



## Press Cuttings August 2016

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



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

The Guild meets 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> August 2016

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

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## 2016 President's Report for AGM

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This is now my second year as President and when you reflect on all that has happened in the Guild over the past 12 months, we can say that the year has been one of continued consolidation and steady progressive improvement.

Our flagship event, the Eltham Wine Show continues to go from strength to strength. Entries are continuing to grow and surveys indicate that people are very satisfied with the judging standard and educational outcomes for entrants. As a result of our move to the Veneto Club we are able to attract more visitors and now many commercial sponsors who are keen to be involved. The show has now become a broader family event with many food related attractions which encourage people to stay longer. It was also nice to see some of our trophies renamed to acknowledge past members who have made a significant contribution to the Guild.

Our social highlight, the International Night with its French theme this year was once again a great success. Our thanks to the members who provided the excellent entertainment on the night. The Veneto Club went out of its way to provide delicious food which was aligned with the theme. This event continues to attract many non-member visitors and it provides an opportunity for us to showcase our wines to potential new members.

Following on from the success of the mead workshop last year, we are running a raspberry wine making workshop this year. These workshops are open to both Guild members and members of the public. They give participants the opportunity to improve their winemaking knowledge and have the confidence to go on and make wines in future they may not have made in the past.

Our group grape purchasing continues to be popular with members. Last year the chosen grape variety was Sagrantino and this upcoming vintage it will be Malbec. This initiative is invaluable because it provides a tremendous learning opportunity for the members involved. We learn from each other as we compare the influence different winemaking techniques have on the final product.

The format and night on which we have the Monthly Guild Night is continuing to present a challenge to the Committee. Attendances appear to be slowly improving as we attract more new members to the Guild. Unfortunately the move to a Thursday night has not suited some members. The responses received to many surveys and discussions regarding this matter indicate that there is no night of the week which suits everybody. The Committee is continuing to monitor member feedback and look at options as we move forward.

These days we all know how important it is that our media communication with the outside world be maintained up to date and dynamic. We are fortunate that, thanks to the ongoing effort of a few members, our website, newsletter, contacts databases and Facebook present the Guild as a modern, open, professional and inviting organisation to outsiders.

I am proud that the Guild looked outwardly for the first time and has made a contribution to charity. Our financial contribution to the Children's Tumour Foundation was gratefully received.

I would like to thank all the members for their ongoing support, advice and goodwill for myself and the Committee over the past 12 months. All the initiatives discussed above would not have been possible without 'grass roots' support from the members themselves. I would also like to especially thank the Committee: Gary Campanella, Mario Anders, Danny Cappellani, Nan Oates, Trevor Sleep, Bill Bussau, Kass Mulvany, Graham Scott, Hamish Lucas, Luigi Di Battista, Wayne Harridge & Bill Loughlin. All of these people attend an extra meeting every month where behind the scenes planning and discussion occurs on behalf of the Guild. However, although all the Committee has worked very hard, in particular I would like to acknowledge and thank three persons on the Executive, Gary Campanella, Mario Anders and Danny Cappellani whose ongoing extra special contributions to the Guild over the past year have been exceptional and too numerous to even try and attempt to list in this report.

Mario Fantin – EDWG President

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## President's Press

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It was great to see so many people come along to our last Monthly Guild Night and hear Richard Webb speak about making sparkling wine. Richard has been making award winning sparkling wines for many years and is a true expert in this field. I am sure he will have inspired many members to have a go at making either a sparkling country or grape wine in the not too distant future. Thank you Richard for a very educational and interesting presentation.



### AGM

Our AGM will be held at our August Monthly Guild Night. As you are aware, there will be a spill of all formal positions in the Guild and each position will be open to nomination and election if necessary. Every member will have received an email detailing how to nominate for positions on the Guild. I would like to encourage everybody, particularly people who are not currently involved in running the Guild, to give some thought to nominating for available positions. We need all the help we can get. Hopefully we can move through the formalities quickly and enjoy the other things happening on the night. Our AGM is always held in the middle of winter and the Guild has a long standing tradition of enjoying a warm wine on this cold winter's night. I would like to encourage all members to have a go at making a mulled wine and let's taste it during the AGM. There are lots of recipes on the internet.

### RASPBERRY WINE WORKSHOP

I am pleased to advise that the raspberry workshop being run by the Guild with the support of Home Make It will definitely be going ahead. In an effort to fill a few remaining places, the Committee has decided to offer the workshop to Guild members at a reduced cost. Look out for a special email which will be coming out soon setting out the offer. The workshop will be starting on Saturday 27 August and there will be two follow up Saturday morning sessions over 7 weeks. Participants will be provided with all the equipment, ingredients and guidance necessary to make their own 5 litre flagon of raspberry wine. The workshop provides a great introduction to country winemaking and will give participants the knowledge and confidence to make other country wines in future. I would like to encourage all members to support this workshop by enrolling and/or bringing it to the attention of anybody they know who may be interested. For more details and information on how to enrol, please refer to the flyer later in this newsletter or to our website.

### GROUP GRAPE PURCHASE

It has been decided that Malbec is the variety we will go with in the next vintage. The best identified sources of these grapes to date is Chalmers Merbein (Mildura) for approx. \$1.60 Kg or Chalmers Bendigo approx. \$2.75 Kg. Look out for an email which will be sent to members asking which grape source they prefer. In order to help members decide, we will try and procure a Malbec wine made from both regions for tasting at either our September or October monthly Guild Nights. If you have any questions please contact Danny Cappellani.

### YARRA VALLEY WINERY EXCURSION

Details of our planned educational and social excursion to wineries in the Yarra Valley are still being resolved. The plan is to visit 3 wineries on a Saturday using our own cars and meet the local winemaker at prearranged times. The winemakers who have agreed to host us are:

- Ken King at Kings of Kangaroo Ground
- Lindsay Corby at Bianchet Winery

- John Tregambe at Nillumbik Estate

Nillumbik Estate will provide lunch at an estimated cost of \$25 - \$30 per head. It is proposed that the excursion be in October on a date which suits all of the above winemakers. More details will be provided as soon as they are available. In the meantime, if you have any suggestions or comments, please contact Danny Cappellani or Mario Fantin.

#### FRANSTON WINE SHOW

Remember that the Frankston Wine Show public open day is on Sunday 28 August 2016. Make an effort to go along, it provides an excellent educational opportunity in terms of seeing what other amateur winemakers are capable of making. Plus, it always feels good to see fellow Eltham members pick up major prizes!!

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

We have a lot happening at our next Monthly Guild Night. Once we have finished the AGM, we are very fortunate that Tilly Bowden from Enartis is our guest speaker. Enartis specialise in the supply of amazing winemaking products (I am not allowed to use the word 'chemicals'!) to the winemaking industry. I suggest you check out their website and come prepared to ask questions in regard how some of their products might be able to help you with your winemaking. It should be a great night so come along and don't forget to bring your mulled wine to share.

Cheers  
Mario Fantin  
President

## Forward Program for Future Guild Events

DATE	ACTIVITY
Thursday 25 August 2016	<u>Monthly Guild Night &amp; AGM</u> <b>Tilly Bowden</b> 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 along to 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> <b>Mike Jansz</b> our interesting guest speaker is the owner of Jansz Estate Wines - home of the Naked Range (Smiths Gully). Mike will discuss the challenges he faced selling wines domestically forcing him to jump in boots and all into the export market. He will also discuss how he obtained registration as an Australian and International Organic Producer Certified by NASSA.
Saturday 15 October 2016	<u>Raspberry Workshop – Session 3</u>
Saturday – Date in October to be confirmed	Visit the following wineries and meet the winemaker: <ul style="list-style-type: none"> <li>• Bianchett Winery (Lindsay Corby)</li> <li>• Nillumbik Estate (John Tregambe) Lunch</li> <li>• Kings of Kangaroo Ground (Ken King)</li> </ul>
Thursday 27 October 2016	<u>Monthly Guild Night</u> <b>Wayne Hewitt</b> who is one of our key country wine judges at our show will discuss: <ul style="list-style-type: none"> <li>• Folly winemaking (wine made from grapevine leaves)</li> <li>• What judges look for at wine shows.</li> </ul>
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.

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## 2016 Eltham Wine Show: Director's Update

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Key dates are as follows:

<i><b>Eltham Wine Show - IMPORTANT DATES FOR Entrants!</b></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

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## RASPBERRY WINE WORKSHOP

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### 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 27<sup>th</sup> August** Making the wine
- ❖ **Session 2 - Saturday 17<sup>th</sup> September** Checking and Caring
- ❖ **Session 3 - Saturday 15<sup>th</sup> 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](http://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](http://www.homemakeit.com.au)**



# Wine Humour and News

## HUMOUR



## NEWS

Interesting article submitted by Graham Scott.

### The truth about boxed wine

For years, one of the most loathed word combinations in the long history of the grape was “boxed wine” — and for good reason. For decades, poor quality wine, labeled simply as “white” or “red,” was relegated to these boxes and sold in supermarkets at bargain basement prices.

But things have changed in recent years.

Boxed wines, once the lowest level of the quality pyramid, are finally getting some respect. And they’re becoming increasingly popular among consumers..... (Read on)

<http://www.foxnews.com/leisure/2016/08/15/truth-about-boxed-wine/>

### Thousands sign up for free online wine course

More than 11,000 people have signed up to a new version of a free online wine course run by the University of Adelaide in Australia. Around 11,300 students signed up to the latest University of Adelaide online wine course, starting 7 July.

More than 50,000 people from almost 160 countries have signed up since the programme began – mostly from the US, UK and Australia..... (Read on)

<http://www.decanter.com/wine-news/online-wine-course-adelaide-325646/#D5SwKdxqGjLZuJe.99>

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## Trading Barrel

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Strzelecki Heritage Apples have had a cancelled order and wondering if anyone is interested to purchase the following:

60 Kingston Black, 85 Dabinett, 20 King of the Pippins all on MM111 rootstock (75% vigour)  
15 Dabinett on M793 rootstock (85% vigour)

The trees are \$18 each for 100+ trees or else \$23 for smaller quantities. They are one year old whips cut to 1m in length ready for posting.

many thanks  
Margaret Brammar  
Strzelecki Heritage Apples  
1699 Korumburra-Warragul Rd, Strzelecki 3950  
Ph: 03 5659 5242  
[strzapples@skymesh.com.au](mailto:strzapples@skymesh.com.au)

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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)

## 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.

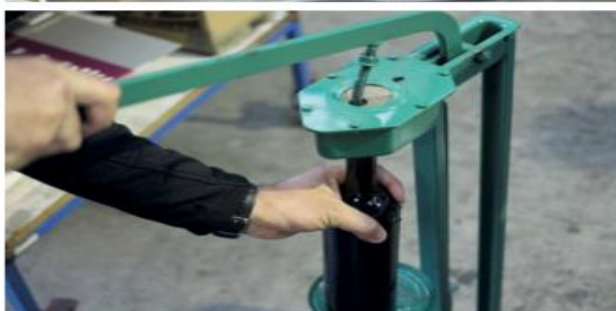
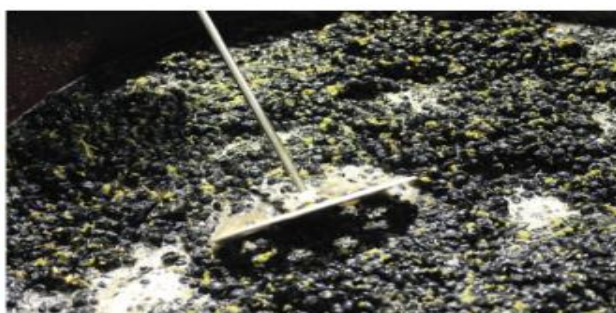
<b>Show Year</b>	<b>Class</b>	<b>Winner</b>
2019 (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	TBA
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon (RCP, 2017 or earlier)</i>	TBA
2017 (Country)	<i>Best Mead Wine (CME)</i>	TBA
<b>2016 (Grape)</b>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

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