



Press Cuttings June 2016

President	Mario Fantin	0456 422 844	Committee	Trevor Sleep
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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 on the last Thursday of each month (except December)
at the Eltham Living & Learning Centre at 7.45 pm
Next meeting: Thursday 30th June 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

The highlight event since last month's newsletter has been the International Night held at the Veneto Club. Almost 80 members, guests and sponsors enjoyed a great night with a French theme. There are photos and more details later in the newsletter. The success of the night was the result of a special effort put in by some members. I would like to in particular thank Mario Anders for coordinating the overall organisation of the event including the raffle as well as allocating French wine regions to each table. I would also like to thank Kass Mulvany, Danny Cappellani and Michael Scott for providing a very entertaining musical floor show on the night.

RASBERRY WINE WORKSHOP

I am very pleased to confirm that the guild will run a raspberry winemaking workshop this year commencing on Saturday 27 August. There will be three Saturday morning sessions over 7 weeks. The aim is to promote the craft of country winemaking to interested members of the public and increase the profile of the guild in the community. The committee also sees this as an important opportunity to attract new members to the guild. I would therefore like to strongly encourage all members of the guild to bring this workshop to the attention of anybody they know who may be interested. Members of the guild who would like to improve their country winemaking skills are also most welcome to enrol. Participants will be provided with all the equipment and ingredients needed to make their own 5 litre demijohn of raspberry wine. For more details and information on how to enrol, please refer to the flyer later in this newsletter or contact any of the workshop organisers Gary Campanella, Danny Cappellani, Graham Scott, Wayne Harridge, Mario Anders and Mario Fantin.

MONTHLY GUILD NIGHTS

This year we have changed the weeknight on which we have our Monthly Guild Nights from a Friday to a Thursday in order to try and improve attendance. As many of you will be aware, numbers at our recent Guild Nights have been relatively low. The Committee is trying to understand why this has occurred and what can be done about it. We appreciate that, on whatever night we meet, some people will not be able to attend because of other commitments. Some of the questions the Committee is grappling with and would like your feedback on are:

- Is Thursday the best night which suits the majority of members? Should we try another night, maybe Wednesday, or possibly even revert back to a Friday?
- Is the format of the Guild Night an issue? The focus to date has been on improving winemaking skills. Would our members be more interested in other themes such wine appreciation, food-wine matching or alternative wine varieties?
- Are we having our meetings too often? Should we maybe meet every couple of months?

The Committee is very keen on getting member feedback on the above issue. Instead of another survey, we are inviting you to give your opinion in the next couple of weeks either by phone or email direct to one or both of the following:

Secretary Mario Anders 0418 564 852 mariomanders@ozemail.com.au

President Mario Fantin 0456 422 844 mario.fantin@bigpond.com

GROUP GRAPE PURCHASE

The Guild is committed to an ongoing initiative where we buy a pre-determined grape variety in bulk and share it among interested members. Suggestions were called for from members at the last guild night and a number of possible varieties of grapes and locations suggested. Danny Cappellani has investigated further and based on expressions of interest to date, it appears Malbec is the most likely variety we will go with this year. The best identified source of these grapes to date is Chalmers Merbein (Mildura) for approx. \$1.60 Kg or Chalmers Bendigo approx. \$2.75 Kg and we need to pick up from the Heathcote Vineyard. More information on how you will be able to participate in this group grape purchase will be provided as soon.

YARRA VALLEY WINERY EXCURSION

Planning for our guild excursion to wineries in the Yarra Valley later this year is progressing well. The plan is to visit 3 or 4 wineries on a Saturday using our own cars and meet the local winemaker at prearranged times. Ken King at Kings of Kangaroo Ground and Lindsay Corby at Bianchet Winery have already indicated they are happy to have us call in. We are still working on additional locations we can visit. More details will be provided as soon as they are available.

FRANSTON WINE SHOW

Please note that entries for the Frankston Wine Show are due on the 27 July 2016. Past entrants will have received a reminder and access to entry forms via email. For those of you who have not entered before, entry forms are available via their website. I would strongly recommend that members enter the show. It is a great way to obtain some feedback on how your wines are progressing and give you time to make corrections before our own show in November.

NEXT MONTHLY GUILD NIGHT – THURSDAY 30 JUNE

Our invited guest speaker at our next Monthly Guild Night is Lindsay Corby. As many of you will know, Lindsay is the winemaker for the Bianchet Winery as well as being a long time serving judge at our wine show. Lindsay will speak and demonstrate with examples how blending can be used to improve wines and address faults. We have never had this topic formally discussed before at our Guild Nights so it is fantastic that Lindsay is prepared to share this information with us. After this presentation, blending will be another tool you can add to your winemaking toolkit. Don't forget that besides our featured topic we always have 'Members Corner' and 'tasting of members' wines at every Monthly Guild Night. It should be a great night so come along and don't forget to bring your wines in for tasting and feedback.

Cheers
Mario Fantin
President

Forward Program for Future Guild Events

DATE	ACTIVITY
Thursday 30 June 2016	<u>Monthly Guild Night</u> Lindsay Corby – Lindsay is the winemaker for the Bianchet Winery as well as being a long time serving judge at our wine show. Lindsay will speak and demonstrate with examples how blending can be used to improve wines and address faults.
Wednesday 27 July 2016	<u>Frankston Wine Show</u> – Entry Due Date
Thursday 28 July 2016	<u>Monthly Guild Night</u> Richard Webb - How to make sparkling wine. 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. .
Thursday 25 August 2016	<u>Monthly Guild Night & AGM</u> Tilly Bowden from Enartis will demonstrate on members' wines how finishing agents can enhance the final product. Note it is traditional to bring in a bottle of Mulled Wine on our AGM night
Saturday 27 August 2016	<u>Raspberry Workshop – Session 1</u>
Sunday 28 August 2016	<u>Frankston Wine Show</u> – Public Tasting Day
Saturday 17 September 2016	<u>Raspberry Workshop – Session 2</u>
Thursday 29 September 2016	<u>Monthly Guild Night</u> Mike Jansz – Jansz Estate Wines
Saturday 15 October 2016	<u>Raspberry Workshop – Session 3</u>
Thursday 27 October 2016	<u>Monthly Guild Night</u> Pre wine show discussions. Wayne Hewitt (To be confirmed) – General Mead discussion & what judges look for at wine shows.
Wine Show Saturday 12 November & Sunday 13 November	<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@amatuerwine.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

Entry forms are now available from our web site for the 2016 Eltham Wine Show.

PDF:

http://amateurwine.org.au/images/EWS_EntryForm_Amateur_2016.pdf

http://amateurwine.org.au/images/EWS_EntryForm_Amateur_2016.docx

Key dates are as follows:

<i>Eltham Wine Show - IMPORTANT DATES FOR Entrants!</i>	
<i>8 October 2016</i>	<i>Last date for receipt of entry form and fees.</i>
<i>24 October 2016</i>	<i>Labels mailed to winemakers.</i>
<i>5 November 2016</i>	<i>Last date for bottles to be delivered.</i>
<i>13 November 2016</i>	<i>Wine Show Public Tasting, Awards Presentation.</i>

Cheers,

Gary Campanella, Mario Fantin

Joint Directors, Eltham Wine Show

RHUBARB CHAMPAGNE

Presentation given by David Wood

RHUBARB CHAMPAGNE

INGREDIENTS

- 2L boiling water
- 3L cold water
- 1 whole lemon sliced finely (remove pips)
- 3 1/2 cups rhubarb chopped small
- 150ml white wine vinegar or cider vinegar
- 875g sugar (I recommend that the amount of sugar be reduced to taste if you don't like very sweet drinks)

METHOD:

- Put sugar into a clean (sanitised) plastic bucket pour over boiling water and dissolve sugar
- Add rhubarb and lemon cut up roughly.
- Lastly add vinegar and cool water and stir well.
- Leave 48 hours, no longer, or the rhubarb will sour.
- Strain, pour into bottles and cap.
- Leave for 2 weeks (it will build up gas pressure after only a couple of days).
- Makes approx 5L

Red Rhubarb = Pink Champagne
Green Rhubarb = White Champagne

This beverage is non Acoholic, (or only very slightly alcoholic),
according to the internet site that I took it from.

NOTES:

- Use PET soft drink bottles or **STRONG** Champagne bottles, as it is possible that high gas pressure will build up in the bottles.
- If you are concerned about explosions make sure that you use PET bottles with screw caps. It may be prudent to store the bottles away from carpeted areas or store them outside (remember grampa's exploding ginger beer?)
- Storing bottles in the fridge, once ready to drink, will reduce the explosion potential and will ensure that the 'champagne' is chilled and ready to drink.
- This is an old 'traditional' recipe – I'm not sure how the fizz is generated; but believe me, it works really well.

PMS ADDITION

Presentation given by Danny Cappellani

Adding Potassium Metabisulfite to Wine - Winemaker's Academy | Winemaker's Aca... Page 3 of 7

• 35 ML OF 10% SOLUTION = 20 PPM (OR 20 mg/L)

pH	SO ₂ em High Range 40-----60 75 90 110 130										
	8	14	20	27	35	42	50	Low Range			
2.9	7		11	(ppm)							
3.0	8		13								
3.1		10	16								
3.2		13	21								
3.3			16	26							
3.4			20		32						
3.5				25		39					
3.6					31		49				
3.7						39		63			
3.8							49		79		
3.9								62		98	
4.0									78		123

Free SO₂ goals in GRAY

Posted with permission from Accuvin.

This chart is included with the [Accuvin Free SO₂ Test Kit](#). The folks at Accuvin were kind enough to grant me permission to share this table with you.

The sulfur dioxide levels presented in this chart are in ppm which is equivalent to mg/L. So if your goal is 30ppm that is the same as 30 mg/L.

3. Measure the free SO₂ presently in your wine.

To do this you'll need a [Free SO₂ test kit](#). Accuvin makes a really easy to use and read kit.

There are machines you can use to measure free sulfur dioxide, however, they are much more expensive and require a bit of maintenance to keep them in working order.

4. Determine how much free SO₂ you need to add to your wine.

Subtract the amount of free sulfur dioxide you already have in your wine from your free sulfur dioxide goal from step 2. This tells us how much free sulfur dioxide we need to add.

According to The Wine Maker's Answer Book only about 57% of potassium metabisulfite powder is free. This will be accounted for in our calculations below.

5. Calculate Your Potassium Metabisulfite Addition.

The following equation can be used to determine how much potassium metabisulfite you need to add in grams. This formula is based on US gallons of wine and comes from [The Wine Maker's Answer Book](#) by Alison Crowe (affiliate link).

$$\frac{(\text{gallons of wine}) \times (3.785) \times (\text{desired free SO}_2 \text{ mg/L})}{(1,000 \text{ mg/g}) \times 0.57} = \text{grams of Potassium Metabisulfite}$$

If you don't have a scale to measure your potassium metabisulfite a generally accepted equivalent is 1/4 tsp = 1.4 grams.

Mix in your potassium metabisulfite by gently stirring your wine. Be careful because the more oxygen and solids introduced to your wine the more SO₂ that your adding will become bound and not free to protect your wine.

International Night 2016 – The Frenchie Episode

Just to clear things up at the start – the Beaujolais table was the best! Oh the others were nice and had all the glorious little touches that the EWDG is so good at. Very well done, but Beaujolais was pretty in a sublime way, made even more apparent as the night wore on and the lady guests in their flowing robes and carefree Parisian chic made another cultural statement.



And that was before they served the French wines.

Praise to the wonderful team who set up the tables. Such a lot of thought had gone into the night and it showed. The serviettes, the flowers, even the menu was both tasteful and decorative. Take a bow all of you. The place looked and felt frivolously French.

This was carelessly displaced by our Hon. MC, Monsieur Mario Anders whose welcome speech in a kind of soft French dialect warmed the cockles of our hearts and put us all at ease. Some of us even gained confidence enough to try reading the labels of the French wines.

The gourmet standard was set by the "Charcuterie Board" which Mario had promoted heavily and which surpassed his superlatives. Delicious cured meats, succulent pickles, the crisp grissini and a whole suite of tempting cheeses. And don't forget the paté. How could we go wrong?

The wine bottles were suddenly empty. We had to buy more!

And the main course steaks were just as a Michelin chef would have them. A glorious meal.

The white medal winning wines from last year's show were a dominant feature of the night.

The Phoenix Group Semillon was a standout but I noted many having a second surreptitious sip of the Johannesen Chardonnay. The Sauvignon Blanc was a frothy little thing and made the Bordeaux Blend seem a tad staid.

Notice that they are all French grapes? Good to match with the food.

The red wines were a match for them however, although that funny Phoenix Group were able to slip in a Sangiovese. Good drop too so we overlooked their cultural indiscretion. Again the Johannesen Pinot Noir was a standout with a long luscious bouquet. Six years old and glorious. Let that be a lesson to you suffering from Immediate Gratification Syndrome – leave it alone and your rewards will be great in the future. The Neagle and Fantin Cabernet Sauvignons are also easily remembered as full bodied and supple wines. Keep them coming. We need wines like this if we are going to really get into French cuisine. But the highlight of the evening came when the Country wines and decadent Meads hit the table. Joe's

Ancient Orange Meads were graceful adornments to the desserts and the Bache Mead from Hamish&Garry was a show stopper. So many people came for a taste, took a backward step when it hit the back of their throats and then moved in for more. As an academic research study into emotional responses to flavours this could get you a Ph.D.

But if you wanted soft and beguiling wines, then you only had to lapse back into the Chocolate Shiraz/Muscat or the Reserve Port from Danny. These were deliriously sensual wines, made for candles and soft music. They swirled around the mouth bringing fantasies of another era. What a way to finish! So what do we get from the International nights? We get great food cooked in specific way and at the start we have the wines that match. After that it is a quest to find which of our last batch of medal wines work best with cuisine. That is the wonderful task we were given and it meant we had to try them all against the food. Not a hard task really; the trick was to keep reminding ourselves, "I'm here to see what goes with the Chacuterie. What wine am I drinking now?" rather than slosh everything in sight.

We also got to discuss the combinations and that led to open and public display of preferences and favourites. And as in all good open discussions, that can be bruising and crushing to the self esteem. (if you are given to outrageous statements that should be challenged, as I seem to be...)

We also get to celebrate the top wines that our members make and we should be proud. The wines all had a high zing factor and I could see the sponsors who were our guests smiling as they sat back. You could almost hear them saying "This is what we have helped to make. And it is good."

And, most importantly, we got to share amongst each other; to give comments and hints, to let the camaraderie and spirit of the Guild wash over you and to feel part of something that is good right now and that will be good, better if I put my weight into it, tomorrow.

It is all worth it, isn't it?





Graham Scott

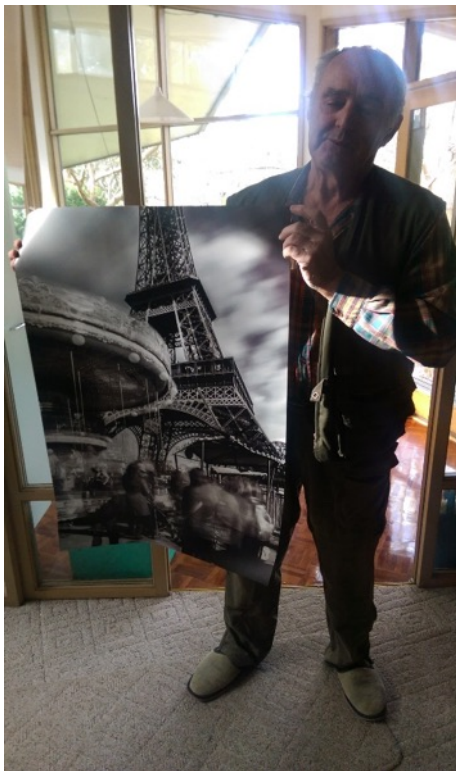
Australian Children's Charity

The Guild has given a donation to an Australian Childrens Charity

The committee have wanted to give something to charities for a while but the opportunity never came up until now.

The Children's Tumour Foundation (www.ctf.org.au) ran a photo competition earlier this year and the title was 'being unique' (www.beingyounique.com.au) There were about 130 entrants and 30 finalists. One of the finalists was an entry from Brussels and the photograph was of the Eiffel Tower.

Coincidentally the theme for the international night was French and so a \$245 donation was made to CTF and a print of the image was raffled at the international dinner. The proceeds of the raffle well covered the cost of the major prize (and the minor prizes too)



The winner of the major prize was John O'Callaghan who is seen here receiving the photo.

*The photo was taken by **Karl Houtteman** who is a young artist from Belgium. He combines innovative photography techniques to transform reality into abstraction.*

RASPBERRY WINE WORKSHOP



Eltham Winemakers Guild & Home Make It Raspberry wine workshop

- **Learn about fruit wines - origins and history**
- **Learn about all the different varieties of fruit wine**
- **Learn and make – “Raspberry Wine”**
- **Complete kit & ingredients provided, nothing else to buy**

Over the course of three sessions you follow the instructor's notes and using the equipment provided, you will be able to make your first fruit wine, starting in the workshop, then continuing at home, from what you have learned.

At the end of the course you will be invited to an Eltham Wine Guild meeting to share a sample with other winemakers and receive your Fruit Wine Making Certificate.

Course to be held from 9am to 12pm Saturday

- ❖ **Session 1 - Saturday 27th August** Making the wine
- ❖ **Session 2 - Saturday 17th September** Checking and Caring
- ❖ **Session 3 - Saturday 15th October** Tasting and Finalising

All-inclusive cost is \$80

Course held at Living and Learning Centre, Main Rd Eltham

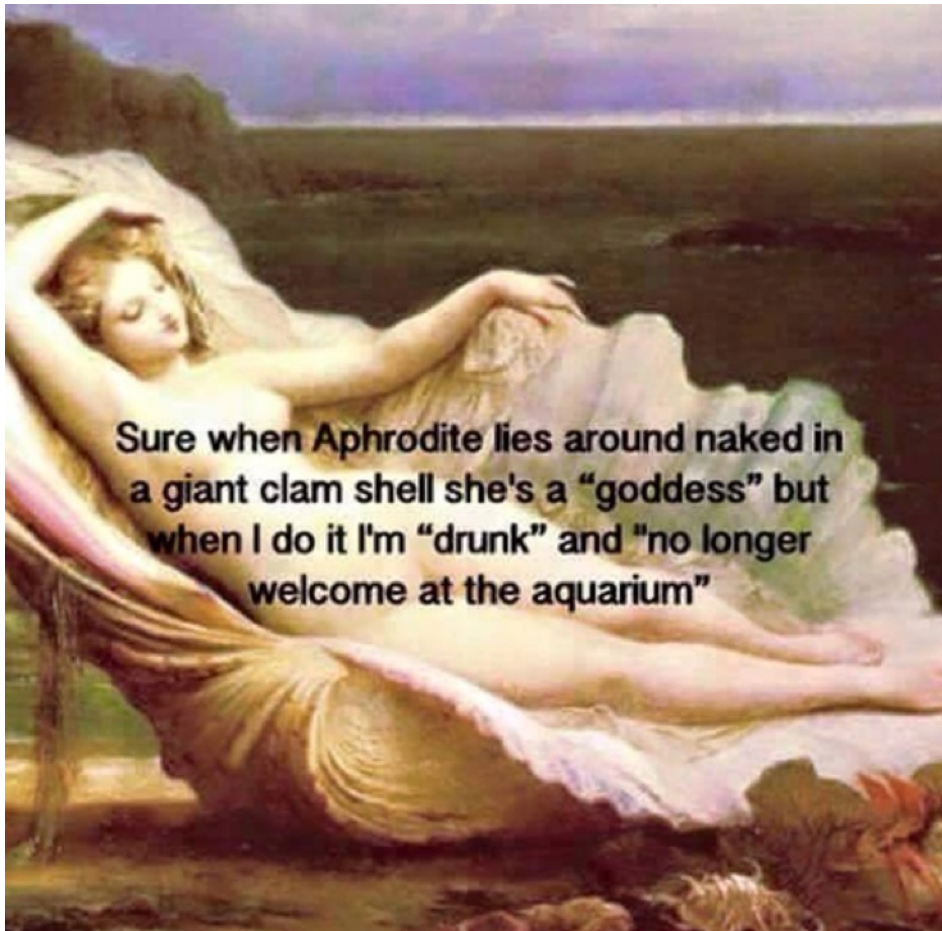
See website for entry form – www.amateurwine.org.au/workshops.htm Complete and email the entry form and deposit your funds to secure your place on the course *Maximum class size 20 people*

The Eltham & District Wine Guild is a non-for-profit association that is interested in all aspects of amateur wine making, wine education and wine appreciation

The family-owned and operated Home Make It brand has its origins rooted in Melbourne food and drink culture history. Its founders, the Baggio family, began by engineering and supplying food and beverage making equipment and technology to the Italian immigrant communities back in the 1960s, and then steadily expanded to include the wider community across Australia over the decades. www.homemakeit.com.au

Wine Humour and News

HUMOUR



NEWS

Interesting article submitted by Graham Scott.

Wine cork versus screwcap: the evidence (and emotion) is in

The front cover of this month's Gramophone magazine, your correspondent's favourite critical publication devoted to any sensory subject, is given over to the return of vinyl.

Editor Martin Cullingford's column on analogue versus digital begins: "It's proving to be a passionate debate. Evidence and emotion play equal roles, and each side is convinced they are right."

Now you could swap "digital" for screwcap and "vinyl" for cork pretty much throughout Cullingford's piece and have an editorial on the topical subject of wine closures, what with cork bark making a comeback in our neck of woods..... (Read on)

<http://www.afr.com/lifestyle/food-and-wine/cork-versus-screwcap-the-evidence-and-the-emotion-20160517-gowz7x#ixzz49oldFC5F>

Australia: The kung fu wine

Have you ever thought about associating winemaking with Chinese kung fu? Such as the style of old-vine Shiraz from Australia? Read Terry Xu's thoughts on the characters of classic Australia red wines.

A while ago I took part in a masterclass organised by the official trade body Wine Australia. Within two hours, Andrew Caillard MW, the co-creator of Langton's Classification system, guided us through a tasting of 13 collection-worthy, top Australian wines, including the famous Penfolds Grange..... (Read on)

<https://www.decanterchina.com/en/columns/xiao-pi-words-of-wine/australia-the-kung-fu-wine>

This French wine theme park looks like the ultimate adult playground

Whether your taste in wine sits at whatever is on special at BWS or a splash out into that elusive \$20+ range, we're sure you'll appreciate France's dedication to their wine game. We're talking 10 levels worth of dedication, to be precise.

La Cité du Vin will be France's newest attraction, and it's entirely dedicated to wine. With 20 themed areas and exhibits, a 250-seat auditorium, the chance to partake in screenings, classes, expert-led tastings and a boat ride to top it off, it's set to be the ultra grown-up version of Disneyland. (Read on)

<http://acclaimmag.com/culture/this-french-wine-theme-park-looks-like-the-ultimate-adult-playground/>

Bruges Built an Underground Beer Pipeline to Improve Traffic

HISTORICALLY, THE IDEA of a beer pipeline has been confined to college dorm rooms in the early hours of the morning, a nonsense solution for a lack of booze that's not actually a problem.

Then came Xavier Vanneste, who heads up the De Halve Maan in Bruges, Belgium, a centuries-old brewery popular with lunchers (ah, Europe) and tourists alike. The thing is, the brewhouse—the last in the city center—is too small to contain a bottling plant. So De Halve Maan has to pack all its sudsy stuff into trucks for a two-mile drive to a second facility, outside Bruges. (Read on)

https://www.wired.com/2016/05/bruges-built-underground-beer-pipeline-improve-traffic/?mbid=social_fb

MOËT HENNESSY CREATES 'GRANGE' FROM CHINA

Speaking to the drinks business at last week's Vinexpo Hong Kong, where Prats officially launched a Cabernet blend from China called Ao Yun, the head of Moët Hennessy's wine division said, "My dream is that it's a new Grange Hermitage... a wine that's been created with no rules or boundaries."

The first vintage of Penfolds Grange Hermitage (renamed Grange in 1990) was made in 1951 as an experiment by Penfolds winemaker Max Schubert to create a rival to the great wines of Bordeaux – and has now become Australia's most famous label, and one of the world's most sought-after fine wines. (Read on)

<https://www.thedrinksbusiness.com/2016/05/moet-hennessy-creates-grange-from-china/>

Sulphur debate boils over

With the emergence of a counterculture in wine styles, the President of the OIV, the International Vine and Wine Organisation, has issued a controversial warning over the push to reduce sulphur (SO₂) levels in wine. (Read on)

<http://www.harpers.co.uk/news/sulphur-debate-boils-over/537114.article>

Women Wine Makers of Burgundy: Out from the Shadows

They used to call them "the hidden generation." The women of Burgundy's domaines: once banned, never heard, and rarely seen. Women in the shadows.

The women of the hidden generation were the mothers and grandmothers of today's rock star wine makers like Ludivine Griveau, Hospices de Beaune's first female wine maker since 1443. Her 2015 inaugural vintage broke all previous auction records..... (Read on)

<http://palatepress.com/2016/06/wine/women-wine-makers-of-burgundy-out-from-the-shadows/>

Meet the French Hipster Winemakers Changing the Natural Wine Scene

While the thought of Anjou wine tends to conjure up rosés that go down easy with the promise of a headache, the vineyards of the Loire Valley, land of natural wines—to whom Anjou belongs—are rethinking their identity altogether. Historically, there are few prestigious appellations here, making it a blank slate for winemakers. And invention is precisely what the Mosse family focuses on, ever since they started cultivating vines in 1999.

At their place around the large dining table, René Mosse presides in a lumberjack shirt and a baseball cap. He is blind tasting the wines that his son, Joseph, is serving him. In guise of a response to Joseph's inquisitive looks, he repeatedly notes, "Uh huh, it's good." Indeed, it's only the good stuff inside those glasses, and it's all from their estate: a mineral Savennières (Arena 2013), a corpulent white Anjou (2009), and a red Anjou (2007) that hovers somewhere between the fine and the rustic. The three have been selected and brought to the right temperature by Joseph, the eldest son. (Read on)

<https://munchies.vice.com/en/articles/meet-the-french-hipster-winemakers-changing-the-natural-wine-scene>

Pinot grigio to take sauvignon blanc's 'great white' mantle

Great whites The past few years have seen a huge rise in popularity for New Zealand sauvignon blanc. Riding the crest of this wave is Cloudy Bay, located in Marlborough, on the northern tip of the South Island, which has been filling our glasses with the white wine since 1985.

Before that, sauvignon blanc was considered a poor cousin to the chardonnay-based white wines of Burgundy. Even the best sauvignon blancs from the Loire Valley were not considered as serious as Burgundy's Meursault, Puligny-Montrachet and Corton-Charlemagne. (Read on) <http://www.scmp.com/magazines/post-magazine/food-drink/article/1968549/pinot-grigio-take-sauvignon-blancs-great-white>

What the Hell Is Blue Wine?

There's red wine, white wine, even pink wine. But now thanks to six young Spanish entrepreneurs, in collaboration with the University of the Basque Country and Azti Tecnalia (the food research department of the Basque Government), blue wine—which targets millennial drinkers—is about to hit European markets. Created by Iñigo Alday, Imanol López, Jen Besga, Gorka Maiztegi, Aritz López, and Taig Mac Marthy in Spain's Basque region, Gik—which fits into the chilled, sweet white wine category—is made from an undisclosed blend of red and white grapes predominantly sourced from vineyards in La Rioja, Zaragoza, León (all located about three hours north of Madrid), and Castilla-La Mancha (about two hours south of Madrid). The 11.5 percent ABV juice is hued neon blue with anthocyanin (a pigment found in grape skin) and indigo (a dye extracted from the Isatis tinctoria plant), and a non-caloric sweetener is added as well. A 750ml bottle retails for 10 euros, or about \$11 USD. (Read on) <http://www.eater.com/2016/6/15/11936830/blue-wine-spain-gik-sweet>

Morris Wines to be closed and sold by owners Pernod Ricard

Iconic, multi-generational, Rutherglen winery, Morris Wines will be closed and sold.

Owners, Pernod Ricard Winemakers have announced that the vineyard will be closed and sold whilst the company will keep ownership of the brands.

Pernod Ricard Australia is the local arm of a global beverage giant, which owns Australian labels like the Barossa Valley's Jacobs Creek, and Coonawarra's Wyndam Estate.

It also distributes G.H. Mumm, Absolute Vodka and Jameson.

Six generations of the Morris family have been making wines at the site since the time vines were planted in the 1860s. (Read on)

<http://www.abc.net.au/news/2016-06-23/morris-wines-close/7535508>

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.

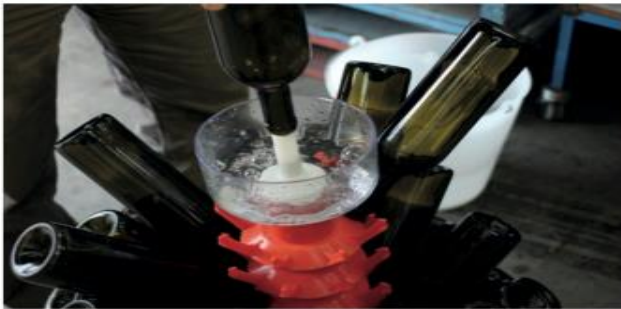
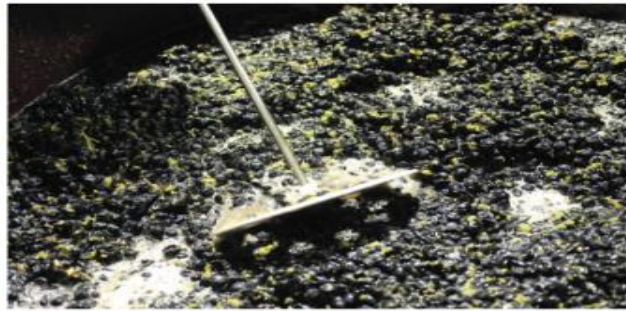
Show Year	Class	Winner
2019 (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	TBA
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon (RCP, 2017 or earlier)</i>	TBA
2017 (Country)	<i>Best Mead Wine (CME)</i>	TBA
2016 (Grape)	Best Previous Pinot Noir (RPP,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