



Press Cuttings

June 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: 26th June 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

JUNE UPDATE

With the AGM fast approaching it is timely that all members give some thought to the on-going running of the Guild. We all need to ask ourselves the following questions: Is the Guild heading in the right direction? What are we doing well? Where would some changes be appropriate? Am I getting what I want from the Guild? What can I do to make a difference? The last question is particularly important because the AGM provides you with the opportunity to get more involved and influence outcomes both for yourself and other members. In other words, if you want to make a difference, you need to nominate for an Executive or Committee role. We currently have great teams of people on our committees but there is always room for new faces and new ideas.

WINE SHOW DIRECTOR

The shock news received this month was that for personal reasons, Gary Campanella will not be able to continue in his role as Wine Show Director. We all need to acknowledge that Gary has taken the Show to a fantastic level of success last year, reversing recent trends in declining entries and public participation. We wish Gary all best and hope that he will be in a position soon to resume his involvement in the Show. Gary's energy and dedication to the Director's role will be difficult to replace. But, as they say, 'the show must go on', so it means that everybody will need to step up and possibly do a bit more than they may have done in the past to ensure the high standard set by Gary will continue and we deliver our best show ever this year. The ball is in your court!

FRANKSTON WINE SHOW

Please note that the deadline for entries into the Frankston Wine Show is 24 July 2015. Entering your current vintage wines in this show will provide you with the opportunity to get some feedback from professional judges in regard to how the wines are tracking and whether there are any faults which can be addressed. This in turn will allow you to take action to improve your wines prior to the main event – the Eltham Wine Show in November! Plus, it will be very nice to see Eltham members provide some serious competition for some of the major trophies and awards at the Frankston Show.

COUNTRY WINE

With the grape vintage over, now is the opportune time to consider making some country wine. Note that frozen berries and honey are available all year round. I have been a grape winemaker for many years and had little interest and confidence in making country wines. However I must admit that things have changed since I participated in the Guild's mead making workshop. After having made reasonable mead at the workshop I have gone on to make additional batches of mead and have totally enjoyed the experience and outcomes. So I would encourage everybody to experiment and have a go at making a country wine, I am sure you will enjoy the experience. And remember, the Joe Illian this year is for the best country wine and you need to be in it to win it!

NEXT GUILD NIGHT – FRIDAY 26 JUNE

The theme of our next Guild Night is mead. We have invited the mead workshop participants to come along to this 'regular meeting', see how the Guild works and receive their certificates. Please bring along your meads for the discussion and the WOTY. The mead discussion will be facilitated by the Guild members who ran the workshop namely Hamish Lucas, Danny Cappellani, Graham Scott & Gary Campanella. I look forward to seeing you; it will be a great night.

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>	Guest Speaker: Steve Oates – Sales Manager Mitchelton Winery. Steve has broad experience	Nan Oates

Friday 29 May 2015	with Victorian wines and will discuss the impact 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> 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! Committee members: Mario Anders, Nan Oates, Danny Cappellani, Trevor Sleep, Dark Prostruzin, Bill Bussau, Gary Campanella, Kass Mulvany, Mario Fantin.
<u>Eltham Wine Show Working Group</u> 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

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

It's all about **YOUR PARTICIPATION**

Start by being aware of the key dates and knowing that entry forms and posters are on our web site:

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

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>

Step up to being an Associate Judge

This year we plan to resume the practice of giving members the opportunity to be Associate Judges. We will be doing things a little differently in that members will be invited to participate as Associate Judges.

Being an Associate Judge is a special opportunity to improve your own tasting skills by worked very closely with an experienced judge. Now, consider if you fit the profile of Associate Judge; do you enjoy tasting and evaluating members' wines during monthly meetings and are you a regular participant? Do you see wine evaluation as a key part of becoming a better wine maker? Do you already have basic skills, and/or an appreciation of, how wines are evaluated? Are you looking to improve your own evaluation skills? If the answer to all of this is YES, then consider yourself a candidate Associate Judge.

My experience with Associate Judging has always been positive. I've been struck by the diligence and skill that goes into evaluating wines entered into our Show. As an Associate Judge you get to see this first hand whilst building your own skills and contributing to the Eltham Wine Show at a deeper level.

Stay tuned for future announcements on Associate Judges.

<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 at the Veneto Sports and Entertainment Centre

Make it your second nature to be a contender for the prestigious Jo Ilan Award for this year and next two years:

2015 Jo Ilan Award (Best Country Wine)

The prestigious Jo Ilan 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 Ilan Award (Best Previous Vintage Pinot Noir)

The 2016 Jo Ilan Award will be for the best Previous Vintage Pinot Noir (RPP, 2015 or earlier).

2017 Jo Ilian Award (Best Mead)

Entries of Mead wines (CME) have been the fastest growing of every wine class between 2009 and 2014. The 2017 Jo Ilian will be for the best entry in the Mead wine class, any style, any vintage in the CME and new CMJ class (Joes Ancient Orange).

Personal Announcement

Due to personal circumstances, I need to step aside as Show Director and Guild Vice President at least for the remainder of this year. I will remain in the background providing advice and support to the Wine Show Committee. Rest assured that the Guild Executive and Show Committee are in great shape; they are all, without exception, highly capable individuals motivated by all the right things to deliver another great Eltham Wine Show in 2015.

... I'll be around, just working away in the background

Gary Campanella
Director, Eltham Wine Show
Vice President EDWG

A Friend in Need - Con Proussalis

I hope all members read this article. Con is still having problem with his left knee ([Ed] I remember he was having knee problems from when we moved the barrel of Port) and hence he is unable to go down the property to prune his vines. Con will be out of action for a few months and won't be able to look after his vines especially after his (new) knee operation due towards end of July.

So his request is this. Would any EDWG member or members be interested to take care of the vineyard this season and in doing so reap the benefit of the grape harvest which will come from 40 canes of Shiraz, 22 canes of CabSav and 4 canes of Merlot. The vines are reticulated, Con has spraying equipment and nets plus winemaking equipment.

Please see photo of his vineyard taken on a cold frosty morning.



Property is at 46 Margaret Street, Research phone please feel free to ring, H 94371419 --- or 0414943707.

Con Proussalis

Wine Humour and News

HUMOUR





NEWS

The following articles have been submitted by Graham Scott

McLaren Vale winemakers unite to create a wine to rival Penfolds Grange

McLAREN Vale winemakers are uniting to create the region's ultimate blend that would challenge Penfolds Grange. The Australian Wine Research Institute and the McLaren Vale Grape Wine & Tourism Association are behind the project to create VALO – a blend of some of the region's finest 2014 premium reds. Oliver's Taranga winemaker Corrina Wright said VALO's quality would compare to SA's most celebrated wine..... (Read on)

<http://www.news.com.au/national/south-australia/mclaren-vale-winemakers-unite-to-create-a-wine-to-rival-penfolds-grange/story-fnii5yv4-1227379850067>

Italian wine grapes coming of age in Australia

Name the grape varieties behind these famous Italian wines: Gavi, Soave, Frascati, Valpolicella, Barolo, Brunello. If you've more than a passing interest in this hugely diverse wine country – there are hundreds of grape varieties in Italy, although many are the same but bearing different names – you might have heard of a few of them. They are, in order: the white grapes cortese, garganega, and malvasia (blended with trebbiano); and the black-red wine varieties corvina (blended with rondinella), nebbiolo, and sangiovese. (Read on)

<http://www.afr.com/lifestyle/food-and-wine/italian-wine-grapes-coming-of-age-in-australia-20150528-gh9qfr>

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. Note that the WOTY theme for the June Guild Night is mead.

GUILD NIGHT WOTY – LEAGUE LADDER					
Name	Score	A	B	C	Description
David Hart	9				2013 Pinot Noir (3), 2013 Elderberry (3), 2010 Cabernet Sauvignon (3),
Henri Styzinski	1				2015 Plum (1)
Danny Cappellani	5				2013 Palomino (2), 2014 Pinot Noir (1), 2011 Lagrein (2)
Spencer Field	3				2013 Viognier (3),
Neil Johannesen	3				2012 Chardonnay (1), 2011 Pinot Noir (2)
Nan Oates	2				2011 Elderberry (2)
Mario Fantin	1				2013 Shiraz (1)
A - Grape Wine		B – Country Wine		C – Current Vintage	

Reminder of rules:

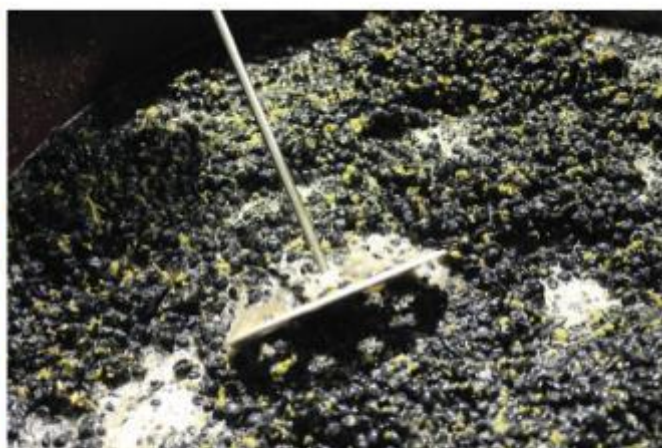
1. A block of time will be allocated at most Monthly Guild Nights for the WOTY discussion/competition.
2. The theme of each Guild Night WOTY will be announced in advance via the newsletter. Only those wines brought in by members who are consistent with the theme will be eligible for WOTY scoring. Other 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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