders in developing new wine show management software. As you may be aware our existing system, which is now a few years old, was starting to crash during data entry, resulting in many headaches and late nights for some members. Without a proper data management tool, we would not be able to manage the number of entries we receive and produce results books, certificates, awards etc. overnight and have them available the next day. Hamish and his team took it on themselves to develop a new computer software tool from scratch which looks to be very promising in terms of reliability and being 'crash proof'. Thanks for the great effort guys.

INTERNATIONAL NIGHT

The date for our next International Night has now been set, it is the Saturday 21 May and will be held at the Veneto Club Bulleen. The theme this year is French food and wine. These nights have proven to be very popular and a great success recently. Besides having excellent food supported by venue wines aligned with the theme, members also have the opportunity to showcase their own wines to those in attendance. Mark the date in your diary and invite your friends to come along. This event is great value for money and not to be missed.

WODONGA SHOW

I was fortunate enough to have the opportunity to attend the Wodonga Wine Show Open Day on Sunday 20 March. This was first time I have attended this show and I was impressed with the high professional standard. I would also like to express my gratitude to the Wodonga Guild for their hospitality towards our members who attended. They were really appreciative of the support provided by the Eltham Guild to their Wine Show, so a big thank you to all EDWG members who entered. They had a record 160 entries this year, many of which were very high standard country wines as well as quite a few grape wines. Like ourselves, the number of grape wines continues to grow. I am proud to announce that our members won five major trophies at the show:

- Best Red Wine – Harridge Family
- Best Mead – Harridge Family
- Best Fruit Wine - Danny Cappellani
- Best Other Fruit Wine – Danny Cappellani
- Best Fortified Wine – Danny Cappellani
- Best Vegetable Wine – David Hart

In particular, I would like to congratulate Wayne Harridge and his family for winning two major trophies. They have only been members and making wine for a year and they are already winning major trophies –

wow!!!



Wodonga Guild President Margaret Sutherland and Secretary Rhonda Fergus present Danny Cappellani with a clock trophy – not sure if they think he needs to be more timely with his show entries in future!!



Wodonga Guild founder Jacques Garnier proudly accepts the Mouse Award for the most infected wine at the show. Jacques also won two Best Wine awards.

NEXT MONTHLY GUILD NIGHT – THURSDAY 31 MARCH

The theme of the night is 'Heathcote Wines – Blind Tasting'. We are asking members who have made wines (shiraz & cabernet) with Heathcote grapes (not current vintage) to bring them along. We will then mix them in with commercial wines and serve them up in a blind tasting and ask people to guess for each wine: what is the variety? what year was it made? but most important, whether you think the wine is a member's or a commercial wine? These nights are always great fun and educational. Be surprised at the results, very often our members' wines are voted to be better than the commercial wines. A night not to be missed, I look forward to seeing you all.

Cheers
Mario Fantin
President

Forward Program for Future Guild Events

DATE	ACTIVITY
Thursday 31 March 2016	<u>Monthly Guild Night</u> Heathcote Wines – Blind Tasting. Bring in your past vintage Heathcote wines and see how they compare with commercial wines in a blind tasting.
Thursday 28 April 2016	<u>Monthly Guild Night</u> Karen Coulston (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> David Wood 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!
Saturday 21 May 2016	<u>International Night</u> Veneto Club Bulleen – Theme: French Food & Wine
Thursday 30 June 2016	<u>Monthly Guild Night</u> Lindsay Corby – Challenges facing winemakers making wine from Yarra Valley Grapes
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> Tilly Bowden from Enartis will demonstrate on members' wines how finishing agents can enhance the final product.
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 Saturday 12 November & Sunday 13 November	<u>EDWG Wine Show</u>
Thursday 24 November 2015	Wine Show Debrief <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). 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

2016 Eltham Wine Show: Director's Update

No update this month.

Cheers,
Gary Campanella, Mario Fantin
Joint Directors, Eltham Wine Show

Wiggio Tips and Tricks

In order to remind newer users that the email is a group forum, it might be useful to copy and paste this line onto your wiggio conversations:

**“Remember: this email went to all members, if you reply it will go to all members also.
If you want to send a reply to a particular member then use the forward option and enter their email address.”**

Cheers.
Mario Anders

How TO MAKE Pét-Nat Wine

Submitted by Mario M Anders

What Is Pét-Nat Wine?

An Ancient Winemaking Style on the Rise

These simple, rustic sparklers are winning fans with their versatility and funk.

Naturally sparkling wines have been made for centuries, and now one of the oldest methods of producing them has made a resurgence.

Pétillant-naturel (natural sparkling) is a catch-all term for practically any sparkling wine made in the méthode ancestrale, meaning the wine is bottled before primary fermentation is finished, without the addition of secondary yeasts or sugars. (This is in contrast to méthode champenoise, the method used to make Champagne and other more-common sparkling wines, in which a finished wine undergoes a secondary fermentation in the bottle with additional yeasts and sugars).

The ancient method produces a simpler, more rustic sparkler than Champagne, one that is traditionally cloudy, unfiltered, and often bottled with a crown cap (like a beer) rather than a cork. The end product is also unpredictable: Opening each bottle is a surprise, evocative of the time and place where it was bottled. Colloquially shortened to “pét-nat,” the wines can be white, rosé, or red in colour, making them super-versatile for pairing with a wide range of foods. They vary in carbonation from effusively effervescent to tiny, prickly bubbles. And thanks to those natural yeasts and sugars, most are a little funky but ultimately gulpable, clocking in at around 10 percent alcohol (several degrees lower than most still wines).

Modern Origins

While the method may be ancestrale, the name pét-nat is thoroughly modern.

Jorge Riera, the excitable but laid-back wine director says it sprang up sometime in the '90s in France's Loire Valley when two natural winemakers there, Thierry Puzelat and Christian Chaussard, began rediscovering the method of producing sparkling wines in this style.

“Puzelat and Chaussard were running around the Loire calling their sparkling wines ‘pét-nat,’ and from there that name just caught on and took off.” The term is now popular with winemakers far outside the Loire region, in such places as the Languedoc, northern Italy, California, and even New York State.

Hotel owner Joe Carroll says the style's main appeal is that it's deeply satisfying on a visceral level. “The wine is so enjoyable that you just want to drink it down,” adding that sparkling wines like Champagne “are more of a heady drink.”

About Pet-Nats “They have this almost umami-like flavor that pairs great with food, especially the little fried stuff and grilled foods we serve here.” He says

And helped by a little explanation from his staff, that cloudiness is not necessarily a turn-off. “The whole unfiltered thing may be a nonstarter with some of the wine people, but not to newcomers,” who he says are eager to try new wines. Lastly, its almost a given that pét-nat's "nothing added" ethos meshes especially well with today's foodie priorities.

Original article by Justin Kennedy

HUMOUR

Friends are therapists you can drink with.

NEWS

Interesting article submitted by Graham Scott.

TOP 10 FASTEST GROWING 'ALTERNATIVE' GRAPES IN AUSTRALIA

It is largely been driven by an increased awareness that the 'traditional' varieties planted in Australia – Cabernet Sauvignon, Shiraz and Chardonnay – don't always suit the sites or regions they currently occupy. The Mediterranean climate of much of south-east Australia is however ideally suited for Spanish and especially Italian varieties and, coupled with domestic demand for different experiences, there is a groundswell of interest and activity in these grapes..... (Read on)

<http://www.thedrinksbusiness.com/2016/03/fastest-growing-alternative-varieties-in-australia/1/>

What about women in wine?

On International Women's Day, Philip White seeks to clarify some misunderstandings about the first Australian Women In Wine Awards.

"The numbers of women in the wine industry are dropping," Oliver's Taranga winemaker Corrina Wright said, "and in the 20 years that I've been in the industry they've almost halved. And I just don't feel really good about that. Sitting back and wishing for it to change has simply not been working." (Read on)

<http://indaily.com.au/food-and-wine/wine/2016/03/08/what-about-women-in-wine/>

Assyrtiko Finds a Home in Oz

Clare Valley's Jim Barry Wines brings the Greek grape to life Down Under. On holiday in the Greek Islands in 2007, Peter Barry became enchanted with the crisp, minerally white wine they were served as a house wine with almost every meal. On Santorini he learned it was Assyrtiko. The owner of Jim Barry Wines decided to plant some in his own vineyards in Clare, in South Australia. (Read on)

<http://www.winespectator.com/blogs/show/id/52848>

Drinks with the girls: Australian women and wine

During 2015, 4.6 million Australian women 18+ (or 49.0% of the adult female population) drank some kind of wine – white, red, sparkling and/or fortified – in an average four weeks, compared to 3.7 million of men (41.2%). White wine, consumed by 69.3% of female wine drinkers over this time period, wins out over red wine (56.3%), sparkling (42.3%) and fortified (9.3%).

Obviously, many drink more than one type of wine: in fact, 18.4% of female wine drinkers drink red, white and sparkling wine in any given four-week period. (Read on)

<http://winetitles.com.au/dwn/details.asp?ID=19454>

A cheeky little wine column

Wine talk has long been a soft target for satire. The pomposity and pretension, the anxiety about class, the seemingly random free-association and accidental surrealism ... it was all gently skewered, as early as 1937, when the New Yorker published James Thurber's cartoon, where a dinner party host discusses "a naïve domestic Burgundy, without any breeding, but I'm sure you'll be amused by its presumption". But wine terminology and its written form, the tasting note, have proved remarkably resilient to ridicule. Indeed, the past 20 years has seen a huge growth in tasting notes, whether they're the work of paid professionals or produced by amateurs on social media, wine forums and blogs. As journalist Bianca Bosker, also in the New Yorker, pointed out last year, the wine tasting note isn't just more widespread than ever before. Its style and conventions often inform writing about beer, chocolate, coffee, cheese and even marijuana.

<http://www.theguardian.com/lifeandstyle/2016/feb/21/a-cheeky-little-wine-column>

International Night

Members of the Guild - the committee are inviting yourself, your partner, family and guests to the 2016 International Night.

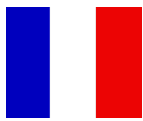
"Charcuterie Board"? Pronounced shahr-kyut-uh-ree is a French word that comes from char "flesh" and cuit "cooked." It refers to cooked, cured or smoked meats such as bacon, ham, sausage, terrines, rillettes, galantines, pâtés and dry-cured sausage. Charcuterie has been considered a French culinary art at least since the 15th century.

So as you may have guessed our international night will be FRENCH cuisine and we are holding the price the same as last year at \$50 per head.

Please email me with the number of places you wish to reserve for this fabulous event -

info@amateurwine.org.au

EDWG International Night - 21st May 2016



***You & your partner, your family and guests
are invited to the 2016 International Night***

***Our international night will be FRENCH cuisine and we are holding the price
the same as last year at \$50 per head.***

Menu:

Charcuterie Board with pate', pickled vegetables, chervice and pine mushrooms

Mains: Alternate meals to be confirmed

Dessert: Crepe' (filling to be confirmed)

Petit fours with coffee

On the table: Complimentary bottles French wine

Entertainment – be prepared to be entertained by our famous Guild Band

Prizes: Door prize and others

Gold Table: Featuring member's wines for sampling

***Please email me with the number of places you wish to reserve for this fabulous event -
info@amateurwine.org.au***

Proposed Guild Tour to Nagambie District Wineries

Some background information

Nagambie

Mitchelton Wines 470 Mitchelltown Rd Nagambie Ph. 5736 2225

www.mitchelton.com.au

- Cellar Door open 7 days/wk 10 am to 5 pm
- Restaurant open Wednesday to Sunday
- Ministry of Chocolate Factory and Cafe 7 days/wk 10 am to 4 pm
- chocolatecafe@mitchelton.com.au Ph. 5736 2222

Tahbilk 254 O'Neil's Rd, Tahbilk Ph. 1300 824 245

www.tahbilk.com.au

Tahbilk Cafe open weekends and Public Holidays 10 am to 4 pm

Tahbilk Eco Trails Daily 10 am to 5 pm

Heathcote

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Mitchelton Wines Cellar Door and Ministry of Chocolate Cafe

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thebank@mitchelton.com.au Ph. 5433 3283

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2 hour sunset tours, private charter . Maximum of 49 guests

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105 Old Weir Rd, Murchison Ph. 5826 2294

<http://murchisonwines.com.au/the team/> open Sat & Sun 10 am to 5 pm

Situations Vacant

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 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

Trading Barrel

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.

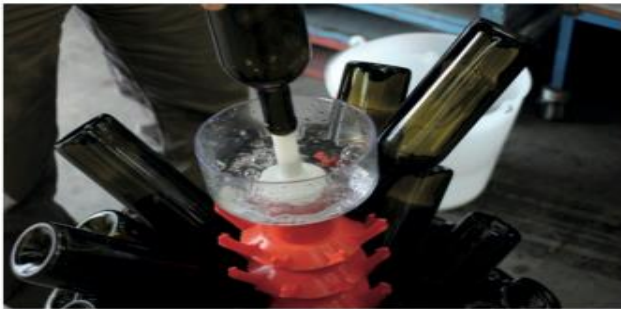
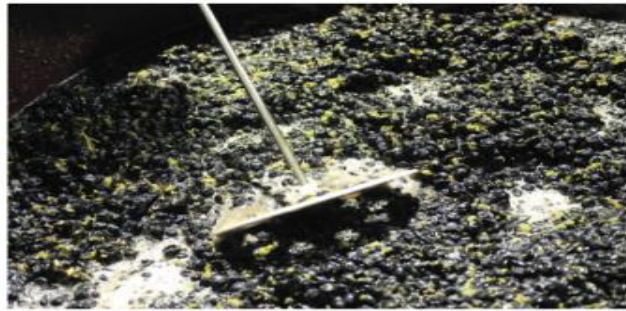
Show Year	Class	Winner
2019 (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	TBA
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon (RCP, 2017 or earlier)</i>	TBA
2017 (Country)	<i>Best Mead Wine (CME)</i>	TBA
2016 (Grape)	Best Previous Pinot Noir (RPP, 2015 or earlier)	TBA
2015 (Country)	<i>Best Country Wine (excludes Hybrid, Sparkling, Liqueur)</i>	<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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