



Press Cuttings April 2019

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Show Director	Mario Fantin and Gary Campanella	0456 422 844	Committee	Hamish Lucas
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Webmaster & Treasurer	Mario Anders	0418 564 852	Committee	Danny Cappellani
Past President	Bill Loughlin		Committee	Gary Campanella
			Wine Show	Angela Harridge
			Wine Show	Loïc Le Calvez



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: Friday 26th April 2019

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

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President's Press

50th ANNIVERSARY – INTERNATIONAL NIGHT 11 MAY 2019

The Eltham Wine Guild's 50th Anniversary will be celebrated at the International Night to be held on 11 May 2019. Being around for 50 years is a quite an achievement which we should all be proud of and be prepared to acknowledge and celebrate. This is an event not to be missed, mark the date in your diary. Please also bring this event to the attention of past members you know.

The evening will be held at St Margaret's Anglican Church Hall, 79 Pitt St, Eltham which is where the Guild International Night used to held many moons ago.

Please email cheers@amateurwine.org.au with an indication of the number of people you would like to reserve tickets for (no need to pay just yet) and if you would like to prepare some food from a country of your choice please tell me. Consider making a dish for 10 persons and we will reimburse you the ingredients. Please state the dish you propose so that we can ensure we don't repeat too many of the same dish.

As soon as you can please respond the number of people and the dish you are willing to prepare.

We expect the price to be \$35 per head with wine included.

For details about the event and how to let us know you are coming refer to the notice below which has been posted on Samepage and emailed to all current members by Mario Anders:

DAREBIN FESTIVAL

I am pleased to advise that the Guild has been formally accepted as a 'Partner' in the Darebin Homemade Food and Wine Festival. The Festival has been around for quite some time and celebrates food products made at home by people in the municipality from various cultural backgrounds. Obviously, a big part of the Festival is acknowledging homemade wine! The Guild has run workshops and judged at this event from time to time in the past. The organisers of the Festival were invited to our last Wine Show and were very impressed by what they saw. As a result, they invited us to become more involved in the winemaking part of the Festival. We will have major roles at the Festival. Firstly, we will run a raspberry winemaking workshop on Monday 3 June (6:30 to 8:30pm). Secondly, we will Judge the wines which have been entered. Members of the public will be able to taste the wines and 'Meet the Makers' on Saturday 8 June. Members of the Guild are invited to get involved in this event as indicated below:

Help with delivery of the raspberry workshop on 3 June.

Be present to represent the Guild at the Festival itself on 8 June.

If you are interested in getting involved, please discuss with Gary Campanella or Danny Cappelani.

Note that besides helping as a Guild member in the ways indicated above you may wish to enrol for the workshop (indications are the cost will be about \$35 and you will actually get to make some wine to take home). Alternatively, you may wish to enter a wine in the Festival (I have heard there are very generous prizes!). To be eligible to enter a wine you must live, work, study or recreate in the City of Darebin (quite general entrance criteria!). I have included on the next page an extract from the municipal website detailing how to enter a wine in the Festival.

NEXT MONTHLY GUILD NIGHT – FRIDAY 26 APRIL

At our April Guild Night we are very fortunate to have Wayne Hewett as our guest speaker. Wayne is an experienced cider maker and has judged cider and country wines at the National Cider Show in Melbourne, Red Hill, National Fruit Wine Show in Hobart and of course also at the Eltham and Frankston Shows for many years. Wayne will discuss the many styles of cider from around the world. We will also get to taste some ciders. This will be an event not to be

missed especially as many members have expressed an interest in cider making. As always, members are strongly encouraged to bring along any wine to Guild Nights that they would like discussed or have some feedback on. It will be a great night, I look forward to seeing you.

Cheers
Mario Fantin
President

Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 26 April	<u>Monthly Guild Night</u> Wayne Hewitt will discuss apple cider making. He is very knowledgeable on this subject as he has judged at the National Cider Show in Melbourne, Red Hill, National Fruit Wine Show in Hobart and of course also the Eltham and Frankston Shows for many years. The Session will include some cider tastings.
Saturday 11 May	<u>International Night</u> Special 50 th Anniversary Event – St Margaret's Anglican Church Hall – Pitt Street Eltham (6:30pm)
Wednesday 22 May	Entries for the Darebin Festival due
Friday 31 May	<u>Monthly Guild Night</u> Trevor Roberts will facilitate a member wine swap event.
Monday 3 June	Raspberry winemaking workshop at Darebin Festival
Saturday 8 June	Darebin Festival Public Day 'Meet the Maker'
Friday 28 June	<u>Monthly Guild Night</u> Shiraz Blind Tasting - Test your palate. Can you pick which are the commercial wines and which are the member wines in a blind tasting?
Friday 26 July	Entries close for Frankston Wine Show
Friday 26 July	<u>Monthly Guild Night</u> Details to be confirmed
Sunday 25 August	Frankston Wine Show
Friday 30 August	<u>Monthly Guild Night</u> Details to be confirmed
Friday 20 September	<u>Monthly Guild Night</u> Details to be confirmed
Friday 25 October	<u>Monthly Guild Night</u> Details to be confirmed
Saturday 16 November 2018 Sunday 17 November 2018	<u>EDWG Wine Show Judging Day</u> <u>EWVG Wine Show Open Day</u>
Friday 29 November	<u>Monthly Guild Night</u> Details to be confirmed

2019 Committee Meeting Dates

Members elected to positions on the Guild Management Committee meet every month. Every second month either Guild business or the Wine Show is discussed.

Committee Members

Mario Anders, Danny Cappellani, Trevor Sleep, Bill Bussau, Gary Campanella, Mario Fantin, Wayne Harridge, Bill Loughlin. Hamish Lucas, Graham Scott

Guild Business Meetings

Agenda: Guild Night Program, Membership, Winemaking Education Initiatives, Social Events, Financial, Website, Guild Promotion.

Meeting Dates (Wednesdays): **6 February, 10 April, 12 June, 14 August, 9 October**

Wine Show Meetings

Agenda: Marketing, Logistics, Sponsorship, IT, Judging, Financial, Governance

Committee Members plus Loïc Le Calvez & Angela Harridge also attend these meetings

Meeting Dates (Wednesdays): **13 March, 15 May, 10 July, 11 September, 6 November**

Visitors Welcome

Members are welcome to attend committee meetings as visitors. New ideas and suggestions for improvement are most welcome. If you would like to attend please contact the President or Secretary. The Committee meets at 8pm Eltham Living & Learning Centre.

DAREBIN FESTIVAL–Wine Entry Detail From Municipal Website



Darebin Homemade Food & Wine Festival Beer Wine & Produce competition – Entries now open!

Homemade Beer, Red Wine (including Rose), White Wine, Country/Other Wines, Tomato Passata, Preserved Olives and Pickled Vegetables can be entered into competition with great prizes to be won!

Entrants in the homemade Beer and Wine categories are required to be available to offer tastings at the ***Meet the Makers Showcase*** on **Saturday 8 June**, 1pm – 4pm at Northcote Town Hall, 189 High Street, Northcote. Download an entry form below and deliver your entry to Preston Customer Service Centre, (274 Gower Street, Preston) by 4pm, Wednesday 22 May 2019.

Entrants must live, work, study or recreate in the City of Darebin.

With thanks to our event partners: [Melbourne Polytechnic](#), [Carwyn Cellars](#) and [Eltham and District Winemakers Guild](#).

Wine Humour and News

HUMOUR

I don't think I've ever heard the concept explained any better than this .



'Well you see, Norm, it's like this . . . A herd of buffalo can only move as fast as the slowest buffalo. And when the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular killing of the weakest members. In much the same way, the human brain can only operate as fast as the slowest brain cells. Now, as we know, excessive intake of alcohol kills brain cells. But naturally, it attacks the slowest and weakest brain cells first. In this way, regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine. And that, Norm, is why you always feel smarter after a few beers.'

NEWS

The following articles are brought to you by Graham Scott

Australia's eleventh largest wine export market – United Arab Emirates

Australia's wine exports have grown significantly to the United Arab Emirates (UAE) in the past 5 years, from \$13.6 million in 2013 to \$31.1 million in 2018 (see Figure 1). This represents a compound annual growth rate of 18 per cent annum over the period. The UAE is now the eleventh biggest destination for Australian wine exports by value and if exports continue to grow at current rates, it will likely jump into the top 10 in the next 12 months.....(Read more)

https://www.wineaustralia.com/news/market-bulletin/issue-152?utm_source=Wine+Australia+weekly+market+bulletins&utm_campaign=2283f562ab-Weekly+market+bulletin+16+April+2019&utm_medium=email&utm_term=0_a9be1dd865-2283f562ab-211893529

April 1: BRXTN GREEN to launch world's 1st Blanc de Verts

BRXTN GREEN, England's first cannabis-infused sparkling wine gets launched today at the Harrow, Little Bedwyn, the Wiltshire-based restaurant run by Sue and Roger Jones, which is introducing it initially as part of a new sharing menu, before rolling it out to more on-trade venues. Controversially using THC rather than CBD, Jones claims that BRXTN GREEN is also the world's first Blanc de Verts.

Because of the strength of BRXTN GREEN Jones is trialling it as a by-the-glass product.

We've had Blanc des Blancs and Blanc des Noirs, now make way for Blanc de Verts, a brand new category of English sparkling wine that is launched today through Jones Family, the wine label owned by Roger Jones, one of the UK on-trade's most influential personalities.....(Read more)

<http://www.the-buyer.net/people/producer/blanc-de-verts/>

Trading Barrel

Winemaking equipment for sale:

1 NOVAX-M transfer pump - as new - with hoses

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1 Hydrometer (Brix)

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2 barrel/DJ racks/trolleys

\$ 40.00 each



- 5 Demijohns 54 l (2 green, 3 white)
- 2 "- 34 l
- 3 "- 15 l
- 5 "- 1 gal. (3 brown, 2 white)
- 3 "- 1/2 gal.
- 1 24 l glass bottle
- 1 32 l glass bottle

- \$ 45.00 each
- \$ 35.00 each
- \$ 15.00 each
- \$ 5.00 each
- \$ 5.00 each
- \$ 25.00
- \$ 35.00

All demijohns come with bung and airlock.



- 3 SS kegs 50 l \$ 30.00 each
- 1 SS keg 80 l \$ 40.00
- 1 190 l fermenter plastic brown \$ 20.00



- 1 1000 l fermenter plastic white \$ 300.00



1 2 speed basket press, basket diameter 620 mm, height 750 mm

\$ 450.00



1 gas bottle with trolley and fittings

\$ 350.00



40 20 l picking buckets

\$ 5.00 each



1 bottle dryer/steriliser - holds 66 bottles

\$ 30.00



1 manuel korker

\$ 40.0



All items are clean and in mostly excellent condition and can be viewed by appointment at 2918 Healesville-Kinglake Rd, Kinglake 3763.

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Champagne Corker \$70
regular corker \$50
demijohns modern style 5 litre \$5 each
Rare gallon jars 4.55 litre \$15 each

Richard Webb
w3bbi3@gmail.com

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 few years.

Start experimenting and making stone fruit Wines for the 2018 Jo Illian. Start your Chardonnay now for the 2020 Jo Illian. 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
2021 (Country)	<i>Best Raspberry Wine</i>	<i>TBA</i>
2020 (Grape)	<i>Best Previous Vintage Chardonnay (WCP)</i>	<i>TBA</i>
2019 (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	<i>TBA</i>
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon</i>	Geoff Neagle
2017 (Country)	Best Mead Wine (CME, includes JAO)	Trevor Roberts
2016 (Grape)	Best Previous Pinot Noir (RPP, 2015 or earlier)	David Hart
2015 (Country)	Best Country Wine (excludes Hybrid, Sparkling, Liqueur)	Gary Campanella and 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

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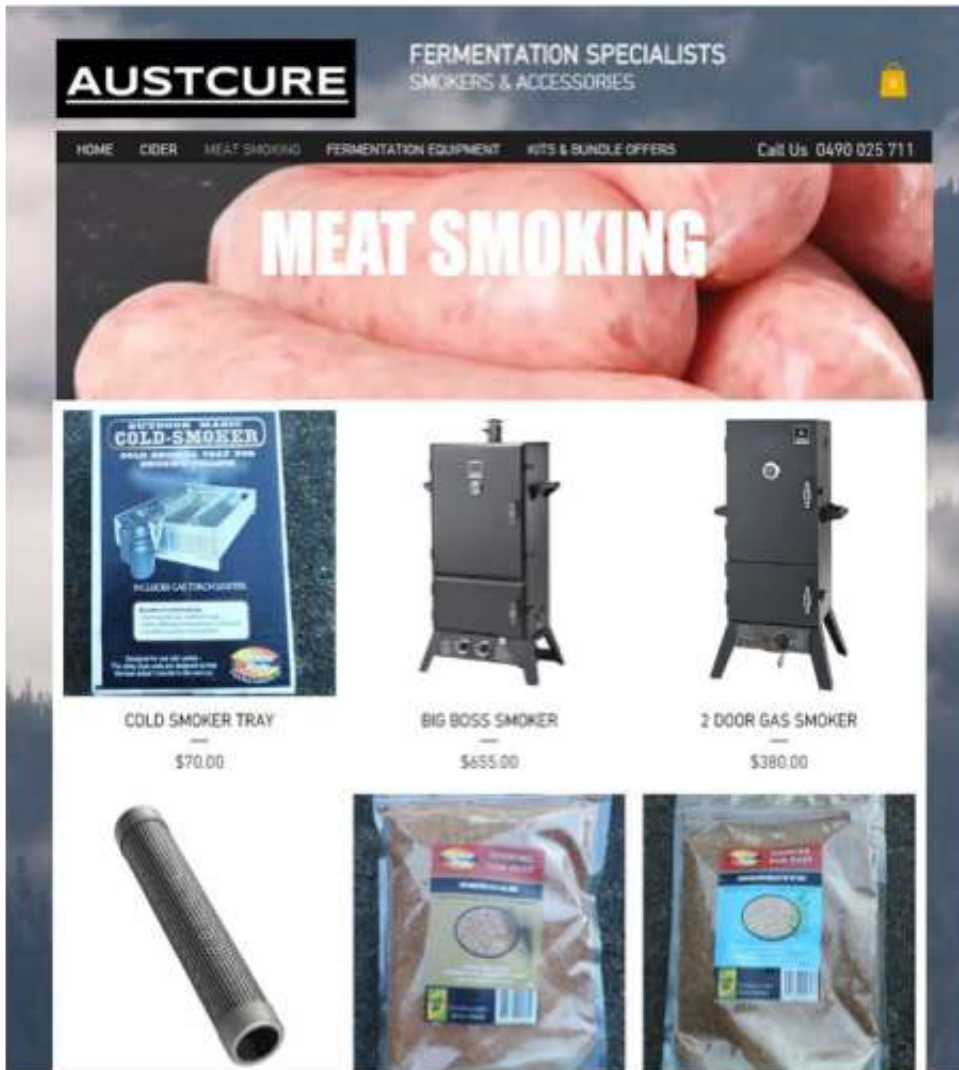
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