



Press Cuttings June 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 28th June 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

DAREBIN FESTIVAL

We have been pretty busy with our involvement in the Darebin Homemade Food and Wine Festival over the past month.

- The raspberry workshop we ran was a sell-out and well received. All participants took home a container of must from which they will be able to make about 2 litres of wine. Guild members have made themselves available to provide support if anybody gets 'stuck' during the winemaking process.
- Gary Campanella and Danny Cappellani were involved in judging the wine entries and participating in the Award Presentation Night.
- Wayne Harridge and I represented the Guild at the People's Open Day and presented the People's Choice Awards to the successful winemakers.

Feedback to date indicates that our contribution was well received and could be ongoing. This is a positive development which has many advantages for the Guild, particularly marketing opportunities for new members. A big thank you to Danny and Gary for the time they put into organising this event. Check out the photos later in the newsletter.

MEET OUR NEW CHIEF JUDGE

It is with much regret that we announce that Loïc Le Calvez has had to step down as our Chief Judge because of important business commitments at the time of our Wine Show. Loïc has made a fantastic contribution to the improvement of winemaking standards in the Guild. His availability to provide advice at any time was really appreciated. On a positive note Loïc has committed to maintaining his association with the Guild. Thank you Loïc and we wish you all the best for the future.

It is with great pleasure that we welcome our new Chief Judge, Sandrine Gimon. Sandrine is an associate of Loïc and she comes well qualified for the position. French born, Sandrine studied winemaking at the University of Science in Reims, and completed her internship at Veuve Clicquot Ponsardin in Champagne prior to graduating in 1998 with a Diplôme National d'œnologie. Her first job was a consultant winemaker in Entre-Deux-Mers, Bordeaux, and she then travelled extensively, working in Europe and Australia. She joined Rymill Coonawarra in July 2005, and was appointed Senior Winemaker in November 2008. Sandrine recognises Australia's innovative approach to winemaking as a perfect environment in which to pursue her winemaking goals. She now lives in Melbourne and has set up her own wine consulting business called Wine Rage Consulting.



AGM

We will be having our AGM at the August Guild Night. I would like to ask all our members who participate and benefit from Guild activities to seriously consider 'giving something back' by joining one of our committees. A lot of effort goes on in the background to ensure the Guild is run successfully and members' needs are met. Natural attrition always occurs therefore we need others to get involved in order that the workload is shared. So, when the call goes out for volunteers, please consider putting your hand up. Also, a reminder that because it is the coldest time of the year, we traditionally have mulled wine at our AGM. Please give this some thought and start experimenting with different recipes.

MEMBERSHIP FEES NOW DUE

Everybody will have, or should have, received a notice from Mario Anders that Guild membership fees are now due. At \$45 for a single and \$55 for a couple, this is great value for money considering the benefits derived from Guild activities. Think of the time and money you invest in winemaking. If as a result of your participation in the Guild, you are able to improve your wine, your Guild membership fee will have paid for itself many times over. Please make your payment promptly in order to save Mario Anders the effort of sending you multiple reminders, he has more important things to spend his time on!

WINE SWAP

The new Wine Swap initiative suggested by Trevor Roberts went very well at our last Guild Night with quite a few members participating. For those of you who will be drinking the wine of other members, don't forget to provide some feedback to the maker. The thinking at the moment is that we will have these events at least a couple of times a year.

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. Peter Enness, the Frankston Wine Guild President, will be attending our June Guild Night to promote their show.

NEXT MONTHLY GUILD NIGHT – FRIDAY 28 JUNE

At our June Guild Night, we will be having one of our most popular events, a shiraz blind tasting. We are asking members to bring in their shiraz wines. Wayne Harridge will purchase some commercial shiraz wines which are representative of their region. We will then blind taste the wines with the challenge being to see whether we can determine which are member wines and which are commercial wines. This is the perfect opportunity for you to prove that your wine is as good as, and if not better than, the wines you buy. These nights are always great fun with lots of surprises. 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. 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 28 June	<u>Monthly Guild Night</u> Shiraz Blind Tasting – Please bring in your shiraz for 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> AGM – Mulled Wine Night
Friday 20 September	<u>Monthly Guild Night</u> Details to be confirmed
Friday 25 October	<u>Monthly Guild Night</u> Julie Game – Vertical tasting of shiraz wines made over many years from Whispering Hills vineyard.
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 Sandrine Gimon & 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

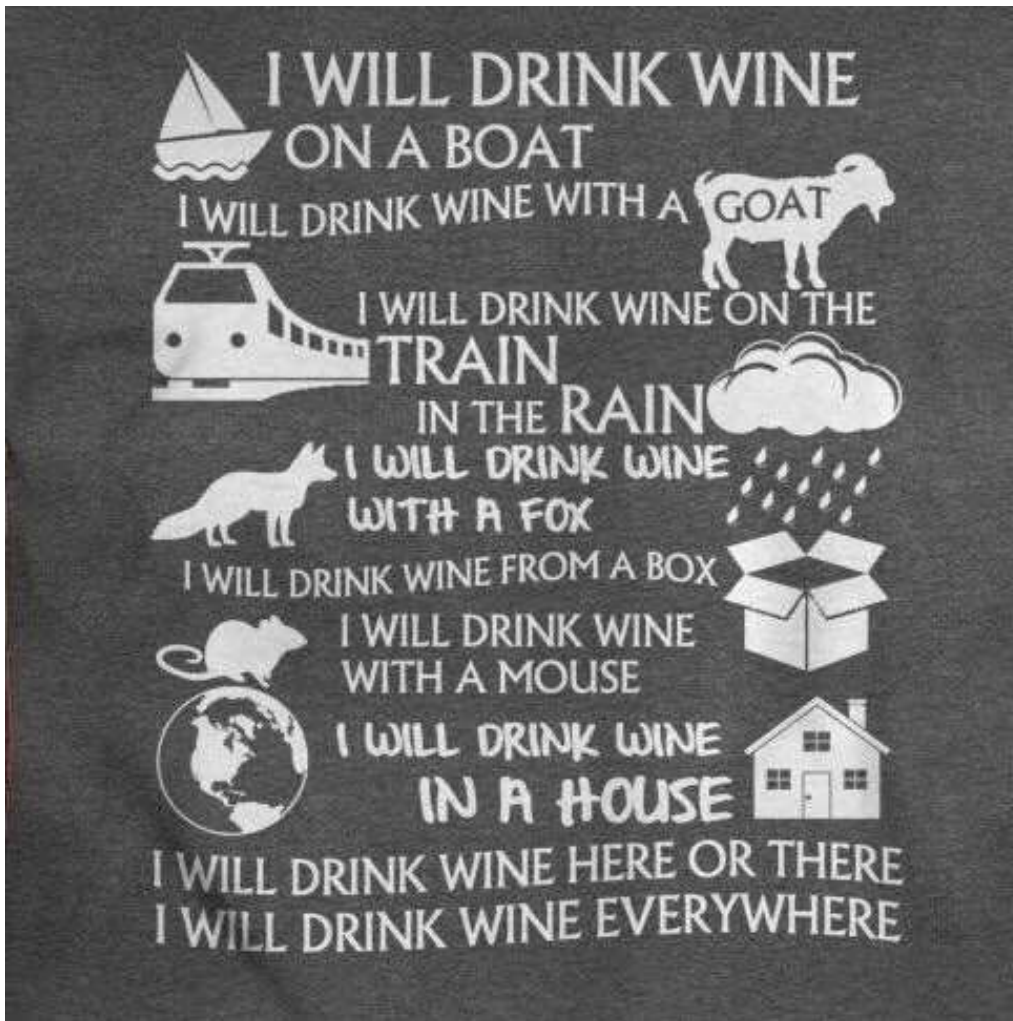


Gary Campanella, Danny Cappellani and Mario Fantin: Raspberry Winemaking

People joined Gary, Danny and Mario from Eltham & District Winemakers Guild as they took them on a step-by-step journey through the age-old process of winemaking, covering fermentation, racking, adjustments and bottling techniques. Plenty of tips and tricks for creating a perfect, great tasting raspberry wine. The workshop included the opportunity to sample finished wines and a mini raspberry winemaking kit that was taken home.

Wine Humour and News

HUMOUR



NEWS

The following articles are brought to you by Graham Scott

Win for 919 Wines

919 Wines were awarded the Australian Organic Wine of the Year for its 919 2017 Shiraz by Winestate Magazine in an awards ceremony held at the National Wine Centre in Adelaide on Friday, May 24.

919 Wines is the smallest winery in the largest wine producing region in Australia, the Riverland of South Australia.

“This was a totally unexpected award for our brand,” said 919 Wines winemaker and proprietor Eric Semmler. “This award recognises the continued hard work and expertise of the whole team here at 919 Wines. The Riverland continues to produce wines of excellence across all styles, and last night the judges publicly stated that the Riverland is up there with the finest wine producing regions of the world.”.....(Read more)

<https://www.riverlandwine.com.au/news-and-events/recent-news/1101-win-for-919-wines.html>

Forget bottles, cans and boxes: Kegged wine is what's next

When it comes to wine and where to drink it, Angelenos in 2019 are spoiled for choice. And inside Bar Bandini, on Sunset Boulevard in Echo Park, the scene at first blush may seem familiar: the twinkling bistro lights, the hip young clientele, the notice on the wall declaring "AVAILABLE FOR FILM SHOOTS."

Then you notice the taps.

Eight or more West Coast wines are on tap a night each night, with a heavy emphasis on California wines meant to be enjoyed with a chill. It would seem so effortlessly natural if it weren't so unusual: for keg wines on tap, sourced from quality focused winemakers, there is nowhere else better in America right now than inside this dark little bar on Mohawk Bend.....(Read more)

<https://www.latimes.com/food/la-fo-keg-wine-on-tap-bar-bandini-echo-park-20190620-story.html>

Trading Barrel

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 Panton 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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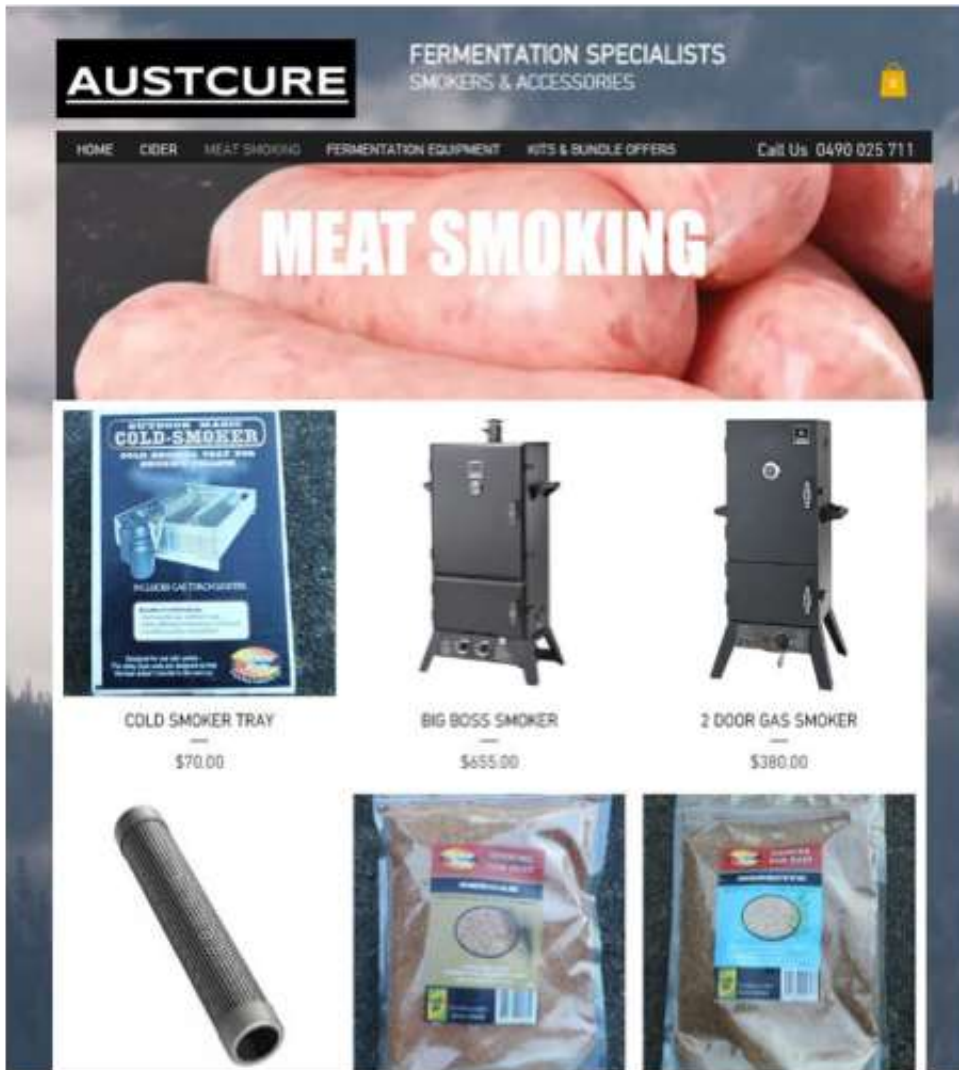
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