



Press Cuttings August 2018

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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 31st August 2018

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

In This Newsletter:

President's Press.....	2
Forward Program for Future Guild Events.....	4
2018 President's Report for AGM	6
Knox Library Winemaking Presentation	8
Course in How to Enjoy the New Modern Wines	9
How to Eat Wine (OR Become a Wine Connoisseur in 5 minutes)	13
How Wine is Made in Italy	16
Gotmead Member Deal on 'The Art of Mead Tasting and Food Pairing'	17
Wine Humour and News	18
Trading Barrel	26
Jo Illian Awards – Forward Thinking	27
Sponsors Corner.....	28

President's Press

The featured wine at our upcoming Monthly Guild Night is mulled wine. You should have had a couple of practice goes at making some by the time you receive this newsletter. If not there is still time to make a thermos and bring it along Friday. Mulled wine can be made either just prior to drinking or a few days earlier and kept in the fridge. During winter I keep some on hand in the fridge and warm up a cup in the microwave on those cold nights. A very pleasant experience! There are lots of recipes on the internet. I find a blend of two recipes works best for me so don't be afraid to experiment.

GUILD GROUP GRAPE PURCHASE

At the upcoming Monthly Guild Night, a decision will be made on the grape variety the Guild will support for the Group Grape Purchase next vintage. We have traditionally bought unusual varieties except for last year when we nominated Cabernet Sauvignon because of the Jo Ilian this year. At the last Guild Night Danny Cappellani nominated the following varieties for your consideration:

- Aglianico – 'Sangue D'Italia', a substantial and tannic red wine which will soften with age but ages well. Done well, it is considered to be one of the 3 top Italian wines with its countless 'earthy' characters and fragrances.
- NegroAmaro - A deep colour red with outstanding fragrances but rather soft tannins, it ages well as we found out at the International Night.
- Arneis – A white variety from the Po Valley Northern Italy, temperate climate, full of fragrances (almonds & peaches).

If you are interested in participating in the Guild Group Grape Purchase, you need to be present at the Guild Night and vote for the variety you think we should get. We have to order very soon in September.

AGM – TIME TO STEP UP

You will see from our Forward Program that we will be having our AGM at the Monthly Guild Night scheduled for 31 August 2018. You should have received formal notification and nomination forms from Mario Anders via email. I would like both existing and new members to seriously consider joining the Guild Committee. The Committee is the engine room of the Guild where discussions occur about what are the best ways to service members' needs. The existing committee members would love to see new people with new ideas join their ranks. The Committee meets monthly with committee members turning up whenever they can.

PRESENTATION AT KNOX LIBRARY A BIG SUCCESS

On Thursday 23 August the Guild made a presentation at the Knox Library on making Country Wine. These events are proving very popular with members of the public and libraries needing to turn back people because available limited room sizes.

Refer to the article later in the newsletter by Graham Scott covering the event.

A big thank you to Gary Campanella for organising the event. Unfortunately, he got sick at the last minute and could not attend. Thank you to Wayne, Angela, Graham and Bill L for presenting and providing wines to sample. Also thanks to Danny for providing wine tasting samples.

You will see below that there is another presentation planned at the Diamond Valley Library. It would be great to see more members get involved.



Poster used at Knox Library to advertise winemaking workshop

PRESENTATION AT DIAMOND VALLEY LIBRARY

Our next presentation at a library will be Diamond Valley on 16 October. It is during the day from 11:30am to 1:30pm. If you would like to be involved, please let Gary Campanella know.

NEXT MONTHLY GUILD NIGHT – FRIDAY 31 AUGUST

We are very fortunate that Graham Scott has organised a very interesting speaker for our Guild Night. Bill McGillivray will be coming along. Bill has a regular show on Plenty Valley FM Sunday mornings titled 'Valley Lifestyles' which includes a segment called 'Wine Alive'. He will share with us his experience with wine over 50 years, the wine industry people he has interviewed and what he sees as trends for the future. He will also provide some background about how he joined community radio and the issues he has had to deal with, including the fun and serious side. What a busy night coming up, Bill, the AGM, mulled wine and of course please bring along your wines for tasting and feedback. Let's impress Bill with our wines! I look forward to seeing you all.

Cheers
Mario Fantin
President

Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 31 August 2018	<u>Monthly Guild Night</u> AGM night. Our special guest speaker tonight will be Bill McGillivray who has a regular segment on wine at Plenty Valley Fox FM radio titled 'Wine Alive' where he discusses and interviews people from the wine industry. He will be very interesting to listen to for his perspective on what trends and developments are happening with wine in general. Also being the middle of winter, the Guild tradition for this evening is to sample mulled wines you have made. Have a go at making one, there are lots of recipes on the internet. Please also bring in your own wines for sharing, appraisal and discussion.
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> Tilly Bowden from Enartis has confirmed she will be coming along. Enartis is a supplier of additives to the winemakers. Her presentation at the Guild a couple of years ago was well received, it focussed on finishing wines prior to bottling. This time she will discuss the fermentation process and front end of the winemaking process. Her presentations are not to be missed, they include technical information backed up with practical demonstrations.
Tuesday 16 October 2018	<u>Diamond Valley 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. Focus will be on raspberry winemaking. Presentation goes from 11:30am – 1pm, join us if you can.
Friday 26 October 2018	<u>Monthly Guild Night</u> As this evening will be very close to the Wine Show, the focus will be on associate wine judging practice and other protocols and formalities we need to be aware of at the Show – detailed agenda still under development by Committee
Saturday 10 November 2018	<u>EDWG Wine Show Judging Day</u>
Sunday 11 November 2018	<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.

2018 President's Report for AGM

This report provides an opportunity to reflect on what has happened over the past 12 months. The main challenge we continue to face as a guild is attracting new members and maintaining existing members in an environment these days where there are so many demands on people's time. I am pleased to say that we are continuing to attract new members. A special welcome to all those of you who have joined the Guild this year, I hope we have met your expectations and that you will stay with us for a long time.

What appears to be working out really well as a way for the Guild to reach out to the community and attract new members is the winemaking presentations and workshops we have been running for the public. During the past year we have presented at Kinglake (Community Arts Healing Project), the Rowville and Knox Libraries and the Darebin Homemade Food & Wine Show. There is a future presentation planned for the Diamond Valley Library. A big thanks to those of you have been involved in these presentations and I hope more members will get involved to share the load in future.

The focus of the Committee has always been to provide educational opportunities for members to improve their winemaking skills. Our monthly guild nights continue to be the best way of trying to meet this objective. Besides trying to have an interesting speaker and winemaking theme at every night, we have continued to encourage technical discussion amongst ourselves about the challenges faced by winemakers at each stage of the grape winemaking cycle. We have strongly encouraged members to bring in their wines for appraisal and problem solving.

Our flagship event, the wine show, continues to be a great success on a number of fronts. With 640 entries last year, we remain the biggest amateur wine show in Australia. Our survey after the show indicated that 95% of entrants were extremely satisfied with the way the show was run and would recommend the show to others. The outstanding positive features of our show continue to be the following:

- An ever-improving standard of judging and feedback to entrants thanks to our Chief Judge Loïc La Calvez who has assembled an impressive group of professionals from industry to judge our wines.
- The use of cutting edge data processing software, developed by our members, which allows entries to be processed efficiently and a results book to be produced overnight.
- The opportunity for our members to participate as associate judges.
- The ambience and setting at the Veneto Club which is inviting to members of the public, provides a high standard of catering and gives our sponsors space to actively participate with their displays.
- An open invitation to all entrants to come along to one of our guild nights immediately after the show and get valuable information on how to improve their winemaking and avoid faults. We had the session in April this year but will have it sooner next year.

The other important development this year has been the introduction of Samepage, a team collaboration social media platform. Members have embraced this platform and are using it to chat, exchange winemaking information and have questions answered quickly. These days we all know how important social media has become. We are fortunate that, thanks to the ongoing effort of a few members, our website, newsletter, contacts databases and Facebook present the Guild as a modern, open, professional and inviting organisation to outsiders.

I would like to thank all the members for their ongoing support, advice and goodwill for myself and the Committee over the past 12 months. All the initiatives discussed above would not have been possible without 'grass roots' support from the members themselves. I would like to especially thank all of the Committee: Mario Anders (Treasurer/Secretary), Danny Cappellani (Vice President), Gary Campanella (Wine Show Director), Bill Loughlin (Immediate Past President), Trevor Sleep, Bill Bussau, Graham Scott, Hamish Lucas and Wayne Harridge. All of these people attend an extra meeting every month where behind the scenes planning and discussion occurs on behalf of the Guild. Thanks also to Luigi Di Battista for efficiently getting the newsletter out every month. However, although everybody I have mentioned has worked very hard, in particular I would like to acknowledge and thank three persons on the Executive, Gary Campanella, Mario Anders and Danny Cappellani whose ongoing extra special contributions to the Guild over the past year have been exceptional and too numerous to even try and attempt to list in this report.

Mario Fantin – EDWG President

Knox Library Winemaking Presentation

You should have been there!

Led by our illustrious El Presidente Mario, with back up from Bill Loughlin, Angela and Wayne Harridge and Graham Scott, the Wine Guild gave a short workshop on Country Wine Making to a very receptive group of 12 would-be winemakers on Thursday 23rd August.

The venue – the Knox Library at the Knox Westfield Centre couldn't be faulted and the Librarian not only had big poster up, she ran off our material as well. Katy is a keeper.

Mario's introduction was brilliant. Within ten minutes he had them, glasses in hand sipping and tasting and making discriminating comments on the four different Raspberry wines he had on display. That got them hooked and ready for the 'How To', which Angela delivered with aplomb, and a bit of help from Wayne in the wings. Questions came and went easily handled. Graham quickly ran over the importance and the how tos and the 'never evers of racking and Bill finished the trip from fermentation to the bottle by showing the different ways to capture, and nurture, the wine.

Then for more tasting, and the contacts were made for attending the next monthly meeting. We told them that it was a Mulled Win Night which captured their interest; didn't tell them it was an AGM. And the Wine Show. And establishing a sort of help line for them as they begin their journey. They were a very responsive group.

The wines? Four good Raspberry wines, an Angelina Plum, Fig, Minty Sage (thanks Danny) and a couple of meads from the Harridge Winery. They had the gamut of fruit, vegetables and herbs and honey so they have a good grasp of what is potentially going to work for their palate.

This is another great example of the outreach work of our Guild. We should do more of that and we need more members to carry it forward. How about it?



Angela & Wayne in Action at Knox

Course in How to Enjoy the New Modern Wines

At the last Guild Night, Graham Scott ran a workshop on how to improve wine tasting appreciation. The session was well received, and people asked for the notes covering the full course. So, here they are:

In recent years much has been happening to wine in Australia. There are new varieties and new grape growing areas, such as in Southern and Eastern Victoria. They are often different from mainstream Australian styles and have features and qualities that can be easily missed. In brief, this Course is about a shift from mouthfeel (traditional) to the new aroma/flavour-based wines mixed with some sensible consumer information.

The following is a list of exercises that will enable the reader to make the transition and benefit more from their wine experience.

Take a bottle of dry white or red wine, a small and a large wine glass, a tumbler of water, a spittoon and even some plain water biscuits.

Exercise #1

Pour some wine into a wine glass and taste- don't drink! Use the spittoon.

Rinse mouth with water. Taste wine again.

Different? Probably.

Moral: The first taste of a wine is unreliable and misleading. The mouth can be influenced for hours by what we have eaten and drunk previously, especially sweet things. The second taste is better.

Exercise #2

Pour some wine into the two different shaped glasses. Swirl gently and sniff each.

Different? Probably.

Moral: The shape of a wine glass influences the perception of wine aroma.

Exercise #3

Now taste the wines from Exercise #2, rinsing your mouth with water between tastes.

Different? Probably. The wine in the larger glass seems to taste fuller and more flavoursome.

Why? The larger glass is more likely to deliver to the front of the mouth.

Take the smaller glass and consciously pour some wine at the front of the mouth, keeping your head level.

Is the experience similar to that from the larger glass? Probably.

Moral: As long as you deposit the wine at the front of the mouth, then glass shape doesn't affect your oral experience of a wine.

Exercise #4

An extension of Exercise #3.

Taste the wine as you would normally. Rinse your mouth with water.

Taste the wine a second time, but this time, make sure it is delivered to the front of the mouth and chew gently, like a portion of food. Do not swallow or hold your breath! Wait. Different? If not, then you are drinking well. For most people there is a difference, as they think they should drink a drink.

Moral: To enjoy wine it is better to “eat” than to drink it!

Exercise #5

Taste the wine and hold your breath for about 10 seconds. What do you experience? Breathe out. What do you experience now? Different? If you do not have a cold or damaged nose, then they are different types of experience. The first is the mouthfeel or structure of a wine e.g. dry, acid, sweet, heavy, cold, tannin etc. (The perception of balance is an interpretation of these in the cerebral cortex). The second is the aroma in the mouth or “bacaroma” of a wine e.g. fruity, oaky, spicy, melon, cherry etc. (No, these are not fruits added to the wine, just part of the miracle of grapes that it can express the aromas of its cousin fruits.)

Moral and Explanation: Three senses are involved in the wine experience. Visual, nasal and oral; but when the wine enters the mouth the oral and nasal (for the second time) compete for your attention. The mouthfeel is continuous and slowly fades. The second aroma (or bacaroma) is harmonised with your breathing. It is there as you breathe out, but not when you breathe in; when only the mouthfeel will be apparent.

The word ‘flavour’ derives from ‘savour’ (old French) and means the total oral experience, combining mouthfeel and bacaroma. It is what lingers. I prefer to use “bacaroma” for the aroma that derives from the mouth as it is coming back over the nasal sensors. The aroma from the glass is coming in from the front of the nose i.e. the wine experience has two attempts to discern aroma, front and back. Sometimes they are similar, but they can be different.

Optional (advanced)

If the first five exercises were beneficial and you feel confident, then by all means proceed to the last four. More preparation will be required.

Exercise #6

Purchase a \$10-15 wine and a \$30-35 one of the same grape variety e.g. Chardonnay, Shiraz etc. or style e.g. Mornington, Yarra Valley, Coonawarra, Margaret River etc. You want to compare the same variety though grown in different places.

Ask your partner to pour them into two wine glasses of the same type, such that you do not know what is in each. This is a “blind” tasting— a practice unknown to wine journalists, but standard in Wine Shows.

As you have learnt, eat the wines, rinsing your mouth between tastes. If these are the first wines of the day, don’t forget to taste the first wine twice, to prepare the mouth.

Which wine gives more? Is it balanced? Does it have lingering flavours? A sure sign of an ordinary wine is that it is ‘short’ in flavour. Bacaroma is the better guide to quality than mouthfeel – the latter tells you more about the wine’s longevity. Many people believe that a ‘heavy’ wine is quality, but a good wine gives more of everything. Only low-cropped quality grapes will give lingering flavours. This blind exercise is wonderful to check expensive well-known labels. Prepare to be surprised.

Moral: Congratulations! You can now discern quality in wine.

Exercise #7

a) Purchase two bottles of a dry white wine. Leave one in the fridge (4°C) for a day and the other just an hour before the tasting, so it is about 10°C.

Taste each in a generous glass. Which gives more? If you prefer the colder wine then go back to Exercise #1!

b) A dry red wine is to be tasted at three temperatures: 15°C, 20°C and 25°C.

Take a dry red from the cellar (15°C). Pour a small portion into a generous glass.

Put cork back in and give 25 seconds in a microwave oven (lay bottle on side). Pour into glass.

Repeat, and another put the bottle back in microwave for another 25 seconds. Pour into a glass.

Now taste all three. How are they different?

The first will be more tannic and 'closed', the warm one softer and thinner but spirituous, and the 20°C one should be just right! Like Goldilocks and the three bears, except she liked the smallest one.

Explanation:

As wine is a mixture of aromas, acids, bitterness and sweetness (the alcohol) temperature is important.

Australian red wine is designed to be drunk around 20°C. French wines and Pinot Noir are okay at 15°C because they have less or different tannins. Coolness brings up the texture in these wines.

Dry whites need to be cool to give a sense of freshness, but too cold (i.e. fridge temperature 4°C) only numbs them.

However, sparkling and sweet wines do need to be served cold.

Exercise #8: The hazards of the "tasting sequence".

Let's simulate a typical cellar door experience where one wine quickly follows another.

- Take two dry whites (e.g. a Sauvignon Blanc and a Chardonnay) or even one dry and a sweet white.

- Taste one, then the other, without water between them,

- Then wash out your mouth,

- Reverse the order and taste again.

Different? Note how they "overlap"; how one can interfere with the other, even making it unpleasant.

- Now, take two red wines such as a warm climate Shiraz or Cabernet (e.g. Barossa, McLaren Vale) and a mild climate Pinot Noir (e.g. Mornington, Yarra Valley). Repeat as above.

Different? Note how the larger bodied (or mouthfeel) wine makes the lighter bodied wine appear "thinner", but there is little carryover when the lighter wine is tasted first.

Moral: Unless wines are similar, a frequent rinse of the mouth with water is a good idea.

Comment:

a) The British Masters of Wine believe that by tasting a mouthful of wine they can overcome the effects of the tasting sequence and confidently pass from red to white to sweet to red, etc. My experience is that this belief is not well founded.

b) If you have ever wondered why high alcohol/tannin reds do well in Wine Shows then this is a factor. Lesser bodied but more flavoursome wines appear “thin” alongside their “fat” companions.

Exercise #9 : Decanting and old wines.

Many people believe that old wines need to be decanted.

Find a 10+-year-old wine, probably a red. Pull out the cork, carefully– corks can disintegrate. Bottle variation is caused by cork variation. Pour gently into a glass and taste immediately, and then taste every 5 minutes for half an hour. Follow the changes in aroma/bacaroma and mouthfeel.

What do you notice?

Look for the gradual disappearance of the fruity type aromas and the shift in mouthfeel from perhaps a hardness to become softer, though a wine that remains hard is regarded as being “over the hill”.

Explanation: Normally the preservative (sulphur dioxide) protects the wine from change but this has usually all gone within 4-5 years after bottling. Thereafter the sealed bottle develops in the absence of oxygen a range of bouquets/aromas etc.

Upon exposure to air these unstable compounds quickly take up oxygen and effectively disappear. Some aromas are very stable, such as oak and “toastiness” and they remain. The change in mouthfeel is also an oxidation. Wines are very complex!

Moral: Decanting can kill aroma/bacaroma but soften the mouthfeel. A good use for decanting is for young wines, in order to reduce the preservative levels.

Ken Eckersley

Winemaker & Viticulturist

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How to Eat Wine (OR Become a Wine Connoisseur in 5 minutes)

“Eating wine” isn’t for everyone. For some it will be so obvious that it is irrelevant. For others, their assumptions about wine will be challenged. Others again will have their confusion cleared. Fortunately, there is a simple test that will help decide this, and answer the eternal question: “Is it me or is it the wine?”

Exercise 1:

Place a quality red wine in an ISO/XL5 glass (small tulip or port). First, have a drink of water, and then taste the wine as you would normally do. Now try this: place a *small* portion of wine at the front of the mouth i.e. at the tip of the tongue. Leave it there and gently chew, without swallowing or holding your breath. Wait.

This is “*eating*” wine, precisely what you normally do with food!

If you perceive no difference at all between the two wine experiences, then it is likely that you have been eating wine all along, which is what smart tasters already unconsciously practise. Observe yourself in the mirror or watch others taste. You will notice that many people throw a wine into the mouth and swallow quickly or even lift their nose like they are about to swallow a sword! It is educational watching the different ways in which people drink wine and then listen to their description. *How* people drink determines their experience. That is to say that the quicker the swallow, the less flavour they discern, although they *do* pick up on mouthfeel. The main characteristic of popular wine styles is that it makes an impression or is obvious, no matter how the wines are drunk. They have either aromas that leap out of the glass or enough tannin to give a definite feeling. It is with the more flavoursome or subtle wines (and perhaps more expensive?) that one hears comments like, “not much there” or the abysmal “it’s not me”.

However, if there *is* a difference, like a softer mouthfeel or more intense and lingering flavours, then you have made a discovery.

To understand why this *eating* of wine offers more than simply *drinking* requires a review of the whole sensory process. We are already very familiar with the stimulation of the senses by wine; the colours to the eye and the aromas to the nose, but in the mouth it is more complicated. Many people believe that this third experience happens entirely in the mouth and use confused expressions like “mid or end palate flavours”, “soft flavours”, “lemon acidity”, “creamy texture”, “silky spicy tannins” and so on. In fact, the mouth is the conduit to *two* sense organs; the mouth itself (i.e. the tongue plus lining) and the nose (smell receptors) for the second time. Of course, these senses are competing for your conscious attention (more on this later...!).

Knowledge of how our senses function is an evolving area, but the following makes use of the little we do know. It has recently been understood that there is a nerve at the tip of the tongue that warns the rest of the system to prepare itself as the wine enters the 37°C environment. If the wine lands on the middle of the tongue, the experience will be diminished because the sensors are not ready.

Wine is a mixture and as it rapidly spreads across the tongue it stimulates the various receptors-acid, sweet, bitter, cold etc. while the tannins react with the saliva to give a perceived dryness. All of this mouthfeel information (viz. "taste") goes to the back of the brain, checked by the amygdala for bitterness (poison?), and then the cortex constructs from these components a sense of balance/unbalance, the structure, and texture. In the warm oral environment of the mouth the aromas have been liberated and move to the back of the mouth where they are whooshed out through the nose. This is the reverse direction of when the wine was smelt in the glass, the aroma, and, I propose, deserves its own word: "*bacaroma*"(!).

Note that as we breathe back in, there is no aroma; it is only in the breathe out part of the cycle. So, the perception of *bacaroma* pulses, in harmony with our breathing. This contrasts with the mouthfeel, which is a continuous and declining experience. We call the combination of taste/mouthfeel and *bacaroma* the "flavour". If you have a cold or hold your breath, then you will only perceive mouthfeel.

Exercise 2:

Taste the wine as in Exercise 1 and breathe out. When breathing back in, hold the breath for a few seconds, focus on it, and you will become aware of the mouthfeel. You then breathe out. Any *bacaroma* will come in over the top. If there is no difference between the breath in/breathe out experience then the *bacaroma* has ceased (i.e. the wine is considered "short") or is unperceivable. If there *is* a difference, and it lasts several breaths out, then it is said that the wine has "lingering flavours". Basically, breathe in = mouthfeel/structure; breathe out = flavour/*bacaroma*.

I have met former footballers with a history of nose damage who, not surprisingly, only appreciate sweet or big tannic wines and are unaware of the aroma aspect. Other styles seem invisible to them. The sense of smell is vital from the point of view of mankind's evolution. It has its own part of the brain (olfactory bulb), can discriminate 10 000 different odourants, has the same amount of DNA as the immune system (1%), is linked to the forebrain and can draw on memory, emotions, sex, pleasure etc., *and* is apparently the only sense that need not deteriorate with age! Although sickness and physical injury can easily damage this sensitive organ.

Imagine going to an Art Gallery and everyone is talking about the frames but not the paintings!? The Archibald or Turner Art Prize goes to the painting with the biggest frame! The equivalent in wine is considering only the structure and sidelining the aroma/*bacaroma*/flavour aspect, like the colour and substance of the painting.

The longer journey of the mouth aroma impulses finally meet in the cortex with the other mouth messages, except the they are now out of sync, maybe by a fraction of a second! Under what we could call "The First Principle of the Senses", it is a case of first in, best dressed. That is to say that the mouthfeel will make the initial impression and if it is strong will obscure the perception of *bacaroma*.

Our consciousness is easily overloaded; try reading a book as you listen to the radio or having a conversation while watching TV. Although there are individual variations, it is a fact that as we age, the ability to *focus* with our senses is reduced, and it is widely accepted that women have a better ability to multitask (as well as having a more sensitive sense of smell!)

The balance of the mouthfeel components is well known and has become a speciality of the Bordeaux approach, especially their concept of "suppleness". However, there is a second balance,

between mouthfeel and *bacaroma*. Beyond a certain point, *bacaroma* will be overlooked in heavy mouthfeel wines- it *is* possible to be too big!

Notice how the aroma in the glass seems to “disappear” on the palate with big wines, despite the 15-20°C increase in the mouth, which you would expect to enhance aroma. Heavy bodied wines in barrel have an amazing ability to absorb new oak flavours. It takes perhaps a minute after tasting such a wine before there is a sudden burst of *bacaroma*, after the mouth feeling has ebbed (the so-called “peacock’s tail”?). Another example of an unbalanced wine style are the reputed “fruit driven” ones that have strong up-front aromas with little mouthfeel and *bacaroma*, such as many popular sauvignon blancs.

Winemakers have to deal with grape varieties from differing climate zones that can each pose a challenge. Typically warm area wines can tend to high alcohol and tannin with baked fruit or low aromas, whereas Tasmania struggles with high acid and under ripe tannins, whilst alpine valleys and New Zealand’s south island can have both high acid and high alcohol.

The ideal would be a balance between mouthfeel and *bacaroma* where both can be perceived, with their length being indicators of quality.

Writing as a winemaker *and* a viticulturist, the former’s responsibility is to create a balanced structure without losing the fruit flavours, and perhaps enhancing them with oak and yeasts. In my view, it is the viticulturist who delivers the quality fruit, which primarily determines the richness of flavours of a memorable wine. It *is* possible to say, “This is a well made wine, but not a good one” i.e. the wine is balanced and has structure, but lacks flavour.

Balance is satisfying, structure tells you about the wine’s ability to age and aroma/*bacaroma* gives the pleasure and memory.

In summary, to improve your wine experience:

- Slow down and use the front of the mouth.
- Be aware that the oral experience has two sensory parts. This is the path to discerning quality.
- We are built around our sense of smell, and this needs to be at the centre of our wine experience.
- The mode of enjoying wine is the same as for food.

Let’s *drink* beer and water, but *eat* wine!

Ken Eckersley

Winemaker & Viticulturist

Nicholson River Winery

How Wine is Made in Italy



Gianni and his grandchildren making wine in the Veneto region.
The kids talked Gianni into making some wine...sending you proof.
There might be 10 litres on the market....priceless stuff!!!
But if it doesn't work they'll have vinegar for the next years!!
Ciao
Graham Scott

Gotmead Member Deal on 'The Art of Mead Tasting and Food Pairing'

Hi all!

National Mead Day is only a couple weeks away, Gotmead is thrilled to have negotiated a special offer to help you promote it. "The Art of Mead Tasting and Food Pairing," so far the only mead book written for consumers, is a celebration of American mead and meaderies. Chrissie Manion Zaerpoor's wonderful self-published book has a prominent place in my mead library, and I refer to it often when deciding what mead to serve with meals. This book has been a long time coming, and over the last 25 years as I've explored mead, one that really bridges the gap between making mead, and really getting the most enjoyment from your mead.

<https://squareup.com/store/mead-maven-publishing>

As Chrissie said during her presentation at HomeBrewCon a couple weeks ago, "as meadmakers we each put intense passion into balancing sugar and acid, and combining flavors in novel and balanced ways. I just don't understand why anyone wouldn't want to extend that into pairings. I mean, if you've made, say, a hibiscus session mead and you carelessly pair it with hot wings during a ball game, neither the food nor the mead presents at its best. When you're sharing your creation with friends, why wouldn't you want to present that mead in its best possible light?" (She'd pair that session mead with Mexican fish tacos, for example – this fish taco recipe is in the book!) Her book was considered for the James Beard cookbook awards, and was recently awarded the Gourmand International Best in the World: best new book _in the world_ on the subject of drink culture (category W2-7).

Buy directly from Chrissie to get your *autographed copy*. One copy for \$49.95, or share the love on National Mead Day and get a headstart on the holidays by getting her limited-time special offer of three copies for \$99 (get together with friend, and you'll get a huge discount that way!!), perfect for homebrew supply shops and meaderies to resell, or for splitting the cost with friends in your homebrew club.

<https://squareup.com/store/mead-maven-publishing>

Share this with your friend, definitely with your homebrew clubs, and get it to your local homebrew shop so they can take advantage of this generous offer.

Wassail,

Vicky Rowe

Wine Humour and News

HUMOUR

Research confirms that drinking gives you the same benefits as yoga !!!

Savasana

Position of total relaxation.



Balasana

Position that brings the sensation of peace and calm.



Setu Bandha Sarvangasana

This position calms the brain and heals tired legs.





Marjayasana

Position stimulates the midriff area and the spinal column.



Halasana

Excellent for back pain and insomnia.



Dolphin

Excellent for the shoulder area, thorax, legs, and arms.



Salambhasana

Great exercise to stimulate the lumbar area, legs, and arms.



Ananda Balasana

This position is great for massaging the hip area.



Malasana

This position, for ankles and back muscles



Pigeon

Tones the body, and builds flexibility and helps get rid of 'stress'.

NEWS

The following articles are brought to you by Graham Scott

Vintners are using music to make better wine

Winemakers are playing music to their fermented grapes in an attempt to coax more flavor from the bottles. It sounds odd, but they say the waves help improve the way the wine develops.

According to [*National Geographic*](#), a few wine companies are playing music to their aging barrels. Not just playing music while drinking the wine — I mean actually playing music for the settling liquid as it slowly ferments. Chilean winery Montes Wines plays quiet music, saying the “soft vibrations make the liquids perform a better aging than in silence or with strident music.”(Read more)

<https://thenextweb.com/science/2018/08/20/vinters-are-using-music-to-make-better-wine/>

3 of the very best pinot noir wines in the world - and 2 are Australian!

And so to the final instalment of our series of great wines to mark Saturday's International Pinot Noir Day.

I'll start by saying that my late father-in-law insisted one should “never underestimate the value of time in the market”.

Now I've been around great wine for nearly 40 years and I guess one of the benefits of that is I've met a few wine folk along the way and a mutual understanding has been arrived at re standards. I'm also in the fortunate position where my editor is an overworked kindly soul, who – within reason – will let me write on whatever viiously takes my fancy at any point in time.....(Read more)

<https://www.businessinsider.com.au/3-of-the-very-best-pinot-noir-wines-in-the-world-2018-8>

Unwanted malo leads to an Australian first

The release of the first uniquely Australian bacteria isolate for winemaking is proof that big gains can flow from small disappointments. And it's a great story of sector collaboration and research extension.

A Yarra Valley winemaker was surprised and more than a little frustrated when his Chardonnay went through unplanned and unwanted malolactic fermentation, despite the fact that it was stored at a cool 12° Celsius.

Once the situation had been sorted out, he rang Dr Eveline Bartowsky at the Australian Wine Research Institute(AWRI) to ask if she was interested to know what had happened. She was.

‘My main role at time was leading the AWRI's bacteria research program but I also managed the culture collection’, she said. ‘When I was out on road shows talking to winemakers I always said that if they had an interesting wine I'd be keen to look at the yeast and bacteria behind it.’(Read more)

<https://www.wineaustralia.com/news/articles/unwanted-malo-leads-to-an-australian-first>

This clever bottle visualizes the terroir of the wine within

Every Costco-level oenophile knows that wine is not just fermented grape juice. It's a way to taste the terroir of the vineyard—the soil, rain, sun, breeze, and more.

Most wine labels overlook this, focusing on a simple text logo accompanied by a short description about blackberry notes and counties in California. But a new vineyard called Brute, spotted by *Prosthetic Knowledge*, makes its weather the forefront of the brand.

At the vineyard, in Hamburg, Germany, sensors collect data on wind, rain, and temperature. That's turned into a real-time data visualization developed by branding firm Landor and creative director Patrik Huebner. It lives online, as a fairly standard, pointillist information cloud. Each bottle also has a paper wrapping that depicts the visualization—the season of weather that led to the wine's harvest. The bottle literally advertises the conditions in which the vines and grapes were grown.

.....(Read more)

https://www.fastcompany.com/90214913/this-clever-bottle-visualizes-the-terroir-of-the-wine-within?utm_medium=social&utm_source=twitter.com

Halliday awards: Victoria wins big as Yarra Valley winery named Australia's best

Victorian wineries have won three of the six major gongs at the prestigious Halliday awards, including the coveted Winery Of The Year.

Seville Estate, located at the foot of the Yarra Valley, was named Australia's best after months of testing from hundreds of the country's best wineries.

- **Winery of the Year:** Seville Estate, Yarra Valley, **VIC**
- **Wine of the Year:** 2017 Duke's Vineyard Magpie Hill Reserve Riesling, Great Southern, WA (99 points)
- **Winemaker of the Year:** Julian Langworthy, Deep Woods Estate, Margaret River, WA
- **Best Value Winery of the Year:** Provenance Wines, Geelong, **VIC**
- **Best New Winery:** Mewstone Wines, Tasmania
- **Dark Horse Winery of the Year:** Principia Wines, Mornington Peninsula, **VIC**

Founded by shiraz pioneer Dr Peter McMahon in 1972 and now led by his grandson, chief winemaker Dylan McMahon, Seville Estate was bought by a foreign investor at the start of last year.(Read more)

<https://www.3aw.com.au/halliday-awards-victoria-wins-big-as-yarra-valley-winery-named-australias-best/>

German Immigrant Finds Love Down Under

The heart-warming tale of how one New Zealand vineyard ended up cornering the market for an entire grape variety.

If you had to pick a grape that was quintessentially New Zealand, it would be easy, right?

The automatic answer would be Sauvignon Blanc, given that it is easily the most popular grape in the country; 60 percent of vineyards are planted to it and it accounted for a massive 86 percent of exports, making it the most easily identifiable "Kiwi" variety. But that answer would be wrong.

You might decide to opt for Pinot Noir instead. After all, New Zealand Pinot – especially the wine coming from Central Otago – is gaining praise, credibility and, most importantly, traction in export markets. It's the second most-planted variety, but the problem is that it makes more famous wines in other regions.

<https://www.wine-searcher.com/m/2018/07/german-immigrant-finds-love-down-under>

Trading Barrel

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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