



Press Cuttings

October 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: Friday 30th October 2015

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

In This Newsletter:

President's Press.....	2
Forward Program for Future Guild Events.....	4
2015 Eltham Wine Show: Director's Update – July 2015	7
Wine Humour and News.....	8
Trading Barrel.....	10
Jo Illian Awards – Forward Thinking.....	11
GUILD NIGHT WOTY Competition – 2015	12
Sponsors Corner	14

President's Press

OCTOBER UPDATE

Entries for our wine show have now closed and the fantastic news we should all be proud of is that we have received 600 entries, 10% more than last year. What a fantastic show of confidence by winemakers in our wine show and the Guild. In my mind there are two reasons why we have received so many entries. Firstly, we made quite a few changes last year and people are satisfied with what they saw and have continued to support us. Secondly, I am sure all of you, our members, have not only entered lots of your own wines, but you have also promoted the show to other winemakers and encouraged them to enter. So thanks to everybody for a great result so far. The real work for our members starts now because our next challenge is to deliver a great wine show. I am confident we can do it.

ELTHAM WINE SHOW

The wine show judging will be on Saturday 14 November and the open day to the public will be on Sunday 15 November at the Veneto Club Bulleen. More details are included in the Wine Show Director's Update later in this newsletter, however I just wanted to highlight a few things all Guild members should now be doing:

1. We should be telling all our friends about the show and get them to mark the public tasting day (Sunday 15 November in their diaries). There will be some 'lifestyle' non wine related displays and demonstrations (salami making, cheese, olive oil) which will be of interest to many people.
2. Members should be putting their names on lists of volunteers for both the Saturday and Sunday. There is a lot of work involved in putting on a show like ours. We need everybody's help in order to share the load. Please advise Bill Bussau (bill.bussau@bigpond.com) of your availability. If there are members of your family who can help on either the Saturday or Sunday, that will be appreciated. Please discuss with Bill who is coordinating the volunteers.
3. We should be preparing our wine show entry bottles well before the due date for delivery, particularly barrel samples. Some people think it's a myth but I believe wine does experience 'bottle shock' when first bottled. Therefore, the sooner we bottle them, the longer they will have to settle into their new surroundings and be at their best on judging day.

SURVEY

All members will soon receive an invitation to participate in a very brief survey (thanks Mario Anders for organising). Of particular interest to the Committee will be your responses to the following questions:

- Which night of the week would you like our Monthly Guild Nights to be held on?
- Which guest speakers would you like to hear next year?
- What wine related events would you like the Guild to arrange next year?

LAST GUILD NIGHT OF YEAR – THURSDAY 26 NOVEMBER

There will be two themes on this night, our last Guild Night of the year. Firstly, we will have a wine show debrief while the event is still fresh in everybody's mind. Let's look at: What went well? What can be improved? We need to learn and keep improving. Secondly, we will make the night a small social event with some catering and interesting wines provided. The Committee is still working on the details, so stay tuned, mark the date in your diaries because it will be a great way to end the year.

NEXT GUILD NIGHT – FRIDAY 30 OCTOBER

At our next Guild Night, we will briefly review arrangements for the wine show and answer any questions people may have about their roles and responsibilities. Once that is over I would like people who have entered wines in recent shows, particularly the Frankston Show, to bring along a wine you entered and share your thoughts on the result with us. Were you happy with the comments/score provided by the judges? Let's taste the wine and see if we agree with the judges. It should be a great educational

experience for everybody. I will be bringing along a couple of wines I entered in the Adelaide Show where the two judges gave the same wine scores totally different scores. I will be interested in seeing what you think of the wines. Don't forget that the October Guild Night is back to a Friday night because the room was already booked on the Thursday. Looking forward to seeing you and don't forget to bring a bottle of wine along to share and discuss. As this will be the last newsletter before the wine show, I would like to wish everybody good luck with their wine show entries.

VALE

It is with great sadness that we inform you of the passing of Laurie, husband of Life Member Karen Coulston. On behalf of the Guild, we wish to extend our deepest sympathy to Karen and express our condolences to her and her family.

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

	<p>terroir on Heathcote wines. Four sample wines will be used to reinforce his presentation.</p> <p>Guest Sponsor: Steve Lamberto</p> <p>WOTY: Heathcote red or white wines</p>	
<p><u>Monthly Guild Night</u></p> <p>Friday 26 June 2015</p>	<p>Mead</p> <p>Workshop attendees to bring in their meads for discussion</p> <p>Guest Sponsor: Rep. from Home Make It</p> <p>WOTY: Mead</p>	<p>Hamish Lucas, Graham Scott, Gary Campanella, Danny Cappellani</p>
24 July 2015	Deadline for Frankston Show Entries	
<p><u>Monthly Guild Night</u></p> <p>Friday 31 July 2015</p>	<p>AGM – Spiced / Mulled Wine.</p> <p>Guest Speaker: Lindsay Corby - Preparing wines for show entry. What judges look for. Feedback from class comments.</p> <p>WOTY: Spiced / Mulled Wine</p>	
<p><u>Monthly Guild Night</u></p> <p>Thursday 27 August 2015</p>	<p>Theme of night will be Old Wine – bring along your 2010 or older grape or country wine to share & discuss. Members Corner – Danny Cappellani will demonstrate and discuss what is involved in sulphur testing of wine.</p> <p>WOTY: Best ‘Old Wine’</p>	
Sunday 30 August	Frankston Wine Show – Public Tasting Day The Briars Historic Park Mount Martha	
<p><u>Monthly Guild Night</u></p> <p>Thursday 24 September 2015</p>	<p>Theme: Pinot Noir. Guest Ken King. Compare current vintage Pinot Noir wines made by members from same grapes.</p> <p>Reg Bowran (EDWG Founding Member) will demonstrate his Ebulliometer (wine alcohol % measuring instrument) & test members’ wines.</p> <p>WOTY: Current Vintage Pinot Noir</p>	
5 October 2015	Deadline for EDWG Show Entries	
<p><u>Monthly Guild Night</u></p> <p>Friday 30 October 2015</p>	<p>Will also discuss arrangements for the EDWG Show. Brief reminder of responsibilities and procedures, answer questions.</p> <p>Members who have entered wine recently in a show (Frankston, Adelaide) to bring a wine along and share with us what the judges thought – do we agree?</p> <p>WOTY: Open, any wine eligible.</p>	
<p>Wine Show</p> <p>Sat 14 & Sun 15 Nov 2015</p>	EDWG Wine Show	
<p><u>Monthly Guild Night</u></p> <p>Thursday 26 November 2015</p>	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

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

GENERAL UPDATE

I mentioned in the President's Press we have received almost 600 entries in the show. The challenge for the Guild now is to manage this large number of entries and still maintain the high standard we have set in the past. I am sure we can do it.

On Saturday we need people for stewarding, glass washing and data entry. On Sunday, we need people for door duty, gold wine table stewards, guild table and catering. We have volunteers but a few more would be appreciated, particularly on the Sunday. Please let Bill Bussau (bill.bussau@bigpond.com) know your availability. Bill is also maintaining a list of people who are interested in associate judging if the opportunity arises. Please let Bill know if you would like to be included on the list. People on the list so far are Hamish L, Trevor R, Zenon K, Danny C, Mario F, Gary C, David H.

With entries now closed, the responsibility of members is to ensure that as many people as possible come along to our open day on the Sunday. There will be 'non wine related' displays and demonstrations of interest at our show (salami making, cheese, olive oil). Plus the Veneto Club has facilities such as bistro, bar, pokies, children's play area and parkland where people not attending the show can spend time. So please tell all your friends about the show, it will be a very enjoyable way to spend a Sunday for the whole family.

While at the wine show, please keep a note of what, in your opinion, has gone well and what can be improved. We need to keep learning and improving. The opportunity will be provided for you to share your observations at our last Monthly Guild Night for the year which will be held on Thursday 26 November.

COMMITTEE RESPONSIBILITIES

A committee is in place to handle details associated with the show. Very general areas of responsibility for committee members are noted below. Please contact these people if you have any ideas, suggestions etc or can help in any way:

- Mario Fantin – Wine Show Director
- Greg Martin – Judging
- Mario Anders (supported by Trevor Sleep) - Logistics
 - Saturday/Sunday Logistics (venue, catering, tables, bottle management)
 - Show posters, brochures, marketing material
- Hamish Lucas (supported by Gary Campanella) – IT (Entry & Judging data management, production of results book, certificates etc)
- Bill Bussau – Chief Steward responsible for steward & bottle management on judging day, including preparation of member volunteer rosters for Saturday and Sunday.
- Wayne Harridge (supported by Gary Campanella) – Guild promotion on Public Tasting Day, responsible for Guild Table.
- Danny Cappellani, Graham Scott, Luigi Di Batista, Nan Oates, Gary Campanella, Bill Loughlin – Show marketing & sponsorships
- Kass Mulvany – Committee record keeping, meeting minutes etc

LABEL COMPETITION

We have not received many entries for the wine label competition. As the Committee is keen to promote this feature of our wine show, late entries will be accepted up until one week before the show. Entry forms are available via the Guild website. Have some fun with this and get your imagination going to design some labels for your wine that you can enter in the competition. Entry in the completion is free!

Wine Humour and News

HUMOUR

A Meal without a Wine is called Breakfast. A Wine without a Meal is called a Diet.
Or to quote the immortal words of Mr Spock, "Drink long and Prosper"

NEWS

The following articles have been submitted by Luigi DiBattista

Grower group says wine grape price is nearly half what it was a decade ago and will force farmers out of vineyards

A decade ago, Victorian vineyards could expect nearly \$500 a tonne for their grapes, but ten years later that figure has plummeted to under \$300 a tonne.

Grape grower earnings dropped 15 per cent on last year's figures and winegrowers are concerned this will force farmers out of the industry.

Mike Stone, from Murray Valley Winegrowers, said overall the production value had been reduced dramatically.

The low grape prices led to an 8 per cent drop in production in the Mildura, Robinvale and Swan Hill regions..... (Read on)

<http://www.abc.net.au/news/2015-07-09/victorian-vintage-value-will-drive-farmers-out-of-wine-industry/6605884>

Treasury to close two wineries

Treasury Wine Estates has announced further changes to its 'supply chain optimisation', with the closure of two wineries.

The Matua Auckland winery, packaging and cellar door site and the Great Western winery in Victoria will close. TWE said the company's New Zealand wine production will be consolidated into the Matua Marlborough winery. Although the Great Western winery will be closed that site will be maintained while the company considers its operational future, which could include a possible sale..... (Read On)

<http://www.theshout.com.au/2015/10/23/article/Treasury-to-close-two-wineries/USLSOBSXQV.html>

Red wine production up, white wine down

Red wine grape production increased by five per cent across the 2015 vintage, compared to the 2012 vintage, according to figures released by the Australian Bureau of Statistics (ABS).

The ABS figures also showed that white wine grape production decreased by two per cent over the same time period, to an estimated 764,000 tonnes.

Katie Hutt from the ABS said: "We estimate that there were 86,600 hectares of red wine grapes in 2015, accounting for 64 per cent of all wine grape vines in Australia..... (Read On)

<http://www.theshout.com.au/2015/10/19/article/Red-wine-production-up-white-wine-down/PDOPZFAPG.html>

Less than 15pc of Australian wine grape growers made profit last year, report finds, as Nick Xenophon issues warning about health of wine industry

Independent senator Nick Xenophon has sounded a dire warning about the health of Australia's wine and grape growing industry, as growers face yet another year of crippling low prices.

According to a report released by the Winemaker's Federation of Australia, less than 15 per cent of Australia's wine grape growers made a profit last year.

In South Australia's Riverland region that figure was even lower, and this year it is expected to drop again.....(Read on)

<http://www.abc.net.au/news/2015-04-08/low-prices-cripple-wine-and-grape-growing-industry/6377904>

Trading Barrel

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

David Hart is still in front following the last Guild Night when the WOTY theme was 'current vintage pinot noir'. David now has a contender for first place. Danny is only 3 points behind David with only one round of the competition to go. If Danny scores 3 points at the next Guild Night and David does not score at all, we could have a tie for first place. The theme of the next Guild Night is 'Open' so any wine is eligible. Let's see what happens. Please don't let the competition theme deter you from bringing any of your wines along to the Guild Nights. We would like people to bring in their wines for appraisal and as a result we all learn from the discussion. If your wine is not aligned with the theme for the night, it will not feature on the scoreboard below.

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	8				2013 Palomino (2), 2014 Pinot Noir (1), 2011 Lagrein (2), 2015 Pinot Noir (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	4				2004 Shiraz (3), 2004 Cabernet-Merlot (1)
Spencer Field	3				2013 Viognier (3),
Neil Johannesen	3				2012 Chardonnay (1), 2011 Pinot Noir (2)
Zenon Kolasz	3				2015 Mulled Wine (3)
Danny, Joe, Geoff Zenon, Bill	1				2006 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.

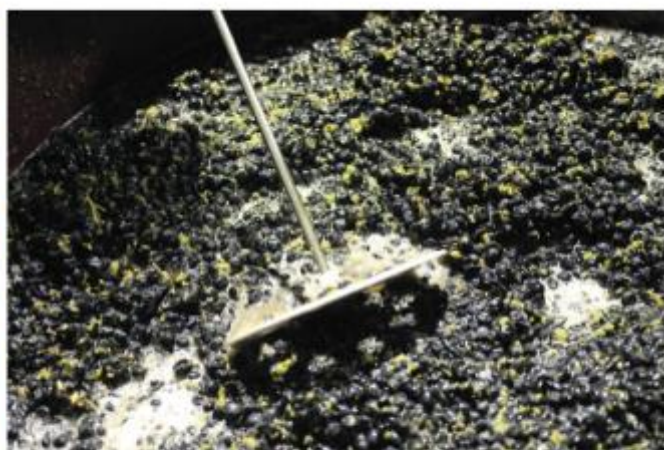
4. Each wine brought in by a member to a Guild Night will be discussed and feedback provided. Members present at the meeting are encouraged to formally assess each wine via a judging sheet similar to that used by judges at our wine show.
5. At the end of the WOTY segment the Chair of the meeting will 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.

Sponsors Corner

Proudly sponsored by
Eltham and District
Community Bank® Branch
 **Bendigo Bank**



Your one-stop shop for all
winemaking equipment,
supplies and advice...



FIND US AT:

4/158 Wellington Road, Clayton VIC - Ph (03) 9574 8222

265 Spring Street, Reservoir VIC - Ph (03) 9460 2777

Shop Online: homemakeit.com.au

Email: info@homemakeit.com.au







2/19 Macquarie Drive
Thomastown VIC 3074
Ph: 1300 360 353
Fax: 1300 360 356
Mobile: 0438 833 795

Suppliers of Quality Products to the Wine Industry - Bucher Vaslin - Anchor Yeast Tannins & Enzymes .
Winery Chemicals Lab Supplies



Mobile Mailroom Solutions

We Offer:

- ✓ FREE mail pick-up and lodgement with Australia Post
- ✓ Discounted postage, including letters, parcels and courier.
- ✓ For domestic and international bound articles

Supply of:

- ✓ Postal satchels and envelopes
- ✓ Postpak, mailing boxes and padded bags
- ✓ Letterhead and envelope printing

Is your company is paying full retail rates (including franking prices) for your postage and courier services?

eziPOST can save you up to 10%

Call us on 1300 767 843
or visit www.ezipost.net.au

COSTANTE

imports



**For all your
winemaking
equipment.**



Presses
Storage Tanks
Fermentation Tanks
Bottle Fillers
Filters



Screw Capping Machines -
Yeasts
Labelling Machines
Chemicals
Semi Automatic Corkers



Corks
Fittings
Pumps



Ph: (05) 9484 7948 – Fax: (05) 9484 7940
377-379 Bell St, Preston VIC 3072
Email: sales@costanteimports.com.au

www.costanteimports.com.au

Greensborough Home Brewing

Your local homebrew shop carrying a complete range of Wine & Beer making supplies

Books	Nutrients	Glassware	Acids
5L Stills	Oak Barrels	Corks	Yeasts

Winemaking equipment hire – including motorised crusher / de-stemmer (750kg / hr), basket press, corker and more.

Call Dave for all your needs ...

Greensborough Home Brewing

22 Louis Street, Greensborough (Melways Map 20/J4)

Tel: 9432 0283