



Press Cuttings

November 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: 28th November 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

WINE SHOW

Wow – what a wine show we just had! As I write this article one week afterwards, my thoughts regularly drift back to different parts of what were a couple of really big and outstanding days for the guild. The thought that regularly comes back is the sight of a room full of people on the Sunday, standing almost shoulder to shoulder all chatting, enjoying themselves by experiencing both a great ambience and of course some great wines. The wine show committee, under the leadership of Gary Campanella, set out with clear objectives in mind at the start of the year: to increase the number of entries, to improve the event experience for everybody and to make sure we did not lose any money. All these objectives were aligned to address negative trends that have been happening in recent years. Well, there is no doubt that all recent trends have well and truly been reversed as a result of the wine show we just had. So congratulations to the wine show committee and also to all the members who contributed in their own way to the success of the show. Everything did not go smoothly and there are a few suggestions for improvement. But let's not focus on the negatives, as they are well and truly overshadowed by many more positives. The opportunity for the wine show committee to get feedback from all members in relation to what went well and what are the suggestions for improvement will be provided at the wine show debrief which will be held at our next monthly guild night to be held on Friday 28 November.

In terms of major trophy winners, our two star member winemakers Danny Cappellani and David Hart, continue to dominate the awards and ensure 'outsiders' do not get a look in! Congratulations to Danny for winning the prestigious Joe Illian Trophy and the Best Country Winemaker Trophy and drawing with David Hart for the Best Grape Winemaker award! What a performance!! Congratulations also to David Hart for winning the Eltham Guild Winemaker of the Year (WOTY) Trophy and of course coming a draw for the Best Grape Winemaker award. Congratulations to Kathy Eterovic for winning the Best Woman Winemaker Trophy and to David Pope for winning the Bill Christopherson Trophy.

APOLOGY & CORRECTION

At the Eltham Wine Show it was announced that Danny Cappellani was the winner of the Eltham Winemaker Of The Year (WOTY) Award. Unfortunately this announcement was incorrect because it was realised as soon as the results were reviewed that the person entitled to the award was David Hart.

A check of the computer program used to compile wine show results and calculate the awards indicated that hybrid wines had been incorporated in the calculations associated with the WOTY award. Under the rules of the show hybrid wines are excluded from the WOTY calculations. Note the WOTY award is based on the aggregate score of a member's three best wines entered in the show, one of which must be a country wine, one must be a grape wine and one must be a current vintage.

The Wine Show Committee apologises for the error. The gracious manner in which both David and Danny have accepted the situation is really appreciated. The show results published on the Guild's website show the correct winner. The computer program has been corrected so that the error cannot occur again. This notice will appear in the newsletters of both the Frankston and Eltham Guilds.

COMMITTEE UPDATE

Except for organising our participation in the Eltham Festival, our committee members has been fully occupied with the wine show this month. The focus of the committee over the next few weeks will be on the following activities:

- Putting together a program for next year's Monthly Guild Nights. If anybody has ideas or suggestions, please contact a committee member or me.
- We need to update our list of available grape sources for the upcoming vintage and ensure these are published on our website. In particular we need to identify sources of pinot noir grapes because the Joe Illian Trophy in 2016 is for the best previous vintage pinot noir wine. To be eligible we all need to be making pinot noir this vintage.
- We also need to progress planning for the winemaking course we will run early next year and which will be open to the members of the public.

ROTARY ELTHAM FESTIVAL

On 8 & 9 November we were provided with the opportunity, thanks to John O'Callaghan, to share some space on the Buckleys Beer stand and promote our guild and the wine show. Thanks to Mario Anders, we were able to display our new banner and provide very professional looking brochures to prospective members and visitors to the wine show. Also thanks to Danny, we had fermenting country wines on display as conversation starters. The promotion event was such a success that consideration should be given to the guild having its own stand at future festivals. Thanks to the following members who kindly volunteered their time to be at the stand on a rostered basis over the two days: Danny Cappellani, Bill Bussau, Kass Mulvany, Zenon Kolacz, Bill Henderson, Geoff Neagle and Graham Scott.

NEXT GUILD NIGHT FRIDAY 28 NOVEMBER

There will be two major activities for our next monthly guild night. Firstly we will be discussing the wine show. We will do this by getting everybody to jot down on 'post it notes' three things they thought went really well and three suggestions for improvement. We will then stick these up on the wall and see what common themes evolve. This exercise is expected to take no longer than an hour. Secondly, and most important, we will follow on with a small social 'end of year break up event' as this will be the last meeting for the year. Mario Anders will supply some nibbles and we will be drinking some unopened gold medal wines, which were left over after the wine show. This will provide a great opportunity to celebrate what has been a very exciting and eventful year for the guild. For those of you who will not be able to attend on Friday I would like to thank you for your support during my presidency and wish you and your families a Merry Christmas and a Happy New Year filled with health and some great winemaking experiences!

Mario Fantin

President

Forward Program for Future Guild Events

EDWG MEMBERS PROGRAM		
DATE	THEME	Presenter or Facilitator/s
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 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	
TBA	

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

By Gary Campanella

Director, Eltham Wine Show

I'm pleased to advise you that the Results Book for the 2014 Wine Show is now available for download. Click the following link – 2014 Eltham Wine Results.

In 2013 we relied on the feedback of entrants and member to revitalise the 2014 Eltham in a big way. We hope that you noticed many changes for the better this year.

If you entered the Show, I now ask for your feedback again. Please, do take just a few minutes to complete our survey now Just a few simple questions, it's quick and easy ... really!

Click this link to take the survey: <https://www.surveymonkey.com/s/NGS8QDF>

Hope you were there on the Sunday Public Show Day!

I hope that you enjoyed the public Show Day at the Veneto Club Sports and Entertainment Complex. I saw a buzz of activity and unprecedented crowds around the tasting tables. There were large attentive groups taking in the pleasures of our Cheese and Wine matching session. In the afternoon, a swarm of people attended the expertly presented sausage making demonstration by Home Make It.

I trust that you browsed the great offerings of our stall holders from Home Make It, Cellar Plus, and our Olive Oil and Cheese stands.

What I saw were many friends catching up, first time wine makers thrilled at winning their first medals, seasoned winemakers with many medals and wine shows behind them, new winemakers looking to meet other likeminded people, friends and family of winemakers socialising, celebrating successes, tasting, ... I saw it all ... and enjoyed it all!

What did you see and think of the Show?

2015 Eltham Wine Show

I'll advise you soon of the key dates for the 2015 Eltham Wine Show.

Start thinking about your entries now!!

Note: The Jo Ilan Award for the 2015 Wine Show will be for the Best Country Wine (**excludes** Hybrid, Sparkling styles, Liqueur)

By Luigi DiBattista (Editor)

Last month, Nan treated us with her delicious meat paste.

Meat (Beef)Paste

500 gm chuck steak, chopped.

Place in a steamer with 125 grams of butter, a couple of bacon rashers and some whole peppercorns and cook for 2 to 3 hours until the meat is very tender and falls off easily.

Strain out peppercorns then mince and add Worcestershire sauce, tomato sauce (preferably homemade) and salt to taste.

This is good as a nibble on bread/biscuit, is lovely on toast for breakfast or late supper. If you want to give it a more robust flavour just leave the peppercorns in and/or ramp up the other seasonings.

This is such a lovely, sentimental thought.

Apples and Wine



Apples and wine



Women are like apples on trees. The best ones are at the top of the tree. Most men don't want to reach for the good ones because they are afraid of falling and getting hurt. Instead, they sometimes take the apples from the ground that aren't as good, but easy. The apples at the top think something is wrong with them, when in reality, they're amazing. They just have to wait for the right man to come along, the one who is brave enough to climb all the way to the top of the tree

Now men . . . men are like a fine wine. They begin as grapes, and it's up to women to stomp the shit out of them until they turn into something acceptable to have dinner with.

Share this with all the good apples you know

Sent in by Nan Oats and George Wright

NEWS

The following articles have been submitted by Graham Scott

Sonic Wine Decanter Boosts Taste and Aromatics in Minutes

The wireless connected device streamlines the decanting process, giving your average glass a fully-aged flavor

Wine decanters have long been used to improve the overall quality of a bottle of wine. By pouring your bottle of red or white into a glass container, your drink becomes aerated and the flavors come to life. But traditional decanting is a temperamental process- one that varies depending on a wine's color, temperature and age.... (Read on)

http://www.psfk.com/2014/11/sonic-wine-decanter-aromatics-taste.html?utm_content=buffer9606e&utm_medium=social&utm_source=twitter.com&utm_campaign=buffer

KWV DITCHES SULPHUR FOR ROOIBOS

South African producer KWV has launched a 'natural' Pinotage using Rooibos and Honeybush wood in place of the wine industry's standard preservative: sulphur dioxide.

Called Earth's Essence, the new brand boasts no added sulphur, but uses a patented process, which sees the wine exposed to the wood of the Cape's native Rooibos and Honeybush plants during various stages in the winemaking process.... (Read on)

<http://www.thedrinksbusiness.com/2014/11/kwv-ditches-sulphur-for-rooibos/>

Barossa Pearl back on the menu

A WA man wanting to give something special to his parents in Scotland on their golden wedding anniversary is responsible for the reappearance after 30 years of one of Australia's most famous wines - Barossa Pearl.

The lightly spritzzy sparkling wine was synonymous with Aussie weddings from the 1950s to the late 1970s.

Forget Penfolds Grange, Henschke Hill of Grace or Houghton White Burgundy, Barossa Pearl was Australia's most instantly recognizable wine.... (Read on)

<https://au.news.yahoo.com/thewest/wa/a/25552573/barossa-pearl-back-on-the-menu/>

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.

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WINE BOTTLES FOR SALE

750 ml punted claret	14 dozen	\$5/dozen
375 ml green claret	2 dozen	\$10/dozen
375 ml flint claret	4 dozen	\$10/dozen
375 ml yellow burgundy	3 dozen	\$10/dozen

All bottles are cork finish

Contact Richard Webb

Email: w3bbi3@gmail.com

Phone : 9882 6829

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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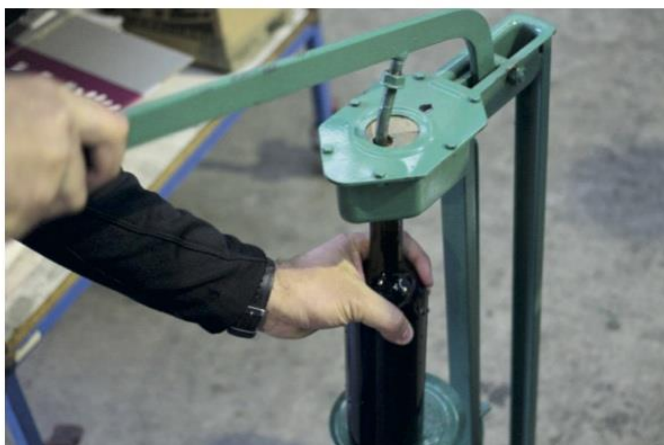
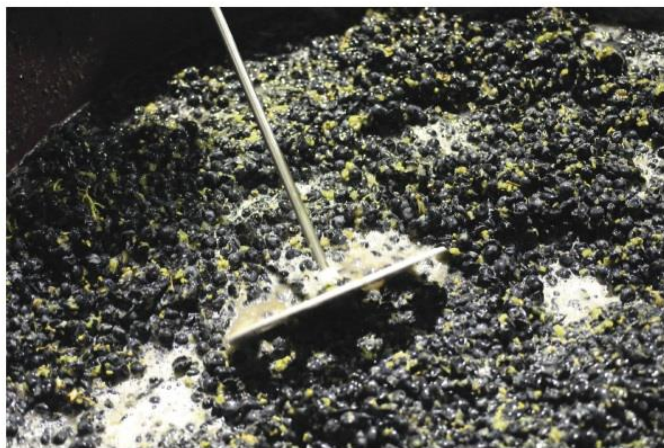


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