



Press Cuttings July 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 28th July 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

At the last Monthly Guild Night Lindsay Corby discussed how blending can be used to improve the final wine and even address faults. I would like to thank Lindsay for having made a big effort to prepare such a large number of wines for sampling in order to demonstrate in a practical way to the members present the points being made in the presentation. We are fortunate that very experienced winemakers such as Lindsay are prepared to share their knowledge with us. Thank you Lindsay.



NEW MEMBERS

It is with pleasure that we welcome John McCarthy and Elma Marrari as new members of the Guild. Please make them feel welcome.

RASPBERRY WINE WORKSHOP

The raspberry workshop being run by the Guild with the support of Home Make It 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 provide participants with the knowledge and confidence to make other country wines in future. Guild members and members of the public are invited to participate in the workshop at a 'break even' cost to the Guild of \$80. 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. If you would like more information please do not hesitate to contact any of the workshop organisers Gary Campanella, Danny Cappellani, Graham Scott, Wayne Harridge, Mario Anders and Mario Fantin.

NEW CHIEF JUDGE

As many of you will be aware, Greg Martin has stood down as the Chief Judge of our wine show. Greg has been instrumental in continuing to improve the consistency, integrity and educational value of our wine show judging process. We thank him for his valued contribution over many years and wish him all the best for the future. The Wine Show Committee is very pleased to announce that, after considering a number of options, Loic La Calvez has been appointed the new Chief Judge. Loic comes to us with a wealth of experience, having been Chief Winemaker and Chief Operating Officer at Taltarni and Clover Hill for over 10 years. Loic now runs his own consultancy covering a broad range of activities associated with the wine industry. We welcome Loic and look forward to closely working with him and his team of judges to continue to reinforce the integrity and consistency of judging at our show.



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. Following detailed discussions at recent Monthly Guild Nights it has been decided that Malbec is the variety we will go with in the next vintage. 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. Danny Cappellani is currently trying to determine whether members would prefer warm climate (Mildura) or cool climate (Bendigo) Malbec grapes. Note that grapes from each region will bring different characteristics to the final wine. Note also that the Bendigo grapes are considerably more expensive. If you have any thoughts or preference on whether we should go with warm climate or cool climate grapes, please contact Danny. The order for the grapes will be placed later in the year in about September or October.

YARRA VALLEY WINERY EXCURSION

Details of our planned educational and social excursion to wineries in the Yarra Valley are starting to become clearer. The plan is to visit 3 wineries on a Saturday using our own cars and meet the local winemaker at prearranged times. The winemakers which 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 September and a date which suits all of the above winemakers is still being determined. 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

Please note that entries for the Frankston Wine Show are due on the 27 July 2016. Entry forms can be downloaded from their website. Late entries may be accepted, check with David Hart. 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 28 JULY

The invited guest speaker at our next Monthly Guild Night is Richard Webb who will discuss how to make sparkling wine. Richard is a past member of the Guild. He co-ordinated the Australian Winemakers wine classes program in which many winemakers have trained. He has an impressive show record of trophies and medals, mainly for sparkling wine. I am looking forward to Richard's presentation because, like many of us, I would not mind having a go at making some sparkling wine. 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
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 – 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

Our New Chief Judge

By Gary Campanella and Mario Fantin, Directors Eltham Wine Show

Just to further highlight the “President’s Press” announcement, we are very pleased to introduce our new Chief Judge, Loïc Le Calvez.

French born Loïc Le Calvez was the Winemaker and then COO of Taltarni in Victoria & Clover Hill in Tasmania for 14 years. He has since founded Wine Truth in 2016 as a Consultant Winemaker as well as Wine Education & Services provider to individuals and professionals. Loïc graduated in Oenology in Bordeaux, he’s an experienced wine show judge who has developed his skills through the AWRI’s Advanced Wine Assessment Course and WSET programs.

We are indeed fortunate to have Loïc join us, please make him feel welcome when comes to Guild Nights and at the Wine Show.

Reasons to Enter the Eltham Wine Show

Back to basics now ... if you haven’t entered the Eltham Wine Show for a little while, then enter it in 2016 and here is why:

Great reasons to enter and attend the 2016 Eltham Wine Show!

- Have your wines evaluated by our independent, expert judges
- Improve your winemaking by direct feedback from judges and by exposure to other winemakers
- Share and enjoy wine tastings with family and friends
- Enjoy the reward and prestige that comes from winning medals and awards for your high quality wine entries

... And remember; bring your family and friends because this is not just another wine show!!

The Eltham Wine Show IS a Great Day out for the whole Family!

- Sausage making demonstration presented by Home Make It
- More exciting workshops to be announced!!
- High quality Olive oil sampling and sales
- Artisan-made Cheese sampling, sales and presentation
- Complementary cheese and biscuit platters
- Hot refreshments from our tea and coffee cart
- **Bistro lunch available!!** (Bookings are essential, Veneto Club Bistro. Tel 9850 7111, last booking at 2:15 PM.)
- Awards and presentations at 12:30 PM

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

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.

Kingsley Grove Estate winery turns to the bottle to create exotic ice cream flavours

THEY'RE two of the great joys in life – wine and ice cream – and now one Queensland family has combined the pair to form the ultimate sweet treat.

Kingsley Grove Estate is churning out wine ice cream from its small vineyard near Kingaroy to widespread acclaim.

"We often have people come to our cellar door just to try the ice cream," winemaker Simon Berry said.

His 78-year-old mum, Patricia, makes the dessert in small batches from her kitchen at the property using whole bottles of wine to create flavours such as chocolate and cabernet, chardonnay and raspberry, and plum and merlot gelato..... (Read on)

<http://www.couriermail.com.au/news/queensland/kingsley-grove-estate-winery-turns-to-the-bottle-to-create-exotic-ice-cream-flavours/news-story/47c67f562235d21d90e94ff2af8ae9ba>

Interesting article submitted by Geoff Neagle

Forget Rosé: Blue Wine is Now a Thing

Brace yourselves wine lovers. Blue wine is here and coming to a bottle store near you.

Red, white, rosé or perhaps a ... blue? The decision about which type of wine to swig is about to undergo a big change. Spanish entrepreneurs have created what might just be the next big thing in beverages – bright blue wine.

The young team describe themselves as 'creators' who wanted to come up with a radically different product

– changing the colour of wine to a vibrant blue and making it sweeter and easier to drink with 11.5 degrees of alcohol.

The blue wine, branded as Gik, is produced through a pigmentation process. Firstly, a base is created from a mixture of red and white grapes, which is then added to two organic pigments; indigo and anthocyanin – which comes from the very skin of the grapes used to make wine. The sweetness comes from a calorie-free additive. (Read on)

<http://www.lifestylefood.com.au/articles/forget-rose-blue-wine-is-now-a-thing.aspx>

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>

Sponsors Corner

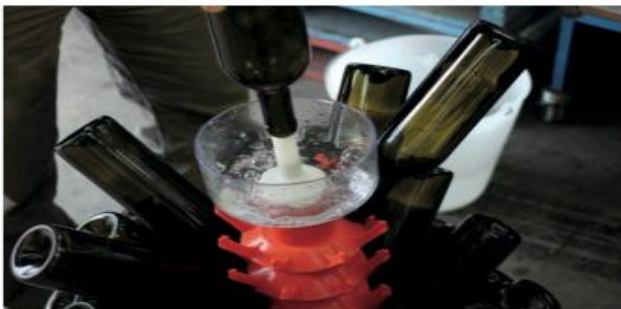
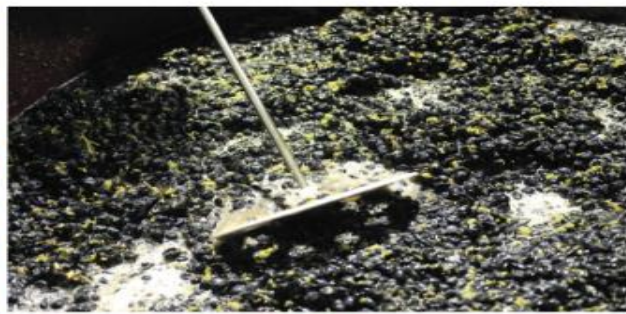
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