



## **Press Cuttings March 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 29<sup>th</sup> March 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

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### 50<sup>th</sup> ANNIVERSARY – INTERNATIONAL NIGHT

The 50<sup>th</sup> anniversary of the establishment of the Eltham Wine Guild will be celebrated at the International Night to be held on 11 May 2019. Because the Veneto Club is not available this year the Committee has decided that we will revert to the format for the Guild's International Night which was used for many years in the past. The way it will run is as follows:

- It will be held at St Margaret's Anglican Church Hall, Pitt Street Eltham (across the road from where we have our Guild Nights) from 6pm to 11pm.
- Theme will be International to recognise the diverse background of Guild members
- Catering will be the way it was done in the past. People will be invited to bring a dish 'from their ethnic background' to share. People will be reimbursed for out of pocket expenses incurred in preparation of the dish. Preparation of dish will be voluntary and will be coordinated to avoid potential doubling up and ensure balance.
- All people attending will need to pay a fee to cover hall hire and cost of food preparation (fee to be calculated but estimated to be in the order of \$30-\$40 per head)
- Main feature of the night, as always, will be show casing of members' wines
- Music/entertainment will be recorded however anybody wishing to provide live entertainment is welcome to do so (the Guild band will not be reformed for this event)

This is an event not to be missed, mark the date in your diary. Please also bring it to the attention of past members you know. Any ideas on how the night should be run will be greatly appreciated, share your thoughts with Committee members.

### 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. This is a marketing role and you do not need to have IT skills to upload the information prepared, this can be done by others if necessary. You will not be on your own and will be working in close collaboration with the Committee. If you think you can take on the role, please contact Mario Anders.

### GUILD WINE GRAPES GROUP BUY

The Guild purchase this year of 1.5t of Aglianico, Malbec, Refosco and Lagrein grapes has gone very well thanks to the special effort put in by Geoff Neagle and Danny Cappellani. The grapes were a very good quality and arrived in refrigerated containers. It will be interesting and exciting to see what wines eventuate.



Grapes being processed at Geoff's place



Grapes arrived in excellent condition

## SAMEPAGE

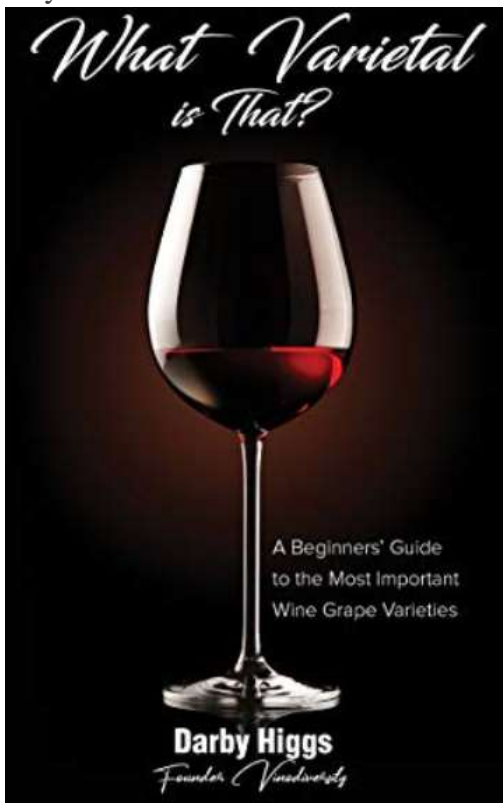
Our Guild social media chat forum Samepage is proving to be a great means of rapid informal communication between members about winemaking. If you are not connected, you are missing out. If you have not received an invitation to join or you have ignored previous invitations to join and would now like to get on board, please contact Mario Anders.

## CRUSHER DESTEMMER

Just a reminder to all members that the Guild has a crusher destemmer that you can hire for a nominal fee. To make a booking please contact Geoff Neagle 0407 176 347.

## NEXT MONTHLY GUILD NIGHT – FRIDAY 29 MARCH

At our March Guild Night, we are very fortunate to have Darby Higgs as our guest speaker. Darby 'retired' in 2005 to pursue his interest in travel, wine and mucking about with websites and databases. He was keen to spread the word about the new and interesting wine grape varieties that were becoming prominent from about the turn of the century. He does this via his website [Vinodiversity.com](http://Vinodiversity.com) and assorted social media platforms. He has self-published a few books about alternative varietal wines in Australia. His latest book is *What Varietal is That? A Beginners Guide to the Most Important Grape Varieties*. Darby's next project deals with the more esoteric grape varieties used in Australia. He is preparing a project called *Rare Ozzies* dealing with wine grape varieties used by just a handful of Australian winemakers. This will be an event not to be missed particularly as there has been a lot of interest in alternative grape varieties in the Guild over recent years. 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.



*Darby hard at work*

Cheers  
Mario Fantin  
President

## Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 29 March	<b><u>Monthly Guild Night</u></b> <b>Darby Higgs</b> – is keen to spread the word about the new and interesting wine grape varieties that were becoming prominent from about the turn of the century. He does this via his website Vinodiversity.com and assorted social media platforms. He has self-published a few books about alternative varietal wines in Australia. His latest book is What Varietal is That? A Beginners Guide to the Most Important Grape Varieties. Please bring along a bottle of your wine for tasting, sharing and feedback.
Friday 26 April	<b><u>Monthly Guild Night</u></b> <b>Wayne Hewitt</b> will discuss apple cider making
Saturday 11 May	<b><u>International Night</u></b> Special 50 <sup>th</sup> Anniversary Event – St Margaret's Anglican Church Hall – Pitt Street Eltham (6pm to 11pm)
Friday 31 May	<b><u>Monthly Guild Night</u></b> <b>Trevor Roberts</b> will facilitate a member wine swap event.
Friday 28 June	<b><u>Monthly Guild Night</u></b> <b>Shiraz Blind Tasting</b> - 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	<b><u>Monthly Guild Night</u></b> Details to be confirmed
Sunday 25 August	Frankston Wine Show
Friday 30 August	<b><u>Monthly Guild Night</u></b> Details to be confirmed
Friday 20 September	<b><u>Monthly Guild Night</u></b> Details to be confirmed
Friday 25 October	<b><u>Monthly Guild Night</u></b> Details to be confirmed
Saturday 16 November 2018 Sunday 17 November 2018	<b><u>EDWG Wine Show Judging Day</u></b> <b><u>EWVG Wine Show Open Day</u></b>
Friday 29 November	<b><u>Monthly Guild Night</u></b> 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.

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## Wine Humour and News

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### HUMOUR

So, Moses and Jesus are golfing at Shinnecock Hills before the US Open. They get to #6 and Jesus says to Moses, "I saw Tiger hit this with a 3 iron."

"Yeah, well, you're not him," says Moses.

Jesus, smirks, picks up his 3 iron and thwack, the ball plops in the water.

"I'll get it, I'll get it," says Moses. Who wades into the water looking for the ball. To no avail. "Just take another shot," he says.

"I can do it," says Jesus.

"Just hit the driver," Moses urges

"Tiger did it," says Jesus.

"You're going in after it this time then," Moses says.

"Sure, if it goes in," Jesus answers. "But it won't."

He takes his time. Lines up the shot. Reads the wind. Approaches the ball. Sets his sandals in the grass. Breathes in. Pulls his 2 iron back. THWACK. The ball sails then slices into the water. Jesus lets his shoulders sit momentarily then is unbowed. "Tiger did it," he says to Moses brightly, then takes off his sandals and goes out after the ball. He wades into the water, looking down and around about where the ball plopped. Moses watches from the tee as Jesus rises up onto the surface of the water, walking along the surface, searching.

Two men in the next party approach Moses and point out toward the water. "Who's that guy think he is?" they ask, "Jesus Christ?"

Moses answers, "No, he thinks he's Tiger Woods."

## NEWS

The following articles are brought to you by Graham Scott and David Chambers

### **Watch the moment South Australian winemaker finds koala in back seat of his car**

A South Australian winemaker had a bizarre encounter with a cheeky koala when he found it sitting in the back seat of his car.

At the time, Tim Whitrow left his vehicle to check fruit in the New Alluca Wine vineyard in McLaren Vale.

He left the car door open and air-conditioned on for his dog but found something he was not expecting when he returned.....(Read more)

<https://www.adelaidenow.com.au/news/south-australia/watch-the-moment-an-adelaide-man-finds-koala-in-back-seat-of-his-car/news-story/715d0f7f07fa0fce70fe30dabcf848b>  
<https://www.thedrinksbusiness.com/2019/03/watch-koala-in-vineyard-hitches-a-ride-in-winemakers-car/>

### **GARÇON WINE CHALLENGES ‘GROTESQUELY’ INEFFICIENT WINE LOGISTICS WITH INNOVATIVE NEW CASE**

Garçon Wines – the innovators behind the wine bottle that fits through a letter box – has launched a wine case that promises to slash the cost of transporting and storing wine by 60% and challenge the ‘grotesque’ inefficiency of wine logistics.

The London-based wine company has designed a case that fits ten of its flat wine bottles into the space that would normally fit four regular ones, by stacking the slimline bottles more efficiently, and making use of the airspace around the bottles necks.

The new 10 Flat Bottle Case is 55% smaller than the standard secondary packaging used in the industry, which typically contains 6 regular 75cl glass bottles, and once packed weighs around 8.5kgs, around 1k more than the regular 6-bottle case. It had the potential to slash the cost of packaging, warehousing, handling and transport, the company claimed.

Garçon Wines CEO & co-founder Santiago Navarro said using the 10 Flat Bottle Case in conjunction with the slimline 100% post-consumer recycled (PCR) PET bottles it launched in 2017 would offer reductions in CO2 emissions and business costs “never seen before”.

“Current wine transit cases used to transport 6 or 12 bottles of wine are inefficient and ineffective resulting in unnecessarily costly logistics, excessive packaging, wasted resources and a grotesque carbon footprint. This is because the bottles being used are not fit for purpose in a 21st century world of e-commerce, complex supply chains, a global world, and most importantly, climate change,” he said.....(Read more)

<https://www.thedrinksbusiness.com/2019/02/garcon-wine-challenges-grotesque-wine-packaging-inefficiency-with-new-case/>

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## Trading Barrel

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Winemaking equipment for sale:

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

\$ 220.00



1 Hydrometer (Brix)

\$ 10.00





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, high 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



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demijohns modern style 5 litre \$5 each  
Rare gallon jars 4.55 litre \$15 each

Richard Webb  
[w3bbi3@gmail.com](mailto:w3bbi3@gmail.com)

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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](mailto: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.

<b>Show Year</b>	<b>Class</b>	<b>Winner</b>
<b>2021 (Country)</b>	<b><i>Best Raspberry Wine</i></b>	<b><i>TBA</i></b>
<b>2020 (Grape)</b>	<b><i>Best Previous Vintage Chardonnay (WCP)</i></b>	<b><i>TBA</i></b>
<b>2019 (Country)</b>	<b><i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i></b>	<b><i>TBA</i></b>
<b>2018 (Grape)</b>	<b><i>Best Previous Vintage Cabernet Sauvignon</i></b>	<b>Geoff Neagle</b>
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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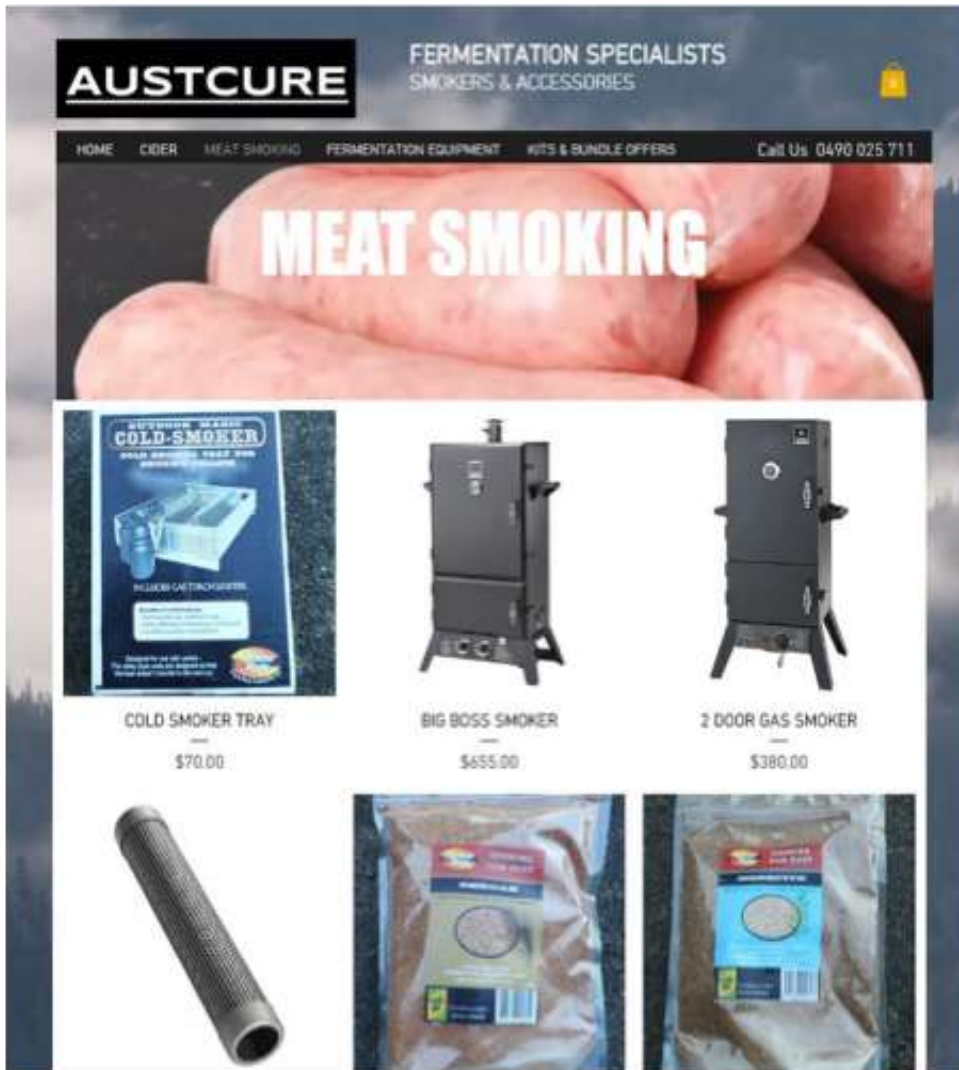
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