



## Press Cuttings Oct 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 27<sup>th</sup> October 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

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The guest speaker at our September Guild Night was Mike Jansz. Mike, who grows grapes in the Yarra Valley (Jansz Estate Wines - Naked Range label), has set himself up with the ideal lifestyle many of us aspire to. He sells most of his wine overseas (Bali) and as a result is able to spend four months of the year there! He spoke of the challenges he faced in the early days and those he still has to contend with maintaining a market in this difficult and politically sensitive country. Mike also shared with us some very interesting past and current vintage wines from his estate. Overall a very interesting presentation with a difference. Thank you Nan Oates for suggesting that Mike be a speaker and then making all the arrangements.



### ELTHAM WINE SHOW

We should all be very proud and pleased that we have received over 680 entries in this year's Wine Show. The last time we had this many entries was 11 years ago! The large number of entries reflects the growing confidence winemakers have in the standard and integrity of our Wine Show. I would like to thank all our Guild members who have not only entered many of their own wines but have also encouraged other winemakers to support us. The strong support of the Frankston Guild is also appreciated. Our next challenge is to encourage as many members of the public as possible to attend the Wine Show public tasting day at the Veneto Club Bulleen on Sunday 13 November. The public tasting day starts at 10:30am and finishes at 2:30pm. Flyers and more information can be downloaded from our website.

The Committee has gone out of its way to make the day interesting and enjoyable for not only winemakers but also for people with an interest in wine and food appreciation. There will be an opportunity for a light lunch to be purchased at the Wine Show itself. Alternatively, people can book and have a more formal meal at the Bistro. With over 680 wines to taste, 3 workshops and sponsor stands to check out, a choice of excellent continental food to savour, there will be no excuse to leave early. The following workshops, presented by our sponsors, have been arranged throughout the day:

- |  |  |
|--|--|
| • Olive Oil Demonstration & Discussion | Presented by Peter Fullerton of Panton Hill Estate |
| • Sausage Making Presentation          | Presented by Steve Lamberto of Home Make It        |
| • Tannin Workshop                      | Presented by Stefano Baggio of Artisans Bottega    |

An event such as the Wine Show just does not happen without a lot of work being done by individuals in the background. As many of you will appreciate, Saturday 12 November is the judging day when lots of people are required as stewards, for data entry and many other tasks. On Sunday people are required for door duty, gold medal table stewards, catering etc etc. I would like to encourage all Guild members and even any their family members who may be available to please volunteer to assist on the Saturday and Sunday. We need as many people as possible to help, as they say, many hands make light work. If you are available, please advise Mario Anders [info@amateurwine.org.au](mailto:info@amateurwine.org.au)

### PROPOSED SURVEY

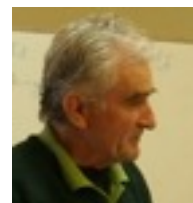
As discussed on many occasions, the Committee has been grappling with the question of when is the best night of the week to have our Monthly Guild Nights. We have now tried Thursday night for the past year and the numbers attending has not improved. Look out for a survey which will ask you which night of the week you prefer for our Monthly Guild Nights in future and, if our meetings were held on that night, how many you are likely to attend. The opportunity will also be provided for you to suggest any improvements to the current format of our meeting nights.

#### RASPBERRY WINE WORKSHOP

On Saturday 15 October we had the last session of the Guild's 2016 Raspberry Workshop. Each of the ten students brought in the wine they made for a shared tasting. We were pleased (and very relieved) that none of the wines exhibited any obvious faults and all of them were very pleasing and drinkable. The students were all very pleased with the outcome. The amazing thing was that each wine was unique in its aroma and taste which is quite surprising considering they were all made using exactly the same ingredients and to the same recipe. Hopefully some of the non-members will catch the winemaking bug and join the Guild. I would like to thank the Guild presenters (Gary Campanella, Graham Scott, Danny Cappellani and Wayne Harridge) for their contribution towards delivering a very successful workshop. The aim is to run one of these workshops every year. Next year's will be run earlier so keep an eye on the newsletter for more information.



**Raspberry Workshop 2016 – Students & Facilitators**



#### GROUP GRAPE PURCHASE

We have had a great response to the group grape purchase initiative and no further orders can be accepted. We will be obtaining the Malbec grapes from Chalmers in Mildura. Stay tuned for updates on when the grapes are likely to be available. A big thank you to Danny Cappellani and Geoff Neagle for making all the arrangements associated with this initiative.

#### NEXT MONTHLY GUILD NIGHT – THURSDAY 27 OCTOBER

At our next Monthly Guild Night we are very fortunate that one of our leading wine show judges, Wayne Hewitt, will be speaking on a couple of very interesting subjects. He will be discussing how to make Folly wine (wine made from grape vine leaves!). He will also be discussing pre-bottling, settling and fining of country wines (perfect timing for the information you need to prepare your wines for the Wine Show). 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 are about to bottle and are looking for last minute suggestions or it may be a wine you are currently having problems with, whatever the reason bring it along and get some advice. It should be a great night so come along.

Cheers

Mario Fantin  
President

## Forward Program for Future Guild Events

DATE	ACTIVITY
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, 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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# Wine Humour and News

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## HUMOUR



## NEWS

Interesting article submitted by Graham Scott.

### **Australian Women in Wine Awards finalists announced**

The Fabulous Ladies' Wine Society together with the AWIWA Advisory Board today announce the finalists of the 2016 Australian Women in Wine Awards.

There were six awards on offer this year, up from four in 2015, and the number and strength of the entries received exceeded all expectation. AWIWA Advisory Board member, wine writer, and long-time advocate for women in wine Jeni Port, said she found it heartening to see such an outstanding response from across Australia in this, the second year, of the awards.

"The number of entrants has increased considerably from last year. We have had entries from those working in big wine companies and small, in isolated regions and wine areas that roll a little easier off the tongue, then there have been those contributing to truly world-class research and science that places Australia at the forefront of international wine knowledge and, importantly those women — and men — actively striving for gender equality and fairness in the workplace," said Ms. Port.

"Our finalists announced today represent the cream of what is truly a magnificent bunch of Australians in wine."

Brian Walsh, Chair of Wine Australia, who joined the AWIWA Board this year, said that the judging process was both onerous and inspiring.

"There was an amazing depth of talent across the entries and everyone had a different story to share — from seasoned contributors to those who who are rapidly making their mark. Many have only reluctantly entered at the urging of their peers and loved-ones, modestly believing that they are just normal women in wine. I think super-normal is more appropriate," observed Mr. Walsh. The breadth of the wine community was well represented within entries — from wine tourism to distribution, and from PR to winemaking — demonstrating that although still in their infancy, these awards are reaching and recognizing women right across the value chain.

The finalists in each of the six award categories are (in alphabetical order):



- Winemaker of the Year — sponsored by Wine Ark
  - o Jo Marsh, Emma Norbiato, Anna Pooley, Alexia Roberts
- Viticulturist of the Year – sponsored by Wine Australia
  - o Jennifer Doyle, Prue Henschke, Kate Strachan
- Owner / Operator of the Year – sponsored by Halliday
  - o Eliza Brown, Sarah Collingwood, Jenny Semmler, Kim Tyrer
- Workplace Champion of Change – sponsored by Vinomof
  - o Irene Hatzigeorgiou, Iain Riggs, Lyndey Milan
- Researcher of the Year – sponsored by Lallemend
  - o Dimitra Capone, Roberta De Bei & Cassandra Collins (team), Kerry Wilkinson
- Cellar Door Person of the Year
  - o Rebecca Barr, Renee Brown, Kara Hood, Peta Serafin

Awards Night – Tuesday 15 November 2016

Once again, the Australian Women in Wine Awards has shunned the 'grand gala night'. Instead, to maximize the reach and inclusiveness of these awards, the winners will be announced via a live stream broadcast on Tuesday 15 November at 7:30pm AEDT. Each wine region and city is being encouraged to host their own gathering to celebrate the announcement

### **The price of gold in the wine world**

Whitey considers the current tendency among wine critics and publishers to award more wines higher scores.

"If you're not a good farmer in this country, you just don't survive," the respected ABC Landline reporter, Pip Courtney, recently told us.

After the release of James Halliday's latest guide to the wines and wineries of Australia came the annual frisson of excitement about the large number of wineries awarded five stars. ....(Read on)

<http://indaily.com.au/eat-drink-explore/wine/2016/10/11/the-price-of-gold-in-the-wine-world/>

### **Nearly R10,000 paid for a litre of red wine**

The top red wine fetched an unsurpassed R9,777 per litre at the Nederburg Auction at the weekend - paid for 1976 Zonnebloem Shiraz, totalling R22,000 for three 750ml bottles.

Record prices were achieved at the 42nd annual Nederburg Auction, with red wine performing particularly well, showing a 50% increase in the average price per litre to R961/l.

A total of 10,506 litres of wine was knocked down by auctioneers Anthony Barne MW of Bonhams and David Elswood of Christies, with total sales increasing by 23% over last year, in spite of a slightly lower volume on offer of 4% from the 2015 edition. ....(Read on)

<http://www.timeslive.co.za/lifestyle/2016/09/19/Nearly-R10,000-paid-for-a-litre-of-red-wine>

### **Dan Murphy's saga: Prahran Arcade Cellar adds a new chapter**

A couple of months before he died in 2001, I interviewed veteran wine merchant Dan Murphy, then a frail 84-year-old living in a small unit in suburban Melbourne.

Dan told me about his early years selling wine, first in the early 1950s from a small licensed grocery in Chapel Street, Prahran, then in the mid-60s from the much larger Prahran Arcade next door.

At that stage of his career, he told me, he styled himself as a "traditional English wine merchant": he travelled to Rutherglen and Great Western to buy barrels direct from the producers, bottling the wine in his Chapel Street cellars. He imported claret from Bordeaux. ....(Read on)

<http://www.theaustralian.com.au/life/food-wine/wine/dan-murphys-saga-prahran-arcade-cellar-adds-a-new-chapter/news-story/e5b59bc81f50cb1ea6bb303623bd3c73>

### **VIC100 head judge Nick Stock busts the myths, misnomers and plain old white lies surrounding wine.**

WINE: we all see it and taste it differently but the one thing everyone needs to remember is that wine is all about pleasure. It's just a drink, often one with an aura of mystique, and sometimes that's a good thing, sometimes it's not.

The ins and outs of wine are not simple and that's why the world has surrounded it with helpful tips to get the most out of what's in your glass as well as to make it easier to enjoy. But sometimes what starts out as an insight gets lost in the mix of time, myths emerge and something helpful then becomes the obstacle to having fun and relaxing.

These are the things that give wine a bad rap, so let's bust a few of the myths, misnomers and plain old

white lies surrounding wine and help you unlock a better experience of wine along the way, it is all about relaxed enjoyment after all.

1. Wine is difficult: the biggest myth about wine is that it's hard, or tricky or some fancy drink invented by bow tie-wearing blokes in dandruff-crusts jackets with gravy stains on their shirt and cheese crumbs in their beards. Now whilst I've met a few that fit the description, wine has historically been a drink for everyone, made wherever grapes will grow and served as a celebratory reminder of the magical interaction between humans and Mother Nature. The basic knack of enjoying wine is to find a style that you like and to zoom in on that style, understanding what makes it so great. It might be that it is refreshing, that it has a lot of oak, or none. Once you're on the map, you can then explore other similar styles and that's where the adventure of enjoying wine really begins.

The biggest myth about wine is that it's complicated. Not so, says wine critic Nick Stock.

2. Never say never: it is really easy to say what you don't like, in fact, it's a little too easy with wine. I hear it all the time, "I don't like chardonnay" or "I don't like red wine" and this is basically a challenge to me because almost every single time I hear someone say they don't like a style of wine, I can find an example they really do like. So never say never, instead try to figure out what you do like and go from there

3. You only decant old red wines: actually no, you should also be prepared to decant many white wines, almost as often or even more often as you decant reds. Traditionally we are taught that decanting is for older red wines to remove the harmless sediment (sometimes called a crust – eww!) that builds up in the bottle over time. This is where the candle comes in, shining through the bottom of the bottle as you pour it gently into a decanter, carefully letting the sediment remain (hint: mobile phone torch lights are the best for this!). But these days we drink mostly younger reds and they mostly benefit from decanting as a way of aerating the wine to effectively wake it up. But young whites also really benefit from decanting in just the same way, a little bit of air brings out more aromas and flavours and also opens up the texture of the wine. Whites from fridge are often really cold and closed and decanting brings them up to a better temperature quicker, which brings me to myth number 3.

To decant or not to decant? That is the question.

3. Serve at room temperature: one of the great myths about wine, especially for Australia, especially in summer, is this idea that wines should be served at room temperature. This is an old idea, an idea that probably came from another hemisphere where room temperature was a little different to the magic 21°C we set things at today. In Australia we tend to drink our reds too warm and our whites too cold. So swap things around a little and take the whites out of the fridge before serving and put the reds in for a gentle chill. Sparkling and Champagne should be served with a solid chill, but these also show a lot more personality when they're allowed to warm up a little, try it!

4. Great reds need time: this is a myth that quite possibly dates back to the days of horse and cart. Red wines were often fiercely tannic and impossible to drink when they were young, hence this idea that great reds need ageing in order to be enjoyed. Today's work in the vineyards and wineries is much more focused on balanced grapes, perfectly ripe, making balanced wines. This means that the vast majority of excellent reds are great to enjoy young and great to enjoy with some age. Hard work really does pay off!

5. I'm having the fish, so I can't drink a red: food and wine matching is meant to be fun and it's certainly not as simple as red wine with red meat and white wine with the fish. Just as most people understand food in a much deeper way, so too wine. Whites and reds come in many different shades and this means that when it comes to food matching you can find so many options to explore. But most of all remember you can drink whatever you like, whenever you like, don't let anyone tell you any different!

Glass of wine against a brick wall Thinkstock PERSONAL OZ Picture: Supplied

6. Look at the legs: one of my least favourite myths, I recently sat through an entire tasting in France where the host made everyone study the legs on the glass every time a new wine was served. True, different wines have different textures and levels of viscosity, and the way a wine holds to the inside of the glass after a swirl will be different, but please, it tells you virtually nothing about the way the wine will taste and how much you're likely to enjoy it. Please, no more wasting valuable time, less staring at the glass, more smelling and sipping!

7. Size doesn't matter: in wine it actually matters a whole lot. Large format bottles aren't just impressive (or substitutes for other small things!) they actually keep wines fresher for longer and give a great wine a much longer potential life. The biggest difference is in Champagne and sparkling wine, so next time you know you're going to have call for two bottles of fizz, hunt down a magnum (1.5 litres or two standard bottles) and make a great impression on your guests.

8. Cheese and red wine: are often not great mates. Red wines have a lot more tannin than whites, these are the compounds responsible for the drying sensation you get on your tongue. With cheese, the combination can be a disastrous dry mouth episode. Whites are more about acidity and these are really refreshing when you have a fatty food like cheese, they cleanse the palate, so go for a crisp, higher acid



white when you're next busting out the cheese plate.

If you're pairing wine with cheese, ditch the red and pour a white instead.

9. Price means quality: it is true that certain things simply cost money, like manual labour in the vineyard compared to mechanized practices. So up to a point you can say that price means quality in wine but once you get up over say \$30 you are starting to pay for increased quality as well as other things that are much harder to define. Sometimes, the most expensive wine is not the best one on offer, so try to make your own mind up based on your own personal 'expert' opinion, not what's on the label!

10. You can cellar your wine under the stairs: unfortunately for many of you reading this with wine stashed under the stairs, in the bottom of the cupboard or under the bed, the news is not good. Storing wine properly is a much more serious thing than we often think. Each bottle is a living thing, like an apple or a carton of milk and they are really sensitive to their surrounds. Long term you really need a cool place (ideally less than 15°C) that holds the same temperature day and night. Light and vibration will also take their toll and, for cork sealed bottles, humidity is important to stop the natural cork wood from drying out, shrinking and letting air get to your wine.

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## Trading Barrel

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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.

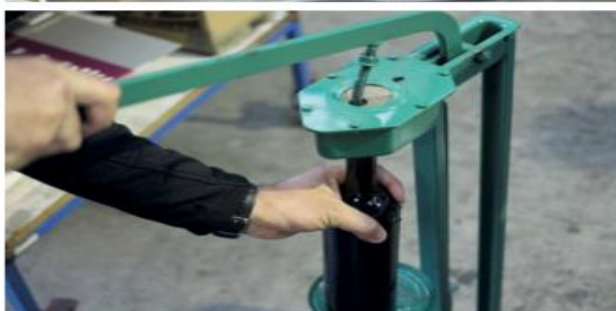
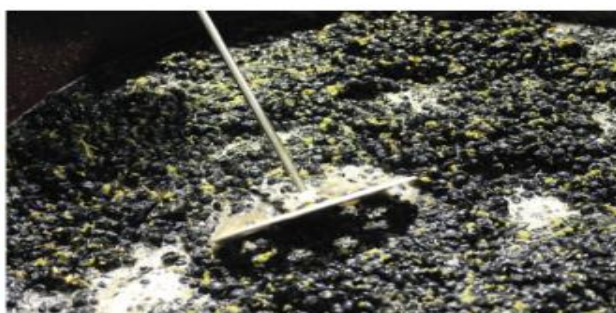
<b>Show Year</b>	<b>Class</b>	<b>Winner</b>
2019 (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	TBA
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon (RCP, 2017 or earlier)</i>	TBA
2017 (Country)	<i>Best Mead Wine (CME)</i>	TBA
<b>2016 (Grape)</b>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