

Press Cuttings Jan 2017

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	0414 287 358	Committee	Nan Oates
Webmaster & Treasurer	Mario Anders	0418 564 852	Committee	Graham Scott
Minute Secretary	Kass Mulvany		Committee	Wayne Harridge
Past President	Bill Loughlin		Committee	Luigi DiBattista



The Guild encourages the responsible consumption of alcohol

The Guild meets on the last Thursday of each month (except December) at the Eltham Living & Learning Centre at 7.45 pm Next meeting: Friday 27th January 2017

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

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President's Press

HAPPY NEW VINTAGE

I would like to welcome everybody back following the Christmas break and wish you all a Happy New Vintage! The social and relaxing times at this time of year should have provided you with the opportunity to taste some interesting wines which hopefully have inspired you to make even better wine in 2017. Whatever your New Year winemaking resolution is, I am sure the Guild can help you achieve it.

GRAPE VINTAGE IS APPROACHING VERY QUICKLY

All indications are that this year will be a great vintage, we have had a good mix of heat and rain. Below is a reminder of things you should be doing now in order to be prepared for when you get a phone call that grapes you ordered are ready for pick up:

- Make sure you have ordered your grapes with a reputable supplier. The Guild has a list of reputable grape suppliers on our website (thanks Mario Anders for updating the list).
- Have a think about the style of wines you intend to make. Remember you can experiment and make different styles of wine from the same batch of grapes.
- Check that you have sufficient barrels, demijohns and fermentation vats.
- Order yeast and other winemaking additives well in advance.
- Check that your testing equipment is in order.
- Have a think about making some wine in partnership with friends. Winemaking can be a great social lubricant.

NEWSLETTER

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

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

Luigi's email address is: luigidibattista31@gmail.com

WODONGA WINE SHOW

You should all have received an email providing details of the upcoming Wodonga Wine Show. The Wodonga Guild is the only other amateur winemaking guild in Victoria besides Frankston and Eltham. They are a great bunch of people at Wodonga and have always supported our wine show so we should make every effort to support them in return. Besides, it always helps to get another judge's opinion on that wine that you got a surprise result for at our own wine show last November! Arrangements will be made for our members' entries to be delivered, details will be provided. Remember the due date for entries is Friday 27 February. Their post judging public tasting day is 19 March 2017. For more details refer to their website.

NEXT MONTHLY GUILD NIGHT - FRIDAY 27 JANUARY

Being our first get together for the year we are making our January Guild Night a semi social event, half business half pleasure. The evening will start with the opportunity for you to share your thoughts on the direction the Guild should be heading in this year. We will also be getting an updates on the group grape purchase from Danny. Brian Spencer (Shiraz Republic) and Helmut Doerner, the two members listed on our website as having grapes available for purchase by members, will be discussing how the season is progressing and tell us about the grapes they have available. The remainder of the evening will be a

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

Cheers

Mario Fantin President

Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 27 January 2017	Semi Social Guild Night
	Brian Spencer (Shiraz Republic) & Helmut Doerner will be
	discussing grapes they have available for purchase by
	members and answer general questions about the vintage.
	Social Start of Year with pizzas being provided by Guild.
	Bring along your favourite wine to share over a pizza.
Friday 17 February 2017	Wodonga Wine Show Entries Due
Friday 24 February 2017	Monthly Guild Night
	Agenda under development
Sunday 18 March 2017	Wodonga Wine Show – Public Tasting Day
Friday 31 March 2017	Monthly Guild Night
	Agenda under development
Friday 28 April 2017	Monthly Guild Night
	Agenda under development
Friday 26 May 2017	Monthly Guild Night
	Agenda under development
Friday 30 June 2017	Monthly Guild Night
	Agenda under development
Thursday 27 July 2017	Frankston Wine Show Entries Due
Friday 28 July 2017	Monthly Guild Night
	AGM – Theme: Mulled Wine
Friday 25 August 2017	Monthly Guild Night
	Agenda under development
Sunday 27 August 2017	Frankston Wine Show – Public Tasting Day
Friday 29 September 2017	Monthly Guild Night
	Agenda under development
Monday 16 October	Eltham Wine Show Entries Due
Friday 27 October 2017	Monthly Guild Night
-	Agenda under development
EDWG Wine Show	EDWG Wine Show
Saturday 18 November – Judging	
Sunday 19 November – Open Day	
Friday 24 November 2017	Wine Show Debrief – Social End of Year Breakup

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, Kass Mulvany, Mario Fantin, Wayne Harridge, Luigi Di Batista, Bill Loughlin.

Guild Business Meetings

Agenda: Guild Night Program, Membership, Winemaking Education Initiatives, Social Events, Financial, Website, Guild Promotion.

Meeting Dates (Wednesdays): 8 February, 12 April, 14 June, 9 August, 11 October Wine Show Meetings

Agenda: Marketing, Logistics, Sponsorship, IT, Judging, Financial, Governance Meeting Dates (Wednesdays): **15 March, 10 May, 12 July, 13 September, 15 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.

Wine Humour and News

HUMOUR



NEWS

Interesting article submitted by Graham Scott.

Queen turns winemaker, producing 3,000 bottles of fizz from her Windsor Great Park estate

The Queen has latched onto the English sparkling wine craze by producing 3,000 bottles from vines grown on her estate - and they were soon snapped up.

The industry is booming with the tipple becoming so popular that the UK is currently shipping out to 27 countries and boasts annual sales of about £100million.

Her Majesty has tapped into that success with her own her vineyard on the Windsor Great Park estate, where 16,700 chardonnay, pinot noir and pinot meunier vines were planted on a seven-acre patch back in 2011........(Read on)

http://www.telegraph.co.uk/news/2017/01/22/queen-turns-winemaker-producing-3000-bottles-fizz-windsorgreat/

This Limerick man is on the noble quest of bringing Buckfast to Irish people in Australia IRISH PEOPLE LIVING in Australia now have access to many of the comforts of home (potato waffles and curry cheese chips, for example) but one thing has been consistently out of reach: Buckfast. Yes, the beloved tonic wine is not sold in Australia, except in a few random shops and off licenses – a Facebook group for people seeking out Buckfast down under has been on the go since 2008, with members keeping it updated with information on stockists......(Read on) http://www.dailyedge.ie/buckfast-in-australia-3192537-Jan2017/

A Tour Through Putin's Wine Cellar

Outside of Moldova's capital of Chisinau lies Cricova, the second-largest wine cellar in the world. The stuff of legends, Cricova is more of an underground city than a cellar, occupying over 820,000 feet of space while extending over 75 miles. Situated 262 feet underground at it's deepest point, the sprawling former limestone mine is a labyrinth that houses over 1.25 million bottles of wine, including its own brand of sparkling wine.

Putin stores his private collection in these chalky corridors and chose the site for his 50th birthday celebration. But Putin is not the only world leader with a penchant for this wine cellar.....(Read on) https://www.pastemagazine.com/articles/2017/01/tour-of-cricova-wine-cellar-moldova-putins-wine.html

Moldovans revealed as the biggest drinkers in the world by interactive map that charts booze consumption in every country

Brits may have a reputation for liking a tipple but they're actually only the 17th booziest nation in the world, pipped to the top rankings by drinkers in a number of Eastern European countries.

Moldovans are the world's heaviest drinkers consuming the equivalent of 178 bottles of wine per person per year, shocking health data has revealed.....(Read on)

http://www.dailymail.co.uk/travel/travel news/article-4104946/Moldovans-revealed-biggest-drinkers-world-interactive-map-charts-booze-consumption-country.html#

Several studies have been conducted over the last 10 years attempting to identify what smells activate the sex drives in women and men. While this science is still very new and also pretty complex, it's been suggested that certain smells turn us on. Oddly enough, a lot of the aromas found in wine are the aromas that turn us on.

Men are aroused by different smells than women

Aromas That Arouse Women

Women tend to get turned on by musky, earthy, woody, licorice-y, and cherry-like aromas.

While we don't have conclusive evidence, these flavor descriptions sound a lot like words used to describe fine Nebbiolo, Barbera, Sangiovese, Zinfandel and even rustic Pinot Noir.

Aromas That Arouse Men

Men tend to get turned on with lavender, caramel, butter, orange, licorice, baking spice, vanilla-like aromas. We can't make definitive claims but many of these aromas are commonly found in fine Champagne, Moscato, Dry Sherry, Tawny Port, Vin Santo, Grenache, Syrah and even Rosé wines.

Trading Barrel

Spencer Field would like to sell the following items.

Anything not sold by mid/late January will be advertised in eBay or gum tree.

Items are in photos below & include:

- 45 & 50 litre stainless steel barrels \$30 ea
- 30 litre stainless steel barrel \$15
- refractometer for measuring sugar levels in grapes. \$35 Works well!
- Two speed basket press in good order NOW \$150. Basket is 550mm diameter by 680mm high. Refitted with stainless steel bolts

Frank Jiricek would like to sell the following items.

- > Fermenter white plastic 700 I \$200
- > Hand basket press including all attachments (including paint for the base) and timber blocks \$400
- > Crusher/destemmer on white painted stand. Stainless steel upper, silicone rollers. \$450

All in excellent condition. Goods can be inspected in Bendigo, photos supplied on demand, could be delivered to Melbourne.

Frank Jiricek. 0427 671945. fjjiricek@gmail.com

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 year.

Start experimenting now with Mead Wines for the 2017 Jo Illian. Start your Cabernet Sauvignon now for the 2018 Jo Illian. High quality Cabernet Sauvignon fruit is becoming available very soon (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
2019 (Country)	Best Stone Fruit Wine (CST, Any vintage,	TBA
	Any Style, Includes CSP, Sparkling)	
2018 (Grape)	Best Previous Vintage Cabernet	TBA
	Sauvignon (RCP, 2017 or earlier)	
2017 (Country)	Best Mead Wine (CME)	TBA
2016 (Grape)	Best Previous Pinot Noir (RPP, 2015 or earlier)	ТВА
2015 (Country)	Best Country Wine (excludes Hybrid,	Gary Campanella and
, , ,	Sparkling, Liqueur)	Hamish Lucas
2014 (Grape)	Best Current Vintage Dry Grape White	Danny Cappellani
, , ,	wine, Any non-sparkling style, Any Varietal	
2013 (Grape)	Best Previous Vintage Red Blend	Danny Cappellani
2012 (Grape)	Best Current Vintage 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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