



Press Cuttings March 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 23rd March 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

It's a busy time for people making grape wine. Once you receive the message that the grapes you ordered are ready for collection, you need to drop everything because there are certain things you need to do in a specific sequence and at the right time. Social and other commitments need to take second priority as you craft your masterpiece which, if you do all the right things, is certain to score a gold medal at the show (we all have this dream!). Also, as mentioned last month, 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. All Guild member will be only 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

A reminder 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

For your information, I have included later in this newsletter a copy of the invitation being sent to everybody who entered our wine show. The Committee has decided to set aside one of our Monthly Guild Nights to provide non-members (and members) with hints on winemaking and give them the opportunity to get feedback on their wines. The Monthly Guild Night we have allocated for this session is 27 April. Our Chief Judge Loïc Le Calvez has kindly agreed to also be present. 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 possible. 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 an outstanding success. If you are not receiving messages and updates, you are missing out on important winemaking information and the opportunity to instantly learn what is happening. Every member should have received an invitation to join Samepage. You need to accept this invitation otherwise it will lapse after a certain time. 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 on how to get on board, please contact Mario Anders (info@amateurwine.org.au).

DAREBIN HOMEMADE FOOD & WINE FESTIVAL

Negotiations are still progress but it looks like the Guild will be provided with the opportunity to make a presentation as part of the Festival's 'Meet the Maker's' showcase which is taking place at Northcote Town Hall on Saturday 26 May. Gary Campanella and Danny Cappelani are currently running with this initiative.

If it goes ahead they will need help, so stay tuned for further updates and let Gary and Danny know if you are interested in getting involved.

NEXT MONTHLY GUILD NIGHT – FRIDAY 23 MARCH

Our March Guild Night will be held a week early because the last Friday of the month falls on Good Friday of the Easter weekend. Danny Cappellani will lead an open forum discussion on the challenges facing people at this stage of the wine making process. Following Danny, a representative from Home Make It will discuss what is available in their store to help winemakers. Please also bring in your wines to share and discuss. It will be a great night, I look forward to seeing you all.

Cheers

Mario Fantin - President

Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 23 March 2018 (Brought forward by one week because of Good Friday holiday on last Friday of March)	<u>Monthly Guild Night</u> General discussion on your winemaking challenges at this time of the year followed by a short presentation from a representative of Home Make it who will discuss what is available commercially to help winemakers with this year's vintage. Please bring along your wines to share and discuss
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. Refer flyer later in this newsletter.
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 27 July 2018	Entries close for Frankston Wine Show
Sunday 26 August 2018	<u>Frankston Wine Show – Public Tasting Day</u>
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 holiday on last Friday of September)	<u>Monthly Guild Night</u> Agenda under development by Committee

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.

Sponsors Donation Squat 2.6kg CO2 Cylinder

For sale: ***Greensborough Home Brewing*** have donated a new squat 2.6kg CO2 cylinder full of gas for use in winemaking.

It comes without a regulator to dispense the gas but can work easily with a 6mm flexible hose and suitable adaptor. However, the cost of a new regulator is between \$85-100.

When empty, the cylinder can be exchanged for a refilled cylinder of the same size for \$30. As a guide for typical use the contents will last 2 years+.

Price new is \$200, the Guild is auctioning this item as a secret auction.

Should Guild Members wish to bid, please advise Bill Loughlin of your offer and the highest offer will purchase the cylinder. Bidding starts now and will finish two weeks after the next Guild meeting, 23rd March.

To place your bid, email/phone Bill on: bill.loughlin@hotmail.com or Tel: 5786 5047.



YOU ARE INVITED TO THE ELTHAM & DISTRICT WINEMAKERS GUILD WINE WORKSHOP BEING HELD ON 27 APRIL

This invitation is being sent to all winemakers who entered the Eltham & District Wine Show in November 2017.

We would like to invite you to come along to a special meeting of the Guild being held on Friday 27 November. The purpose of the evening is to generally share some tips with you in relation to winemaking, particularly the early stages of the winemaking process. Our Wine Show Chief Judge, Loïc Le Calvez will be present to lead the discussion, taste any wine samples you may bring along and answer questions you may have. Attending this workshop will help you obtain better scores for your wines at future wine shows and avoid common faults.

Details of the workshop:

Eltham Living and Learning Centre

739 Main Rd, Eltham

7:45 pm for an 8pm start (finishes at 10pm)

If you would like to attend, would you please register no later than a week before at the following location so we have an idea how many people to expect: - <https://www.trybooking.com/UIRR>

Space is limited, so we recommend you register early to avoid disappointment.

DOES ANYONE KNOW WHICH PAGE
OF THE BIBLE EXPLAINS HOW TO
TURN WATER INTO WINE?
IT'S FOR A PARTY THIS FRIDAY.

NEWS

Vineyard program helps boost amount of land for grape growing: deputy minister

Nova Scotia has increased the amount of land being used to grow grapes for its fledgling wine industry by about 40 per cent over the last four years.

Frank Dunn, deputy minister of agriculture, says the expansion bodes well for an industry he insists is gaining worldwide repute but one that requires patience.

Dunn says the increase in acreage is critical to Nova Scotia's nascent wine business, which brought in \$17.5 million in sales last year.

Dunn was speaking at a committee hearing looking at wine development since the \$12-million Vineyard and Wineries Investment Program was introduced in 2014 to help grow the industry by helping expand acreage, research and marketing.....(Read more)

<https://globalnews.ca/news/4068352/vineyard-program-helps-boost-amount-of-land-for-grape-growing-deputy-minister/>

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.
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.

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 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

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

Items for sale by Luigi DiBattista

I have 5 x 34lt narrow neck demijohns for sale for \$40 each. All in very good condition. If interested, please contact Luigi on 0414287358.

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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