



## Press Cuttings January 2018

President	Mario Fantin	0456 422 844	Committee	Trevor Sleep
Vice President	Danny Cappellani	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	Wayne Harridge
Past President	Bill Loughlin		Committee	Gary Campanella



### 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 19<sup>th</sup> January 2018

Guests interested in finding out more about the Guild are welcome to our regular meetings, as always.

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## President's Press

### HAPPY NEW VINTAGE

I would like to welcome everybody back following the Christmas break and wish you all a Happy New Vintage! The social and relaxing times at this time of year should have provided you with the opportunity to taste some interesting wines which hopefully have inspired you to make even better wine in 2018. Whatever your New Year winemaking resolution is, I am sure the Guild can help you achieve it.

### ROWVILLE LIBRARY PRESENTATION A BIG SUCCESS

The presentation by the Guild at the Rowville Library last November was both well received and a huge success. The number attending was capped at 35 and there was so much interest that some people had to be placed on a waiting list! The theme of the presentation was 'wines which can be made from fruit and vegetables that grow in your garden'. We were lucky to be able to showcase a large selection of country wines from our Wine Show which was held a week beforehand. We have heard that other libraries may be interested in similar presentations in the future. These are great opportunities to promote the craft of amateur winemaking and attract new members to the Guild. A big thank you to Angela and Wayne Harridge and Gary Campanella for facilitating the presentation.



POSTER



ANGELA & WAYNE IN ACTION AT ROWVILLE

### LINDSAY CORBY OPENS CELLAR DOOR

Lindsay Corby who has been a strong supporter of the Guild over a very long time both as a presenter at our monthly guild nights and as a wine show judge is proud to announce the opening of his Cosmo Wines Cellar Door. I called in recently and was impressed by the excellent standard of wines he has for sale. I particularly liked his Pinot Noir, Shiraz and Chardonnay. Lindsay extends an invitation to Guild members to call in, say Hi and taste his wines. Lindsay's Cellar Door is located at the rear of the Bianchet Restaurant 187 Victoria Road Lilydale.



LINDSAY & WIFE ROSIE SHOWING OFF THEIR WINES

## NEWSLETTER

Our newsletter is the principal means of communication for Guild members. It also provides a window through which people outside the Guild get an idea of what the Guild is all about. Luigi Di Battista is doing a great job as editor of the newsletter, but would appreciate help with the content. He relies on contributions from all members to ensure the newsletter is relevant and interesting. I would encourage all Guild members to get behind the newsletter this year and make it a publication that we all look forward to reading every month. Please do not hesitate to send the following winemaking information to Luigi:

- Any interesting published article or website
- You learn of an outside event which will be of interest to Guild members
- You would like to share a winemaking experience which others
- Any item of humour is always appreciated
- An opportunity for you to sell surplus winemaking equipment via the Trading Barrel

Luigi's email address is: [luigidibattista31@gmail.com](mailto:luigidibattista31@gmail.com)

## NEXT MONTHLY GUILD NIGHT – FRIDAY 19 JANUARY

We will be having our first Monthly Guild Night on Friday 19 January. It will not be on Friday 26 January (last Friday of the month) because our meeting would clash with the Australia Day long weekend and many people will be away. Being our first get together for the year we are making our January Guild Night a semi social event, half business half pleasure. The evening will start with an open discussion facilitated by Danny Cappellani on what we should be doing now in preparation for this year's vintage. Danny will discuss:

- Grape purchasing
- Styles of wine which can be made from the same grapes
- Making sure you have sufficient containers, ingredients
- Testing equipment in order?

The remainder of the evening will be a social. The Guild will provide pizzas. Members are requested to bring in a bottle of their favourite wine to share. The night will be great opportunity to get the winemaking year off on a flying start. Why not consider bringing along a winemaker friend and introduce them to the Guild? I look forward to seeing you all.

Cheers

Mario Fantin - President

## Forward Program for Future Guild Events

DATE	ACTIVITY
<b>Friday 19 January 2018</b> (Brought forward by one week because of Australia Day holiday on last Friday of January)	<b><u>Monthly Guild Night</u></b> Semi social first meeting of the year. Pizzas provided. Danny Cappellani will discuss what we need to do to prepare for the new vintage. Any questions you may have will be informally discussed and answered. Bring along a bottle of wine to share.
<b>Friday 23 February 2018</b>	<b><u>Monthly Guild Night</u></b> Agenda under development by Committee
<b>Friday 23 March 2018</b> (Brought forward by one week because of Good Friday holiday on last Friday of March)	<b><u>Monthly Guild Night</u></b> Agenda under development by Committee
<b>Friday 27 April 2018</b>	<b><u>Monthly Guild Night</u></b> Agenda under development by Committee
<b>Friday 25 May 2018</b>	<b><u>Monthly Guild Night</u></b> Agenda under development by Committee
<b>Saturday 26 May 2018</b>	<b><u>International Night</u></b> The International Night this year will once again be held at the Veneto Club Bulleen, theme North American. Mark the date in your diaries. As usual it is shaping up to be great night - the Guild Member Band is already working on the entertainment!!
<b>Friday 29 June 2018</b>	<b><u>Monthly Guild Night</u></b> Agenda under development by Committee
<b>Friday 27 July 2018</b>	<b><u>Monthly Guild Night</u></b> Agenda under development by Committee
<b>Friday 31 August 2018</b>	<b><u>Monthly Guild Night</u></b> Agenda under development by Committee
<b>Friday 21 September 2018</b> (Brought forward by one week because of AFL Grand Final holiday on last Friday of September)	<b><u>Monthly Guild Night</u></b> Agenda under development by Committee
<b>Friday 26 October 2018</b>	<b><u>Monthly Guild Night</u></b> Agenda under development by Committee
<b>Friday 30 November 2018</b>	<b><u>Monthly Guild Night</u></b> Agenda under development by Committee

## 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): **7 February, 11 April, 13 June, 15 August, 10 October**

Wine Show Meetings

Agenda: Marketing, Logistics, Sponsorship, IT, Judging, Financial, Governance

(Loïc Le Calvez also attends these meetings)

Meeting Dates (Wednesdays): **7 March, 9 May, 11 July, 5 September, 7 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.



ROTARY CLUB OF HOWRAH

# ***Australian Fruit Wine Show 2018***

*19 January 2018*

*Hobart, Tasmania*

**Interstate entrants:**

**Note the Victorian Address for entries available  
until 18 December**

**If sending entry after this date use the Tasmanian Address**



Australian Fruit Wine Show



[australianfruitwine@gmail.com](mailto:australianfruitwine@gmail.com)



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## Wine Humour and News

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### HUMOUR

I'm not sure it will win an Oscar award but I have to admit it is original!



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## NEWS

### **BOURBON BARREL-AGED WINE IS A GIMMICK BORN OUT OF NECESSITY**

While natural and minimalist winemaking may get a lot of buzz, another trend is taking over American wine shops, liquor stores, and grocery shelves. Bourbon barrel-aged wine has boomed since its introduction in 2014. Recently, California-based wineries such as Robert Mondavi, Fetzer Vineyards, and Apothic Wines have joined the trend.

For decades, distillers have aged Scotch in bourbon barrels; recently gin, beer, and even maple syrup have gotten in on the action. Wine, however, has a long history of standard oak barrel-aging. Does bourbon barrel-aging really create a new style of wine? Or is it just a marketing gimmick?.....(Read more)

<https://vinepair.com/wine-blog/bourbon-barrel-wine/>

### **Tofu wine on the menu, as NUS researchers develop alcoholic frink from Tofu waste**

SINGAPORE — Wine connoisseurs seeking a more unusual tippie could soon get a taste of an alcoholic beverage made from tofu whey, a liquid that is generated from the production of bean curd.

Mr Chua Jian Yong, a PhD student at the National University of Singapore (NUS), has found a way to convert the waste water — which is often thrown away by tofu companies — into an alcoholic drink that is rich in isoflavones, an antioxidant found in soybeans..... (Read more)

<http://www.todayonline.com/singapore/tofu-wine-menu-nus-researchers-develop-alcoholic-drink-tofu-waste>

### **Rare indigenous wines Teo Huljic in Jelsa Produces 'Hvar Malvazija'**

A visit to a small winemaker in the backstreets of Dalmatian town on December 21, 2015 reveals a passionate project to celebrate Hvar's considerable indigenous grape heritage.

In a world of globalisation and international grape varieties, it is little wonder that the wine scene in Croatia is starting to attract considerable attention. With some 130 indigneous grape varieties and an extremely diverse terroir, wine experts have been taking an increased interest in the wines of the ex-Yugoslav republic, enjoying the opportunity to become acquainted with a new range of refreshing varieties not available elsewhere..... (Read more)

<http://www.total-croatia-wine.com/croatian-wine-producers/391-rare-indigenous-wines-teo-huljic-in-jelsa-produces-hvar-malvazija>



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## Trading Barrel

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*Grape wine making equipment for sale.*

Manual Crusher. **\$80**. Hand wheel is a "V" belt pulley to add electric motor.



Fridge for cooling white wine.  
Only two shelves and two lower crisper containers remain.

**FREE** to a Guild member.



**Stan Gower.**  
**51 Kirwana Grove, (OFF Bolton Street).**  
**MONTMORENCY.**

***stango@alphalink.com.au***

**9439 8687.**

10 X 10 litre demijohns. **\$10** each.



***Stan Gower.***

***51 Kirwana Grove, (OFF Bolton Street).***

***MONTMORENCY.***

***stango@alphalink.com.au***

***9439 8687.***

Andrew Mossman









I have 4 Polypropylene vats that I had made for wine making a few years ago. Polypropylene is as good as Stainless Steel, impervious to oxygen lighter and a bit cheaper. They have a water trap around the top and provided the CO2 or Nitrogen is kept up wine can be made and stored in them for months and if full, a year or two. The sizes available are 722, 508, 250 and 176 litres. I thought the two bigger ones should be worth \$250 each and the others \$200 each. That is approximately 1/3rd of their cost to make.

I also have a wine plate filter, which I paid \$1600 for, together with several boxes of filter papers. It has had very little work and if nothing else has an excellent pump on it. I thought \$750 might be reasonable.

I also have a stainless steel tank that I had made when I worked in the paper industry. I got it a mates rates for almost \$1000. It has to be worth \$400.

I also have half a dozen old CUB 18 gal (80 Litres approx.) beer kegs with the large screw top openings that make them easy to clean. I purchased them from CUB when they went out of service. They have been the most useful of all my stuff. Firstly for cold stabilising wine, they fit into a Chest type deep freeze and the are perfect for storing wine in, especially for topping up barrels. I thought they should be worth \$100 each.

As well I have a couple of 50 litre beer kegs with the opening modified to take a silicon barrel bung. Say \$50

And 2 or 3, 18 litre soft drink Stainless Steel soft drink which have been excellent for storing spirits, but would be good for wine also. Say \$40 each see photo.

That is about half of my stuff that is left. Just keeping a bit of gear in case I run out and need to make some more.

I have had such fun making wine over the last 25 years and getting such good fruit the wine was always OK. I love it. It is hard for me to step back, but I am getting a bit old for lugging barrels and so forth

I anyone might be interested they could phone me and we could work something out maybe.

My phone numbers are

Home 9836 7443

Mobile 0410 683674

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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.

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