



## Eltham & District Winemakers Guild

Established 1969

*Fellowship through home winemaking*

*Share, Learn, Enjoy!*

### Press Cuttings January 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 28<sup>th</sup> January 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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### HAPPY NEW YEAR & WELCOME BACK

I would like to wish all of our members and their families a Happy New Year. I hope you have had a great holiday period which has provided you with the opportunity to taste some interesting wines while socialising. Your holiday experience with commercial wines as well as feedback on your own wine from our Wine Show last November should have inspired you to make a resolution to make better wine this year. Remember, that by getting involved in Guild activities you will achieve this resolution in a very enjoyable way.

### GRAPE VINTAGE COMING UP QUICKLY

With such warm weather during spring and early summer, all indications are it will be an early vintage this year. You should have received an email detailing some advice provided by Brian Spencer. Things you should be doing now:

- Order your grapes
- Pre-plan the style of wines you intend to make
- Check that you have sufficient barrels, demijohns and fermentation vats
- Order yeast and chemicals
- Check that your testing equipment is in order
- Decide if you are making wine on our own or in partnership with others

### GUILD WINE GRAPE PURCHASING INITIATIVE

The Guild is encouraging as many members as possible to participate in this initiative which involves a bulk purchase of a certain variety of grape. Last year it was Pinot Noir from Rising Vineyards, this year we are targeting Malbec. This variety is attracting a lot of attention in Australia because of its ability to create deep-coloured, intensely ripe and attractively gamey wines which are well worth ageing. Danny Cappellani is currently chasing up potential sources of grapes, stay tuned for details. I would like all members to seriously consider participating because it creates an opportunity for learning from each other when we compare wine made from the same grapes.

### GRAPE AVAILABILITY

Thanks to Mario Anders who has updated the grape availability list on our website. Members who are looking for quality grapes this vintage are encouraged to approach the vineyards listed and make their own arrangements in regard to payment and pick up. <http://amateurwine.org.au/fruitsources.htm>

### MONTHLY GUILD NIGHTS NOW ON THURSDAY

Our Monthly Guild Nights will now be held on the last Thursday of the month for all of 2016. As discussed throughout last year, many members are finding it increasingly difficult to attend on a Friday night because so many other events seem to be happening at the same time. We appreciate that some members already have commitments on a Thursday night and we apologise for the inconveniences these new arrangements may create. We hope that getting together on a Thursday will enable a greater number of members to participate in our Monthly Guild Nights.

### NEXT MONTHLY GUILD NIGHT – THURSDAY 28 JANUARY

Being our first get together for the year we are making our January Guild Night a semi social event, half business half pleasure. The evening will start with a presentation and general discussion on the subject of grape procurement facilitated by Spencer Field. Not many people may not be aware that Spencer was an Executive Officer with the Greater Victorian Wine Grape Industry Development Committee prior to his retirement. Following Spencer's presentation, the remainder of the evening will be a social. The Guild will provide pizzas and cheese/cracker nibbles. Members are requested to bring in a bottle of wine to share. The night will be both informative and an opportunity to catch up socially. A great opportunity to get the year off on a great start. Why not consider bringing along a winemaker friend and introduce them to the Guild? I look forward to seeing you all.

Cheers  
Mario Fantin  
President

## Forward Program for Future Guild Events

DATE	ACTIVITY
Thursday 28 January 2016	<u>Semi Social Guild Night</u> For the first part of the evening <b>Spencer Field</b> will discuss grape procurement, grape sources, what to look out for when purchasing, measurements for getting started. Being the first get together for the year, the second half of the evening will be social. Pizzas and nibbles provided by Guild. Members please bring along a bottle to share.
Friday 15 February 2016	<u>Wadonga Wine Show</u> – Entries close
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>Wadonga 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> Agenda under development
Thursday 26 May 2016	<u>Monthly Guild Night</u> Agenda under development
Thursday 30 June 2016	<u>Monthly Guild Night</u> Agenda under development
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
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 – Judging Sunday 13 November – Open Day	<u>EDWG Wine Show</u>
Thursday 24 November 2015	<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, 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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Stay tuned as this year's wine show unfolds.

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# Wodonga Wine Show

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Hi everyone,

Finally, we have our website updated with this year's entry forms.

There are 2 very important changes to this year's show.

Firstly, it has been moved to the week following the Long weekend. We hope by doing this we will have more members on hand to help out and make the weekend a huge success for all in attendance.

Secondly, we no longer have access to the beautiful Gibson residence and have had to find a new home for our show. We think we have found the perfect place. Peaceful, roomy, scenic and off the beaten track (sort of!). The wine show this year will be held at the Osbornes Flat Hall, Osbornes Flat Road, Osbornes Flat (we have repeated it 3 times so you won't forget - to be sure)

The down fall to our 2nd change is that we can no longer offer accommodation to those that are travelling up for the weekend. However, all is not lost. A few of our members have already put their hands up to host people and or caravans. If you would like to take up the opportunity of staying with one of our members, can you please let us know when you send your entries in. Shortly we will be sending out a list of motels, caravan parks etc. for you to have a look, these may have to be in Wodonga as the nearest town to the hall is holding a folk festival that weekend however it is only a short 20 minute drive.

The following link provides the entry form to our show.

<http://wodongawineguild.com/wodonga-wine-show-2016.php>

Kind regards and thank you for everyone's patience waiting for this information

Rhonda

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# Wine Humour and News

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## HUMOUR

### Doctor's Advice - One Glass per day policy.



## NEWS

Interesting article submitted by Graham Scott.

### Luxembourg vintners begin ice wine harvest

Even after the adverse weather conditions in December, it looks as though ice wine may finally work out for Luxembourg's vintners this year: thanks to the recent frosty temperatures, the ice wine grape harvest started Monday.

In December, the Institut Viti-Vinicole had a pessimistic outlook for an ice wine vintage --weather was simply too mild. In order for grapes to be processed into ice wine in the first place, they require a night's freeze of at least -7° Celsius (grapes have a lower freezing point than pure water). ..... (Read on)

<http://www.wort.lu/en/luxembourg/frost-on-the-moselle-luxembourg-vintners-begin-ice-wine-harvest-569de5600da165c55dc5179a>

### How English Wine went from a joke to sales of 6M bottle a year

There used to be a joke popular among English wine producers: "How do you make a small fortune? Start with a large fortune and then open a vineyard." But if that was once painfully accurate, the burgeoning industry now appears to be on a roll.

After years as the butt of cruel jokes because of its questionable sweet taste, and thanks perhaps to temperatures raised by global warming, quality has improved in leaps and bounds and sales volumes have soared. .... (Read on)

<http://www.theguardian.com/sustainable-business/2015/dec/16/english-wine-industry-vineyards-sales-6m-bottles>

### Amateur winemakers tested on reality TV program PlonkMasters

It's finals week and the atmosphere is tense. The remaining contestants struggle to complete another seemingly impossible challenge.

"Three months to go," yells Gary, while George and Matt look solemnly on. The amateurs snap to attention; time has clearly gotten away from them again. "If you haven't finished picking your grapes by now, I would be worried!"

David, an electrician from Brisbane and obviously flustered, looks up from his vines. His knees are filthy with dirt and his hands are purple with the blood of grenache..... (Read on)

<http://winetitles.com.au/dwn/details.asp?ID=19049>

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## Trading Barrel

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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.

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

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## Sponsors Corner

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