



Press Cuttings April 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 27th April 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 will be a busy and exciting time for everybody over the next few months. Please make a note of all the events and notices listed below. I encourage everybody, including new members, to get involved in these events and support the Guild at every opportunity.

APRIL GUILD NIGHT (27 APRIL) SPECIAL EVENT

All Guild members please note that our Monthly Guild Night being held on Friday 27 April will be a special event. In addition to Guild members being encouraged to attend, we are inviting wine makers who entered our wine show last year to also come along. The purpose of the evening is to generally share some tips in relation to winemaking and how to avoid faults, particularly during 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 brought along and answer any questions you may have. Attending this workshop will help everybody avoid common faults and obtain better scores for their wines at future wine shows. It is important to have an idea of how many people will be attending so we are encouraging everybody to pre-register if possible. Please do so on line at the following location:

<https://www.trybooking.com/UIRR>

INTERNATIONAL NIGHT SATURDAY 26 MAY

Our major social event for the year, the International Night, will be held on Saturday 26th May at the Veneto Club Bulleen. Mario Anders has gone out of his way to plan an evening which will be filled with fun, wine, food and frivolity (I have heard that some of our talented members have prepared some special entertainment!). We have held the cost down to \$58 per person this year. Not only is the delicious three course meal noted below provided for this price, but you will also have the opportunity to taste excellent selection of wines provided by the venue and members. I would encourage all members to support this event. I would also like to encourage members to bring along their friends so we have the opportunity to show off what nice people we are and what great wines we make! Please email your booking request to info@amateurwine.org.au

Starter:

- Pennsylvanian: Stuffed mushrooms on pumpkin puree and goat's cheese crumble or
- Alaskan: Potato croquette with smoked salmon and dill aioli

Mains:

- New Hampshire: Chicken thigh fillet rolled with silverbeet and smoked cheese or
- Texas Beef: Rib eye with rosemary sauce GF

Dessert:

- Californian: Rich chocolate mousse with strawberries and chocolate shavings GF or
- Connecticut: Puff pastry parcel filled with cinnamon, stewed pears and vanilla bean ice-cream

NEW MEMBERS

We have been fortunate to have the people listed below join the Guild as new members in the last financial year. It is important that if you see a 'new face' at one of our Guild events that you make a special effort to approach them and make them feel welcome. You may recall how daunting it was for you when you first joined the Guild and did not know anybody.

Frank Carri
Janine & Russell Washusen
Shirley & Phil James & Robertson
Sam & Cindy
Joseph Grech
Frank Franzese
Michael & Alison Van Der Arend
Paul & Susan Harris
Simon Cochrane
Graeme Cochrane
Renato Vecchies

WODONGA WINE SHOW

There are only three amateur wine guilds in Victoria, Frankston, Wodonga and ourselves. It is important that we all support each other by entering our wines in each of our shows. Also entering the same wine in different shows provides valuable winemaking feedback and allows you to track the effectiveness of any adjustments you may make to your wine between shows. Application forms for the Wodonga Show to be held on 6 May were provided by Mario Anders via Samepage on 28 March. Application forms should have been submitted by now. Late entries may be accepted, please check first with Rhonda Fergus wodongawineguild@gmail.com. For those of you who have entered wines please give the labelled bottles to Danny Cappellani who will deliver them for you. If possible give them to Danny at our Guild Night on 27 April.

FUTURE GUILD NIGHT THEMES AND PRESENTERS

The Committee is currently in the process of compiling a program of themes and presenters for our future 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 Monthly Guild Nights please let me (Mario Fantin 0456 422 844) or Danny Cappellani (0408 322 143) know.

DAREBIN HOMEMADE FOOD & WINE FESTIVAL

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 Cappellani are currently running with this initiative. Please let Gary and Danny know if you are interested in getting involved.

PRESENTATION AT KNOX LIBRARY

Our presentation at Rowville Library late last year on 'making country wine out of what grows in your garden' was so well received that the Guild has been invited to give a similar presentation at the Knox Library on 23 August. Gary Campanella, Graham Scott and Wayne/Angela Harridge are planning the presentation. If you would like to be involved, please let them know, they will appreciate all the help they can get.

NEXT MONTHLY GUILD NIGHT – FRIDAY 27 APRIL

As discussed above, our next Guild Night will be a workshop on how to avoid common wine faults. Besides members, we are also inviting people who entered our wine show last year to also come along. Our Chief Judge Loïc Le Calvez will facilitate the discussion assisted by Danny Cappellani and Gary Campanella. I would like to encourage all members to come along and to also bring the event to the attention of any winemakers you know who may be interested in the discussion. Please bring along any wine you would like an expert opinion on, including current vintage. 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 27 April 2018	<u>Monthly Guild Night</u> Open invitation to all winemakers who entered our wine show last year and would like to learn more about basic winemaking techniques and avoid faults. Loïc Le Calvez our Chief Judge will be available to taste wines and answer questions.
Sunday 6 May 2018	<u>Wodonga Wine Show Open Day</u> For more details refer President's Press and Samepage Mario Anders 28 March 2018
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 bring along your meads for tasting and sharing.
Saturday 26 May 2018	<u>Darebin Homemade Food & Wine Festival</u> Guild presentation on raspberry wine making.
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. For more information refer President's Press and Samepage Mario Anders 5 April 2018. 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 – suggestions welcome
Friday 27 July 2018	<u>Monthly Guild Night</u> Agenda under development by Committee – suggestions welcome
Friday 27 July 2018	Entries close for Frankston Wine Show
Thursday 23 August 2018	<u>Knox Library</u> Guild presentation on how to make country wine from what grows in your garden or what can be readily purchased at the supermarket
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 – suggestions welcome

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 – suggestions welcome
Friday 26 October 2018	<u>Monthly Guild Night</u> Agenda under development by Committee – suggestions welcome
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> End of year breakup – show off your wine show medal winning wines!

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.

It doesn't work!

<http://www.thedrinksbusiness.com/2018/04/wine-aged-in-bourbon-barrels-takes-usa-by-storm/>

Years ago, a group of us in the venerable EDWG picked Shiraz at a lovely vineyard at Marong. Alas we had engineers in our little sub group.

"We'll age ours in a barrel", they said. Trouble was we didn't have a barrel.

"We'll get one", they said and proceeded to buy a bourbon barrel, which was cheap. It seems that in those days bourbon came here in a barrel but that same barrel couldn't go home as the next lot of bourbon had to go into a NEW barrel. This one had to discernable pong of old bourbon. How to get rid of that was the next object of the exercise.

"We'll get rid of that", the engineers exclaimed. It's all in the charred lining of the barrel. And so the PROJECT was started. The gleam in their eyes was discernable too. Like those of the engineers in charge of the Kings Street bridge; and the Westgate bridge. High in altruism but a faintly discernable lack in 'thinking it through'.

They set up rollers in the back yard.

They attached a washing machine electric motor to a loooong belt to a pulley on the said set of rollers. They put a half load of gravel in the barrel with water, put it on set up to churn over half of the barrel and turned it on. The rumbling went on for a fortnight day and night.

Neighbours complained.

They reversed the process to churn over the other half of the barrel and turned it on again. Neighbours sold up and moved away but the project went on.

The day came when the Engineers proclaimed the barrel was clean. Unsullied. The word virginal was mentioned sotto voce. and we were told to bring the Shiraz liqueur to be rested in this new temple of winemaking.

And we did.

Left it for a year, topping up as the angels seemed to take more than their fair share now that the burnt inner layer was missing. Came the day of opening and the assembled multitude arrived, tasting glasses at the ready. And the result we all agreed was

RED COLOURED BOURBON.

High quality stuff but the smoky charred taste was still there. For years.

I have to acknowledge that in the fullness of time it became a good drop. The oak came back and the taste was balanced, so long as you didn't know the back story and looked for the slight, subtle but still faintly discernable taste of char and bourbon.

Graham Scott



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

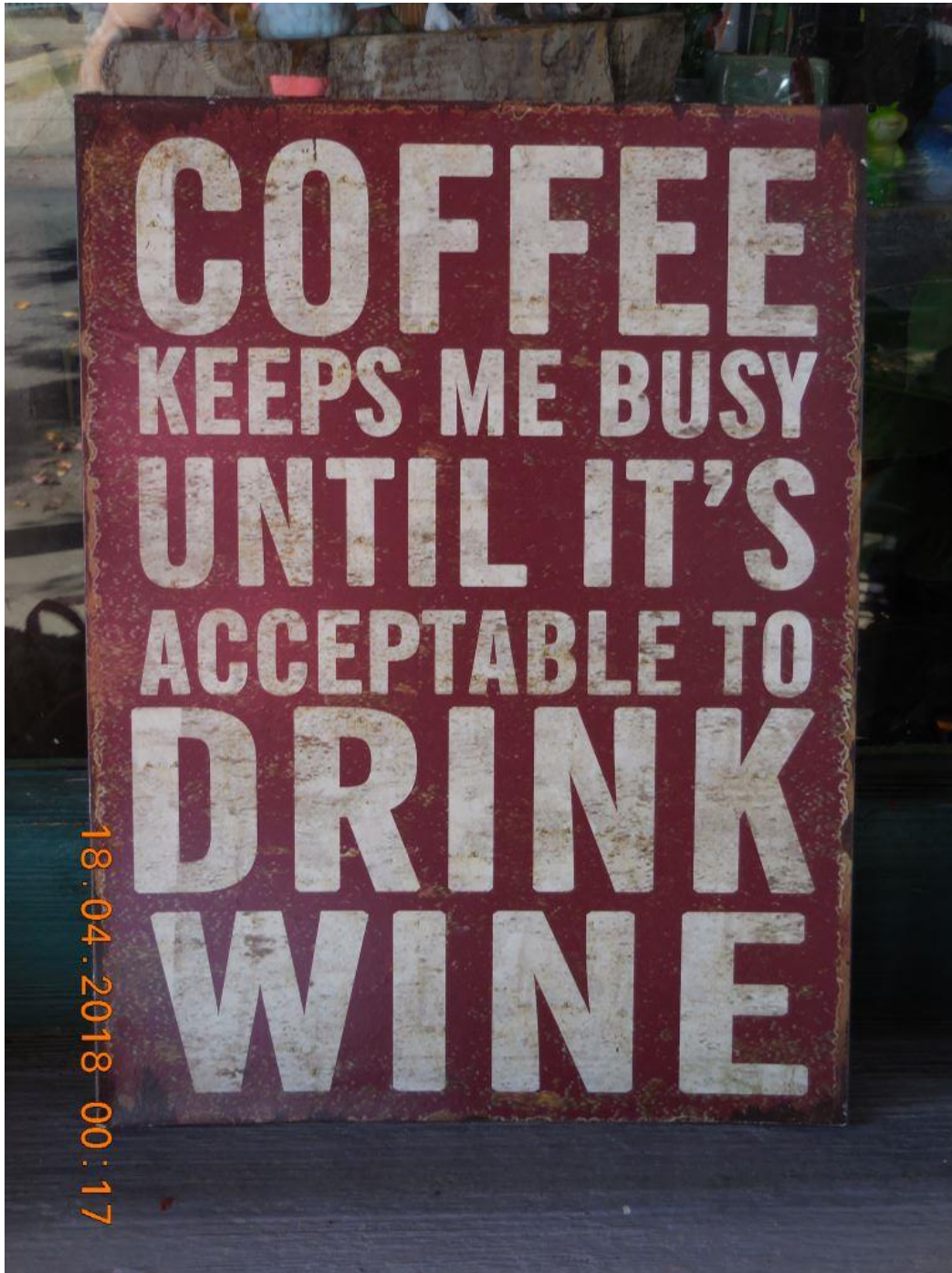
7:45 pm for an 8pm start (finishes at 10pm)

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.

Wine Humour and News

HUMOUR



NEWS

The following articles are brought to you by Graham Scott

Teroldego triumph: How an Italian winemaker's gift came to bear fruit in WA

It all started with a crush. A wine crush, of course: purely professional admiration.

Back in the 1990s, when he was working at Cape Mentelle in Margaret River in Western Australia, winemaker John Durham read about Elisabetta Foradori, the charismatic young owner of a family wine estate in Trentino, northeast Italy, who was helping to revive the fortunes of a local red grape variety called teroldego. The landscape was dramatic: vineyards planted in valleys among the towering peaks of the Dolomites. And the wines sounded enticing: dark colour, intense fruit, fresh acidity.

Durham was intrigued. So, a few years later, on a trip to Europe, he visited Foradori. The winemakers obviously clicked, because Foradori gave Durham 10 teroldego cuttings to take back to Australia with him.....(Read more)

<http://www.afr.com/lifestyle/food-and-wine/wine-and-spirits/teroldego-triumph-how-an-italian-winemakers-gift-came-to-bear-fruit-in-wa-20180411-h0ynbu>

Court of Master Sommeliers exam results

The Court of Master Sommeliers Australia has announced the results of its Introductory and Certified Examinations held in Sydney yesterday, with 27 students achieving the title of Introductory Sommelier and 19 students achieving the title of Certified Sommelier.

2018 Australian Results

The 2018 Sydney Riedel Certified Sommelier Dux was awarded to: Salvatore Persico (Rockpool Dining Group)

27 students achieved the title of Introductory Sommelier

19 students achieved the title of Certified Sommelier

Frank Moreau, Master Sommelier (MS), said this year's students were tutored by six Master Sommeliers hailing from Australia, New Zealand, France, Romania and the United States.

"This breadth of global experience and outlook really enriches the learning experience for the students.

"It demonstrates that certification from the Court of Master Sommeliers offers a highly prestigious and globally recognised qualification," Moreau added.(Read more)

<http://winetitles.com.au/dwn/details.asp?ID=25690>

2000-year-old wine unearthed in central China

A bottle of 2000-year-old wine has been found in an excavated and sealed bronze vessel in China's Shaanxi Province.

The bronze jug, along with a further 260 items, was unearthed from a civilian tomb collection near Shaanxi's capital Xi'an. It would appear the container dates from between the late Warring States period (475-221 BCE) and the Qin Dynasty (221-206 BCE), Xinhua reports.

At the time, it was common for bronze wares containing wine to be buried alongside the dead as a form of sacrifice, although it is exceptional to see wine so well preserved.(Read more)

<https://gbtimes.com/2000-year-old-wine-unearthed-in-central-china>

Local business going for a golden moment

PEOPLE from 70 nations around the globe will have the chance to sample local wine at the 2018 Gold Coast Commonwealth Games.

And Echuca's Wine In A Glass will supply about 300,000 units to the games as it continues to make its mark in the local and international wine markets.

Made from food grade plastic, the 187ml pre-packed and filled wine glasses give the look, feel, and weight of a normal wine glass.

But without slowing down serving times for already-stretched bar staff.

This convenience has made Wine In A Glass the go-to choice for sporting events, festivals, picnics and barbecues.(Read more)

<http://www.riverineherald.com.au/2018/03/17/12847/local-business-going-for-a-golden-moment>

URUGUAY HOSTS NINE MASTERS OF WINE IN ATTEMPT TO BROADEN ITS APPEAL

A group of nine Masters of Wine visited Uruguay with the aim of learning about its viticulture. They visited wineries and tasted wines from different regions and were pleasantly surprised with the quality of the wines of the small South American country, writes *Gabriela Zimmer*.

On 24-26 February, Uruguay hosted nine Masters of Wine who traveled with the aim of learning about its viticulture, about which they previously knew very little. They were invited by Wines of Uruguay (the association that reunites the exporting wineries of Uruguay) and INAVI (National Wine and Viticulture Institute), in an effort to continue the work of communication about Uruguayan wines.

The origins of the MWs were diverse: Cees van Casteren from the Netherlands, Konstantin Baum from Germany, Mai Tjemsland from Norway, Patrick Farrell from the United States, Pedro Ballesteros Torres from Spain, Peter T. Koff from South Africa, Robin Kick from the United States, Roderick Smith and Victoria Stephens from England.

They spent two and a half days visiting wineries, tasting and learning about the wine culture in Uruguay.(Read more)

<https://www.thedrinksbusiness.com/2018/03/uruguay-hosts-nine-masters-of-wine-in-attempt-to-broaden-its-appeal/>

Trading Barrel

Grape wine making equipment for sale.

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 3 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>	TBA
2019 (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	TBA
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon</i>	TBA
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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