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<b>Secretary</b>	Mario Fantin	9846 7092	<b>Committee</b>	Darko Postruzin	94342617
<b>Show Director</b>	Gary Campanella	0409 198 884	<b>Committee</b>	Danny Cappellani	
<b>Newsletter</b>	Luigi DiBattista	0407 353306	<b>Committee</b>	Hamish Lucas	
<b>Web Site Content</b>	Gary Campanella				



**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: 30<sup>th</sup> May 2014**

**Guests checking out joining the Guild are welcome to our regular meetings, as always.**

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# President's Press

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## NEXT MEETING

The next meeting will be held on Friday 30 May, commencing at 7.45 for an 8.00pm start.

## KEYNOTE PRESENTER

We will have the privilege of Taltarni's Chief Sparkling Wine maker Loic Le Calvez, who will provide us with some good tips on how to make good sparkling wines. If you have not already tried your hand at making a sparkler, here is a good opportunity to find out how it is done.

## INTERNATIONAL NIGHT

I hope you have given serious thought to attending this night and be encouraged to invite your friends to a low cost, high value Austrian theme gourmet meal. The Guild will provide a few Austrian wines to match the dinner.

The venue is the Slovenian Club, see the flyer issued with last month's Newsletter.

## GUILD EXECUTIVE

My reign as President for 3 years will cease at the AGM in July. We need a member to step up to enable the Guild to continue to function efficiently. We have an experienced Committee to support a new President, so please speak to me about any interest you may have.

Vacancies are also available for any members for a Committee position. Please send in your nominations and or discuss the idea with me.

I can be contacted by Tel: 5786 5047 (all hours) and by email: [bill.loughlin@hotmail.com](mailto:bill.loughlin@hotmail.com)

## NEWSLETTER EDITOR

Bill Bussau has performed this task admirably at often difficult times for him personally. Thank you Bill for the job you have done. Bill will continue as a member of the Show Committee.

A member has offered to take on this important role and that person is Luigi Battista. His first Newsletter will be the May edition.

## WOTY WINES

You may wish to bring in some of your sparkling wines for tasting and assessment. If our guest speaker has time, he may be able to provide you with some good feedback.

Still red, white and country wines are always welcomed at our meetings. Please bring them along and make this a memorable night.

Bill Loughlin

President

## EXPRESSIONS OF INTEREST FOR EXECUTIVE AND COMMITTEE POSITIONS

There have been several members who have expressed interest in nominating for committee positions this year. There is still opportunity to put yourself forward. This is a great opportunity to play your role in helping to shape the Guild.

Do consider what difference you could make to the Guild if you were to bring your good ideas to it.

Your first step to making a contribution is contact either myself or Mario Fantin:

Bill Loughlin email: [bill.loughlin@hotmail.com](mailto:bill.loughlin@hotmail.com) Tel: 5786 5047

Mario Fantin email: [Mario.fantin@roads.vic.gov.au](mailto:Mario.fantin@roads.vic.gov.au) Tel:9846 7092

Bill Loughlin

President

## Forward Program for Future Guild Meetings

<b>EDWG MEMBERS PROGRAM</b>		
<b>DATE</b>	<b>THEME</b>	<b>Presenter or Faciltator/s</b>
<b>Guild Meeting</b> Friday 30 May	Making Sparkling Wine	Loic Le Calvez Taltarni's chief sparkling winemaker
<b>No Guild Meeting International Night</b> Friday 27 June	International Night (Austrian Feast!!) See brochure at end of Newsletter)	
<b>Guild Meeting</b> Friday 25 July	AGM Setting up a home lab	To be confirmed
<b>Guild Meeting</b> Sunday 29 August	Making mead	Hamish Lucas
<b>Guild Meeting</b> Friday 26 September	Blind tasting & judging members white wines with commercial wines	To be confirmed
<b>Guild Meeting</b> Friday 31 October	Show preparation, steward assoc judge training Judge & compare members wines made from the same source	To be confirmed
<b>No Guild Meeting Wine Show</b> 15/16/17 November	Wine Show	
<b>Meeting &amp; Social</b> Early December	Wine Show Debrief / Social breakup Early December	
<b>EXTERNAL EVENTS OF INTEREST</b>		
<i>If you become aware of an event which will be of interest to EDWG members please advise Secretary - Mario Fantin and it will be included in this section</i>		
<b>EVENT</b>		
<b>Darebin Homemade Food and Wine Festival 2014</b> 7th May 2014 - 4pm entries close Saturday 17 May 2014 Public tasting from 1pm-4pm at Preston City Hall. Entry only for residents of Darebin. Definitely worth a visit on public show day.		
<b>Frankston &amp; South Eastern Wineshow</b> 26 July 2014 - closing date for entries Sunday 31 August - Public tasting, results available		

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# Wine Show

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## Eltham Wine Show – Step right up ..... Thoughtfully!

*By Gary Campanella, Director Eltham Wine Show*

**Entry forms** are now available from our web site for the 2014 Eltham Wine Show.

PDF:-

[http://www.amateurwine.org.au/index.php?option=com\\_joomdoc&task=doc\\_download&gid=94&Itemid=6](http://www.amateurwine.org.au/index.php?option=com_joomdoc&task=doc_download&gid=94&Itemid=6)

MS Word:-

[http://www.amateurwine.org.au/index.php?option=com\\_joomdoc&task=doc\\_download&gid=93&Itemid=6](http://www.amateurwine.org.au/index.php?option=com_joomdoc&task=doc_download&gid=93&Itemid=6)

### Enter with Purpose

I have received the first entry to the Eltham Wine Show.

It was handed to me by one of the Guild's very fine winemakers who have a distinguished record of medals and awards .... I can see what this entrant is vying for:

- The Jo Ilian, by entering a current vintage white wine
- The Bill Christophersen by entering a previous vintage Shiraz
- The Eltham WOTY by making sure the entries include a current vintage wine, a country wine, and a grape wine
- Maximising the WOTY score by entering more than the average of 5 bottles per entrant. That is a good strategy to maximise a WOTY score. 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.

Like this fine entrant, be thoughtful about what you enter.

**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

Key dates are as follows:

<i><b>Eltham Wine Show - IMPORTANT DATES FOR Entrants !</b></i>	
<i>6 October 2014</i>	<i>Last date for receipt of entry form and fees.</i>
<i>27 October 2014</i>	<i>Labels mailed to winemakers.</i>
<i>7 November 2014</i>	<i>Last date for bottles to be delivered.</i>
<i>16 November 2014</i>	<i>Wine Show Public Tasting, Awards Presentation.</i>

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## EDWG Presidents – A History and a bit of Serendipity

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*Compiled by Gary Campanella (Director, Eltham Wine Show)*

I've made it a bit of a personal mission to make sure that we have recorded somewhere, online, the complete line of Guild Presidents starting with our Founder the late Jo Ilian, up to the present date.

Surprisingly, it took a while. It started with a longish phone call to Harry Gilham (LM), last year I think. I subsequently received from Harry a list, nearly intact and somewhat complete, along with an ancient member's contacts sheet. As it turned out, I needed some essential information on that sheet to complete this little piece of history. Harry let me figure that one out for myself.

In the course of confirming this chronology of encumbrance and stewardship, I thought it best to speak and correspond with as many of these fine people as possible. So I did, and what a warm response I got from all that were contacted.

My thanks go to Harry Gilham, Neil Johannesen, Spencer Field, Graham Scott and Mario Fantin for helping me get the basic chronology intact. I was then sent on a path to confirm some vague and conflicting recollections with George Wright, who is always great to talk to, but on this occasion was no help at all ☺ ; although he did put me onto John Graves. And that was a treat.

John Graves spoke warmly of his recollections of the Guild and was keen to hear how the Guild was going, enquiring of individual members and was happy to stay in contact. More chronology confirmed, but still a gap; John subsequently recommended that I speak to Ken King to confirm some more facts, and I did.

Ken King immediately returned my call. He also spoke at length of his recollections, and in particular of the great contribution that the Guild made to his own wine making skills and knowledge.

I was struck by how warmly the Guild is recalled by the Past Presidents who we don't see around anymore, and how pleased they were to be contacted, and how readily they acknowledged the significant contribution that their involvement in the Guild contributed to their growth as winemakers.

I do believe we will have a few extra on our VIP Guest list at this year's Wine Show.

### **Eltham and District Wine Guild Presidents from 1967 to 2014**

<b>Name</b>	<b>Year Elected</b>
Jo Ilian	1967
Graham Scott	1985
Neil Johannesen	1988
Geoff Youl	1989
Harry Gilham	1991
Russ Henry	1996
John O'Callaghan	1999
Alan Blackman	2001
John Graves	2002
Ken King	2003
Mario Fantin	2004
George Wright	2006
Spencer Field	2008
Bill Loughlin (current)	2011

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## Jo Illian 2015, and 2016

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See the table below and watch out for special Monthly meeting sessions where we focus on making these styles.

Are you a Jo Illian contender?

### Jo Illian Awards Future and Past

Show Year	Class	Winner
2016 (Grape)	Best Previous Pinot Noir (RPP, 2015 or earlier)	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	TBA
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



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## Meet the winemaker – Time with Mario Fantin (LM)

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*Interviewed by Gary Campanella*

In this month's "Meet the Winemaker" series of interviews with EDWG members, it was a great pleasure to have Mario Fantin share his thoughts and journey through winemaking.

For me, Mario thoughts and approach encompasses so much of what is good in our Guild; a long-time passion for wine, great skills in winemaking, coupled with the satisfaction that comes with learning, sharing and enjoying in the company of others who share this passion. In this interview Mario reflects on this and highlights how the Guild has shaped his appreciation and skills.

Mario has given so much back to the Guild through his many roles over the years; Secretary, Treasurer, President, Chief Steward, Consultant to the Guild Executive.

I hope you enjoy reading this transcript.

### **[GC]- How did you come to winemaking?**

**[MF]** Being Italian, wine drinking and winemaking is in your blood. I was raised in a family where the wine, which was proudly and passionately made by my father, was always on the dinner table. My father made his wine the way his family made it back in Italy using simple traditional methods. He would often proudly proclaim that it had been made naturally without chemicals, not like the wine you bought from the shop. In a way he was ahead of his time by promoting healthy organic food where human intervention has been minimised. There was never an issue with the wine going off as most of it was consumed before the next vintage.

While my father continued to make wine I was happy to drink and enjoy it however I always wondered why it tasted different to commercially made wines. When my father stopped making wine due to old age I decided that I would start making my own. The timing also coincided with when we moved to living on an acre in Templestowe and I had the opportunity to not only make my own wine but also to grow my own grapes. I often joke that all my neighbours have tennis courts in their back yards whereas we have a vineyard instead.

My objective in winemaking has always been to make a classic full bodied red and the best red wines at the time I was establishing by vineyard and getting into winemaking were made by the French. Hence my small backyard vineyard has the traditional Bordeaux grape varieties planted, Cabernet Sauvignon, Cabernet Franc and Merlot.

### **[GC]- What, or who, were your biggest influences in winemaking?**

**[MF]** It is difficult to nominate particular individuals as having the biggest influence because in some way I am influenced by everybody I associate with. I believe you naturally find yourself associating with people who are approachable and can assist you on your winemaking journey. When I was starting to get into winemaking and establishing my vineyard, an ex-member and past president of the Guild, John Graves (Past President) was a great mentor. It so happened that John and I worked together in the same office and he introduced me to the Guild 18 years ago. I wanted to learn the theory of winemaking and went to a few short courses where people like Karen Coulston (NMIT) and Richard Webb (Australian Winemakers) passed on the scientific principles of winemaking and palate training. But the biggest influence by far has been my association with ordinary Guild members. Over all the years I have been with the Guild, there has not been one Guild meeting where I have not come away without some minor or major piece of information which will be of assistance to me on my winemaking journey. The information may be from a formal

presentation, but often it just comes from a casual conversation with a Guild member. My message to people who are serious about winemaking is to not underestimate the importance of continuing and maintaining your association with the Guild.

***[GC]- What are your biggest challenges in winemaking?***

***[MF]*** I believe improvements in the quality of wine produced by amateurs occur in steps over time as you master each particular aspect of winemaking. The first improvements occur relatively quickly after learning the basics, such as the importance of having good quality grapes and making sure you are aware of and experiment with options available in the technical and scientific side of the winemaking process. Subsequent improvements come from the creativity of the winemaker via experimentation with processes, blending and addition of optional wine enhancing additives. However this last phase of wine improvement takes time and this is my problem at the moment. Because I am still working full time, combined with family pressures, it is difficult finding time to take my winemaking to the next level.

My personal challenge is to fill the wall of my cellar with more gold medal certificates from the Eltham Wine Show and secure the prestigious Jo Illian trophy.

***[GC]- What do you like best about being a part of the Eltham and District Wine Guild?***

***[MF]*** At a personal level, the Guild has consistently provided me the opportunity to continuously improve my winemaking which was my original purpose for joining. However what both pleases and amazes me is how the standard of wine produced by amateurs has steadily improved over the years. I get tremendous satisfaction seeing the improvement in wines made by people when you compare the wines they were making when they first joined the Guild to the quality of wines they are now making a few years down the track. Many past members who are now making wines professionally acknowledge the Guild as being a fundamental stepping stone which has helped them get to where they are today.

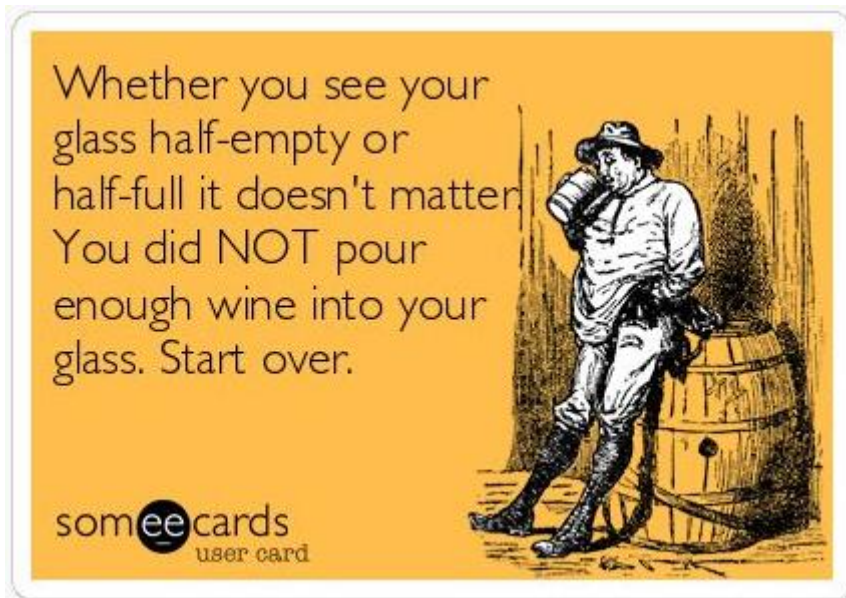
In addition to the winemaking side, what has given me tremendous satisfaction are the lifelong relationships and friendships I have established with Guild members over the years.

My advice to members is that if you want to derive the most benefit from the Guild you need to get involved in the running of the Guild. For me, the Guild motto accurately reflects what the Guild is all about 'Fellowship through home winemaking, Share, Learn, Enjoy!'

## Wine Quotes and News

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“Age is just a number. It’s totally irrelevant unless, of course, you happen to be a bottle of wine.” — *Joan Collins*



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## Trading Barrel

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*Narrow neck glass demijohns.*



5 X 25 litre; \$40. 1 X 20 litres: \$30.

Cork type bottles; red and white. Assorted shades of colour; Rinsed clean. \$2-50 / dozen. \$15-00 / hundred.

Please contact **Stan Gower**: [stango@alphalink.com.au](mailto:stango@alphalink.com.au) Ph 9439 8687

**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 [newletter@amaturewines.com.au](mailto:newletter@amaturewines.com.au) .**

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## **ELTHAM WINE SHOW 2014**

*Amateur and professional winemakers!*

*Do you want your wines assessed by  
Professional, experienced wine judges?*

*Enter and attend the 45'th Eltham Wine Show*

*Public Tasting held*

*Sunday 16 November 2014*

*11am - 3pm Eltham Community Centre*

*801 Main Road (opposite Eltham Hotel)*

- Professional, highly experienced, independent wine judges
- High quality printed results book available on Show day
  - Every wine scored with insightful commentary
- Separate amateur and professional winemaker classes

Forms available early September at

[www.amateurwine.org.au](http://www.amateurwine.org.au)

Entries close 13 October 2014.



Wine show classes include:

- Grape wines
- Country and Hybrid wines



It is estimated that 400 wines will be entered in Show  
Presentation of awards at 12pm

*Sponsored by the Eltham and District Winemakers Guild promoting fellowship through  
winemaking: Share, Learn, Enjoy!*

Contact [wineshow@amateurwine.org.au](mailto:wineshow@amateurwine.org.au)

The EDWG promotes the safe and responsible consumption of alcohol



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*Fellowship through home winemaking Share, Learn, Enjoy!*

## INTERNATIONAL NIGHT



THE GUILD INVITES MEMBERS, FAMILY & FRIENDS TO THE SOCIAL HIGHLIGHT OF THE YEAR, THE INTERNATIONAL NIGHT. THE THEME THIS YEAR IS:

### ‘AUSTRIAN’

Have Fun! Wear Your Favourite ‘Clothes’ ( RED WHITE ) or come in traditional outfit .

**FRIDAY 27<sup>TH</sup> JUNE 2014**

Slovenian Club  
82 Ingrams road , Research  
Mel. Map. 12, G11,

PRE-DINNER DRINKS AT 6.30PM

RSVP  
Sunday  
15 June

**Guild members will provide free medal wines to share with meal**

MEAL COMMENCES AT 7 PM

Slovenian Chef – Traditional Austrian Meal @ \$38/head  
Three-course meal will be served with Coffee/Tea

RSVP with Payments due Sunday 15<sup>th</sup>. June 2014

Email : [dlpost@aapt.net.au](mailto:dlpost@aapt.net.au) or call Darko Postruzin Mobile 0419 540 205 AH 9434-2617,

Payment to Eltham & District Winemakers Guild Inc. by cheque c/- P.O. Box 918, ELTHAM 3095. Enclosed a **cheque** (payable to Eltham & District Winemakers Guild) for the amount of \$.....

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