



Press Cuttings

October 2014

President	Mario Fantin	9846 7092	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: 31st October 2014

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

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President's Press

SEPTEMBER GUILD NIGHT

The September Guild night was pretty busy with lots of interesting presentations, wine tasting and wine-food matching activities. Thanks to everybody who contributed but I need to especially thank Mario and Jeanne Anders who went out of their way to prepare special platters of food which would accompany each of the white wine varieties presented. What a smorgasbord of flavours we experienced! The aim of the evening was to provide an opportunity for members to 'test run' their Joe Illian contenders. There was no stand out leader so I expect it will be a very close race for the big prize.

COMMITTEE UPDATE

Many of the Committee members have been busy with the wine show however progress is continuing to be made in a number of areas over the past month. Listed below are some of the initiatives underway particularly aimed at attracting new members to the Guild:

- Nan Oates and Mario Anders have prepared and distributed brochures promoting our Guild at local wine cellars participating in the Open Doors of Nillumbik (18/19 October 2014). Thank you Mario / Nan for your efforts.
- Graham Scott, Hamish Lucas and Gary Campanella are continuing to plan a country winemaking workshop, which will be open to members of the public and be run early next year.
- Bill Bussau and Danny Cappellani are looking at setting up a Guild stand at the upcoming Rotary Eltham Town Festival (8/9 November 2014). The same stand will be re-established at our own wine show the following weekend.
- Bill Loughlin is looking at ways to improve awareness of the Guild's winemaking equipment and encourage more use, particularly by new members.

ELTHAM WINE SHOW

I am starting to get really excited about this year's wine show. Not only will we be having it at a new venue, which in itself will present some challenges, but also the number of entries is higher than it's been for some years! Gary Campanella and a dedicated bunch of really enthusiastic members have worked very hard and turned things around. Danny Cappellani and Geoff Neagle have been busy approaching a number of media outlets to try and get maximum exposure for the show and attract as many visitors as possible. If everything goes well with the publicity and members bring along as many friends as possible, the venue will be full of people on the Sunday. The responsibility now for making things happen and ensuring that at the end of the day the show is an overall success is now falling on the every member. Whenever volunteers are called for, I encourage you to put up your hand and help in whatever way you can.

NEXT GUILD NIGHT FRIDAY 31 OCTOBER

There will be two major themes for our next monthly guild night. Firstly we will be discussing the wine show and provide more information about the activities and how people can help. Secondly, for our winemaking educational segment, Danny Cappellani will be comparing a sample of current vintage wines made by different members using the same grapes. I find these sessions fascinating because they provide insight into how individual winemaking techniques can influence the final product. Frankston Guild strongly promotes bulk purchasing of grapes for their members with a different grape variety targeted every couple of years. I am keen to also go down the same path with our Guild i.e. have a number of members make wine from the same grapes and then track progress and differences over time via our regular meetings. Our next monthly guild night is shaping up to be great so don't miss out.

NOVEMBER MEETING FRIDAY 28 NOVEMBER

Just a reminder that we will be having a monthly guild night on the last Friday of the month in November even though we will have had the wine show a few days beforehand. The purpose of this meeting will be to

have a wine show debrief – what went well – what could we improve? In addition, as it will be our last meeting for the year, we will get some food/nibbles in and make it a social event as well. Stay tuned for details.

WINERY VISIT & BBQ 7 FEBRUARY 2015

I would like everybody to pencil into your calendars Saturday 7 February 2015. Thanks to David Hart, we are in the process of planning a social day out to Hastings where David lives. The plan is to visit a couple of local wineries in the morning and then meet at David's place for a lunchtime BBQ. Thanks David for offering your home for this event. Stay tuned for details.

ROCKWOOD WINES

Our life member Ken King was recently undertaking a spring clean of his cellar and discovered some wines going back to the Rockwood days (Rockwood was a vineyard in Kangaroo Ground where Guild members cultivated vines and made wines collaboratively). Ken has kindly donated a couple of dozen wines to the Guild, some of which go back almost 15 years. Thank you Ken, these wines will make a great talking point at future Guild meetings.

Mario Fantin
President

Forward Program for Future Guild Events

EDWG MEMBERS PROGRAM		
DATE	THEME	Presenter or Facilitator/s
Monthly Guild Night Friday 31 October	Show preparation, steward assoc judge training Judge & compare members wines made from the same source	To be confirmed
Wine Show 15/16 November	Eltham Wine Show: Judging – Saturday 15 November, Open to Public – Sunday 16 November	
Monthly Guild Night Friday 28 November	Wine Show Debrief / Social breakup	
December	No Guild Events	
Monthly Guild Night Friday 30 January 2015	Theme to be confirmed by Committee	
Local Wineries & BBQ – Picnic Saturday 7 February 2015	Local Winery Visit & BBQ – Picnic David Hart's home at Hastings. Saturday or Sunday early February 2015, date to be confirmed	
Country Winemaking Course February – March (date to be confirmed)	Country Winemaking Course – open to guild members & members of the public – dates still to be finalised by: Graham Scott, Hamish Lucas and Gary Campanella	
Monthly Guild Night Friday 27 February 2015	Theme to be confirmed by Committee	

EDWG COMMITTEE & WORKING GROUP MEETING DATES	
Eltham Guild Management Committee Wed 22 Oct	Members elected to positions on the Guild Management Committee meet regularly 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 observe how it all works, then contact either the President or Secretary. Help and ideas are always welcome!
Eltham Wine Show Working Group	A hard working group of members also meet regularly 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@amateurwine.org.au

Rotary Eltham Town Festival (8/9 November 2014) – Volunteers required for Guild Stand roster, see Bill Bussau and Danny Cappellani if you are available.

2014 Eltham Wine Show: Director's Update – October 2014

By Gary Campanella
Director, Eltham Wine Show

A big thank you!!!

Thanks to your fantastic support, we've seen a 40% increase in winemaker entries compared to last year. At last count we had over 520 bottle entries from 109 winemakers. We haven't seen entry figures like this for 4 years ... and it's all due to your support. You've proudly entered your wines and I reckon you've encouraged others to enter. So, well done everyone, we can still declare the 2014 Eltham Wine Show to be "Australia's largest Amateur Wine Show".

Another BIG THANK YOU goes to the very fine members of the Frankston and District Wine Guild, and the Wodonga and District Wine Guild who also have so generously supported the 2014 Eltham Wine Show with a record high entry count! I also note the usual stalwart, fine winemaker entrants from the Adelaide Wine Guild.

Australian Amateur Wine Making is alive and well and is supporting the 2014 Eltham Wine Show!!

Volunteer – now!

So we now need your help to deliver the 2014 Eltham Wine Show!

You know that we cannot deliver a great Eltham Wine Show without YOUR generous support. We have also often relied on additional experience provided by spouses/partners of members and of course we warmly welcome this help too! Contact Mario Anders now (0418 564 852, mariomanders@ozemail.com.au) with your availability for Saturday and/or Sunday.

We start at the Veneto Club at 7 AM, Saturday 15 November by loading in bottles into the Rialto Room of the Veneto Club Sports and Entertainment Centre. Around 520 bottles will be loaded in, with the aid of a goods lift, and set up in the Rialto Room. We'll need a small army of Stewards, Associate judges, data entry and proofing folk, glass washers, and so on to get us through the judging process. We finally set up the room for the public day.

On Sunday, we open the door to the public at 11 AM. At that time we'll need front desk attendants, Gold medal wine stewards, and good talkers for the all-new Eltham Wine Guild Stand.

The kind of roles you might be allocated include:

- Judging day set-up (7 AM "bump-in")
- Judging and Associate judging
- Glass washing (loading and clearing automatic washer)
- Stewarding
- Data Entry and proofing
- Saturday morning load in and set up
- Public day set-up
- Front-desk sales
- Gold medal stewards
- Represent our Guild at our all-new "Guild Table"; answer visitor questions
- Show pack up and "bump-out"

Reminders!! IMPORTANT DATES FOR SHOW ENTRANTS!

27 October 2014	Labels mailed to winemakers.
7 November 2014	Last date for bottles to be delivered. Last date for "Label Competition" entries
16 November 2014	Wine Show Public Tasting, Awards Presentation.

There is still time to get your entries in for the inaugural "Wine Label Competition"

ALL NEW ELTHAM WINE SHOW LABEL COMPETITION!!!

Show your other hidden talent!

Click on the links below for the Show Label poster and entry forms are here

[Label competition Poster](#) and important notes

[Label competition Entry Form \(MS Word version\)](#)

[Label competition Entry Form \(PDF version\)](#)

By Luigi DiBattista (Editor)

Did you know that you can eat beetroot leaves and that they are the number one super food? Try this Flatbread with beetroot leaves, feta and pine nuts recipe but don't throw away the beetroots. Make wine with them instead. Might make the perfect accompaniment to the Flatbread recipe.

<http://www.sbs.com.au/food/recipes/flatbread-beetroot-leaves-feta-and-pine-nuts>

Beetroot Wine Recipe

Ingredients:

4 lb beetroot
½ lb sultanas or raisins
Juice of 2 large lemons
½ pint strong tea
1¾ lb to 2¼ lb sugar
Wine yeast
Nutrient
Water

Remember, if you work in the decimal system:

1 lb = 0.45 kg

1 Imperial Pint = 568 Milliliters

1 day = 24 hours

1 min = 60 sec

Method:

Scrub the beetroots (but do not peel) and chop into small chunks

Boil in 6 pints of water for about 15 minutes.

Strain, discard the beets, and put the juice into a fermenting bin. Chop the sultanas or raisins and add to the bin along with half of the sugar.

Allow to cool and then add the lemon juice, wine yeast, nutrient and tea.

Cover and allow to ferment for a week, stirring daily.

Strain and press and return to a clean fermenting bin.

Boil the remaining sugar in 2 pints of water for 2 or 3 minutes and add to the bin.

Cover again and leave for 3 or 4 days.

Pour carefully into a gallon jar, leaving as much deposit behind as possible.

Fill up the jar with cooled, boiled water to where the neck begins.

Fit a fermentation lock and leave until fermentation has finished.

Rack, as necessary, and syphon into bottles.

Makes 1 gallon of wine.

Wine Humour and News

HUMOUR



NEWS

New in this month Newsletter, below are a list of web links that you can copy and paste onto a web browser and read articles people have sent in. Rather than (Editor) edit the articles, you the members/readers can access and read these at your leisure.

From Graham Scot

Top drops and Jimmy Watson recipient named at 2014 Royal Melbourne Wine Awards

The results for the 2014 Royal Melbourne Wine Awards (RMWA) conducted by the Royal Agricultural Society of Victoria were announced last night following an extensive week of judging and tasting of the 3183 wines entered. (Read more...)

<http://www.winebiz.com.au/dwn/details.asp?ID=15454>

ANCIENT GRAPE 'SOLUTION' TO CLIMATE CHANGE

Wine cooperative Plaimont may have found a solution to a demand for less alcoholic reds from hot wine

regions – an ancient grape currently known as Pedebernade 5.

The producer, which comprises 1,000 growers across four regions in southwest France, planted the largest private collection of historic grapes in 2002 to preserve the ancient varieties of the Saint Mont appellation, where sandy soils six-metres deep have allowed vines to survive phylloxera, among other root-eating pests.

Called the *Conservatoire Ampélographique de Saint Mont*, a one-hectare plot contains as many as 39 different varieties, including 12 grapes which are unknown to the world of wine – more than half the twenty unidentified vines in all of France. (Read more...)

<http://www.thedrinksbusiness.com/2014/10/unknown-grape-could-be-a-solution-to-climate-change/>

The best wines to serve with vegetable dishes

I've been having a lot of fun over the past few months with Niki Segnit's *The Flavour Thesaurus*, a Christmas present that has quickly become my current favourite cookbook, mainly because it's barely a cookbook at all, just an ingenious series of ideas and vignettes about which foods go with which. It's useful if, like me, you tend to start with the ingredients and look for a recipe rather than the other way round. It tells you things like how to jazz up a glut of parsnips (tarragon is one of Segnit's inspired suggestions that I hadn't come across before), and reminds you why a classic pairing such as chilli and chocolate works so well. (Read more...)

<http://www.theguardian.com/lifeandstyle/2013/may/18/best-wines-with-vegetable-dishes>

Sparkling wine production increases in the United Kingdom

The United Kingdom is gaining a reputation as a premium sparkling wine producing region.

In England and Wales the production of sparkling wine has dramatically increased, accounting for 60 per cent of production in the United Kingdom. (Read more...)

<http://www.abc.net.au/news/2014-09-22/uk-wine-production/5761136>

ROBOTS TO REPLACE WINE CRITICS – (Could they?-Ed)

Researchers in Denmark have created an artificial tongue they claim is able to assess the effect of tannins in wine more effectively than professional tasters.

As reported by Tech Crunch, the research, published in *ACS Nano*, claims the optical nanosensor is a superior judge of the effect of tannins in the mouth than a human due to being entirely objective. (Read More)

<http://www.thedrinksbusiness.com/2014/09/robots-to-replace-wine-critics/>

Cabernet Sauvignon takes two steps forward (... a White Cab Sav? – Ed)

This week marked a big step forward for indigenous grape varieties White Cabernet Sauvignon (Shalistic) and Bronze Cabernet Sauvignon (Malian).

Mac Cleggett from Cleggett Wines in Langhorne Creek has signed an agreement with the Riverland Vine Improvement Committee (RVIC), giving them sole opportunity to propagate and sell planting material to Riverland grape growers. (Read more...)

<http://www.winebiz.com.au/dwn/details.asp?ID=15512>

From Bill Bussau

Researchers pinpoint mechanism for aroma formation in wine

The majority of wines are produced from around 20 different types of grape, all of which have their own typical aroma. This is due to the terpenes, a diverse category of chemical substances including cholesterol and estrogen. Scientists have now identified two enzymes that determine the terpene content, and thus the aroma intensity, of grapes. The findings could play an important role in the future development of grape varieties. (Read more...)

http://www.rdmag.com/news/2014/10/researchers-pinpoint-mechanism-aroma-formation-wine?et_cid=4188288&et_rid=290280432&type=cta

Also from Bill Bussau and added into the Newsletter by the Editor for all our female readers.

A Diamond is R&D's "Synthetic" Best Friend

Diamonds aren't just a girl's best friend. They're also R&D's best friend-or at least a new acquaintance. Many laboratories and companies are embracing synthetic diamond for its elevated super properties in applications ranging from analytical instruments and biomedical sensors to electronics and lasers to water purification. (Read More...I know my wife would love a few of these babies set in a gold band-Ed)

http://www.rdmag.com/articles/2014/09/diamond-r-d's-“synthetic”-best-friend?et_cid=4188288&et_rid=290280432&type=headline

Trading Barrel

Adv 1 - 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 Ph 9439 8687

Ken King

"I have approx 300 new premium claret bottles cork neck excess to yesterday's bottling run.

I offer to members for \$1 each or best offer."

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

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Eltham & District Winemakers Guild

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Come and visit Australia's largest Amateur Wine Show

2014 Eltham Wine Show - Sunday 16 November (from 11:00AM to 2:00 PM)

- Featuring over 500 wines available for tasting
- Separate "boutique" Professional Class
- Gold medal and major Award winning wines on tasting
- Midday - Award Presentations
- Artisan Cheese sales and samples
- Artisan Olive Oil sales and samples
- Entry \$15, Pensioners \$10, Discount for Veneto Club members & Family Groups
- Tasting Glass \$5
- Souvenir Tasting Guide \$10

Workshops and Demonstrations

- 11:15 AM - Food and Wine Matching
- 12:45 PM - Sausage Making

2 PM Show Closes



Bistro lunch available at Veneto Club - last booking 2:15 pm, bookings essential - (03) 9850 7111

Venue : Veneto Sports and Entertainment Centre,
The Rialto Room, 191 Bulleen Road, Bulleen

www.amateurwine.org.au

45th ELTHAM WINE SHOW - Label Competition



(Amateur Only)



IMPORTANT DATES FOR WINE MAKERS!

7th November 2014	Last date for entrants labels to be received
16 November 2014	Wine Show Label Public Exhibition and Wine Tasting, Awards Presentation.

The public exhibition of the labels and the awards will take place at the Eltham Wine Show on **SUNDAY 16 NOVEMBER:**

Wine Show Public Tasting - 11am to 2pm (Awards Presentation 12pm)

Veneto Club, 191 Bulleen Rd, Bulleen

Awards	<ul style="list-style-type: none"> ➤ Best Label design ➤ Most Original Design
Rules	<p><u>Only winemaker entrants to the 2014 Eltham Wine Show may enter the Label Competition.</u></p> <p>Entrants must send printed, hard-copy labels affixed to the Label Competition entry form.</p> <p>Labels must <u>not</u> be attached to bottles, Labels only please!</p> <p>Please <u>do not</u> send labels electronically, they will not be judged.</p> <p>All labels will be judged to win in one or the other category.</p>
Comments	<p>Give us some background to the label: How did you create it? Hand-drawn? Computer? Tell us about what inspired the label, the theme behind it, and any background that inspired you to create it.</p> <p>NOTE: ENTRY TO THE LABEL COMPETITION IS FREE</p> <p><i>Make sure you pack your label carefully so it cannot be bent or damaged in the mail!!</i></p>

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ELTHAM & DISTRICT WINE GUILD

Label Competition Entry Form 2014

Certificate Name <i>(As per your Wine entry)</i>
Address
Email & Phone

<p>Show Number (EDWG) use only</p> <p>.....</p> <p>Award Class</p> <p>BOD <input type="checkbox"/></p> <p>BLD <input type="checkbox"/></p>	<p>Please attach your label in space below. Entries MUST be actual labels, not label design on paper. Only one label per sheet.</p>
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[illegible]

Attach label here ...