



Press Cuttings **January 2015**

President	Mario Fantin	9846 7092	Minute Secretary	Kass Mulvany	
Vice President	Gary Campanella	0409 198 884	Committee	Trevor Sleep	94392352
Secretary	Mario Anders	0418 564 852	Committee	Darko Postruzin	94342617
Show Director	Gary Campanella	0409 198 884	Committee	Danny Cappellani	
Newsletter	Luigi DiBattista	0414 287 358	Committee	Hamish Lucas	
Webmaster & Treasurer	Mario Anders	0418 564 852	Committee	Nan Oates	
Past President	Bill Loughlin	0408 300 523	Committee	Graham Scott	

The Guild encourages the responsible consumption of alcohol



The Guild meets on the last Friday of each month (except December)
at the Eltham Living & Learning Centre at 7.45 pm
Next meeting: 30th January 2015

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

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President's Press

HAPPY NEW YEAR

I would like to wish all members and their families a Happy New Year. Hopefully you have had the opportunity to enjoy some great wines over the Christmas / New Year holiday period. The batteries should now be recharged and a full list of New Year resolutions prepared. Everybody should have the following suggested dot points on their New Year resolution list, if not, there is still time to add them in. The Guild will help you achieve the following goals:

- Continue to improve winemaking skills in order to make even better wines
- Try making wine from an unusual variety of grapes
- Try making some country wine
- Getting more involved in Guild events and initiatives

COMMITTEE UPDATE

Committee members: Mario Anders, Nan Oates, Danny Cappellani, Trevor Sleep, Dark Prostruzin, Bill Bussau, Gary Campanella, Kass Mulvany, Mario Fantin.

Although the Committee has not had a formal meeting since the wine show, they have been very busy on the following activities:

- Preparing a program of Guild activities for the year ahead including developing an educational theme for each Monthly Guild Night.
- Planning the mead workshop.
- Planning social and education Guild events for the year.
- Looking at opportunities for the Guild to promote and market itself in order to obtain new members.
- Considering feedback from members in regard to how we can improve this year's wine show.

If you have any suggestions or ideas on what the Guild should be doing over the next year, please share your thoughts with any of the committee members.

MEAD WORKSHOP

Planning is well advanced for the mead workshop which will start in March. The workshop will be made available to both guild members and members of the public. Attendees will be coached step by step to make a batch of mead which they will be able to keep. This is a great opportunity not only for guild members to learn how to make this great drink, but also to promote the Guild and attract more members. If you would like to learn more, please contact one of the following organising committee members: Hamish Lucas, Graham Scott, Danny Cappellani or Gary Campanella. Don't forget to bring this workshop to the attention of any of your friends who may be interested.

JOE ILLIAN THIS YEAR (2015) – BEST COUNTRY WINE

The prestigious Joe Illian wine show trophy this year is for the best country wine. I would like to see everybody have a go at making a country wine this year, especially those who have not made a country wine before. Country wine can be fun and easy to experiment with because only small batches are made. The wine is made out of ingredients which are readily available, often from your own backyard. If you would like some advice, please do not hesitate to have a chat with one of our members. Listed below are entries in our wine show which give you an indication of what ingredients members have made wine from:

- Henry Styzinski – Fig, Plum, Nectarine, Feijoa, Persimmon, Peach
- David Hart – Beetroot, Elderflower, Elderberry, Apricot, Banana, Rose Petal
- Kathy Eterovic – Pineapple, Raspberry, Mango, Fennel
- Danny Cappellani – Rhubarb, Chickory (Italian Radicchio), Passionfruit
- Nan Oates – Mint & Orange,
- Hamish Lucas –Honey, Lemon, Strawberry, Apple

- George Wright – Sassafras & Mountain Pepper Leaves
- Ralph Cadman – Loganberry, Cumquat, Lime

JOE ILLIAN NEXT YEAR (2016) – BEST PREVIOUS VINTAGE PINOT

As many of you are already aware, the Joe Illian next year is for the best previous vintage pinot noir. This means that if you want to be in the running for this award, you need to make the wine this year. The Guild has sourced quality pinot noir grapes, which are available to members, refer to article later in this newsletter. It would be great for as many members as possible make pinot this year as it will provide a great source of discussion at our Monthly Guild Nights over the period leading up to the wine show in 2016.

WINERY PICNIC BBQ – SATURDAY FEBRUARY 7

Details of the Guild field trip and BBQ on Saturday 7 February have now been finalised. As indicated below, we will be visiting two wineries on the Mornington Peninsula and then finishing the day with a BBQ at David Hart's home. The Guild will provide meat, salads and eating utensils, byo drinks. We need to have an indication of the numbers attending for catering purposes, please advise Mario Fantin either by phone (0407 103 967) or at our January Monthly Guild Night. This is shaping up to be a great fun and educational event. Don't miss out! Proposed Program:

10.30 Meet at Bittern Rail Car Park (Melway 164 E8) Car pooling encouraged.

11.00-12.00 Quealy Wines - 62 Bittern-Dromana Rd Balnarring (Melway 163 C11)

12.30-1.30 Vale Vineyard 2914 Frankston-Flinders Rd Balnarring (Melway 193 G3)

1-30 approx. BBQ 121 Urquhart Crescent Bittern (Melway 164 E8) – look for flag at mailbox next to rail crossing.

WODONGA SHOW

The Wodonga Guild Wine Show will be held over the Labour Day long weekend with the open day for public tasting being Sunday 8 March. This is a EDWG supported event and we are strongly encouraging as many members as possible to enter wines and attend the public tasting on the Sunday. More details are provided later in this newsletter.

GRAPE AVAILABILITY

Thanks to Geoff Neagle and Mario Anders who have updated the grape availability list on our website. Members who are looking for quality grapes this vintage are encouraged to approach the vineyards listed and make their own arrangements in regard to payment and pick up.

WOTY - GUILD NIGHT COMPETITION

The current Guild WOTY (Winemaker Of The Year) trophy is awarded to the Guild member with the largest aggregate total for their 3 highest scoring wines at the wine show. The condition is that at least one wine must be a country wine and at least one must be current vintage. It is proposed to introduce a second WOTY award for wines brought along by members at Monthly Guild Nights. Details of this new initiative will be provided at our January Monthly Guild Night.

NEXT MEETING – FRIDAY 27 JANUARY

With so many things happening as discussed above, the Committee has decided that our January Guild Night will involve a general discussion covering the following topics:

- Fruit availability
- Mead workshop
- Future Guild Night topics
- Excursions and field trips, social events
- New WOTY initiative

- Winemaking hints & tips

The above discussion will be complemented with member wines and specially selected wines purchased for tasting e.g. mead & pinot noir. Matching food will also be provided. This first get-together for the year is shaping up to be a great night, I look forward to seeing you all.

Mario Fantin

President

Forward Program for Future Guild Events

EDWG MEMBERS PROGRAM		
DATE	THEME	Presenter or Facilitator/s
<u>Monthly Guild Night</u> Friday 30 January 2015	Open discussion with members, topics to be covered: <ul style="list-style-type: none"> • Member suggestions for future meetings • Joe Illian 2015 – Country wine • Joe Illian 2016 – Previous vintage pinot • Grape availability • Mead workshop • Member suggestions for social & educational excursions • Launch Guild Night WOTY 	
Picnic & Local Winey Tour Hastings (David Hart) Saturday 7 February	Refer details in President's Press	
<u>Monthly Guild Night</u> Friday 27 February 2015	Theme to be advised.	
Wodonga Wine Show Sunday 8 March 2015	Refer article in this newsletter by Gary Campanella	
Mead Workshop – Session 1 Saturday 21 March 9am -12pm	Eltham Living & Learning Centre - Hamish Lucas, Graham Scott, Danny Cappellani or Gary Campanella	
<u>Monthly Guild Night</u> Friday 27 March 2015	Theme to be advised.	
Mead Workshop – Session 2 Saturday 18 April 9am -12pm	Eltham Living & Learning Centre - Hamish Lucas, Graham Scott, Danny Cappellani or Gary Campanella	
<u>Monthly Guild Night</u> Friday 24 April 2015	Theme to be advised	
International Night Saturday 9 May 2015	Details to be advised	
Mead Workshop – Session 3 Saturday 16 May 9am -12pm	Eltham Living & Learning Centre - Hamish Lucas, Graham Scott, Danny Cappellani or Gary Campanella	
<u>Monthly Guild Night</u> Friday 29 May 2015	Theme to be advised	
<u>Monthly Guild Night</u> & Mead Session 4	Normal Guild meeting with focus on mead making. Workshop participants to attend.	

Friday 26 June 2015		
<u>Monthly Guild Night</u> Friday 31 July 2015	AGM – Gluewine Theme	
Frankston Wine Show August (date to be confirmed)	Details to be provided	
<u>Monthly Guild Night</u> Friday 28 August 2015	Theme to be advised	
<u>Monthly Guild Night</u> Friday 25 September 2015	Theme to be advised	
<u>Monthly Guild Night</u> Friday 30 October 2015	Theme to be advised	
Wine Show Saturday 14 & Sunday 15 November 2015	Refer Show Director's report in newsletter	
<u>Monthly Guild Night</u> Friday 27 November 2015	Wine Show Debrief – Social End of Year Breakup	

EDWG COMMITTEE & WORKING GROUP MEETING DATES

<u>Eltham Guild Management Committee</u> Wednesday 21 January 2015 Wednesday 18 March 2015 Wednesday 20 May 2015 Wednesday 22 July 2015 Wednesday 16 September 2015	Members elected to positions on the Guild Management Committee meet every 2 months to organise the running of monthly Guild nights, social events and other important Guild initiatives. If you would like to attend as a visitor and present suggestions for improvement, then contact either the President or Secretary. Help and ideas are always welcome!
<u>Eltham Wine Show Working Group</u> Wednesday 18 February 2015 Wednesday 15 April 2015 Wednesday 17 June 2015 Wednesday 19 August 2015 Wednesday 21 October 2015	A hard working group of members also meet every 2 months to organise your Eltham Wine Show. Visitors or extra “doers” are always welcome; please contact the Director of the Eltham Wine Show should you wish to attend as a visitor or if you wish to be part of this dynamic group.

EXTERNAL WINE EVENTS OF INTEREST

If you become aware of an event which will be of interest to EDWG members please advise Luigi Di Battista newsletter@amateurwine.org.au

2015 Eltham Wine Show: Director's Update – Jan 2015

I'm pleased to announce that the public day for the 46th Eltham Wine Show will be Sunday 15 November 2015 at the Veneto Sports and Entertainment Centre, Bulleen.

Rise to both Jo Ilian challenges!

2015 Jo Ilian Award - Best Country Wine, any vintage

The prestigious Jo Ilian Award for the 2015 Eltham Wine Show will be awarded to the "Best Country Wine, any vintage. Eligible classes are: CBE, CME, CST, CVE, CFR, CSP, COB, CFA (excludes Hybrid, Sparkling, and Liqueur)".

2016 Jo Ilian Award - Previous Vintage Pinot Noir

Be aware that the 2016 Jo Ilian Award will be for the best Previous Vintage Pinot Noir (RPP, 2015 or earlier). Do consider making a Pinot Noir in 2015 so that you can be a contender for the 2016 Jo Ilian. The Guild will be making arrangements for access to quality Pinot Noir grapes.

2017 Jo Ilian Award - Best Mead

The Mead Class (CME) has been the fastest growing of any wine class between 2009 until now (2014). During 2015 the Eltham Wine Guild will hold its first "Mead Making Workshop" where participants will make a classic ancient Mead recipe. It is with this background that I am pleased to announced that the 2017 Jo Ilian Award will be for the best Mead".

2015 Show Poster, Show Flyer, Entry forms

2015 Eltham Wine Show Posters:

Winemaker Entrant Poster - <http://amateurwine.org.au/images/Show%20Poster%202015.pdf>

Public Day Poster - <http://amateurwine.org.au/images/A3%20Show%20Poster%202015.jpg>

2015 Eltham Wine Show Entry Form (Amateur Section) -

http://amateurwine.org.au/images/EWS_EntryForm_Amateur_2015.doc

2015 Wine Label Competition

Information Sheet and Poster - <http://amateurwine.org.au/images/Label%20Competition%20Poster%202015.pdf>

Entry Forms - <http://amateurwine.org.au/images/Label%20Competition%20Entry%20Form%202015.docx>

Be sure to share it with family and friends. Encourage winemaker friends, who are not Guild members to enter the show. Most importantly, be sure that you and/or your winemaking syndicate enter the show!!

Thanks for your 2014 feedback!

We started to organise the 2015 Eltham Show in December 2014. We want to make sure that we take into account your feedback from both the Show De-brief and the on-line survey, and this is what you told us:

What you want most of all from the Eltham Wine Show (In order):

- High judging standards
- Evaluation and feedback of your wine entries
- Opportunity to taste on the public day
- A great day out

What you want to see improved?

- More space at the public venue
- Better access to food and water
- More time for tasting
- Shorter presentations, better announcements, better signage

Many of your specific comments from the November Show de-brief will be kept in mind as we plan for the 2015 Show.

Overall, you told us that you were “satisfied/extremely satisfied with the 2014 Eltham Show and nearly everyone are “extremely or very likely” to enter the 2015 Show. It was most gratifying to see that 95% of you are very likely to recommend others to enter the 2015 Show.

More than 85% of you found the judging comments helpful/very helpful.

You have also unanimously affirmed that having the Results Book available on the Public Day is very/extremely important to you.

We commit to keep doing the things that you told us as these are important to you, or worked well.

I want to make sure that we improve on those things you told us that we need to do better.

Let me know directly should you have any questions or comments. I look forward to keeping you updated throughout the year.

Thanks and cheers,

Gary Campanella
Director, Eltham Wine Show
Vice President EDWG

By Luigi DiBattista (Editor)

Apricot Wine Recipe

With Apricots coming into season, why not use the ones partially eaten by birds and worms to make a Country Wine. Discard the bad bits and use the rest. I have tasted my mother-in-law's Apricot Wine and it was delicious.

Apricots - 3-1/2 lbs

2 lbs sugar

1/8 tsp Metabisulphite (or 1 campden tablet)

3.5 qts Water (tap or bottled - not distilled)

1 tsp Acid blend

1 tsp Yeast nutrient

1/2 tsp Pectic Enzyme

1 Package Lalvin 1116

Wash and slice fruit and place in nylon straining bag and tie. Place bag in fermenter and crush fruit with hands. Add sugar, acid blend and yeast nutrient in fermenter. Add 1 quart of boiling water. Stir well to dissolve sugar. Add remaining water (cool) and Metabisulphite and stir well. After 12-24 hrs add wine yeast. Cover, stir and squeeze bag daily. After 7 days, squeeze all liquid gently from bag and discard. Transfer all liquids into secondary fermentation vessel and place an airlock into opening. Rack after 30 days and add another 1/8 tsp of metabisulphite and 1/2 tsp potassium sorbate. When wine is clear, sweeten or flavor if desired. Recipe yields 1 gallon.

2015 Winery Weekend and Wodonga Amateur Wine Show

Gary Campanella

The Wodonga Wine Show public Day is to be held on Sunday held 8th March; Monday 9 March is the Labour Day public day in Victoria. To coincide with this event, Bill Loughlin is organising a very interesting winery tour for Saturday 7th March.

Saturday will encompass visits to selected Northern Victorian wineries. Saturday evening will conclude with a joint Eltham and Wodonga Wine Guild dinner at a venue within the town of Wodonga. The Eltham Guild "wine tour group" will stay in Wodonga town overnight. After a leisurely breakfast, the group will drive to the Wine Show venue at Gibson House, Gentle Road, Tangambalanga; about 24 km SE of Wodonga. The Wine Show commences at around 11 AM. A delicious spit roast lunch with generous salads will be available at nominal cost. The formal part of the Show includes Major Award presentation plus a unique and a highly spirited auction of unusual and even useful bric-a-brac. It is fun, and all proceeds are donated to a local charity.

Danny Cappellani and I along with several other Guild members had the great pleasure of attending the 2014 Wodonga Amateur Wine show with several other Eltham members. I heartily commend your entry into this Show. For me the most compelling reason to do so is to support the relatively new and energetic "Wodonga & District Fruit, Flower & Herb Winemakers Guild". I was impressed with the dedication of its President, Past President and Secretary, and its members to promoting the art of Country winemaking.

Adding to the charm of the Wodonga Wine Show is the lovely, rambling, well maintained Gibson House in which the Show is held. Gibson House is owned by Mel Gibson's family! That is, the Australian actor who starred in such films as Mad Max, Brave Heart, etc.

The 2015 Wodonga Wine s annual trophy for its "Specified Wine class" is to be awarded to the best Raspberry Wine. **Use this as an opportunity to trial your 2015 Jo llian contender for the best Country Wine.**

See the Wodonga Wine Show Poster and links to the entry form at the end of this month's Newsletter.

I heartily commend this weekend to you all as a beaut thing to do as a group over the long weekend.

Wodonga and District Wine Guild

The Wodonga Wine Guild was founded in 2006 by Jacques Garnier, a highly regarded former President and member of the Frankston and District Wine Guild. Jacques was also the first president of the Wodonga Guild and stepped down in 2013. Ken Tuddenham is the current President of the Wodonga Wine Guild. Rhonda Fergus is the current Secretary and Wine Classes coordinator. The Guild's focus is teaching people the art of winemaking in a fun and social setting. *(What's not to like about those values!)*

EDWG - ASSET REGISTER

Policy for management of Guild equipment:

This policy is based on the Guild's charter to "Nurture, promote and sustain the art of amateur grape and country wine making". Part of the nurturing the art of winemaking is to provide to guild members (only) and especially new members, access to basic but costly equipment, which they will need to make wine.

1. The Guild owns a limited range of equipment for the purpose of assisting (particularly new) members to make wine when otherwise the cost of equipment could be a deterrent to winemaking.
2. All Guild equipment is to be available to all members to use.
3. Members may hold equipment at their own home but need to inform the Guild's asset manager of any changes (e.g. transfer of asset to another member, damage, loss, repair, etc.).
4. Existing items regarded as basic and lower cost (e.g. plastics containers) will not be replaced at the end of their useful life.

Asset Description	Quantity	Hire Cost
Enolmatic Bottling Unit	One	\$25 per session
Powered Crusher/destemmer and stand	One	\$25 per session
Small Keith Traeger Press – 38 litre	One	\$10 per session
Larger Andy Miezis Press – 64 litre	One	\$10 per session
30 litre Black plastic beer fermenter	One	\$5 per month
200 litre fermentation vat	One	\$5 per month

Booking Guild Assets:

Note that only Guild members may hire equipment.

Guild Asset Manager:

Geoff Neagle

e-mail: assetmanager@amateurwine.org.au

Phone: 0407 176 347

Employment opportunity – Retail Manager Position

Home Make It, have a potential employment opportunity. This is a minimum 15 month maternity leave contract at Home Make It, Clayton Store for the position of Retail Manager. Members of the Eltham and District Amateur Wine Guild wishing to apply for this position should contact Lisa Baggio on mobile (0414 614 695) for email address LisaB@thebeveragefoodgroup.com

Position Title:	Retail Manager
Contract	15 months Maternity Leave Position
Reports to:	Business Development Manager
Department:	Home Make It
Location:	Clayton
About the company	Home Make It are specialist retail stores in homemade food and beverage equipment, supplies and courses.
Purpose statement:	<p>To support the business in the following areas:</p> <ul style="list-style-type: none"> • Ensure all retail enquiries (from all mediums) are dealt with promptly and efficiently. • Ensure all retail areas are managed and kept free of hazards. • Ensure all retail customers are assisted with their enquiry in a prompt, polite manner and are supplied with stock details and prices requested. • Ensure all retail customers are referred to the appropriate staff member for technical advice. • Ensure that your product knowledge is kept up to date in order to provide accurate advice. • <i>Conduct all wine testing/analysis of wine samples. Testing and analysis includes sugar, ph levels, faults, and additive recommendations.</i> • <i>Facilitate Courses and Workshops in homemade winemaking.</i> • Facilitate additional food and beverage courses where competent. • Ensure all sales enquiries are concluded in a professional and consistent manner and that all outstanding matters are followed up. • Sell or/ Quote at approved prices in accordance with company policy. • Manage and maintain stock levels at your store and stock the retail area as required, including price maintenance and ensuring the fresh appearance of stock. • Manage and maintain cleanliness of retail area as required. • Manage and maintain front window displays and other in-store displays. • Balance till taking daily and ensure banking is performed regularly. • Despatch of goods to customers as required. • Manage and support retail store staff to ensure they perform their duties successfully.
Organisational relationship	<p>Retail Sales will consist of:</p> <p>Business Development Manager, Store Manager and Retail sales people</p> <p>Must work closely with:</p> <p>Business Development Manager, who you will report to directly and meet with monthly to report on activity in your store. With your feedback and suggestions the Business Development Manager will be directly responsible for what products are to be sold by the company, pricing, product training and new products.</p>

	<p>Other Retail Sales Staff in your store and other stores, for general support.</p> <p>TBFG Administration Staff, for general administration support in accounts and purchasing.</p> <p>TBFG Warehouse Staff, who will be responsible for packing/preparing and sending stock orders to your store and customers.</p>
Major areas of responsibility	<ul style="list-style-type: none"> • Effective product knowledge • Wine analysis and recommendations to customers. • Effective selling skills • Effective phone skills. • Data entry into computer system. • Ability to manage staff. • Ability to account for daily transactions and to balance till. • Maintaining a clean and efficient work place
Minimum skills and capabilities	<p>Ability to offer constructive solutions for customers.</p> <p>Ability to “up sell”.</p> <p>Good listening skills.</p> <p>Ability to establish good rapport with fellow staff.</p> <p>Ability to enter data into computer system.</p> <p>Ability to ensure procedures are followed without exception.</p> <p>Professional sales manner.</p> <p>Staff Management.</p> <p>Time management and organised.</p>

New Home for the Port Barrel

The Port Barrel and contents were moved from its existing home at John Gaffney's place in Warrandyte to Luigi's place in Doncaster East. What was thought to be a big task went without problems thanks to John's efforts of siphoning the port before hand. It made our work easier at our end.

Con Prousallis, Spencer Field and Luigi DiBattista net at John's place for the mammoth-laboring task of lifting, bending, heaving and sampling. However, when John met us, he told us the good news that the siphoning had already been done the previous day and all we had to be was the removal task. So with Con and his bandaged up knee, Spencer and his dodgy back and Luigi in Australia's favourite protective footwear; thongs, we set out heaving and lifting the barrel and containers onto Spencer's Ute.

After many thanks to John for keeping the barrel in such good condition and taking care of it for many, many years, we parted with the contents and set off in convoy to Luigi's place.

The barrel was placed in position at its new home.



Thanks to some clever thinking by Spencer and Con, we managed to siphon the port back into the barrel that night so it did not get "stressed" being "away from home". The result is, the temp in the cellar is around 18 to 20 degC; the barrel is now in position in its new home, and Luigi still have room in his cellar.

By Luigi DiBattista

Wine Humour and News

HUMOUR

From the Medical Journals of Bill Bussau, I bring you cures for all sorts of Senior “Diseases” which I can vouch for. I come from a line of very longed lived Italians and they ALL drank wines on a daily basis.

<u>Disease</u>	<u>Wine</u>	<u>Daily dose</u>
Allergies	Chardonay de Paeuf	1 glass
Anaemia	Graves	4 glasses
Bronchitis	Bourgogne or Bordeaux (+ sugar and cinnamon)	3 cups
Constipation	Anjou blanc electricity Vouvray	4 glasses
Coronary arteries	Dry Champagne	4 glasses
Diarrhoea	Beaujolais Nouveau	4 glasses
Fever	Champagne sec	1 bottle
Heart	Burgundy, Santenay Rouge	2 glasses
Uric acid gout	Sancerre, Pouilly Fume	4 glasses
Hypertension	Alsace, Sancerre	4 glasses
Menopause	Saint Emilion	4 glasses
Depression	Rhine	4 glasses
Obesity (male)	Burgundy	4 glasses
Obesity(f/male)	Rose Provence	1 bottle
Rheumatism	Champagne	4 glasses
Excessive weight loss	Chateau de Beaune	4 glasses

NEWS

The following articles have been submitted by Graham Scott

Aldi wine buyers have got their act together with their local range

I LOVE shopping at Aldi. It's just so entertaining: all those home-brand products cunningly designed to *almost* look like real brands.

Very nearly the same colour scheme, same font, same design features: you catch the packaging out of the corner of your eye as you wander the aisles and you're almost taken in. Is that Nespresso coffee? Ah-ha, no, it's Expressi coffee. Cobram Estate olive oil? Nope: The Olive Tree oils — but gee, the bottle shape and wording and colours are almost identical ... funny that. (Read on)

<http://www.theaustralian.com.au/executive-living/food-drink/aldi-wine-buyers-have-got-their-act-together-with-their-local-range/story-e6frg8jo-1227152895029?nk=855c6d103ee62b28a0f54fc2268ddbccc>

Best Australian wines of 2014: from shiraz to gruner veltliner

There's a story about the 2014 harvest that beautifully – and painfully – puts the year's harvest across much of Victoria into perspective.

A Mornington Peninsula winemaker with 6.8 hectares of vines, knowing full well his crop would be low due to poor fruit set at flowering, put out his 400 kilogram bins and started picking. He filled just one bin, and there were many Victorian winemakers who shared his pain.... (Read on)

<http://www.goodfood.com.au/good-food/best-australian-wines-of-2014-from-shiraz-to-gruner-veltliner-20141203-11z29e.html>

Commercial release of Barossa Valley Heritage Shiraz clones

South Australian Research and Development Institute (SARDI) turned scientific trials into an industry reality with the commercial release of Heritage Shiraz clones in the Barossa Valley.

The selection of these clones began back in 1986, initiated by industry stalwarts Ross Heinze, Richard Cirmi and Dr Michael McCarthy in conjunction with state vine improvement organisations.... (Read on)

<http://www.winebiz.com.au/dwn/details.asp?ID=15880>

Climate change a boon for Nordic grape growers

ON ONE of the world's northern-most frontiers, grapevines are growing on hillsides and talk among some farmers is about terroir and aroma as global warming and new technology push the boundaries of wine growing.

"Maybe a touch of raspberry?" opined Wenche Hvattum, one of two farmers at the Lerkekasa vineyard west of Oslo — on the same latitude as Siberia, southern Greenland or Alaska — debating aromas in the ruby-red juice from their freshly pressed grapes.

"This is good. I'd say a hint of blackcurrant," said her husband, Joar Saettem.... (Read on)

<http://www.bdlive.co.za/life/travel/2014/11/25/climate-change-a-boon-for-nordic-grape-growers>

Natural botrytis-killing pesticide licenced

Eden Research announced this week that it had signed an exclusive agreement with SIPCAM, a chemical manufacturing company based in Milan, to sell 3AEY, an all-natural pesticide that kills the grape fungus botrytis and protects grapes from pests. Not only is 3AEY totally natural, made from tea tree oil and lemon juice, but is harmless to the honey bee whose population is currently under significant threat.... (Read on)

<http://www.winebiz.com.au/dwn/details.asp?ID=15812>

Winemakers launch Melbourne's first 'interactive urban winery'

When Cam Nicol moved into a rental property in Melbourne's north last year, he didn't expect to find a wine fermenter in the basement.

The surprise led to a creative experiment, involving two of his best friends – who both happened to be winemakers.... (Read on)

<http://www.abc.net.au/news/2014-11-25/winemakers-launch-melbourne27s-first-27interactive-urban-wine/5916870>

Interview with 101 year-old Hattie Mae MacDonald of Feague, Kentucky - USA



Reporter: Can you give us some health tips for reaching the age of 101?

Hattie: For better digestion I drink beer. In the case of appetite loss I drink white wine. For low blood pressure I drink Red Wine. In the case of high blood pressure I drink scotch. And when I have a cold I drink Schnapps.

Reporter: When do you drink water?

Hattie: I've never been that sick

The following article have been submitted by Bill Bussau

Wine Owes Debt to 30 M-year-old Viruses

Next time you pour a glass of wine, raise a toast to the 30-million-year-old viruses that have contributed to the genetic make-up of modern grapes.

A team of The Univ. of Queensland-led plant scientists has discovered that the Pinot Noir grape variety owes a significant part of its genetic heritage to ancient plant viruses.... (Read on)

<http://www.laboratoryequipment.com/news/2014/11/wine-owes-debt-30-m-year-old-viruses>

2015 Pinot from Rising vineyards

Message from Danny Cappellani:-

Gents, you must be now aware of the Pinot grapes offer From Neil Roberts of Rising Vineyards, Neil's fruit is highly sought by the commercial winemakers and we should be very chuffed to have been included.

The price will not be established until January but we have a promise of a Commercial rate and that will probably be as good as anywhere (app.\$ 2 +or-).

It will be picked for us and distributed at Geoff's place (probably crushed).

The limit is 2 tonne so if you are interested, do not be shy as you will miss out. (Neil will not deal individually on this.)

Danny

Pinot Noir Grape Availability - 2015

We have some Pinot Noir grapes available in 2015 from Neil Roberts of Rising Vineyard in St Andrews – as a special offer to the guild.

The grapes will be already picked and we will distribute from a central location.

If members would like to purchase some, can you please email by return the approximate quantity you would like as we need to place an order.

Don't forget the Joe Ilian Trophy in 2016 will be Pinot Noir (previous vintage) – so you need to be making it this year !

Several members have had terrific success (Gold) recently with fruit from Rising Sun and we appreciate the offer from Neil Roberts

Trading Barrel

Adv 1 - Narrow neck glass demijohns.



5 X 25 litre: - \$28 each.

1 X 20 litres: - \$20.

Please contact **Stan Gower**: stango@alphalink.com.au Ph **9439 8687**

WINE BOTTLES FOR SALE

750 ml punted claret	14 dozen	\$5/dozen
375 ml green claret	2 dozen	\$10/dozen
375 ml flint claret	4 dozen	\$10/dozen
375 ml yellow burgundy	3 dozen	\$10/dozen

All bottles are cork finish

Contact Richard Webb

Email: w3bbi3@gmail.com

Phone : 9882 6829

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

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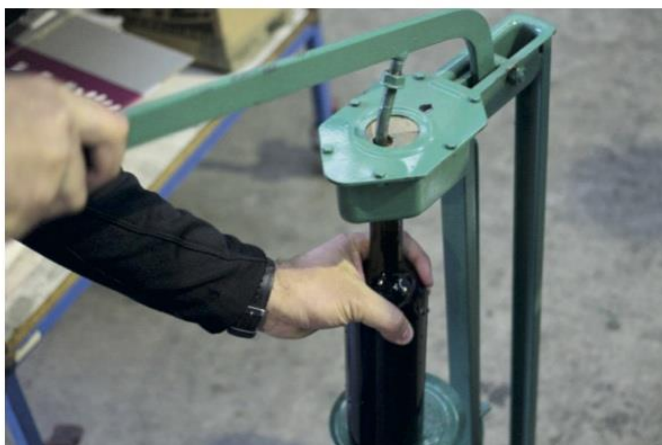
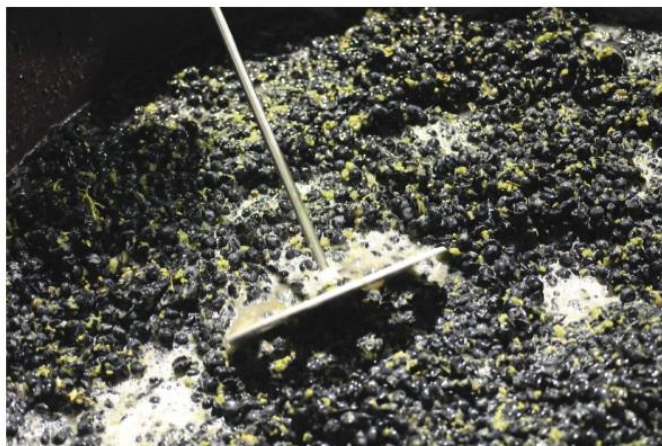


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9th Wodonga & District 2015 Annual Wine Competition

We are only a couple of months away from our 2015 Annual Wine Competition and we welcome you to enter your wines. Attached please find link to entry forms and other relevant information found on our website.

Entry Form

<http://wodongawineguild.com/wodonga-wine-show-2015.php>

To our new members, this is a great opportunity to find out how you are going in your wine making quest so don't be shy.

This year's entry also includes tickets for our BBQ spit roast on the Sunday and is always a great feed. Looking forward to seeing as many of you as possible.