



Press Cuttings September 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	0418 564 852	Committee	Graham Scott
Webmaster & Treasurer	Mario Anders		Committee	Wayne Harridge
Minute Secretary	Kass Mulvany		Committee	Luigi DiBattista
Past President	Bill Loughlin			



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 29th September 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

It was very interesting and educational to hear Tilly Bowden from Enartis at our August Monthly Guild Night. The focus of her presentation was on how carefully selected finishing agents can enhance a wine prior to bottling. She demonstrated on 'before and after' samples of wines brought in by members. Her powerpoint presentation has been circulated to all members for reference. Thanks Tilly.



NEW MEMBERS

We have signed up four new members recently, please make them feel very welcome when you see them.

- Naomi Bortolin Craigieburn
- John & Elma McCarthy Northcote
- Nick Pane Canterbury

AGM

For those of you not at our AGM I am pleased to advised that all of the current committee and office-bearers put up their hands for re-election and were voted back unopposed. The only exception was Nan Oates who reluctantly resigned because she found the long drive late at night to the Monthly Committee Meetings a bit of a challenge. Nan will remain a Guild member.

On behalf of the Guild I would like to thank Nan for her valuable contribution to the Committee over recent years. Besides making a positive contribution on all matters discussed, her direct contribution to marketing Guild events was particularly valuable.

FRANKSTON WINE SHOW

Our congratulations to the Frankston Guild for once again staging a professionally run and educational event. It was pleasing to see so many of our members support our 'sister guild' with lots of entries and with their attendance. It was even more pleasing to see our members walk away with some major awards. We congratulate our members for having won the major awards listed below:

- Best Shiraz – Danny Cappellani (2015 Shiraz)
- Best Vintage White – Danny Cappellani (2013 Malvasia Istria)
- Best Past Vintage Red – David Pope (2014 Cab/Sav)
- Best Blend – Mario & Izabella Fantin (2014 Cabernet Merlot)

And of course there is David Hart who belongs to both Guilds and took out the following four awards:

- Barrel Sample Trophy – (Petit Syrah)
- Kath Lee Best Country Wine - FAWG Member Only – (Fig)
- Flower & Leaf Award – (Elderflower)
- Vegetable Award – (Beetroot)

GUILD (WAYNE) IN THE HEADLINES



Wayne Harridge is responsible for marketing the Eltham Guild and Wine Show to the public. He has taken on this role very enthusiastically and as a result ended up on the front page of the Heidelberg Leader. Well done Wayne! A copy of the full article is included later in this newsletter.

With the Frankston Show out of the way and the Raspberry workshop underway the focus of all guild members should now be on promoting our own wine show to their friends and the public. Please consider doing the following immediately:

- Bring the wine show entry date (8 October 2016) to the attention of your winemaking friends.
- Tell your friends to mark the date of our Show Open Day (13 October 2016) in their diaries. There will be food stands and demonstrations of interest to many.
- Download the Wine Show poster from our website and post it up at work, community noticeboards etc

RASPBERRY WINE WORKSHOP

I am pleased that we had 10 enrolments in our raspberry workshop which started on Saturday 27 August with about half of the 'students' being members of the public. At the time of writing this article we have had the second follow up workshop session and I am 'relieved' to report that everybody's wine is progressing really well. The level of enthusiasm from both the students and Guild presenters (Gary Campanella, Graham Scott, Danny Cappellani, Wayne Harridge) is very high. Hopefully some of the non-members will catch the winemaking bug and join the Guild.



GROUP GRAPE PURCHASE

By now everybody should have received an email from Danny asking if you would like to participate in the group grape purchase of the Malbec grapes and if so, what quantity you would like. Danny is about to place the order so if you have not responded to Danny's email yet you better do so immediately or risk missing out.

YARRA VALLEY WINERY EXCURSION

The proposed Guild excursion in October to wineries in the Yarra Valley has been temporarily placed on hold this year because it has been difficult getting locations and people aligned. We will have another attempt at arranging it next year.

ELTHAM WINE SHOW – ASSOCIATE JUDGES

As mentioned above, marketing and planning for many other aspects of the Eltham Wine Show are well underway. The Committee is committed to providing an associate judging experience to as many members as possible providing they are comfortable with having a go. We are encouraging all members to express an interest in being an associate judge. There is no guarantee that everybody who puts up their hand will be accommodated because of practical logistics and coordination. However, every effort will be made to accommodate those who express an interest. Remember you are only there for the experience and your score will not be formally recorded, the main judge's word is final. If you are interested in having a go at associate judging please advise Mario Anders.

NEXT MONTHLY GUILD NIGHT – THURSDAY 29 SEPTEMBER

Nan Oates recommended and arranged the guest speaker at our September Monthly Guild Night. He is Mike Jansz 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. I am sure his presentation will be interesting so come along and hear what he has to say. Don't forget to bring your own wine along to share and discuss at the meeting. It may be a wine you entered at Frankston and were surprised at the judge's comments/score, it may be a wine you are about to bottle and are looking for last minute suggestions, it may be a wine you are currently having problems with. It should be a great night so come along.

Cheers
Mario Fantin
President

Forward Program for Future Guild Events

DATE	ACTIVITY
Thursday 29 September 2016	<u>Monthly Guild Night</u> Mike Jansz 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 8 October 2016	<u>EDWG Wine Show</u> – Entries Due
Saturday 15 October 2016	<u>Raspberry Workshop – Session 3</u>
Thursday 27 October 2016	<u>Monthly Guild Night</u> Wayne Hewitt who is one of our key country wine judges at our show will discuss: <ul style="list-style-type: none"> • Folly winemaking (wine made from grapevine leaves) • 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, 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.

2016 Eltham Wine Show: Director's Update

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

SHIRAZ A TOP DROP

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Avid creator of wines takes his hobby to the next level after joining a group for budding amateurs

Ivanhoe winemaker Wayne Harridge believes this year's shiraz could top last year's vintage, for which he was awarded a gold medal at an amateur wine show. MEDIUM bodied and full of fruit, the first sip of the 2015 Harridge Shiraz leaves my mouth tingling.



For a vino enthusiastic like me, meeting Ivanhoe amateur winemaker Wayne Harridge was a chance to talk shop to someone with a passion for making a good drop.

After a lengthy career in IT, winemaking has become a serious hobby the 64-year-old grandfather enjoys.

Wayne Leader Article

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He created his first vintage after joining the Eltham and District Winemakers Guild. Mr Harridge said his interest in wine began as soon as he was able to start drinking.

After a friend suggested the guild, Mr Harridge visited a wine show and said he was impressed with what had been made.

"I was pretty impressed and thought if I could make something like that, I'd be happy," he said.

But for Mr Harridge, winemaking isn't just about the appreciation of wine, it's a family pastime spent at his son's property, and everyone gets involved.

"A couple of years ago, my son bought an 11-acre property in Humevale outside Whittlesea," he said.

"We managed to pick up a reasonably cheap old (grape) crusher off Gumtree."

Through the guild, the Harridges bought their grapes from a St Andrews grower, which produced a medium bodied but full fruit shiraz.

The first Harridge family vintage – the 2015 Shiraz – won a gold medal and trophy for best red of the show at Wodonga Amateur Wine Show in March.

In their 2016 vintages, the Harridges have used merlot grapes from St Andrews and cabernet and shiraz fruits from St Andrews.

Mr Harridge said the 2016 vintage could be a better drop than 2015 as the fruit was balanced with acidity versus sugars.

The process of turning the fruit into wine is one of pleasure for Mr Harridge, with grapes picked in February depending on weather.



Once crushed, the mix is put into the fermenter for up to a fortnight before being transferred into the press to separate the skins and seeds from the wine. The wine then goes into storage to mature.

RASPBERRY WINE WORKSHOP

I Must, I Must , Improve my Winemaking



Caution – Men at Work - at the Raspberry Fruit Wine making course

Wine Humour and News

HUMOUR



Are you really sure we're supposed to give points for sounds?

NEWS

Trading Barrel

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% vigor)
15 Dabinett on M793 rootstock (85% vigor)

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

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.

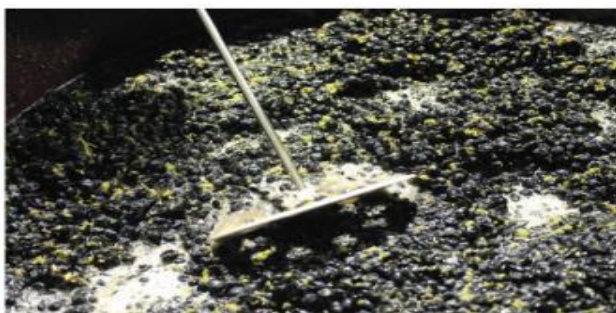
Show Year	Class	Winner
2019 (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	TBA
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon (RCP, 2017 or earlier)</i>	TBA
2017 (Country)	<i>Best Mead Wine (CME)</i>	TBA
2016 (Grape)	Best Previous Pinot Noir (RPP, 2015 or earlier)	TBA
2015 (Country)	<i>Best Country Wine (excludes Hybrid, Sparkling, Liqueur)</i>	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

Sponsors Corner

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