



Press Cuttings May 2016

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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 26th May 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

What an interesting and educational night we had at our last April Monthly Guild Night. Karen Coulston discussed the defects which can occur in our wines, what may have caused them and how to rectify the problem. She also brought along a wine faults nasal kit and deliberately tainted some wines for us to experience. Thanks once again Karen for going to such a great effort for us.

NEW MEMBERS

It is with pleasure that I would like to welcome the following new members who have joined the Guild recently: Terry Nash, Frank and Andrea Andrewartha, Nick Pane. We look forward to your participation in Guild activities and the mutual growth in winemaking knowledge which will result from shared experiences.

MONTHLY GUILD NIGHT WINES

I would like to remind members that a standard item on the Monthly Guild Night agenda is providing comment and feedback to members who bring along a wine on the night. We will taste wines which are aligned with the theme of the night but we will also taste other wines that people bring in. You may have a wine which has an issue and would appreciate some advice from others on options available to solve the problem. Alternatively, you may have a wine which you think is ready to bottle and just want a second opinion as to whether there is something else you can do to improve the final product. The more wines we taste and discuss together the more we all learn, so please don't hesitate to bring your wines along to the Monthly Guild Nights.

RASBERRY WORKSHOP

Following the great success of our mead workshop last year, the Committee has decided that we will run a raspberry winemaking workshop this year in July. Exact dates and arrangements are still being finalised. Frozen raspberries will be used and each participant will be coached through the process of making their own batch in a 5 litre flagon. With the knowledge gained from this workshop people will then have the confidence to make their own country wines in future with other fruit and vegetables. This workshop will be open to both Guild members and members of the public so please tell your friends about this upcoming event. Stay tuned for announcements and book early as numbers will be limited. For more information, please contact workshop facilitators Graham Scott, Danny Cappellani and Gary Campanella.

YARRA VALLEY EXCURSION

The Committee is currently planning a weekend day excursion to some local wineries in the Yarra Valley. We will travel to say 3 wineries using our own cars and meet the wine maker at pre-arranged times. We will then all have lunch together at one of wineries. It should be both a social and educational event. We already have some ideas on places we could visit but are still open to suggestions. So if you have any ideas in regard to where we could visit, please contact Danny Cappellani or Mario Fantin.

GROUP GRAPE PURCHASE

The Guild is committed to an ongoing initiative where we buy a pre-determined grape variety in bulk and share it amongst interested members. There are huge advantages in doing this sort of thing because there are many lessons to be learnt from observing the variations in the final wine as a result of the individual winemakers' influence. Last year many of us made pinot noir and this year we made sagrantino, both very successfully. For the next vintage we want to improve things even more by selecting the variety and book the grapes really early, say towards the end of this year. We will also include discussion at our Monthly Guild Nights leading up to vintage on the variations in wine which can be made from the grape variety we will be ordering.

NEXT MONTHLY GUILD NIGHT – THURSDAY 26 MAY

We welcome David Wood from the Frankston Wine Guild to our next Monthly Guild Night. He will be discussing how to make rhubarb champagne! In his own words he says *“The beauty of this ‘brew’ – no yeast, no treatment of the ingredients other than chopping up them up and dissolving the sugar, days later it’s ready to drink. This recipe can be adapted for elderflower champagne and I believe that raspberries also work OK”*. It’s great to see a country winemaking topic featured on our agenda. 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.

Cheers

Mario Fantin

President

Forward Program for Future Guild Events

DATE	ACTIVITY
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 Please book asap with Mario Anders. Email: mariomanders@ozemail.com.au Tel: 0418 564 852.
Thursday 30 June 2016	<u>Monthly Guild Night</u> Lindsay Corby – Open forum discussion with focus on challenges 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 & AGM</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. Note it is traditional to bring in a bottle of Mulled Wine on our AGM night.
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> Mike Jansz – Jansz Estate Wines
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

How to be Successful at the Eltham Wine Show

Start to think about your entries.

- Enter individually
- Enter as part of syndicate of winemakers
- Trial all of your potential entries at the Frankston Wine Show, fine tune them at the Adelaide Wine Show, make the Eltham Wine Show your crowning achievement!
- Seek feedback on your potential entries at our Monthly meetings
- Finish your wines thoughtfully.

Winemaker of the Year (WOTY) Aspirants! What is your WOTY gap!!

Hints:

1. Understand the WOTY rules and plan your entries accordingly (See below)
2. Check your WOTY standing (see second last page of 2015 Results Book)
<http://amateurwine.org.au/images/2015%20Show%20Results.pdf>
3. The key rule: You must have at least one current vintage, one grape wine and one Country wine.
4. Reflect on your scores last year and chose entries that give you the best chance of closing your "WOTY gap"!

Remember that the Jo Illian award for the 2015 Eltham Wine Show will be for the best previous vintage Pinot Noir (RPP)

Eltham Wine Maker of the Year (WOTY) Official Rules:

"The WOTY is the Eltham Guild Winemaker of the Year. This is determined by totalling the three top scoring wines in the show from any Eltham & District Amateur Winemakers Guild member, at least one wine of which must be a country wine, one a grape wine, and at least one of the three wines must be current vintage.

In the event of tied scores for the WOTY, the fourth top scoring wine will be taken into account. If a tie still exists, then the fifth (etc.) top scoring wine will be taken into account until a winner is found. If this process does not yield a winner, the Wine Show Director and Chief Steward will examine all the entries from the remaining eligible winemakers and determine a winner based on the overall quality of wines, complexity of handling the wines, and the range of skills and techniques displayed by the winemaker."

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

Cheers,

Gary Campanella, Mario Fantin

Joint Directors, Eltham Wine Show

I had to check the date was not the 1st April

I had to check the date was not the 1st April when I first read this article. I had to purchase the wine and I presented it to an unsuspecting Guild tasting at the recent March meeting. Mario M Anders

Here is the write up.....

The wine in my glass should be disgusting. It was made from vines struggling with an infestation of the microscopic phylloxera louse. It was fermented using Brettanomyces, a strain of yeast almost universally despised by winemakers for its tendency to produce tough, barnyardy flavours. And it's riddled with smoke taint.

But it's not disgusting. It's delicious. Unusual — but lovely. It's the 2015 Airlie Bank Noir, a pinot from the Yarra Valley, and it's one of the most bizarre and intriguing wines I've tasted for a long time.

Airlie Bank is the second label of Punt Road, one of the Yarra's leading wineries, also home to Napoleone brewers and cider makers. When winemaker Tim Shand joined the business a couple of years ago he decided to revitalise the Airlie Bank brand by making it the outlet for small-batch experimentation in the winery — while keeping the price of each wine around \$20-\$22.

"I felt it was patronising to think that people who 'only' spend \$20 on a bottle of wine don't also want something interesting and challenging," he says.

The approach has paid off. Over the last few months I've been increasingly excited by the 2015 vintage Airlie Bank wines I've tasted: a crisp, fragrant rosé made from pinot noir and pinot gris; a fabulously vibrant, dangerously slurpable red called Franc, made from the underappreciated cabernet franc grape; a wonderfully rich but balanced and fresh skins-fermented chardonnay called Blanc II.

The Noir, though, the wine that shouldn't taste good but does: that takes Airlie Bank to a whole new level.

Just before vintage, Shand and his winemaking team were discussing the problems Yarra Valley vignerons face: phylloxera, the debilitating vine louse first discovered in the region in 2006 and now munching its way through many vineyards; the "rogue" yeast Brettanomyces; and smoke taint from bushfires, a recurring problem in the area.

"We asked ourselves: what if we made a wine that represented arguably these three most significant threats?" he says.

So they picked some pinot from stressed vines heavily infested with phylloxera, fermented half of the fruit with a pure strain of Brettanomyces, and hot-smoked some of the bunches in an old rubbish bin over smouldering oak chips before fermentation.

The result? A darker than normal pinot with surprisingly succulent and intense — albeit atypical — fruit flavours, a gutsy earthiness, and a discernible but pleasant smoky aftertaste.

I took the bottle out to dinner at a restaurant with normal people — not wine geeks. I didn't give them the background, just let them pour it and try themselves. It was fascinating to see their reactions.

"Whisky!" said one, after taking her first sip. Here we go, I thought. The next comment will be negative. After all, wine nerds know that pinot should never taste like whisky.

"It's ... smoky. Weird. But I really like it!"

And we all went back to enjoying the wine.

By Max Allen — Wine Columnist

Grape Harvest 2016 - Heathcote Region

What a grape harvest.

- ✓ The earliest.
- ✓ The quickest.
- ✓ The hottest.
- ✓ The biggest!

An early start to the grape harvest

It had been a hot dry summer. Just a couple of days over 40 degrees. Mostly it was mid to high 30s. Ideal ripening weather. Several warm nights also accelerated the ripening. We started with what we thought would be a trial pick on the 14th February, before starting in earnest on Thursday 18th February. We knew the crop was ripening nicely but thought it was just below the Baume' we were waiting for. While I had been testing a random sample of berries each week since veraison, it's not until you pick and crush all of the bunches on a number of vines that you are confident that you have an accurate Baume reading. We also wanted to get a better idea of how many grapes we had, so by picking 18 vines in various patches across the vineyard we thought we would also be able to predict to with some accuracy the likely total yield. To our surprise and consternation the sample pick was all in the range of 13.3-13.5 Be. Surprise, because it was ready to go. Consternation because we had booked our casual workforce for Thursday 18th February and were unable to get them any earlier.

Lessons Learnt:

- Do our trial pick even earlier.
- Identify early recipients.
- Hope that our new 5 acre planting running east-west will ripen slower.
- Research ways to extend the season out a week or two.

Pickers – Casual Labour

Access to pickers was to prove a sticking point throughout the season. Of course it wasn't just us who were having an early season, other vineyards were in the same boat, but so were tomato growers, peach and apricot growers and the factories that processed the peaches etc. We have a very loyal core of local workers, but we need to supplement them with staff from contractors. Some days I'd ask for 10 pickers and get 5. Some days I'd ask for 16 and get 10. Contractors were trying to look after their customers by giving everyone some workers, but it made it hard to plan. But at other times they were trying to look after their workers and one day when other vineyards had finished their picking we asked for 16 workers and got 24. All workers got some work, but at times we didn't have enough picking buckets, tractors or trailers.

Lessons Learnt:

- Invest in more picking trailers
- Enhance relationships with picking contractors and work to have priority for picking staff

Grape Harvest

Quantity Delivered by Zone The fruit was very even, small berries, small bunches and no disease, mildew or mould and a yield of about 2.5 tonnes/acre. The dry summer meant that we had only sprayed with Sulphur once, just before flowering in November. This was low intervention fruit at its best. We were delighted to add Peter and Claire Tuohey's vineyard to the Republic. It's a bit like Tasmania, a little island of great fruit a little further up along the Colbinabbin Range. Great red soils, 20 year old vines and produced some wonderful fruit.

All fruit was hand picked, mostly into our custom made waxed cardboard boxes. These are continuing to work extremely well. There were a couple of requests from citizens wanting to use their own bulk containers. This remains a very difficult exercise due to the restrictions regarding disease control (Phyloxera) and the difficulty in getting the bins delivered prior to picking. We made one attempt at transferring picked grapes from our bins to another bin. It was time-consuming, messy and wasteful (we ended up with a 150 kg that got wasted).

The early fruit was near on perfect with Baumes' of 13.5 – 13.8 and pH 3.5. There were a few problems with earwigs in some of the fruit from one block, but it seemed to have no effect on the wine. The hot weather was relentless and

the fruit ripened much quicker than we would have liked. The season lasted barely three weeks, but by the end Baumes' had gone out to 15+ and the acid had dropped off to around pH 4. Not an ideal ending, so we will have some big wines in 2016.

About 30% of the grapes are collected from the vineyard, including 10% which are self picked. Apart from a small quantity that goes interstate the rest of the deliveries are spread pretty evenly around Melbourne. There is a growing interest in citizens making their wine onsite. This seems to be driven by a number of factors including disruptions at home (eg. renovations or moving house), a trend to apartment living and smaller blocks, and an interest in making wine commercially.

Lessons Learnt:

- identify citizens who are able to receive fruit mid-week (eg. retired, self-employed, work from home)
- establish more meeting points for Northern, Western, Southern and Eastern Suburbs
- investigate "hub and spoke" delivery options.
- encourage those who can to pick their own and/or collect directly from the vineyard

The Heat

The heat during the harvest and lead up to harvest was relentless. The season just kept setting records for above average temperatures and low rainfall. It is hard to convey the toll on workers of day after day in the direct sun picking. A big thank you to those who were there from beginning to end and all those who contributed to the task of trying to get the vintage picked and packed. We filled 152 separate orders in 18 days of the harvest.

Weather Feb 2016

Average temperature, Victoria, January 2016 Photo: BOM

Average temperature, Victoria, January 2016 Photo: BOM

In Review

We are always into continuous improvement. Our aim is to be deliver the best grapes to our citizen winemakers. With more people wanting lower Baumes' and with the seasons getting earlier this create extra challenges in terms of our ability to pick and deliver, but also to get the attention of our citizens to be ready.

Dream Factory

investigate having some spare bulk bins available for people who want bulk delivery (Establish costings)

investigate building a new shed to accommodate on-site making and storage (Establish costings)

Overall it has been a very good season.

Sorry to all those who missed out. We were still getting requests for order three weeks after we had finished. Maybe next year.

Thanks to all who have made it enjoyable. We look forward to swapping a bottle.

Cheers

Brian Spencer – The Shiraz Republic

Eltham Rotary Fund Raiser

2014 Dry Red Shiraz

No Pretension

Just a DRY Red to go with

Pizza and Pasta

Or save the good stuff and use it for cooking!

You Can't go wrong @

\$12 per dozen

Contact:

Con 0417 943707

John 0408 354909

Wiggio Tips and Tricks

How to log into wiggio

<https://www.youtube.com/watch?v=ECDCU7OkmJo>

Cheers.

Mario Anders

Wine Humour and News

HUMOUR

Ed: I have reproduced this from an email that Hamish sent to Graham. I have not asked Hamish if I can reproduce it but as it is beautifully written and without prejudice, I don't think he will mind.

Don't call me a Hipster

Hipster is not equable with innovator.

Hipster is best described as a commercialised hippy.

Hippies might drink from jars to save the environment

Hipsters create a market for brand new jars with straws in them to be used as drinks.

Hippies wear clothes until the fall off them.

Hipsters create an industry fabricating ripped and worn clothing.

Hippies ride old bicycles, because they're simple and have no gears.

Hipsters buy 'retro' bicycles for as much as their geared partners.

Hippies often don't wash as much as society thinks they should, growing hair from 'unseemly' places.

Hipsters cultivate wild beards, clean, but messy in a dirty kind of way, achieved with some awesomely expensive hair product.

If innovative = hipster, I'd rather be conservative.

Also: hipsters like 'classic' and 'retro'

I could go on, but I think you get my point.

Hamish Lucas

NEWS

Interesting article submitted by Graham Scott.

University announces new wine grape

The University of Minnesota touts a popular legacy of apple breeding, but earlier this month, the school debuted a fruit that fans can sip on.

The Itasca, a cold-hardy wine grape, will make its way to nurseries and licensed growers' vines in 2017.

It will be about another four years until Itasca-based dry white wines will hit liquor store shelves, said University grape breeder and horticulture professor Matt Clark. But when it does, he said, it will provide a needed complement to drinks derived from the six existing University varieties cultivated specifically for winemaking.

"They're delicious wines, but they're not well-suited when you want a dry wine with a nice meal," he said.

While the University has bred fruit for over a century, Clark said their focus on wine grapes didn't burgeon until the 1980s. In order to develop grapes suitable for Minnesota wine, he said, they would have to be able to withstand the state's harsh weather..... (Read on)

<http://www.mndaily.com/news/campus/2016/04/20/university-announces-new-wine-grape>

Old English sheep breed makes for a good wine on the southern highlands of New South Wales

However a glass of red may not be obligatory if dining on lamb found grazing at a winery on the Southern Highlands in New South Wales.

Their diet at one vineyard could mean the taste of wine permeates their meat.

Winemakers Jeffrey Aston and his two colleagues Ian MacDonald and Mark Bourne run the sheep through what is known as their tractorless vineyard.

A mob of Hampshire Down sheep, work their way through the vineyards pruning the canopy of vine leaves where grapes for red wine are being grown. (Read on)

<http://www.abc.net.au/news/2016-04-20/grape-eating-sheep-vineyard-hampshire-downs/7343248>

Hipster vs classics

There's been a lot of noise in the wine world about the merits of new wave, hipster winemaking versus the long-standing classics. In an exclusive tasting, our expert panel puts top examples from each camp to the

test... and the results might surprise you.

Some call them hipster or new wave Aussie wines, recognisable by their murky colours that range from cloudy whites and orange to wishy-washy crimson and turbid red. With their arcane names on handmade labels, the wines are served in cool bars by even cooler young things sporting attitude and more tattoos than a flotilla of sailors, with requisite Chet Faker-like beards. They're the tats 'n' tude dudes, including the gals.

Diametrically opposed sit the classics, the sturdy, reliable brands that have been around for as long as nanna and pop. There's a certain comfort and sameness about them. And they're replicated on many conservative, if dull, restaurant wine lists because the sales reps from the one major distributor essentially wrote them. Anyway, no one this side of 30 would be seen dead drinking such boring, industrially made booze. Instead, they're safe bets for unimaginative codgers..... (Read on)

<http://www.winecompanion.com.au/news/news-articles/2016/april/hipster-wines>

Vinnovate uncorks fresh Vino Cap success - (What a load of Cap. Why don't these guys buy good grapes? – Classic Ed)

BAROSSA Valley brothers Joshua and Simon Schmidt's screw cap closure which allows wine drinkers to dictate their own tastes when enjoying a tipple has been judged as the top start-up idea across the Australian and NZ wine industry

The Vinnovate co-founders last week won the Brancott Estate Winexplorer innovation challenge, taking home the \$35,000 cash prize and a chance to work with Pernod Ricard, the owner of NZ-based Brancott Estate, on developing its technology.

Called the 'Vino Cap', it has a built-in flavour chamber that the wine drinker manually activates to add complementary flavours or aromas to their wine or reduce preservatives. (Read on)

<http://www.adelaidenow.com.au/business/vinnovate-uncorks-fresh-vino-cap-success/news-story/b42908d568738b244c1ae70ceae0f6a>

Warm Up: Tannins

Aging wines to perfection is a mix of cold science and subjective art. Finding that "sweet spot" to open a special bottle can be a very personal decision, and when we nail it, a truly magical wine experience can unfold. But what exactly are we calibrating our palates to be tasting as wines age? What exactly is going on inside the bottle?

If we focus in on tannins, we find that our perception of tannins greatly affect how we perceive the texture of wine. Tannins feel differently based on what kind of tannins they are: hydrolyzable tannins usually from oak, or condensed tannins from seeds, stems, and skins. Tannins want to bond with things. As they move through wine they are constantly joining up with other molecules and breaking apart, joining and breaking, joining and breaking, in a long dance-- a dance that can last decades. During some separations, they don't always separate into the same components, so wine tannins are dynamic. Some join and separate as larger molecules. Others grow smaller. One thing is for certain though, the tannins in an aged bottle of wine are molecularly different than the tannins you'll find in the wine as it goes into the bottle..... (Read on)

http://www.vinography.com/archives/2016/04/warm_up_tannins.html

Wine Bottle Base Hole Denoting Wine Quality?

Hi - Is it true that the deeper the hole on the base of the actual bottle does suggest that the quality of the wine is excellent.

When I do purchase reds, I always now turn the bottle upside down and if the hole is deep rather than shallow, I always tend to pick on that particular wine. Up till now I have never been disappointed. I have about 300 bottles of different reds and the best wines do come with this particular shaped glass.

Can you advise whether this is true as I am having problems relaying this method of selecting top wines to my friends..... (Read on)

<http://www.vinodiversity.com/wine-bottle-base-hole-denoting-wine-quality.html>

As Chilean Wines Struggle To Rebrand, Consumers Find Excellent Value

The indefatigable Aurelio Montes looks a bit worn out and admits to me, "It is exhausting, I am getting tired.

We [Chile] are on the shady side of the street and we need to get some sun!” Montes is talking about the increasing competition from countries like Argentina, Australia and New Zealand and falling price points. Montes is a rock star in Chile, having started his eponymous winery in 1988 with no money, three solid partners and a specific goal to create premium Chilean wines. He achieved his goal, creating an export-driven winery producing eight million bottles a year, selling 95% of the production abroad to over 100 different countries. His multi-million dollar winery in Apalta epitomizes the winery’s success and respect for the environment, being built according to feng shui principles. However, times have changed and Aurelio Montes is finding he needs to work even harder to spread the message about premium Chilean wines.

..... (Read on)

<http://www.forbes.com/sites/jeanniecholee/2016/05/03/as-chilean-wines-struggle-to-rebrand-consumers-find-excellent-value/#f27b51e54f8a>

Buy It Now: EBay Decides It's Time to Sell Wine

EBay has become the latest e-commerce business to launch a major wine initiative, announcing eBay Wine and its 10,000 selections last week. It's joining an increasingly crowded field—dozens of startups have scrambled for a piece of the online beverage-sales pie in the past few years, a dramatic change from 15 to 20 years ago, when some large online retailers, eBay included, tried wine and failed. Amazon, which experimented with wine twice, finally launched a wine site based on direct shipping from wineries and importers in 2012. Will eBay's ambitious new program, a partnership with retailer network platform Drync, prove it's finally ready to take on the tricky alcohol market? (Read on)

<http://www.winespectator.com/webfeature/show/id/53123>

Vintrigue to bring eye-catching wines into UK

Lanchester Wines, the UK wine distribution arm of the Lanchester group of companies, has launched a premium brand development business named Vintrigue.

Specialising in connecting family-owned wineries with the UK market, Vintrigue’s mission is to identify premium, family-owned, wine producers and bring their wines to the UK consumer in eye-catching and relevant packaging..

Lanchester Wines commercial manager Richard Thorburn says: “Many other sectors are leading the way in packing and design innovation, and consumers appear to be adopting these trends more readily across other food and drink categories. It’s encouraging to see more producers and importers pushing the envelope in branding and packaging design, delivering great quality wines in packaging that stands out from the shelf and sticks out in the memory.” (Read on)

<http://www.thedrinksreport.com/news/2016/16582-vintrigue-to-bring-eye-catching-wines-into-uk.html>

French winemaker threatens secure Tour de France deal

Organisers of the Tour de France 2016 have agreed a promotional deal with winemakers in southern France in order to avoid a threatened blockade of the annual cycling race.

Winemakers in the Aude area of Languedoc-Roussillon had threatened to disrupt the Tour de France 2016 when it passed through their region, because the organising body had earlier signed up a Chilean wine brand as an event sponsor.

But, a deal has been struck to end the stand-off, following meetings in Narbonne between Frédéric Rouanet, président des Vignerons de l’Aude, Christian Prudhomme, general director of Tour de France, and Jérôme Despey from France AgriMer. (Read on)

<http://www.decanter.com/wine-news/french-winemakers-tour-de-france-deal-300641/>

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.

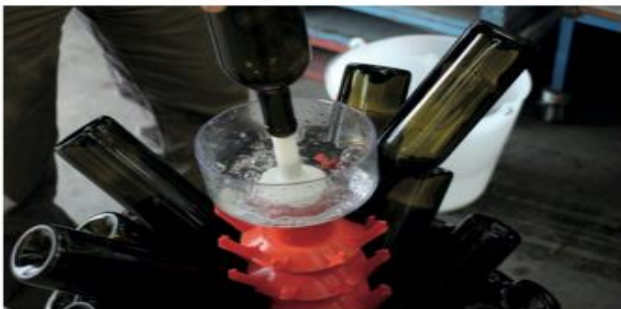
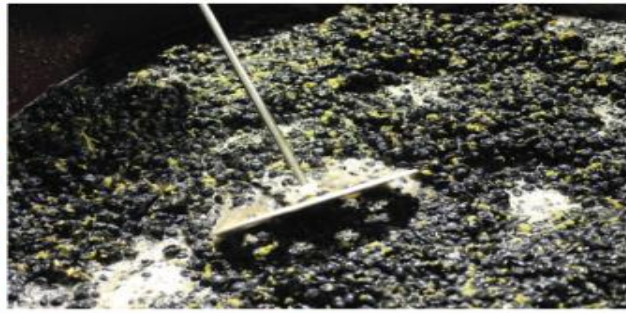
Show Year	Class	Winner
2019 (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	TBA
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon (RCP, 2017 or earlier)</i>	TBA
2017 (Country)	<i>Best Mead Wine (CME)</i>	TBA
2016 (Grape)	Best Previous Pinot Noir (RPP,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