



Eltham & District Winemakers Guild

Established 1969

Fellowship through home winemaking

Share, learn, Enjoy!

Press Cuttings January 2019

President	Mario Fantin	0456 422 844	Committee	Trevor Sleep
Vice President	Wayne Harridge	0408 322 143	Committee	Bill Bussau
Secretary	Mario Anders	0418 564 852	Committee	Bill Loughlin
Show Director	Mario Fantin and Gary Campanella	0456 422 844	Committee	Hamish Lucas
Newsletter	Luigi DiBattista	luigidibattista31@gmail.com	Committee	Graham Scott
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 18th January 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

WELCOME BACK

Happy New Vintage to everybody. I hope you have all had a great festive season, are well rested and ready to tackle the new grape vintage with new energy and enthusiasm. You will have received some great feedback about your wines from our last Wine Show. By now you will have given some thought to what you will try to do a bit differently this year in order to keep improving the standard of your wines. The learning process never stops and remember, the best way to keep learning is regularly attend Guild functions where you can pick up ideas and suggestions for improvement from fellow winemakers. Please note that the Guild Night for has been brought forward by a week this month to 18 January in order to avoid clashing with the Australia Day weekend.

JOE ILIAN

It is easy for us to 'fall into a rut' and just keep making the same wine every year. However, targeting participation in the Joe Ilian is a perfect way of broadening and improving your wine winemaking skills. You will have noticed that the Joe Ilian always changes and alternates annually between grape and country wines. In order to participate you need to think ahead as indicated below:

- 2019 Best Stone Fruit Wine – **start making as soon as fruit becomes available, the wine will need at least 6 months of maturity to reach its best**
- 2020 Best Previous Vintage Chardonnay – **this means you need to make chardonnay in the 2019 vintage – start looking for grapes now!**
- 2021 Best Raspberry Wine – **you can start making anytime and let them age, they will only improve with time**

RED HILL SHOW – MEAD COMPETITION

I mentioned in the last newsletter that we should support Wayne Hewitt (country wine judge at our show) with his effort to introduce a mead category in the Red Hill Agricultural Show. I received the following email from Wayne after advising him that the entry forms were a bit hard to find. Note that entries are due on 28 February 2019. Refer also to flyer later in newsletter.

Hi Mario

The mead competition is not the main focus of the show, but I am trying to elevate it to the same status as the advertised cider show.

They are trying to push a beer show as well. But it is an agricultural show, so horses and cows come first.

You enter the mead section by registering your name on the Showday website (that's the software they are using)

To do this, go to <https://www.redhillshow.com.au>, and click on the Forms & Schedules Tab at the top.

Then click on "Enter Here 2019 Show"

This takes you to the Showday entry form.

MEAD

Class 10: Mead, Cyser
Member \$3 Non-Member \$3

Class 11: Mead - Traditional
Member \$3 Non-Member \$3

Class 12: Mead - Melomel
Member \$3 Non-Member \$3

Class 13: Mead - Metheglin
Member \$3 Non-Member \$3

Class 14: Mead - Bochet & other styles
Member \$3 Non-Member \$3

Class 15: Mead, any other variety, specify
Member \$3 Non-Member \$3

*The mead section is on the right hand side, with the honey.
You have to put in your email to register along with a password..... then select which class and follow the prompts.
It's a bit clunky, but we are starting very small.
Give me ring if you have trouble.
Thanks for your interest.
Wayne
Sorry, forgot to add
Entry is only 1 bottle. Glass or can.
I can pick up entries from a central point if a few of your members enter.
Wayne - whewett@fastmail.fm*

COIN DONATION AT GUILD NIGHTS

As discussed at the AGM and in past newsletters, in order to cover costs, we will request a gold coin donation from members attending the Monthly Guild Nights. The committee believes that this proposed imposition is a small cost compared with the many benefits derived from these Nights by the members attending.

WEBSITE MANAGER REQUIRED

The Guild website needs a major overhaul, it has not been refreshed for about four years. We need someone who can decide what the layout of the pages should be, how the content should look and be able to write sensible content and prepare it into pages. You will not be on your own, you would work in close collaboration with the Committee. If you think you can take it on please contact Mario Anders.

WINE SWAP INITIATIVE

Trevor Roberts has suggested Guild members would appreciate the opportunity to swap bottles of wine with each other from time to time. By doing this, members will have the experience of tasting a variety of interesting wines made by other members. Everybody I have spoken to seems to think this is a good idea. We have not decided how exactly we can facilitate this bottle swapping. The Committee is interested in any thought's members may have.

NEXT MONTHLY GUILD NIGHT – FRIDAY 18 JANUARY

Besides discussing any questions people may have about the imminent grape vintage, the theme of this Guild Night will be white wine making. David Hart, our multiple trophy winning member, has kindly offered to facilitate this session. He will discuss the basic steps of white wine making particularly focussing on chardonnay. Remember that we should all be thinking about making some chardonnay this year if possible, in order to be eligible for the Joe Ilian next year. David will bring along some commercial wines for tasting. We are also asking anybody who has made a white wine in the past to also bring it along for sharing, tasting and discussion. As always, members are 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 18 January	<u>Monthly Guild Night</u> Making white wine discussion facilitated by David Hart . Please bring along your white wine for sharing and tasting. We will also discuss what preparations we need to have in place for the upcoming grape vintage.
Wednesday 6 February	Entries due at Tottenham for Tasmanian Fruit Wine Show
Friday 22 February	<u>Monthly Guild Night / Wine Show Follow Up Workshop</u> Details to be confirmed
Thursday 28 February	Entries close Red Hill Show
Sunday 3 March	Tasmanian Fruit Wine Show Festival – Food, Entertainment and Wine and Cider tasting and the Presentation of awards at Bellerive Boardwalk
Saturday 9 March	Red Hill Show
Friday 29 March	<u>Monthly Guild Night</u> Details to be confirmed
Friday 26 April	<u>Monthly Guild Night</u> Details to be confirmed
Friday 31 May	<u>Monthly Guild Night</u> Details to be confirmed
Friday 28 June	<u>Monthly Guild Night</u> Details to be confirmed
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.



SATURDAY 9th MARCH

**AS PART OF OUR HONEY CELEBRATION,
WE ARE PLEASED TO INTRODUCE THE INAUGURAL
RED HILL SHOW MEAD COMPETITION**

Entries open in December and details will be on the
website soon www.redhillshow.com.au
or email us at info@redhillshow.com.au



Message from Shiraz Republic

Hi Luigi,
Just letting you know that I'm taking orders for shiraz grapes for the 2019 season.

Orders for the 2019 crop coming in steadily and the crop looks good. It's not going to be a particularly heavy crop, with several vineyards in the region reporting crop loads are down on normal expectations.

As a valued citizen of the Republic I wanted to make sure that if you are intending to make shiraz this year you got early notice and access to the premium grapes you need to make quality wine.

Our grapes are on the Cambrian red soils of the Heathcote region and cropped at about 3 tonnes per acres. We have a good even crop, small berries, loose bunches; a winemaker's delight. The berries are filling, but no sign of ripening yet. Once veraison starts I'll start posting the baume' on the website, which will give you an idea of when the likely picking date will be. I expect that picking will be in late February and through to early March but watch the website or follow us on Facebook.

PRICING:

Prices have risen (for the first time in 10 years) We can't escape the rising costs of labour and water. Hand-picked by us and packed in waxed cardboard boxes \$2.30 per kilo inc boxes.

DELIVERY:

Delivery to Metro Melbourne is 10% extra. To depots in Sydney and Brisbane add 20% of cost of grapes.

SAVE!

You can of course save 10% of the cost by picking the grapes yourself. If you haven't already tried this, it can be a fun day for the family and friends but try to bring enough people to pick your grapes in about 2 hours. (Most people can pick about 50kg in 1 hour.)

ORDER HERE

<https://www.shirazrepublic.com.au/order-form/>

Hope to hear from you soon.

regards

Brian Spencer
Shiraz Republic
507 Hamblin Rd, Cornella, Vic 3551
Ph: 0400 274482
Email: brianspencer@shirazrepublic.com.au

Wine Humour and News

HUMOUR

Excellent Medical Advice

I don't understand why prescription medicine is allowed to be advertised on TV or why anyone would think of trying one of them after listening to the laundry list of warnings of possible side effects.

But this is definitely an exception!

Do you have feelings of inadequacy?

Do you suffer from shyness?

Do you sometimes wish you were more assertive?

Do you sometimes feel stressed?

If you answered yes to any of these questions, ask your doctor or pharmacist about Cabernet Sauvignon.

Cabernet Sauvignon is the safe, natural way to feel better and more confident. It can help ease you out of your shyness and let you tell the world that you are ready and willing to do just about anything.

You will notice the benefits of Cabernet Sauvignon almost immediately, and, with a regimen of regular doses, you will overcome obstacles that prevent you from living the life you want.

Shyness and awkwardness will be a thing of the past. You will discover talents you never knew you had.

Cabernet Sauvignon may not be right for everyone. Women who are pregnant or nursing should not use it but women who would not mind nursing or becoming pregnant are encouraged to try it.

Side effects may include: dizziness, nausea, vomiting, incarceration, loss of motor control, loss of clothing, loss of money, delusions of grandeur, table dancing, headache, dehydration, dry mouth and a desire to sing Karaoke and play all-night Strip Poker, Truth Or Dare and Naked Twister.

Warnings:

The consumption of Cabernet Sauvignon may make you think you are whispering when you are not.

The consumption of Cabernet Sauvignon may cause you to tell your friends over and over again that you love them.

The consumption of Cabernet Sauvignon may cause you to think you can sing.

The consumption of Cabernet Sauvignon may create the illusion that you are tougher, smarter, faster and better looking than most people.

Please feel free to share this important medical information!

"LIFE IS A CABERNET OLD CHUM"

NEWS

The following articles are brought to you by Graham Scott

Rutherglen wine region dominates awards at 2018 Victorian wine show

Rutherglen, one of Victoria's smallest wine regions, has swept the floor at the 2018 Victorian Wine Show winning three trophies and 69 awards – more than any other Victorian wine region.

Almost 770 wines from right across Victoria were judged by some of Australia's most respected winemakers and sommeliers alongside international judges New Zealand's Jim Harre and South Africa's Christian Eedes.

Ten out of the 19 Rutherglen wineries were successful in the show's results. Among the three trophy wins and 69 awards, highlights included:

- Most Successful Exhibitor – Pfeiffer Wines
- Best Cabernet Sauvignon – Pfeiffer Wines 2017 Cabernet Sauvignon
- Best Fortified Wine – Stanton & Killeen Wines NV Classic Rutherglen Muscat
- 4 x Top Gold class awards
- 8 x Gold class awards • 27 x Silver class awards
- 30 x Bronze class awards

The Winemakers of Rutherglen – a collective of 19 Rutherglen wineries – won awards in 20 out of the show's 33 classes, showcasing the region's strengths in single varietal reds (Durif, Saperavi, Malbec, Tempranillo) and fortifieds (Muscat, Topaque).(Read more)

<https://winetitles.com.au/rutherglen-wine-region-dominates-awards-at-2018-victorian-wine-show/>

Three wines harvested under Louis XV and sold under Emmanuel Macron

With their original patina of dust, the 115 lots put up for auction on Saturday 26 May by Jura Enchère encapsulate the history of Franche-Comté. The catalogue ranges from red Arbois dating from 1811 to Arbois pomace brandy from 1943, but the three star bottles of the event are even older – they were bottled in 1774.

“The story is picturesque. We are talking about a wine where the vines were planted under Louis XIV, the grapes harvested under Louis XV and which was bottled under Louis XVI,” commented auctioneer Philippe Etievant (Jura Enchère). He added: *“There was no ‘clavelin’ style bottle then, these are shaped like Champagne bottles and have markings typical of the Vieille-Loye glass factory, in the forest of Chaux”.*

Louis Pasteur

Stored in a barrel that was probably forgotten for a number of years, the bottles were kept by eight generations of the Vercel family in their cellar in Arbois.

The present-day legend of this long-standing winery was established during two tastings, in 1992 and 1994. With scores averaging 9.4/10 among the 24 judges of the second tasting, comments referred to wines whose finesse and breed were incredible considering their great age. An experience *“that should be repeated in a century”* claimed one of the judges at the time.

Estimate: €15 000

Lots 107, 108 and 109 have current estimates of €15,000 a bottle, said auctioneer Brigitte Fenaux. A deliberately low estimate, considering that the previous bottles from 1774 sold at auction for €57,000 - in 2011, during the 'percée du vin jaune' - and €38,000 in 2012, at a Christie's auction in Geneva. The sealed bottles have no label. Buyers will be given one at the end of the auction.....(Read more)

<https://www.vitisphere.com/news-87585-Three-wines-harvested-under-Louis-XV-and-sold-under-Emmanuel-Macron.htm>

From Bible to revival: Meet Jordan's desert winemakers

AMMAN, Jordan (AFP) — Two Jordanian families aim to put wine from their desert land on the world viticultural map, reviving an age-old tradition that some suggest has Biblical heritage.

Wine lovers here like to say that the wine Jesus Christ served to his disciples at the Last Supper came from the northern town of Umm Qais in modern-day Jordan, to signify how old the country's winemaking tradition is..
.....(Read more)

<https://www.timesofisrael.com/from-bible-to-revival-meet-jordans-desert-winemakers/>

Seguin Moreau turns wood into spherical barrels

He may have lost track of the number of photos taken by visitors to the Vinitech show, but Nicolas Mälher-Besse, managing director of Seguin Moreau (Oeneo Group), knows precisely how many pre-orders were placed for GalileOak, a spherical and rotating oak barrel: "There were already three on the stand, despite its price tag of 50,000 euros!" Unveiled on November 20, at the opening of the Vinitech show, the 15-hectolitre* tank appeals as much for its aesthetics as for its technical aspects.

"For white wines, the rotary system puts the lees back into suspension. For red wines, it is suitable for cold pre-fermentation maceration, gentle punching down and rotating de-vatting", lists Nicolas Mälher-Besse, emphasising that in addition to its use as a winemaking tool, the tank conveys a novel image and also enhances a winery. The unprecedented tank design has been tested on a white wine to ensure it is waterproof and robust. It has yet to be tested on a red wine, and the uneven movements of the pomace. But the Charente cooper is confident in its innovation, which aims to literally turn the fashion for winemaking eggs around.(Read more)

<https://www.vitisphere.com/news-88585-Seguin-Moreau-turns-wood-into-spherical-barrels.html>

Sonoma vintners pair experiences with wine

Once upon a time, wine tasting was simple: belly up to the bar, get chatted up by a staffer, taste a rainbow of wines in a flight.

But times change, and trends change, too. The wine drinking public is dismantling the traditional wine tasting model, especially millennials in pursuit of Instagram-able content. People still want to taste wine, certainly, but now they want to do it on horseback. Or while straddling an ATV and motoring through vineyards. Or surrounded by plush comfort in private back rooms. Or while feeding llamas, chickens and goats. They do not necessarily want to taste wine while jockeying for space in rooms crowded with strangers wearing perfume – and the industry is beginning to take notice.

Tasting rooms everywhere are pivoting to accommodate the changing tastes of their clientele.(Read more)

<https://www.sonomanews.com/lifestyle/8947761-181/sonoma-vintners-pair-experiences-with?sba=AAS>

Red-bellied black snake found lurking in wine glass

Snake catchers have warned that an increased number of snakes could be spotted in Australian homes as breeding season kicks off for another year, and now a venomous snake has been found in a truly unique hiding spot.

A photograph of a red-bellied black snake lurking inside a wine glass has gone viral online after being shared by the official Snake Catchers Adelaide Facebook page. In the photograph, the serpent can be seen making itself right at home inside a common wine glass.

"Glass of red....belly," the post joked. "This red belly is almost a metre long, it's just to show you how small of a space snakes can inhabit."

The snake's head was popping out of the top of the glass as it relaxed next to a couple of bottles of red. If the post is anything to go by, it's quite common for snakes to be found in tight hiding spots such as glasses.

"They love tight confined spaces," the post continued. "It makes them feel safe and secure."(Read more)

https://starts60.com/discover/news/red-bellied-black-snake-glass-wine-photo?pr=a66c4e6da96bd1922a9a89d08407899e155175b36f336704d9d41adbac13e66f&utm_campaign=website&utm_source=sendgrid.com&utm_medium=email

Trading Barrel

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
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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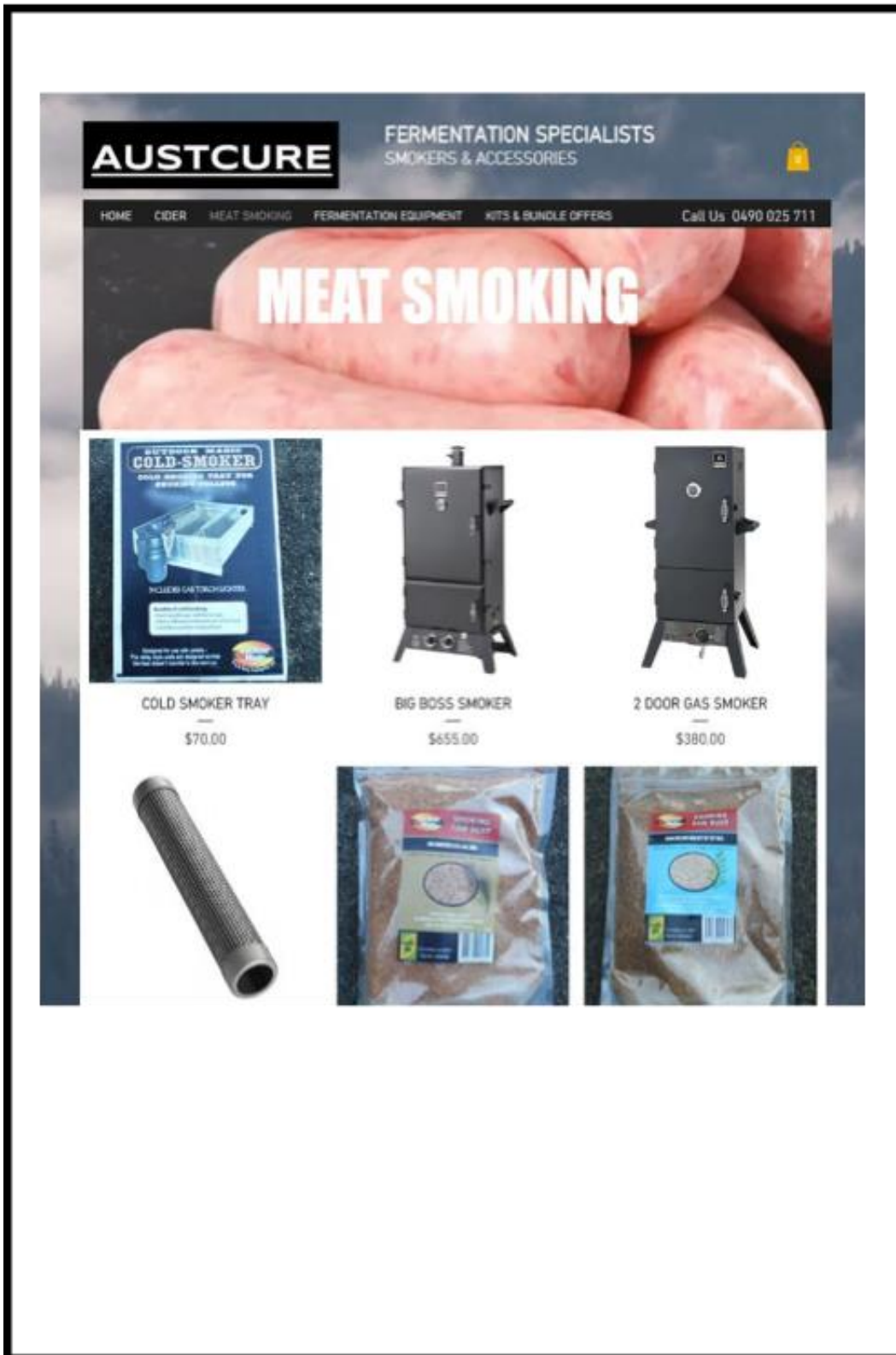
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