



Press Cuttings July 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
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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 July 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

AGM IN AUGUST

We will be having our AGM at the August Guild Night (not the upcoming July 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. Looking at comments in Samepage, I can see that there are many members who have lots of positive suggestions and ideas. The best way to make things happen is to be a member of the Committee. So, when the call goes out for volunteers, please consider putting your hand up. Speaking of 'natural attrition' I would like to mention that I will not be seeking re-election to the position of President. I think the timing is right for me to step down and provide the opportunity for people in the wings to step up and take the Guild through its next stage of evolution. Also, a reminder that because it is the coldest time of the year, we traditionally bring along mulled wine to our AGM. Please give this some thought and start experimenting with different recipes, there are lots available on the internet.

FRANKSTON WINE SHOW

You should have submitted your entries in the Frankston Wine Show by now, they are due by 26 July. As mentioned by Peter Enness at our last Guild Night, Frankston are tightening up on the acceptance of late entries this year. Entering the Frankston Wine Show has many advantages. I find that it gives you a progress report on how your current vintage grape wines are progressing. If there are any faults or issues, there is still time for adjustment before our own Wine Show in November. When it comes to your older wines, it is always interesting and educational to compare the opinion of their judges to the opinion of our judges regarding exactly the same wine. Also, as the only other amateur winemaking guild in Victoria, it is important that we support them with our entries so they in turn will support us in our Wine Show. If you have not submitted your entries yet, please do so as a matter of urgency. Peter mentioned that a few days late will be accepted but after that the books will close. 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. Not only is there a great atmosphere at their show, but checking out the entered wines, particularly their country wines, is very interesting and educational. Go along and share the warm feeling when our members pick up major prizes at their wine show!!

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!

375ML BOTTLES NOW ALLOWED FOR COUNTRY WINES

The Wine Show Committee has endorsed a major change to our wine show rules allowing country wines to now be submitted in 375ml bottles at our future wine shows. Country wines are usually made in small batches and asking for a full bottle as a wine show entry can represent a big percentage of the final product. The Committee believes that this new rule is not only fairer for winemakers but will lead to more country wine entries in our Wine Show.

SOCIAL GET-TOGETHERS

For those of you who follow our Guild Chat Forum on Samepage, you will have seen that for some time now David Chambers has been suggesting that the Guild should facilitate member get-togethers. The idea being that we periodically meet at different member homes. We would look at the hosting members' winemaking setup and generally discuss winemaking in an informal social setting. The Committee is keen to get member feedback on this proposal and has asked that we discuss it at future Guild Nights.

NEXT MONTHLY GUILD NIGHT – FRIDAY 26 JULY

With the Frankston Wine Show being so close and entry forms now due, the topic and theme of our July Guild Night will be 'Selecting and Preparing Your Wines for a Wine Show'. Our facilitator for the session is David Hart who, you will agree, is well qualified to speak on the subject, having been awarded a multitude of major country and grape wine trophies at wine shows over recent years. Come along and hear from the master how you can improve your chance of scoring a medal or maybe even a trophy at future wine shows. As usual, don't forget to bring along any wines you are currently making or have made and would like some feedback on. 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 26 July	<u>Monthly Guild Night</u> David Hart will speak about 'Selecting and Preparing Your Wines for a Wine Show'. David is well qualified to speak on the subject having been awarded multiple country and grape wine trophies over recent years. With the Frankston Wine Show coming up, this is not a session to miss.
Friday 26 July	Entries close for Frankston Wine Show
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 – suggestions welcome
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> Wine Show debrief – social end of year breakup

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.

HUMOUR



NEWS

The following articles are brought to you by Graham Scott

Both of Chenin blanc's parents identified

"Thanks for the scoop, Jean-Michel", said a visibly satisfied Patrick Baudouin, speaking at the International Chenin Congress he spearheads. Like other attendees, Baudouin revelled in Jean-Michel Boursiquot's revelation during his presentation on the origins of Chenin blanc.

During a technical day event in the heart of the Anjou wine region in 2015, the famous ampelographer had already identified one of Chenin's two parents as Savagnin. Jura's star grape variety has birthed an extensive lineage including Sylvaner, Sauvignon and Petit Manseng. *"These are all Chenin's half-brothers (or sisters)"*, quipped Jean-Michel Boursiquot, before announcing that he had continued his investigations into the second parent.....(Read more)

<https://www.vitisphere.com/news-89911-Both-of-Chenin-blancs-parents-identified.htm>

New Machine Speeds Maceration Process

A new Italian machine is being introduced in the United States to reduce maceration time and boost texture color and flavours.

The new machine by Della Toffola reduces maceration time by up to 50 percent and improves the extraction of polyphenols and anthocyanin. Viticulturist Richard Smart, a consultant based in the United Kingdom, on July 2 stopped by Della Toffola's Santa Rosa offices to make a presentation on the new winemaking technology which he said makes better wine faster.

Smart explained the research of fellow Australian Angela Sparrow, work that eventually led to the development of the Della Toffola Maceration Accelerator. Like a blender, the machine cuts grape skin fragments, increasing the number of cut edges from where tannins and color compounds leak, speeding the maceration process. The technique is known as “Accentuated Cut Edges” or ACE technology.....(Read more)

<https://www.winebusiness.com/news/?go=getArticle&dataId=216324>

Seven new grapes approved in historic Bordeaux AOC vote

As a national heatwave loosened its grip for a few hours Friday morning, the Bordeaux and Bordeaux Supérieur wine producers’ syndicate unanimously approved the use of seven new grape varieties.

The move can be seen as an historic climate change adaptation step for the Bordeaux wine industry, although there is agreement that greater measures are still needed.

The new varieties approved at the syndicate’s annual general meeting were four reds, Arinarnoa, Touriga Nacional, Marselan and Castets, and three whites, Alvarinho, Petit Manseng and Lillorila.

The vines were chosen primarily for their reduced susceptibility (but not resistance) to disease, later harvesting potential and ability to maintain acidity and volume in the face of climate change’s warmer weather and unseasonal frosts. All while maintaining existing flavour, aroma, production and quality levels.(Read more)

<https://www.drinks-today.com/wine/news/seven-new-grapes-approved-historic-bordeaux-aoc-vote>

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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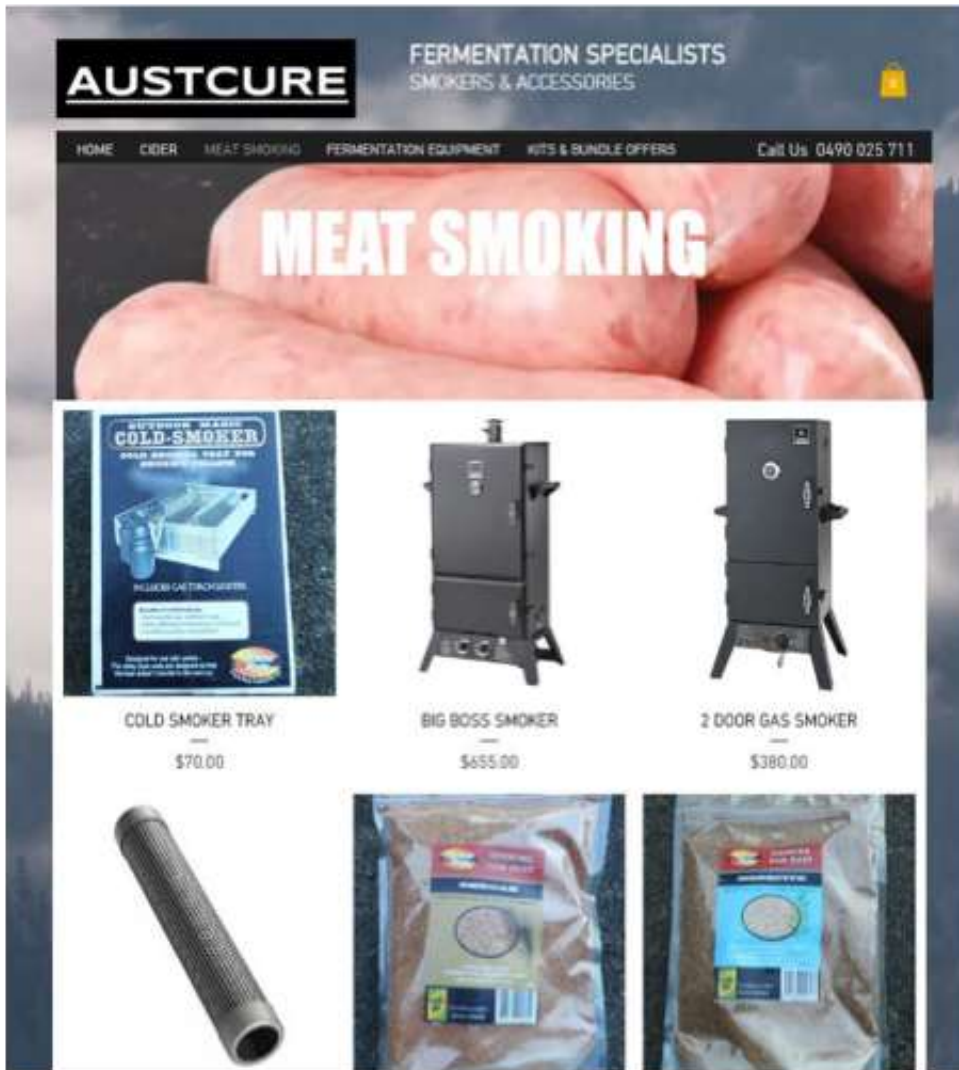
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