



Press Cuttings

May 2015

President	Mario Fantin	0456 422 844	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: 29th May 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

MAY UPDATE

The highlight for the Guild this month was the International Night, which was voted an outstanding success by everybody I have spoken to. We had over 90 people in attendance which is the biggest number we have ever had at one of these events. In my mind there were two highlights from the evening. Firstly the format we have developed where we showcase members' wines to those in attendance. What a great way to promote the great wines we make and encourage new members! Secondly, the entertainment provided by the talented band of musicians comprised of Guild members! The food was great, the venue was great, the entertainment was great and the people were great, what a great night! Please refer to the separate article in this newsletter written by Graham Scott for more details. We must all acknowledge and thank the following:

- Mario Anders for organising the night with the Veneto Club, for MC'ing, for organising the raffle, for organising the tables, for booking the classical guitarist etc etc etc – Mario & Jeanne just do so much for the Guild in the background so professionally!
- Danny Cappellani for inviting and looking after our sponsors and supporters.
- Con Prosalis and Danny for bringing along such a large number of guests.
- Our band of enthusiastic musicians made up of Guild members, Danny Cappellani, Kass Mulvany Michael Scott and Gary Campanella. What a professional performance they provided on the night in line with the Italian theme!
- Graham Scott, Danny and Gary for discussing each of the featured wine brackets.
- Bill Loughlin for organising some raffle prizes.

COMMITTEE UPDATE

The Committee (Mario Anders, Nan Oates, Danny Cappellani, Trevor Sleep, Darko Prostruzin, Bill Bussau, Gary Campanella, Kass Mulvany) met on Wednesday 20 May and quite a large range of subjects were discussed, too many to cover in this newsletter. Considerable time was spent discussing and fine tuning this year's forward program for Guild Nights. There is plenty of scope to move in the forward program, so if you have a theme or guest speaker in mind which would be of interest to members, please let one of the Committee know.

MEAD WORKSHOP

The 3rd and last mead workshop session was held on Saturday 16th May. All the meads made at the workshop are coming along really well. I can hear a sigh of relief from the members organising this event (Hamish Lucas, Graham Scott, Danny Cappellani, Gary Campanella). Guild members will have an opportunity to meet the people attending the workshop and taste their meads at the June Guild Night. If you are considering making a mead, keep the JOA recipe used for the workshop in mind, it is easy to make and a great outcome guaranteed.

MONASH LABORATORY GLASSWARE

Mario Andres was able to follow up a lead provided by Zenon Kolasz in regard to the availability of laboratory glassware, which was no longer required by Monash University. Mario picked up the glassware and it will be available for collection by members at our May Guild Night. Available will be beakers, pipettes, thermometers etc etc which will be very useful to winemakers.

NEXT GUILD NIGHT – FRIDAY 29 MAY

The guest speaker at our next Guild Night is Nan Oates' son Steve Oates. Steve is currently the Sales Manager of Mitchelton Winery. He has extensive experience with local wines and will discuss the impact of terroir on Heathcote wines. His presentation will include wine tasting. Also present will be Steve Lamberto from Home Make It who will be discussing new products for winemakers coming on the market.

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	White wines WOTY Theme: White wines	Graham Morris
Wodonga Wine Show Sunday 8 March 2015	Refer details in Newsletter	
Mead Winemaking Workshop Saturday 21 March	Mead Winemaking Workshop – Session 1 Open to guild members & members of the public	Hamish Lucas, Graham Scott, Gary Campanella, Danny Cappellani
<u>Monthly Guild Night</u> Friday 27 March 2015	Pinot Noir WOTY Theme: Pinot Noir	Karen Coulston
Mead Winemaking Workshop Saturday 18 April	Mead Winemaking Workshop – Session 2	Hamish Lucas, Graham Scott, Gary Campanella, Danny Cappellani
<u>Monthly Guild Night</u> Friday 24 April 2015	Darren O'Hara – 'Your drinking habit, it may have to change'.	Graham Scott
International Night Saturday 9 May 2015	International Night held in May this year at Veneto Club Bulleen	
Mead Winemaking Workshop Saturday 16 May	Mead Winemaking Workshop – Session 3	Hamish Lucas, Graham Scott, Gary Campanella, Danny Cappellani
<u>Monthly Guild Night</u> Friday 29 May 2015	Guest Speaker: Steve Oates – Sales Manager Mitchelton Winery. Steve has broad experience with Victorian wines and will discuss the impact	Nan Oates

	terroir on Heathcote wines. Four sample wines will be used to reinforce his presentation. Guest Sponsor: Steve Lamberto WOTY: Heathcote red or white wines	
<u>Monthly Guild Night</u> Friday 26 June 2015	Mead Workshop attendees to bring in their meads for discussion Guest Sponsor: Rep. from Home Make It WOTY: Mead	Hamish Lucas, Graham Scott, Gary Campanella, Danny Cappellani
24 July 2015	Deadline for Frankston Show Entries	
<u>Monthly Guild Night</u> Friday 31 July 2015	AGM – Spiced / Mulled Wine. Guest Speaker: Lindsay Corby - Preparing wines for show entry. What judges look for. Feedback from class comments. Guest Sponsor: Bendigo Bank? WOTY: Spiced / Mulled Wine	
<u>Monthly Guild Night</u> Friday 28 August 2015	Guest Speaker & Theme: To be confirmed. Themes being considered: country wines, sparkling wines. WOTY: ?	
Sunday 30 August	Frankston Wine Show	
<u>Monthly Guild Night</u> Friday 25 September 2015	Theme: Compare current vintage pinot noir wines made by members from same grapes. Reg Bowran (EDWG Founding Member) will demonstrate his Ebulliometer (wine alcohol % measuring instrument) & test members' wines. WOTY: Current vintage pinot noir	
5 October 2015	Deadline for EDWG Show Entries	
<u>Monthly Guild Night</u> Friday 30 October 2015	Theme: Preparation for EDWG Show. Wine show briefings, role tutorials, reminders. WOTY: Open	
Wine Show Saturday 14 & Sunday 15 November 2015	EDWG Wine Show	
<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>	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
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<p>Wednesday 22 July 2015</p> <p>Wednesday 16 September 2015</p>	<p>visitor and present suggestions for improvement, then contact either the President or Secretary. Help and ideas are always welcome!</p> <p>Committee members: Mario Anders, Nan Oates, Danny Cappellani, Trevor Sleep, Dark Prostruzin, Bill Bussau, Gary Campanella, Kass Mulvany, Mario Fantin.</p>
<p><u>Eltham Wine Show Working Group</u></p> <p>Wednesday 17 June 2015</p> <p>Wednesday 19 August 2015</p> <p>Wednesday 21 October 2015</p>	<p>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.</p>

EXTERNAL WINE EVENTS OF INTEREST

Good Food and Wine Show - Cellar Door

<http://goodfoodshow.com.au/melbourne/whats-on/cellar-door/>

Food and Wine Festival – Champagne Heaven

<http://www.thatsmelbourne.com.au/Whatson/FoodWine/Festivals/Pages/cf12826e-8867-488d-9ec6-d9dc595f1b9c.aspx>

Food and Wine Festival – Good Food and Wine Show

<http://www.thatsmelbourne.com.au/Whatson/FoodWine/Festivals/Pages/17563454-5c40-4e18-adaa-0ecd168aa585.aspx>

The Heathcote Wine & Food Festival

<http://www.heathcotewinegrowers.com.au/festival>

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 – April 2015

Eltham Wine Show – Step right up Thoughtfully!

First of all, keep the dates and tell your friends!

<i>IMPORTANT DATES FOR WINE MAKERS!</i>	
5 October 2015	Last date for receipt of entry form and fees.
26 October 2015	Labels mailed to winemakers.
6 November 2015	Last date for bottles to be delivered.
15 November 2015	Wine Show Public Tasting, Awards Presentation.

Entry forms are now available from our web site for the 2015 Eltham Wine Show.PDF:-

MS Word:-

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

Show Poster -

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

Wine Label Competition (free to all winemaker entrants): -

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

Enter with Purpose

Enter Country wines to be a contender for the **2015 Jo Illian: Best Country Wine (excludes Hybrid, Sparkling, and Liqueur)**

Enter your best **Previous Vintage Shiraz** to be a contender for the Bill Christophersen Trophy

Be a contender for the Eltham WOTY by being sure to ensure at least one of each of the following:

- A current vintage wine (that is started in 2015)
 - At least one grape wine
 - At least one country wine
-
- Remember - The WOTY is determined by totalling the three top scoring wines in the show from any Eltham & District Amateur Winemakers Guild member, at least one wine of which must be a country wine, one a grape wine, and at least one of the three wines must be current vintage.

No matter what you do, enter.

Enter with view to test how you're improved

- **If you are new to winemaking** then aim to make fault-free, stable wine: that will land you a score in the 15's to maybe a Bronze medal. A combination of at least sound fruit and sound winemaking practise incorporating cleanliness, minimising air contact after fermentation, sensible sulphite management and good bottling practices will get you most the way there.
- **If you are confident with your basic winemaking technique** and have stepped up to using good fruit, or understand how to make the best of the fruit you have then you are off to medal-mania! Well maybe you still need to be making sound judgement during every step of the winemaking process, reflect on what you have, tasting, correcting and finishing thoughtfully. If you know that you've captured true varietal character on appearance, nose and palate, and others concur with you during your trail tasting at Guild meetings, then you may indeed be on your way to medals; Bronze, maybe Silver.
- **If you've done all of the above for a little while now**, then it's time to **GO FOR GOLD!!**
 - **Start by understanding** what you are trying to achieve.
 - **Study previous Show Results books** to understand what the judges are after for the style you intend to make.
 - **Seek great fruit**, don't compromise that
 - **Really understand the fruit that you have**, tasting and reflecting on what you have
 - **Make all acid additions with purpose** and only if it is necessary. Whatever you do make the additions BEFORE ferment starts.
 - Use the most appropriate yeast
 - **Add fermentation nutrient thoughtfully** and reflect of the type of nutrient you will use (DAP, Vitamin B, organic supplements)
 - **Manage caps thoughtfully** and in a manner appropriate to the style
 - If you are making reds reflect how advanced techniques of cap and skins management (pump over, rack and return, heading down boards) may maximise your target flavour profile
 - After you've achieved stability **taste, taste, taste**. Only fine and adjust with purpose and preferably a flavour profile in mind.
 - **Seek opinion on flavour and problems early**, whilst you have time for adjustments to integrate
 - Regularly bring your wine to Guild meetings for evaluation

Gary Campanella
 Director, Eltham Wine Show
 Vice President EDWG

EDWG INTERNATIONAL NIGHT 2015

If we are true to Joe Illian's dictum, this is what the Guild is all about. Yes, we want to make good wine and of course we do, don't we? But Joe always saw the *sharing* of wine amongst friends as the reason why we made the bloody stuff in the first place. So the International Night at the Veneto Club – with an Italian theme – was a perfect example of the Guild's *raison d'être*. We gathered our friends around us and we shared the wine.



Big claps for the way the Mario twins arranged it all. The room, redolent of our past Wine Show activities, embraced us. The food was delicious and filling –an important trait in Italian cuisine – and fastidiously served. The two Italian wines on the table were lovely and dispatched with aplomb and somewhat reckless attitude to their provenance and then we got stuck into the REAL WINES.

I'm talking about the centre table wines.

These were engaging, aggressive, beguiling and downright left field at times. What a selection! And after Gary had sold everyone on the merits of the first block of wines an interesting event took place. A crowd arrived around the table and they didn't leave. They talked. They argued. And they wouldn't leave! Some of us had tasks to do; I had to supply endless tastings of different wines to a discerning friend who claimed to be maimed and couldn't move from his seat. He took the lot! But the hard-core group did what the Guild always does soooo well.

They argued.

And after Danny arrived to sing the praises of the New World Wines the crowd around that poor little table were three deep and my maimed compatriot was getting grumpy.

Listening to the talk though was a revelation. I think it points to the new breakout model of the Guild. The best comments, the most concise judgements on the wines were coming from the women. And they took no backchat. A couple of the men produced simian grunted responses and were scathingly dispatched. We don't have to train up our women; we need to get them to our meetings!! They were acute, amazingly erudite (at that time of the night and when the men were in no shape to argue, that is a good adjective to use!) and their evaluation of the wines was spot on. I cheered quietly.

Fittingly, the last block of wines – the Country Wines - were not a hard sell. The hard-core group was there right from the first cork opening and didn't move. They swayed a bit and went for the cuspidor when the Beetroot wine was opened, but by God they tried it and argued about it. Rise your glasses to the Centre

Table Groupies!

Mention must be made of the entertainment.



Loved the guitar player. He was a sure and certain tone underneath the chatter. But the Italian Interlude was the entertainment highlight. How come these accomplished wine makers have time to become so cultural? The Spiv in the hat was a delight, Michael's seriousness made us all take note and Danny and his gorgeous wife Kass gave us the inside feeling of Italy. Altogether a fitting climax to a great night of fun, food, great wine tastings and sharing.

Always the sharing!

- Written by Graham Scott

Darebin Homemade Food & Wine Festival – 2015

The Guild was strongly represented at the recent Darebin Homemade Food and Wine Festival held on Saturday 16 May. Presenting wines were Julie and Andrew Game as well as Frank Galati. Congratulations to Danny Cappellani for being invited to be one of the wine judges.

Frank Galati especially to be congratulated for taking home the Best White Wine Award (Moscato 2014) and winning second prize in the country wines (Apple/Pear/Sultana 2014).



Andrew & Julie Game



Frank & Granddaughter Chiara



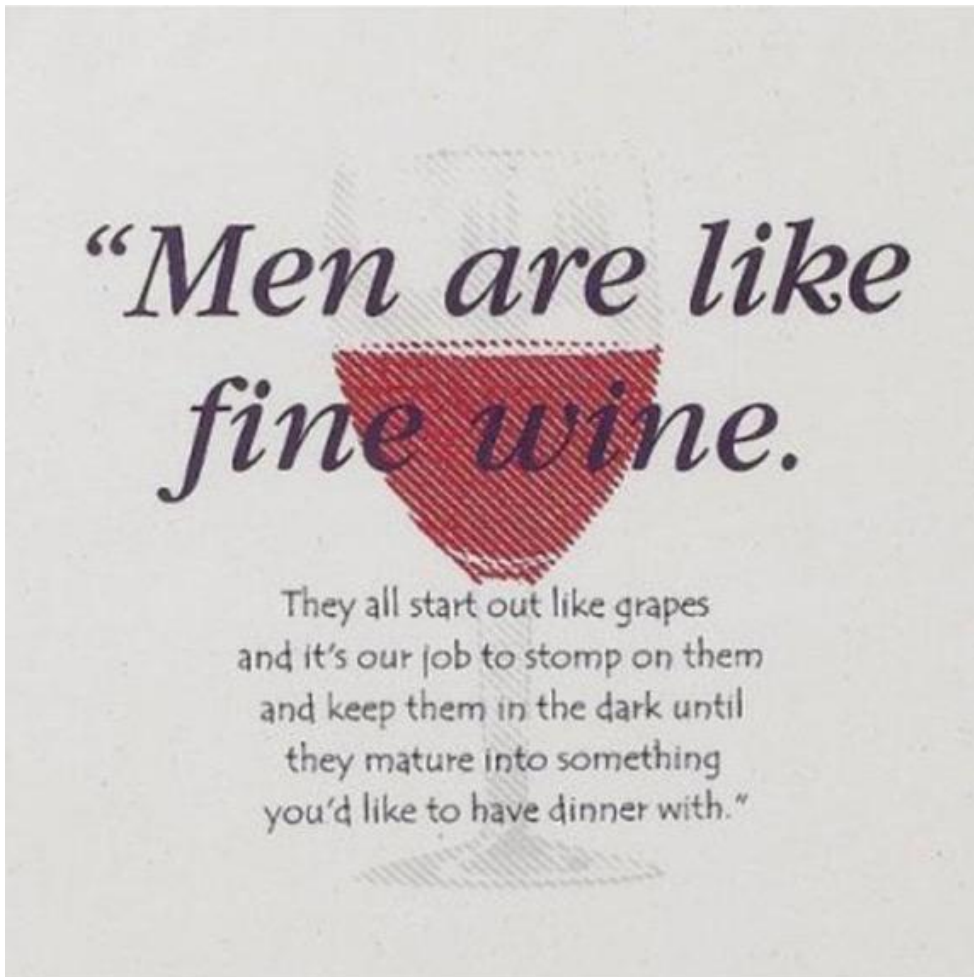
Frank Collects Awards From Major

Wine Humour and News

HUMOUR

Show called "Plonk".

<https://www.youtube.com/watch?v=6pHZ--2YG1A&list=PL2H9z1DyqJN8YCw-OrqPssNGJt-vgQ9ge&index=2>



NEWS

The following articles have been submitted by Graham Scott

Here's what science found in a 170-year-old bottle of champagne

If you're looking for the perfect wine cellar, you may like to try the bottom of the Baltic Sea off Finland.

Five years ago, around 170 bottles of champagne were salvaged from a shipwreck in waters 50 metres deep off Finland's Aland Islands, an archipelago in the Baltic Sea..... (Read on)

<http://www.businessinsider.com.au/heres-what-science-found-in-a-170-year-old-bottle-of-champagne-2015-4>

[Ed] Regarding the above storage technique, I thought I'd try it but living a fair distance from the sea, I thought I would try storing the wine in the sink. Filled it with water and salt (to the point where a raw egg would float), I placed three bottles under water. The experiment lasted only three days as my wife got really peeved because she couldn't use the kitchen sink. ☺

Ink Series Bianco d' Alessano 2010

Early vine growth was strong with cool conditions experienced and ample soil moisture available. Despite the record heat-wave experienced in November, this was moderated by significant rainfall in the latter half of the month. Slightly warmer night time temperatures combined with the dry conditions, meant an early start to harvesting, most vineyards were in great health and with good canopy balance..... (Read on)

http://www.salenacellars.com.au/_files/f/23183/IKBID107S.pdf

Top 12 Australian fine wines

A new free trade agreement with Korea and "global renewed interest" in its fine wines has made Australia hit the headlines of late. But what are the names to look out for? In a recent Wine Classification seminar in Hong Kong by Langton's, founder Andrew Caillard guided members of the trade through the highest-rated wines as considered by Langton's, based on auction demands and track records since its establishment in 1989. (Read on)

<http://www.winebiz.com.au/dwn/details.asp?ID=17054>

The new faces of Australian wine

Have you ever thought about a wine variety (where it's from, how it grows in the vineyard and what type of wine it makes) and said 'that reminds me of someone I know?'. The organisers of 21st Century Vino have, in fact they've matched a range of 'alternative' varieties to diverse and colourful personalities. Here's one example: Nero d'aVola, "the original nice guy"....(Read on)

<http://www.winebiz.com.au/dwn/details.asp?ID=17037>

Indian grape farmers take a byte out of the online market

Bhaskar Kamble believes he's on to a winner selling grapes over the internet. "If Indians are buying lingerie online we were sure they would buy high-quality grapes off the internet too," says the 42-year-old grape farmer.

Based in Nashik, a district in the western state of Maharashtra in India, Kamble has floated an e-marketing initiative to deliver grapes cultivated in his farms directly to the doorsteps of buyers across India.

<http://www.theguardian.com/global-development/2015/may/15/indian-grape-farmers-online-market-internet-business>

Kingsland invests in plans to launch fruit flavoured wines

Kingsland Wine & Spirits is investing further in its Irlam site as it plans to roll out new fruit-flavoured wines....(Read on)

<http://www.harpers.co.uk/news/kingsland-invests-in-plans-to-launch-fruit-flavoured-wines/518744.article>

The following article have been submitted by Neil Johannesen

How to quaff wine

When I first learned how to taste wine, I was taught to purse my lips and suck air in across the wine in my mouth, making a strangled, bubbling noise.

This weird technique, I was told, releases the aromas of the wine and carries them to the olfactory bulb behind my nose, thereby intensifying the wine's flavour.

It seemed to work — even if it did elicit funny looks from normal people every time I did it — so I've been passing on the advice to other novice tasters ever since.... (Read on)

<http://www.theaustralian.com.au/life/columnists/how-to-quaff-wine/story-fn845mx8-1227310870288>

The following article have been submitted by Stan Gower

Wine tasters' pearly whites under threat from acidic swirl

Research from the University of Adelaide has revealed the damage acidity in wine can cause to teeth.

A study shows just 10 one-minute wine tastings can bring a softening of the tooth enamel, highlighting the risks involved to professional tasters.

Senior lecturer in the university's School of Dentistry, Dr Sarbin Ranjitkar, said the acidic levels found in wine were similar to those in orange juice.

"If the wine acids come in direct contact with the tooth structure, it dissolves the tooth," he said.

"It doesn't happen to all individuals, but once the host defence, the protective mechanism of teeth, is lowered, wine acids can do damage."....(Read on)

<http://www.abc.net.au/news/2015-03-25/wine-tasting-teeth-acid/6346186>

New technology uses giant blender to chop up wine grape skins to improves reds

A giant stick blender that chops wine grape skins into a pulp could be the next big thing in red wine making.

Dr Angela Sparrow, from the University of Tasmania, has been carrying her blender around in a suitcase, trialling it in pinot noir winemaking in Mildura, Adelaide, Canberra and soon Tasmania.

She says her trial is showing by leaving the red grape skins in contact with the wine, it can improve flavour, colour and even reduce labour in the process.

"I think most of the winemakers just go 'wow'," she said.

"You can see it makes a difference already and I have said to them that the major difference you will see is in six months, then ultimately, as the years progress, five, ten years down the track."....(Read on)

<http://www.abc.net.au/news/2015-03-24/new-technology-for-red-wine-making/6343452>

Trading Barrel

Wanted:

The bottom half (at least) of a basket for my 25L Demijohn – as the grey plastic handle of mine failed – it could have ended in a FIASCO!

Neil Johannesen

Ph 9802 3010

M 0412 038 601

Email: nhejo@optusnet.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
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon (RPC, 2017 or earlier)</i>	TBA
2017 (Country)	<i>Best Mead Wine (CME, including JAO recipes)</i>	TBA
2016 (Grape)	<i>Best Previous Pinot Noir (RPP, 2015 or earlier)</i>	TBA
2015 (Country)	Best Country Wine (excludes Hybrid, Sparkling, Liqueur)	TBA
2014 (Grape)	Best Current Vintage Dry Grape White wine, Any non-sparkling style, Any Varietal	Danny Cappellani
2013 (Grape)	Best Previous Red Blend	Danny Cappellani
2012 (Grape)	Best Previous Shiraz	Gary Campanella and Jid Cosma
2011 (Country)	Best Hybrid	Neil Johannesen
2010 (Country)	Best Herb, Grain, Flower, Veg	Mario and Jean Anders
2009 (Grape)	Best Current Vintage Rose'	Peter Belec
2008 (Country)	Best Sparkling County Wine	David Wood
2007 (Grape)	Best Current Vintage Sauvignon Blanc	NHE Johannesen
2006 (Country)	Best Berry or Current Wine	David Hart
2005 (Country)	Best Other Fruit Wine	Vinko Eterovic
2004 (Grape)	Best Shiraz	K. Furness, D. Markwell
2003 (Country)	Best Mead	Harry Gilham
2002 (Grape)	Best Riesling	Richard Skinner
2001 (Country)	Best Raspberry	Jacques Garnier
2000 (Grape)	Best Pinot Noir	Philip Hellard

GUILD NIGHT WOTY Competition – 2015

The competition has now run for three meetings and you can see that David Hart is now the leader with Henri in second place. Note that Henri is in second place with only one point because, like David, he has ticked two out of the three boxes you need to be eligible to win. The WOTY theme for each Guild meeting is announced in the forward program of the newsletter. Although members can bring any wine along for assessment and feedback at our meetings, only those wines in line for the WOTY theme are eligible to score points in the competition.

GUILD NIGHT WOTY – LEAGUE LADDER					
Name	Score	A	B	C	Description
David Hart	6				2013 Pinot Noir (3), 2013 Elderberry (3)
Henri Styzinski	1				2015 Plum (1)
Spencer Field	3				2013 Viognier (3),
Neil Johannesen	3				2012 Chardonnay (1), 2011 Pinot Noir (2)
Danny Cappellani	3				2013 Palomino (2), 2014 Pinot Noir (1)
Nan Oates	2				2011 Elderberry (2)
A - Grape Wine		B – Country Wine		C – Current Vintage	

Reminder of rules:

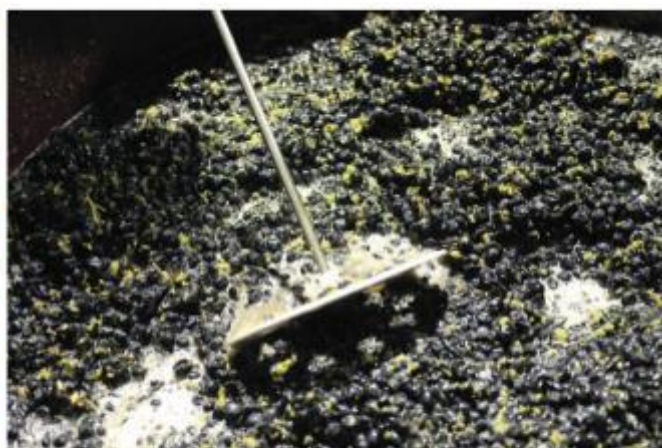
1. A block of time will be allocated at most Monthly Guild Nights for the WOTY discussion/competition.
2. The theme of each Guild Night WOTY will be announced in advance via the newsletter. Only those wines brought in by members who are consistent with the theme will be eligible for WOTY scoring. Other wines may be discussed during the WOTY session subject to the discretion of the Chair.
3. The Guild Night WOTY will not replace the Wine Show WOTY award. Note that the Wine Show WOTY is awarded to the member whose has the best aggregate score of their best 3 wines entered in the Wine Show. At least one wine must be a country wine and at least one wine must be current vintage.
4. Each wine brought in by a member to a Guild Night will be discussed and feedback provided. Members present at the meeting are encouraged to formally assess each wine via a judging sheet similar to that used by judges at our wine show.
5. At the end of the WOTY segment the Chair of the meeting will ask members, via a show of hands, to nominate which they believe were the three best wines. The best wine on the night will be allocated 3 points with the second best wine 2 points and the third best wine receiving 1 point.
6. Details of the three best wines will be noted and the aggregate score of individual winemakers, who have submitted a WOTY wine throughout the year, will be shown in the monthly newsletter.
7. The member with the highest aggregate score will be allocated a prize at the Guild's annual wine show. However to be eligible for the prize, just like with the Wine Show WOTY, at least one wine must be a country wine and at least one must be current vintage.

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