



Press Cuttings February 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
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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 23rd February 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

The next couple of months will be very busy for the many of us who are making grape wines. I suggest you use the time prior to when the grapes are available to make sure all your equipment is in order and the ingredients you need have been checked and ready to go. Please consider experimenting with your winemaking. Remember you can make multiple wines from the same batch of grapes ranging from rosé to free run and pressings. You can also add varying amounts of oak to different containers. You will be surprised how many variations of wine can be made from the same grapes. Remember to keep notes so you can reproduce that gold medal winning wine in the future. Also don't feel you are on your own. If you are stuck or have a question at any time during the winemaking process, do not hesitate to contact another Guild member for advice. Any Guild member will be all too willing to help. If you are not sure who to call, there is a list of members and their contact phone numbers on the front page of this newsletter.

CRUSHER DE-STEMMER AVAILABLE FOR HIRE

For those of you who are new to the Guild, you may not be aware that the Guild has a crusher de-stemmer which you can hire at very reasonable rates. If you would like more information please contact Geoff Neagle 0407 176 347.

FUTURE GUILD NIGHT THEMES AND PRESENTERS

The Committee is currently in the process of compiling a program of themes and presenters for our Monthly Guild Nights. They are very keen to hear any suggestions you may have in regard to future presenters and themes. If you are aware of anybody who you think would be an interesting presenter at one of our future Monthly Guild Nights please let me (Mario Fantin 0456 422 844) or Danny Cappelani (0408 322 143) know.

WINEMAKING WORKSHOP – GUILD NIGHT 27 APRIL

There are many winemakers who enter wines in our Wine Show but, for many understandable legitimate reasons, are not interested in joining our Guild. Some of these winemakers may not understand either the rationale behind the score their wines received at the Wine Show or the words used by the judges in their comments. As an initiative to help these winemakers, the Committee has decided to set aside one of our Monthly Guild Nights where we invite non-member winemakers who have entered our Wine Show to come along and get some additional feedback on their wines. The Monthly Guild Night we have allocated for this non-member feedback session is 27 April. Our Chief Judge Loïc Le Calvez has kindly agreed to also be present. We will be sending out invitations to all winemakers who entered our Wine Show. We will be asking them to register on line that they will be coming so we know how many people to expect. In the meantime if you know anybody who may be interested in attending please let them know, get them to pencil in the date and register as soon as the invitations are sent out. This night will be a great free educational opportunity for people interested in improving their winemaking.

SAMEPAGE

The Guild's social media chat forum Samepage is proving to be a solid success. It is easy to use and more and more people are getting on board. Over time I can see it becoming the main source of rapid communication and knowledge sharing among members. Every member should have received an invitation to join. You need to accept this invitation otherwise it will lapse after a certain period. If you have accepted the invitation and are not receiving emails, there may be a technical issue which can be

resolved (this happened to me). If you are currently not receiving email prompts from Samepage and would like some advice please contact Mario Anders (info@amateurwine.org.au).

NEXT MONTHLY GUILD NIGHT – FRIDAY 23 FEBRUARY

Our February Guild Night will be a shiraz blind tasting. We will blind taste wines that have been brought in by members mixed in with some commercial wines. It is always great fun seeing whether we can tell which are commercial and which are member wines. Be prepared for some surprises. Please bring in a bottle of your shiraz to share. Before the blind tasting Danny Cappellani will discuss and answer questions on what we should be doing now in preparation for this year's vintage. Shiraz blind tasting is usually one of our most popular nights, I look forward to seeing you all.

Cheers

Mario Fantin - President

Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 23 February 2018	<u>Monthly Guild Night</u> Shiraz blind tasting, bring along a bottle of your home made shiraz and let's see how it comes up in a blind tasting compared with commercials. These nights are always great fun. Before the blind tasting 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.
Friday 23 March 2018 (Brought forward by one week because of Good Friday holiday on last Friday of March)	<u>Monthly Guild Night</u> The plan is to get one of our retail sponsors to send along a representative who will discuss what is available commercially to help winemakers with this year's vintage – arrangements still being finalised.
Friday 27 April 2018	<u>Monthly Guild Night</u> Open invitation to all winemakers who entered our show last year and who would like to get more feedback on their wines. Loïc Le Calvez our Chief Judge will be available to taste wines and answer questions. Stay tuned for more details.
Sunday 6 May 2018	<u>Wodonga Wine Show Open Day</u> (To be confirmed)
Friday 25 May 2018	<u>Monthly Guild Night</u> Commercial honey producers Backyard Honey will be coming along to discuss bee keeping and the different varieties of honey they have available. We will be able to taste their honey and discuss which varieties are best suited for mead making. Please also bring along your meads for tasting and sharing.
Saturday 26 May 2018	<u>International Night</u> 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!!
Friday 29 June 2018	<u>Monthly Guild Night</u> Agenda under development by Committee
Friday 27 July 2018	<u>Monthly Guild Night</u> Agenda under development by Committee
Friday 31 August 2018	<u>Monthly Guild Night</u> Agenda under development by Committee
Friday 21 September 2018 (Brought forward by one week because of AFL Grand Final)	<u>Monthly Guild Night</u> Agenda under development by Committee

holiday on last Friday of September)	
Friday 26 October 2018	<u>Monthly Guild Night</u> Agenda under development by Committee
Saturday 10 November 2018 Sunday 11 November 2018	<u>EDWG Wine Show Judging Day</u> <u>EWVG Wine Show Open Day</u>
Friday 30 November 2018	<u>Monthly Guild Night</u> 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.

The Poetic Bouquet of Wine

(Submitted by Stan Gower)

*Well, poetry would not seem to be of interest to all of the members
of a Winemakers Guild,
---- but poetry featuring wine, ---- ah!! That's another matter
altogether. Bring it on.*

Omar Khayyam was a smart bloke, born in Persia on 18 May 1048, SO THEY SAY!!! He had scientific interests, especially in Astronomy, mathematics, algebra, geometry, and the Persian calendar.

And it seems he also wrote poetry, although no one can be sure which verses in the Rubaiyat are his, and which have been pinched from somewhere else.

But that doesn't matter much, because a fair proportion of the verses are about wine. Great!!

He was a pretty irreverent chap, who in his poetry addressed God, (who ever that might be), IN A very FAMILIAR WAY; wrote about Spring and Nature, wrote satires and complaints against fate, slandered the prophets, **PRAISED WINE (HOORAH!!!)**, was hostile to the law, and criticized those in other towns; in short, he was a very mischievous fellow; a bit of a stirrer; like a dinkum Ausi larrikin!!! .

Naturally, over a long lifetime, he could not avoid contradicting himself, and he had an impulse to express his every passing mood, RIGHT NOW!!, (just as well he didn't have Twitter, like some Yankee President we know!!!)

Now, back to wine. I have "cherry picked" from THE POETRY OF THE RUBAIYAT, some verses about wine. Many of THE RUBAIYAT'S verses are about other things; OFTEN deeply moving, about life's varied joys, and ALSO LIFE'S painful challenges.

*A number of people have tried to translate him. The most popular translator;
(or paraphraser) to Western ears, is **Edward Fitzgerald**.*

Now to wine, translated by Fitzgerald.

*Dreaming when Dawn's Left Hand was in the sky,
I heard a Voice within the Tavern cry,
"Awake my Little ones, and fill the Cup
Before Life's Liquor in its Cup runs dry."*

*Here with a Loaf of Bread beneath the Bough,
A Flask of Wine, a Book of Verse – and Thou
Beside me singing in the Wilderness,
This Wilderness is Paradise enow.*

*Then to the earthen Bowl did I adjourn,
My Lip the secret Well of Life to learn:
And Lip to Lip it murmur'd --- While you live
Drink! ---for once dead you never shall return.*

*Ah, my Beloved, fill the cup that clears
To-day of past Regrets, and future Fears –
To-morrow? – Why, To-morrow I may be
Myself with Yesterday's Sev'n Thousand Years.*

*You know, my Friends, how long since in my House
For a new Marriage I did make Carouse:
Divorced old barren Reason from my Bed,
And took the Daughter of the Vine to Spouse.*

*The Grape that can with Logic absolute,
The Two-and Seventy jarring Sects confute:
The subtle Alchemist that in a Trice,
Life's leaden Metal into Gold transmutes.*

*Ah, with the Grape my fading Life provide,
And wash my Body whence the Life has died,
And in a Winding-sheet of Vine-leaf wrapt,
So burry me by some sweet Garden side.*

A more direct, but perhaps less poetic translation, is by Francis Thompson.

Here is a selection of his verses. Some verses are recognizable parallels of Fitzgerald's translation.

*A cup! for He who did this clay combine,
Of love and drink, on our heads wrote this line;
"With beauties, and with wine, **this** world is filled,
But **only promised**, are heaven's maids, and wine!"*

*Whene'er the cup of wine in hand I drain,
And lost in drink to ecstasy attain,
I do a hundred wonders of all sorts,
Verse flows like water from my fiery brain.*

*I'll drink so much wine that its sweet bouquet,
Shall when 'neath earth I go, rise from the clay
That when some reveller passes o'er my dust,
Drunk from my wine fumes, he'll reel away.*

*My want is to drink wine, live joyously,
My creed, from doubt and dogma to be free;
I ask the world-bride "Tell me what's my dower?"
"My dowry is thy happy heart," said she.*

*Drink wine, for it is life eternal now, in sooth,
The fruitage of the season of thy youth;
'T is time of roses, wine and mellow friends,
Rejoice the while, for this is life, in truth.*

*What place is this for talk? Arise, pour wine!
To-night thy pouting lips are food for mine.
Pour wine rose-coloured as thy cheeks! For this
My vow's disturbed, as is that curl of thine.*

*O, my companions, nourish me with wine!
This amber-hued face, make like rubies shine;
When I am dead, wash me with wine, and shape
My coffin planks from timber of the vine.*

*My food for soul and body, wine will be,
The solver of each hidden mystery;
Naught else I seek in this world, or the next,
One single draught contains both worlds for me.*

*From thought of wealth or want the heart to free,
And free from countless Creeds perplexity,
Drink wine, for take one draught, a thousand ills
It cures, foreswear not then its alchemy.*

*I pressed my lips in yearning to the urn,
Thereby the means of length of life to learn,
And lip to my lip placed, it whispered low,
"Drink! For to this world you will ne'er return!"*

*How long will you rave of all eternity?
'T is past my science and my theory;
Wine has no substitute in time of joy,
'T is wine for every riddle turns the key.*

*A skin of red wine, book of poetry,
Bread, half a loaf, enough for life give me,
Then sitting in some solitude with thee
Were sweeter than the Sultan's majesty!*

*If I no headache got from last night's wine,
Drinking by daylight were no choice of mine.
Sayest thou then "Choose thou to drink by day?"
Day drinking ne'er to fortune doth incline.*

*They say, I'm a wine worshiper, I am.
Notorious and reveller, I am.
Regard not much my outside, for within
Such as I am (as they aver), I am.*

*Quaff sparkling wine with fair one at thy side,
From foes' oppression far, with sweetheart bide!
Sit with smooth-cheeked maid, and self forget;
And doff the robe of vanity and pride.*

*Though wine to Faith and Law be contrary,
From fretting o'er the past it does free me:
Know'st Thou why wine I love thus? 'T is because
An instant freed from self, I live with thee.*

And back to Fitzgerald to close.

*And when myself with weary Foot shall pass,
Among the Guests Star-scattered on the Grass.
And in my joyous Errand reach the Spot,
Where I at peace; ---TURN DOWN MY EMPTY GLASS.*

Wine Humour and News

HUMOUR



NEWS

Wrath about grapes: critics angry after New Zealand winemaker uses Australian fruit

Montana, which is credited with starting country's sauvignon blanc revolution, says grapes from Australia are cheaper.

One of New Zealand's most famous winemakers has angered critics by using grapes from Australia in its popular sauvignon blanc.

Wine behemoth Montana, which claims to have created New Zealand's first bottle of Marlborough sauvignon blanc in the 1970s, started using Australian grapes as a cost-cutting measure.

Sauvignon blanc is now enjoyed around the world, and accounts for around 80% of New Zealand's wine exports, which exceed NZ\$1bn (£520m) a year.....(Read more)

<https://www.theguardian.com/lifeandstyle/2018/jan/31/wrath-about-grapes-critics-angry-after-new-zealand-winemaker-uses-australian-fruit>

Valuing The Work Of Women In Wine: Lessons From New Hampshire

Sometimes an opportunity crosses your desk that is just too good to pass up.

Even if it means traveling to New Hampshire in the dead of winter.

That's exactly how it felt to receive an invitation to attend the annual Wine Week hosted by the New Hampshire Liquor Commission (NHLC), whose program this year featured the theme of Women in Wine, in particular Cristina Mariani-May, CEO of Banfi Vintners in Tuscany; Gina Gallo, third generation winegrower with E&J Gallo Winery; Cynthia Lohr, co-owner of J. Lohr Vineyards; and Dr. Laura Catena, a fourth generation Argentine vintner with Bodega Catena Zapata and her own Luca Winery in Mendoza, Argentina. (Read more)

<https://www.forbes.com/sites/cathyhuyghe/2018/01/29/valuing-the-work-of-women-in-wine-lessons-from-new-hampshire/#4f9e9f3f9686>

Trading Barrel

Grape wine making equipment for sale.

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

FREE to a Guild member.



Stan Gower.

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



Stan Gower.

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

MONTMORENCY.

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Items for sale by 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 they 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

Items for sale by David Tate

Basket Press

inside dimension's

670 mm high

450 mm wide

\$350

Corking Machine (hand operation)

\$50

Fermenting vat (200 l)

\$10

Magnetic stirring machine

\$20

Burette

\$10

Hydrometer

\$5

Contact 0451 559 854

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
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>	<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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