



Press Cuttings May 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 31st May 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

Our 50th Anniversary celebration on Saturday 11 May was a great success. The event has been covered in some detail on Samepage and there are photos later in this newsletter. These events do not happen successfully without a lot of personal effort and time from certain individuals. I would like to acknowledge the generous contribution made to by the following people:

- Mario Anders – Bookings, finances & MC on the night
- Danny Cappellani, David Hart & David Pope – organising and supplying table & gold medal wines
- Graham Scott – Keynote address covering history of the Guild
- Bill Bussau & Wayne Harridge – Logistics & setup
- Trevor Sleep – Raffle
- Danny Cappellani, Kass Mulvany, Michael Scott, Renato Vecchies - Entertainment
- Everybody who provided wines for the gold medal table
- Everybody who brought along plates of delicious food to share
- Our sponsors who donated prizes for the raffle

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. We will be having 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:

1. Help with delivery of the raspberry workshop on 3 June.
2. 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 Cappellani.

I have included at the end of this President's Press a copy of the newspaper article which came out recently in the Herald Sun promoting the role of the Guild in the Darebin Festival.

WINE SWAP

Following up on a suggestion from Trevor Roberts we will be initiating a 'wine swap' opportunity at our Guild Night this month. We are asking members to bring in three bottles of their wine which they will then swap those of other members. The idea being that we get to bring home and taste at leisure wines made by others. The wine you bring along should ones that has scored a medal at a show. We also ask that the bottle be labelled with the variety and some form of identification of the maker.

FRANKSTON WINE SHOW

Entries forms for the Frankston Wine Show are due by 26 July, which is not very far away. You should be giving some thought now as to which wines you are likely to enter. The wine show itself is being held on Sunday 25 August, a date you should have marked in your calendar as this is an event not to be missed by any winemaker.

NEXT MONTHLY GUILD NIGHT – FRIDAY 31 MAY

At our May Guild Night, we will be tasting medal wines which were not used at the International Night. The wines will be served in a blind tasting and the challenge will be to see if we can pick the variety and possibly even the maker. There will be quite a few wines to taste so it will be a very interesting and educational night. We will also discuss what we should be doing now in the grape winemaking cycle and answer any questions you may have. Don't forget to bring in any

wines you are currently making and would like some feedback on. And of course, we will be facilitating the wine swap discussed above. It will be a great night and I look forward to seeing you.

Cheers
Mario Fantin
President

Forward Program for Future Guild Events

| DATE | ACTIVITY |
|---------------------------|--|
| Friday 31 May | <u>Monthly Guild Night</u> Blind tasting of International Night gold medal wines. Member wine swap, bring in three bottles of your own medal wine to swap with other members. |
| 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 | <u>EDWG Wine Show Judging Day</u> |
| Sunday 17 November 2018 | <u>EDWG 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–Herald Sun

ARTICLE IN THE HERALD SUN FEATURING THE GUILD'S INVOLVEMENT IN THE DAREBIN HOMEMADE FOOD & WINE FESTIVAL



AN INTERNATIONAL DISH UP

There's nowt as queer as Yorkshire fowk
You wont catch them anywhere baht coit and baht 'at
With Roast Beef & gravy and good old Yorkshire pud
Spotted dick and custard, all so so good.

Not terribly British by London standards
Might be faggots and peas or Steak & Kidney
Fish and Chips, with the skin on or off
They really make it sound posh and toff.

Aye, If you get to Scotland, up into the isles
It Haggis, neeps and tatties and porridge in piles
Poems of Robbie Burns abound
Swedes and turnips are often found

To be sure the leprechauns eat Irish Stew
Colcannon, Boxty and Champ
Soda Bread and Coddle to name but a few
Washed down with a pint of Guinness or two

Then the French and their croissant
The Éclair, Macaroon and pain de chocolate
And they don't have puffs they have bouffee
And the time is always soixante neuf

Bratwurst, Weisswurst, Knack, Leber & Blut
Schnitzels and Schinken Brot are all Zehr Gut
All types of sausage that the Germans get out
And pickled cabbage really makes a SauerKraut

When you are poor Dago, you eat pasta
The rich each the same only a little faster
Then there is Pizza, flat 'cos they can't afford the yeast
Lasagne, Risotto and Polenta are basic, but "Manga" a feast

Borscht made from beef and cabbage and they call it a soup
A big dollop of sour cream and it's sure to make you "oh never mind"
Blinchicki, a pancake for breakfast filled with a cheese Tvorog
For dinner a Vodka, Pelmeni and a Beef Stroganov

Curry and spice and all things nice ? Papadoms on the table
Madras, Vindaloo, Tandoori and Samosa, all stable
Plenty of Naan, Alu, Basmati, chilli and cloves
But tomorrow a reminder stays in your clothes.

Mee Goreng, You Goreng, oh what the heck
Would you fancy a gizzard, tongue or perhaps a ducks neck
Roti with Rendang, and Nasi Lemak
Hot Spicy food will have you running back

Mapo Tofu or Gan Guo are as hot as they come
You cannot go past Ba Poa, a hot steamed bun
Bo Cai Mian, Lian Cai, Mo Mo and a good dim sim
But the poms still think Chinese is Chicken Chow Mein

Bon Appetit !



Smooth Criminal Michael Jackson pouring wine!or is that Danny?



Let's drink this before the speeches finish. Go on, no one will know!



Enjoying the Evening.



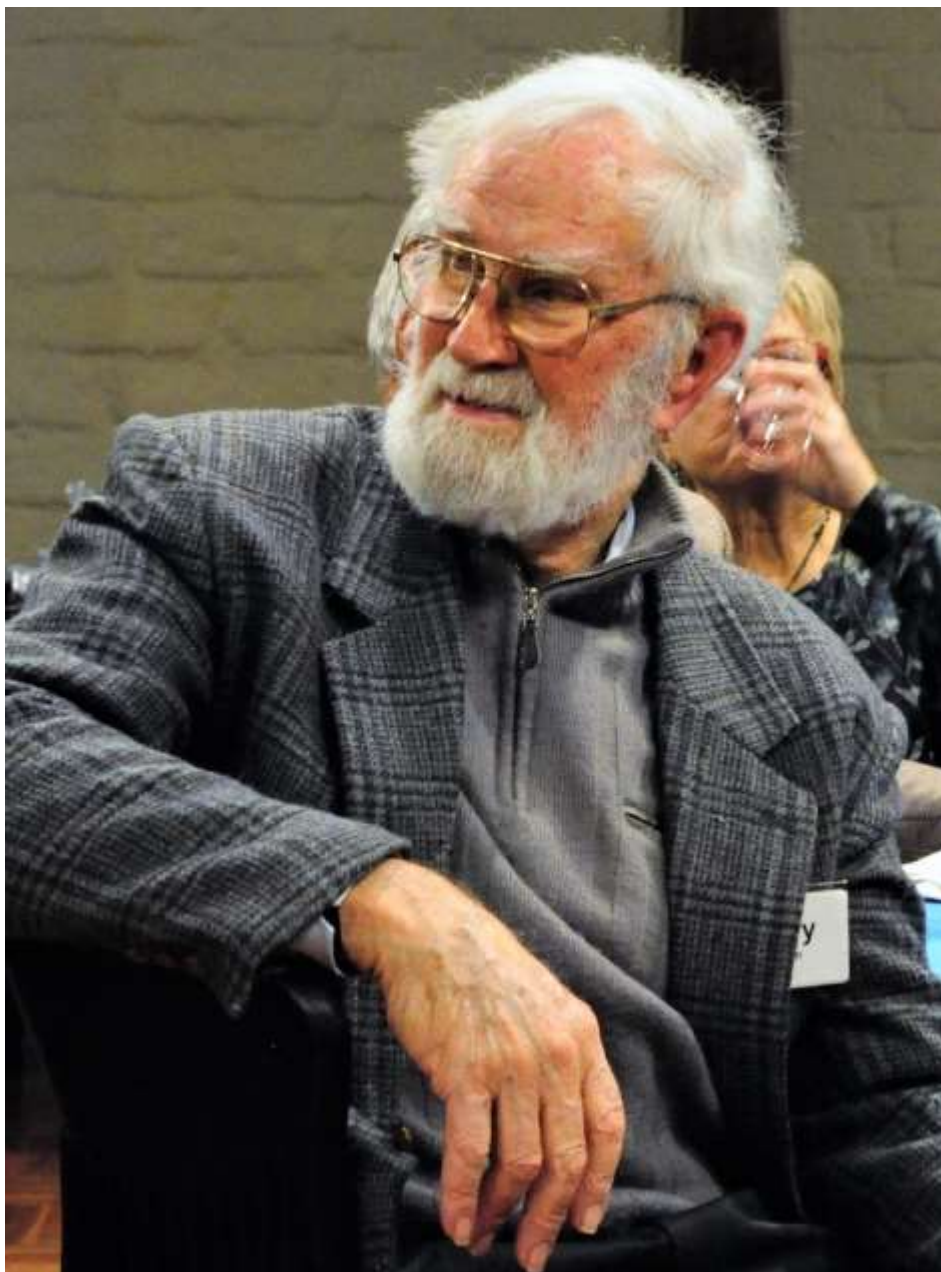
Great Mood.



Il Padrino IV

[Ed] Note: there were a lot of great shots of the night and while I would have liked to include far more, I had to limit the selection. If you want to see the complete album, please follow the following link.

<https://photos.app.goo.gl/ZKaK8xd2Yf6WZb4V8>



The Man himself.



HUMOUR

A warning to all.

Be careful about drink driving as we are getting close to Christmas and police are out checking on people. Last night I was out for a few drinks and one thing led to another and I had a few too many ciders and then went on to shots. Not a good idea! Knowing I was over the limit I decided to leave my car at the pub and took a bus home, I passed a police checkpoint where they were pulling over drivers and performing breath tests, Because I was in a bus they just waved it past. I arrived home safely and no accident, which was a real surprise because I have never driven a bus before and I am not even sure where I got it from!!!!

The following articles are brought to you by Graham Scott

Margaret River's most expensive wine (and why it's still a bargain)

The price of the very best wines grown in Western Australia have always been financially friendly in comparison to the rest of the country and the world.

Cabernet and chardonnay are the darling duo of the South West, while riesling reigns in the Great Southern, and the cost for wine lovers wanting to consume the top echelon of these styles from their respective natural homes is rarely above \$100.

The South-West has long been renowned as Australia's premium producer of chardonnay and cabernet at a retail cost that represents unprecedented value for the varieties.

An analysis of prices across WA shows our two most expensive bottles of wine are cabernet sauvignons, cultivated and crafted literally across the road from each other, on Caves Road in Margaret River.....(Read more)

<https://www.watoday.com.au/national/western-australia/margaret-river-s-most-expensive-wine-and-why-it-s-still-a-bargain-20190417-p51f19.html>

Trading Barrel

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) | \$ 45.00 each |
| 2 | -" | 34 l | \$ 35.00 each |
| 3 | -" | 15 l | \$ 15.00 each |
| 5 | -" | 1 gal. (3 brown, 2 white) | \$ 5.00 each |
| 3 | -" | 1/2 gal. | \$ 5.00 each |
| 1 | 24 l glass bottle | | \$ 25.00 |
| 1 | 32 l glass bottle | | \$ 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, hight 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.

For inquiries call HELMUT on 0409 933 786 AH or e-mail hdoerner@bigpond.net.au

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

Wine making equipment

- 2 plastic fermenters
- 1 15 litre demi-john
- 5 glass flagons with finger grip
- 1 smaller flagon
- 1 250 ml plastic measure tube
- 1 metal funnel/sieve

Assorted Glassware and extras

- 400 ml beaker
- 250 ml beaker
- 2 100 ml beakers
- 2 long necked bulb glassware 250 ml
- 1 long necked bulb glassware 100 ml
- 1 plastic funnel
- 8 pipettes – various sizes
- 6 thermometers
- 1 Hydrometer
- 100 black screw tops
- 1 1kg packet PMS
- French Oak staves – almost 1 kg
- Assorted rubber bungs of different sizes
- 10 airlocks
- Assorted additives, acids, yeast etc

I would prefer to sell these as a job lot rather than individually but am happy to negotiate. As far as a sale price goes I am thinking of somewhere between \$150 - \$200.

Nan Oates My contact number is: 0417 575 098 and I live in Pantan Hill



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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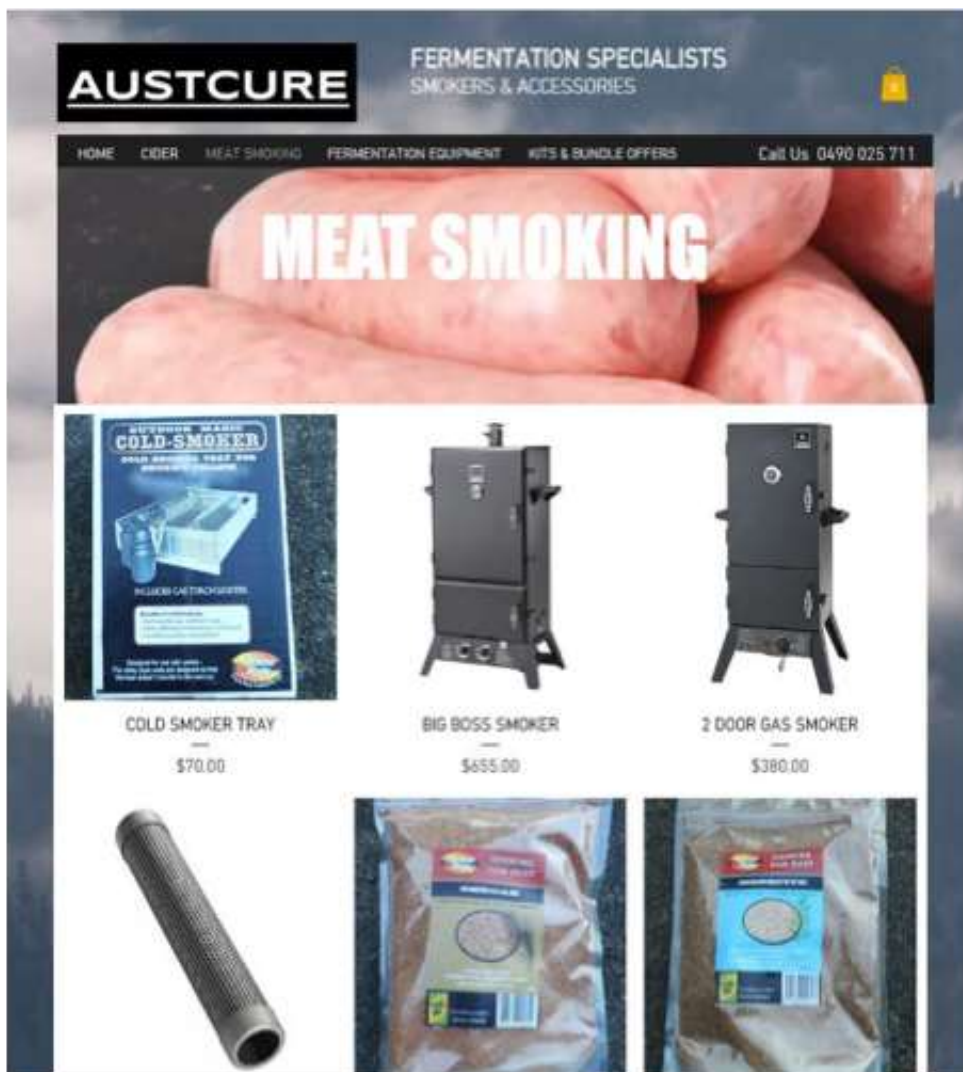
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Austcure- Specialist Solutions



Steve

Director

Phone : 0490025711

Email : steve@austcure-mail.com

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