



## **Press Cuttings**

### **November 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	Bill Bussau	
Show Director	Mario Fantin	0456 422 844	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 Thursday of each month (except December)  
at the Eltham Living & Learning Centre at 7.45 pm  
Next meeting: Thursday 26<sup>th</sup> November 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

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### NOVEMBER UPDATE

The big highlight this month was the Wine Show which I think we can all proudly proclaim to have been a great success. I would like to congratulate and thank all the members who contributed to achieving this fantastic outcome. The number of bottle entries was up on last year which in my mind is a vote in confidence by winemakers on what they saw last year. Last year we implemented many changes, the biggest of course was the change in venue. Once again the Veneto Club has proven to be ideal for our Wine Show. It has a high profile in the community, has plenty of space, easily accessible, good food readily available, seems to attract more visitors, the venue ticks all the boxes. It looks like we will be back there next year. Please refer to articles later in the newsletter where we discuss the Wine Show in a lot more detail.

### WINEMAKING LESSONS

Most of you would have entered wines in the show and received feedback on them from the judges. You will have also tasted some pretty interesting wines made by others at the Show. Remember that the Wine Show is all about improving your knowledge of winemaking. Please take on board all the new information now at your disposal. For those wines which have been bottled, what are the lessons, what will you try or not do next time? For those wines which have not been bottled yet, are there any adjustments you can make? Did you see or taste any wines which you would like to have a go at making? Remember to keep trying different things with your winemaking, as they say, if you keep doing the same things, you will keep getting the same results.

### VALE

It is with sadness that we have learnt of the passing Ken Tuddenham, founder of the Wodonga & District Winemakers Guild. Ken would have been well known to those of you who attended the Wodonga Wine Show in recent years. I am pleased to learn that our Guild was represented at his funeral by Gary Campanella, Kass Mulvany and Danny Cappellani. Ken was a fine winemaker who was a respected and valuable contributor to his local community.

### AUCTION OF SPONSOR DONATED GIFTS

In addition to vouchers and cash contributions, we have also received some winemaking equipment from our Wine Show sponsors to help offset expenses. The Committee has decided that rather than publicly auction these items at the Show, we will carry out an internal auction which will be restricted to members. You should have received an email detailing how you can bid for the listed items. This is your opportunity to obtain winemaking gear at a reduced price. Successful bidders will be able to pick up their items at our Monthly Guild Night this Thursday. Please direct any enquiries to Mario Anders.

### NEXT GUILD NIGHT – THURSDAY 26 NOVEMBER

Our next Guild Night will be the last one this year. We will start with a wine show debrief. The Committee is keen to get your thoughts on what went well and what you think we can do better next time so that the show can continue to improve. As the Committee is also trying to put together a program for next year, they would like to hear any ideas you may have in regard to guest speakers, discussion topics and excursions. For the last hour of the evening we will have a small social breakup for the year. The Guild will provide light nibbles and order in some pizzas. Can you please bring in a bottle of your medal wine to share. The evening will be a great way to end what has been a big year and a hectic couple of months.

Mario Fantin  
President

## Forward Program for Future Guild Events

The forward program for 2016 is currently being prepared by the Committee and will be published in the December newsletter.

Note there are no Monthly Guild Nights in December, our next Guild Night will be in January 2016.

EDWG MEMBERS PROGRAM		
DATE	THEME	Presenter or Facilitator
Wine Show Sat 14 & Sun 15 Nov 2015	EDWG Wine Show	
<u>Monthly Guild Night</u> Thursday 26 November 2015	Wine Show Debrief – Social End of Year Breakup	

EDWG COMMITTEE & WORKING GROUP MEETING DATES	
<u>Eltham Guild Management Committee</u> No more meetings this year	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, Bill Bussau, Gary Campanella, Kass Mulvany, Mario Fantin, Wayne Harridge, Luigi Di Battista, Bill Loughlin.
<u>Eltham Wine Show Working Group</u> No more meetings this year	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@amatuervine.org.au](mailto:newsletter@amatuervine.org.au)

## 2015 Eltham Wine Show: Director's Update – November 2015

Gary Campanella & Mario Fantin, Directors Eltham Wine Show

By all indications the Wine Show once again was a great success. We had almost 600 entries which is 10% more than last year. The number of visitors was slightly less than last year but not down enough to affect the atmosphere on the Sunday. The room looked full with plenty of smiling faces to be seen. We were happy to see more families with young children. Our food related demonstrations, displays and workshops are definitely attracting a wider audience. So with entries up but audience down, we have a challenge for next years wine show.



**SUNDAY WINE SHOW CROWD**

The Saturday judging went like clockwork thanks to magnificent organising and planning by Mario Anders. The judging was completed by mid afternoon which was quite an achievement considering the large number of entries to be judged. It was great to see associate judging reintroduced and every member provided with the opportunity to get involved. Thanks to Greg Martin our Chief Judge for organising a very strong team of experienced professional judges. Our judges do have a sense of humour, some quotes below which caught the attention of our data entry people:

- *Strong class, well made wines. If anything, the wines were on steroids. Care therefore not to over extract flavours.*
- *Nice lifted fruit on nose, clean well balanced but check your bottles as a spider was living in there!*
- *Colour missing as to be transparent. Absolutely no nose or body as bottle was empty - (the judge was looking at a withdrawn entry).*



**JUDGING UNDERWAY ON SATURDAY**





**ANGELA HAS A GO AT ASSOCIATE JUDGING**

An unfortunate development on Saturday was that we had an issue with our database that prevented multiple users to access and edit. This meant that that Hamish Lucas, Gary Campanella and Mario Anders were up until midnight making sure the results were all entered and completed and the results book was ready for printing and available the next day. Thank you guys for putting in this extra special effort. Our IT experts will be looking very closely at trying to resolve this problem so that it does not occur next year.



**OUR DATA ENTRY TEAM IN ACTION**

Congratulations to the following major trophy winners:

- Best Mead & Derivatives – Gary Campanella & Hamish Lucas
- Best Country Winemaker – David Hart
- Best Grape Winemaker – David Hart
- Bill Christophersen – Robin Hick, Tony Kemm, Phil Kemm
- Best Woman Winemaker – Nan Oates
- WOTY – David Hart
- Joe Ilian – Gary Campanella & Hamish Lucas
- Bayside – Hillside Trophy – David Hart (Eltham)



**JOE ILIAN – HAMISH & GARY**



**BEST WOMAN WINEMAKER - NAN**

We had strong sponsor support for our Wine Show this year. Thanks to Danny Cappellani and Bill Loughlin for chasing up sponsors. As result of this sponsor support and good management the Wine Show made a profit (exact amount still being calculated). All our sponsors are listed below. We have not detailed here what each one contributed, however this has been noted by the Committee who are exploring ways to reward our sponsors in a manner commensurate with their level of support. All members should make a note of these sponsors and support them at every opportunity.

- Bendigo Bank (Eltham Branch)
- Home Make It
- Domain Chandon
- Artisans Bottega
- Vinicta
- Constante
- Archibald Honey
- Walkabout Apiaries

Thanks to Wayne and Grant Harridge who set up and manned the Guild stand at the Show. They organised for a demijohn of fermenting wine to be on show as well as having an impressive set of photos on display showcasing Guild activities. As a result many members of the public signed up to be on our newsletter distribution list , giving a greater reach to our sponsors, and, potential new members.

Did you know that every year at our show, Harry Gilham asks for a small plastic soft drink bottle to be filled with a gold medal wine? Do you think he does this because he is concerned about getting dehydrated on way home and may need a quick drink? The answer is he takes the wine to the Eltham Cemetery and pours it over the grave of Joe Ilian! Harry also says that at Joe's funeral, people did not throw flowers onto the coffin in the grave – they threw corks! Aren't they great stories! What a colourful bunch the original members of the Guild must have been!

A big thank you to the Wine Show Organising Committee (Danny Cappellani, Kass Mulvany, Trevor Sleep, Graham Scott, Greg Martin, Hamish Lucas, Bill Bussau, Nan Oates, Wayne Harridge, Mario Anders, Bill Loughlin).

These people all put in many many hours of work behind the scenes. Also a big thank you to all the members of the Guild who helped on the Saturday and Sunday. The success of the Show was a result of many people all working together to the best of their ability to ensure the best outcome for the Guild.

Gary Campanella & Mario Fantin – Wine Show Directors

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## Wine Show Overview

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By Graham Scott

### The Wine Show and Poker

Did the Guild win the Jackpot?

or

Did David Hart win with a Straight Flush?

We learnt two lessons at this year's Wine Show. Firstly, that winemaking is firming up as an attractive – and satisfying – hobby. One could call it an obsession but not us. Oh no. And secondly, that quality winemaking depends on care and attention to details. When you put in the effort, as David Hart has, then the rewards are outstanding. He couldn't win the Best Woman Winemaker but he showed his class in damn near everything else!



**DAVID HART NOT SMILING BECAUSE HE IS CONCERNED ABOUT GETTING RSI FROM COLLECTING TROPHIES**

This Show had the highest number of entries ever, but the class breakdown is more interesting. The biggest classes were Previous Vintage Shiraz and Cabernets, but right up there with them was the Mead class. Add to that the wines from a separate class for the Mead Workshop and you have a new kid on the block who knows how to attract attention.

The concern now is to strengthen the White Wine Classes. Oh, I know that there is always a dearth of previous vintage Whites. We make enough to drink for a year so that's it! But the Rieslings and Semillons should be kept to develop. Don't we have any self control?

But the public tasting was a new experience. The new layout made it easier to move around and instead of the frenzied push at the tables there was quiet purposefulness. I saw some innovative ways of tapping into the wines. Beside the Over Reaching Hand technique one man had a small son who could wriggle through the crowd better than he could. So he would give him a number, boy would slide away and come back with the required bottle. We are training another Artful Dodger!

In fact this was a fascinating show. I did a vox pop around the drinkers, concentrating on women drinkers this time and the point was made to me that they liked to have the more open space but they also wanted to know where the different wines were. One group came from Hamilton where they make their own table wines from local grapes, but they were interested to find out that there were country wines as well. (They thought this was a special section for THEM as they were to all intents and purposes from the country. We may have to



explain that section more clearly.) Once they realised the difference they went off to check out the country wine section.

This was the general tone of comments. They came in with one purpose but got more involved when other kinds of wines were introduced to them. The Show as a widening of experiences is adding further to the wonderful comments freely given by the judges, who all deserve high praise. As do the stewards and data operators, so at the end Danny and Kaz deserve their quiet moment surrounded by the fine wines we all enjoyed.



**KASS & DANNY CANNOT STAND THE SIGHT OF ANOTHER BOTTLE**

## Phoenix Rising



Phoenix Rising, comprising Nan Oates, Michael Scott, Spencer Field & Joe Lostitch won a very special trophy at the 2015 Frankston Wine Show for Best Current Vintage Barrel Sample - a Pinot Noir made from grapes supplied by Helmut Doerner.

By Spencer Field



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## Wine Humour and News

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### HUMOUR

#### 7-Up: More Drinking Trivia

1. The world's oldest known recipe - is for beer!
2. Distilled spirits such as brandy, gin, rum, tequila, contain no carbohydrates, no fats and no cholesterol of any kind.
3. The word 'toast,' which means wishing good health originated in ancient Rome where a piece of toasted bread was literally dropped into wine.
4. Most people think that drinking alcohol raises the body temperature. Alcohol actually lowers the body temperature.
5. In England, in days gone by, a whistle was baked into the rim or handle of ceramic cups used by pub patrons. When they wanted a refill, they used the whistle to get service. So when people went drinking, they would "wet their whistle."
6. It's impossible to create wine of over 18% alcohol by fermentation alone.
7. Most vegetable and almost all fruits contain a small amount of alcohol in them.

### NEWS

Interesting article submitted by Graham Scott.

#### On How Wines Age Under Twist-Offs

Twist-offs, aka screwcaps, prevent wines from suffering cork taint. But Harry Peterson-Nedry believes that's only one advantage. "In 20 or 30 years we're going to say that other benefits are even bigger," he says. We were pouring 10 vintages of his Chehalem Pinot Noir Willamette Valley Three Vineyard Pinot Noir to see how well they have aged. No suspense, every single bottle was free of any kind of taint, and the older vintages, back to 2004, had developed extra layers of aromatics and flavors that come with time in the bottle..... (Read on)

<http://www.winespectator.com/blogs/show/id/52338>

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## Jo Illian Awards – Forward Thinking

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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 (excl Hybrid, Sparkling, Liqueur)	Gary Campanella, Hamish Lucas
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

It happened! Danny scored 3 points on the last night of the competition ended up coming a draw with David Hart. The result will not be a surprise to anybody as David and Danny are our top winemakers who are always prepared to bring in their top wines for discussion at our Monthly Guild Nights. Congratulations to David and Danny. A small prize will be presented at our Guild Night on Thursday.

GUILD NIGHT WOTY – LEAGUE LADDER					
Name	Score	A	B	C	Description
David Hart	11				2013 Pinot Noir (3), 2013 Elderberry (3), 2010 Cabernet Sauvignon (3), 2015 Mulled Wine (1), 2015 Pinot Noir (1)
Danny Cappellani	11				2013 Palomino (2), 2014 Pinot Noir (1), 2011 Lagrein (2), 2015 Pinot Noir (3), Straw/Ras/Black/Cab Hybrid (3)
Mario Fantin	6				2013 Shiraz (1), 2015 Mead (3), 2008 Cab-Merlot (2)
Nan Oates	4				2011 Elderberry (2), 2015 Mulled Wine (2)
Henri Styzinski	2				2015 Plum (1), 2015 Mead (1)
Wayne Harridge	2				2015 Mead (2)
Michael, Zenon, Nan, Trevor	2				2015 Pinot Noir (2)
David Pope	5				2004 Shiraz (3), 2004 Cab-Merlot (1), 2014 Merl-Cab (1)
Neil Johannesen	5				2012 Chardonnay (1), 2011 Pinot (2), 2012 Shiraz (2)
Spencer Field	3				2013 Viognier (3),
Zenon Kolasz	3				2015 Mulled Wine (3)
Danny, Joe, Geoff	1				2006 Shiraz (1)
Zenon, Bill					
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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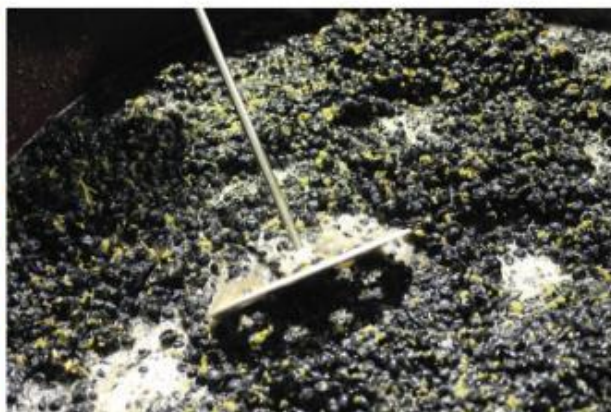
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