



## Press Cuttings Feb 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 24<sup>th</sup> February 2017

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

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## President's Press

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### FRIDAY NIGHT A GREAT SUCCESS

We had a great turn out on our first Guild Night for the year. I am not sure if it was because it was a Friday night or because we had free pizza on offer! Seriously, it was encouraging to see a strong start to the year. Brian Spencer and Hemut Doerner spoke about the grapes they have on offer for members to purchase and about the challenges faced by growers this vintage. The highlight of the evening was tasting all the fabulous wines members brought in to share over a pizza.

### NEW MEMBER

I would like to welcome Anthony Babic as a new member. Please make him feel welcome.

### GUILD GROUP WINE PURCHASE

Danny advises that our order for the group purchase of grapes has now been confirmed with grapes expected to be available early March. A small quantity of Sagrantino and Nero D'Avola grapes are still available, please contact Danny asap if interested as the 'extras' will not last long.

### WODONGA WINE SHOW

You should all have lodged your entries for the Wodonga Guild Wine Show by now. If not there may be an opportunity for late entries to still be accepted (check with Rhonda Fergus – details available on their website). I would like to encourage members to support their wine show by lodging entries and attending on their open day if you can (Sunday 19 March). They are a great 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 your wines and keep a check on how they are tracking.

### MEAD WORKSHOP

I am pleased to announce that the annual workshop will be on mead making in order to align with the fact that the Joe Ilian this year is for the Best Mead. Our mead workshop a couple of years ago was very popular. We will be making the mead to a different recipe this year which will cater and challenge both beginners and those who attended last time. Details are still being worked out however the start date has been set for Saturday 22 April with a couple of follow up session 3 or 4 weeks apart. Please mark the start date in your diary and tell people you know who may be interested in attending. You can enter the mead you make in our wine show and possibly win the Joe Ilian!

### JOE ILIAN NEXT YEAR

The Joe Ilian next year will be for the Best Previous Vintage Cabernet Sauvignon. If you don't already have previous vintages available then you need to be making a Cabernet this year to be eligible. Grapes can be procured from one of the reputable growers listed on our website. You should also make a point of attending our next Guild Night when John Tregambe will be discussing Cabernet winemaking.

### MONTROSE LIBRARY PRESENTATION

The Guild has been asked to give a presentation on amateur winemaking at the Montrose Library on Tuesday 18 April (6:30 – 8:00pm). This is a great opportunity to showcase the Guild and possibly attract new members. We need volunteers to plan the presentation and attend. If you are available to assist, please let me know.

### INTERNATIONAL NIGHT

The theme of this year's International Night is 'South American'. It is traditional to change the theme every year and experience food and wine from different parts of the world. Details and options are currently being explored but in the meantime pencil in Saturday 20 May in your diary. We welcome both members and their friends to attend as it provides an opportunity to increase the profile of the Guild in the community. Last year's event was a great success so make sure you and your friends don't miss out.

### NEXT MONTHLY GUILD NIGHT – FRIDAY 24 FEBRUARY

The guest speaker at our February Guild Night is John Tregambe from Nillumbik Estate. John is a successful winemaker who also runs a restaurant and presents a 'Wine Masterclass' which has received excellent reviews from people who have attended (check website for details). John has been asked to focus on the challenges associated with making red wine, particularly Cabernet Sauvignon. Members are encouraged to bring in a bottle of their own cabernet to share. We are also inviting one of our Guild sponsors to attend and share some insight into what is happening of interest their area. It should be a great night so come along and bring a friend who may be interested. I look forward to seeing you all.

Cheers

Mario Fantin  
President

## Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 24 February 2017	<b>Monthly Guild Night</b> <b>John Tregambe</b> winemaker at Nillumbik Estate will be our guest speaker. He will discuss the challenges we face making wine in the Yarra Valley with a focus on Cabernet Sauvignon. Remember, we should all be making Cabernet this year in order to be in the running for the Joe Ilian next year which is for the Best Previous Vintage Cabernet Sauvignon.
Sunday 19 March 2017	<b>Wodonga Wine Show</b> – Public Tasting Day – Members are encouraged to attend. Refer website for details.
Friday 31 March 2017	<b>Monthly Guild Night</b> <b>Hamish Lucas</b> – Will discuss mead making. Hamish, who is our in-house mead making guru, will have just returned from a conference in the US on mead. It should be a great night. Mead is another wine we should all be making because the Joe Ilian this year will be for the Best Mead.
Tuesday 18 April 2017	<b>Montrose Library Presentation</b> 6:30 – 8:00 pm We have been invited to give a presentation on amateur winemaking. Guild members invited to assist.
Saturday 22 April 2017	<b>Mead Workshop</b> Details of our workshop this year are still being developed, however it will be on making mead. Mark the start date in your diaries, tell your friends – Guild members and members of the public welcome to attend. Enter the mead you make in the wine show.
Friday 28 April 2017	<b>Monthly Guild Night</b> <b>Karen Coulston</b> – As April is early in the vintage cycle, Karen will be discussing how we can best manage the challenges we face during this early phase of the white and red wine making process.
Saturday 20 May 2017	<b>International Night</b> South American theme - details still under development mark the date in your diaries
Friday 26 May 2017	<b>Monthly Guild Night</b> Agenda under development
Friday 30 June 2017	<b>Monthly Guild Night</b> Agenda under development
Thursday 27 July 2017	Frankston Wine Show Entries Due
Friday 28 July 2017	<b>Monthly Guild Night</b> AGM – Theme: Mulled Wine
Friday 25 August 2017	<b>Monthly Guild Night</b> Agenda under development
Sunday 27 August 2017	<b>Frankston Wine Show</b> – Public Tasting Day
Friday 29 September 2017	<b>Monthly Guild Night</b> Agenda under development

Monday 16 October	Eltham Wine Show Entries Due
Friday 27 October 2017	<b><u>Monthly Guild Night</u></b> Agenda under development
EDWG Wine Show Saturday 18 November – Judging Sunday 19 November – Open Day	<b><u>EDWG Wine Show</u></b>
Friday 24 November 2017	<b><u>Wine Show Debrief – Social End of Year Breakup</u></b>

## 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.

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## Enartis Wine Yeast

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The following yeasts are supplied by Enartis. Depending on the type, style and variety of wine you are making, you may wish to choose a yeast that will bring the most out of your grapes. Please read the information below and any questions, feel free to ask the Editor.

# EZFERM 44 YEAST

## PREVENTING AND CORRECTING STUCK FERMENTATIONS

**EZFERM 44** has high alcohol tolerance and is fructophilic. These characteristics make it particularly suitable for correcting stuck fermentations.

### SENSORY CHARACTERISTICS

**EZFERM 44** is a strain that is distinguished by its high alcohol tolerance and its particular ability to consume fructose.

It is a strong fermentor, does not have high nitrogen or oxygen requirements and respects varietal character. It is recommended for correcting sluggish or stuck fermentations and for fermenting under difficult conditions.

### MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15 - 30°C (59-86°F)
Lag phase	short
Fermentation speed	moderate
Alcohol tolerance	≤ 17,5% v/v
Killer factor	neutral
Resistance to free SO <sub>2</sub>	high (50 mg/L)

### ENOLOGICAL CHARACTERISTICS

Nitrogen needs	low
Oxygen needs	low
Volatile acidity production	medium-low
Glycerol production	good
SO <sub>2</sub> production	low
H <sub>2</sub> S production	low
Compatibility with malolactic fermentation:	neutral

### APPLICATIONS

Prevention and correction of stuck fermentation.  
Fermentation of white and red grapes with high potential alcohol content.  
Late harvest wines.

### MAXIMIZING QUALITY

For stuck fermentations, before inoculation, it is important to prepare yeast for fermentation in a medium already containing alcohol. **Nutriferm Energy** and **Nutriferm Special**, beyond providing nitrogen needed for yeast multiplication and for synthesis of proteins involved in sugar transport, also provide fatty acids and sterols indispensable for yeast to maintain its alcohol tolerance.

# VINTAGE RED YEAST

## RED WINES TO BE AGED

**VINTAGE RED** is a yeast for the production of red wines destined for medium to long-term ageing and wines from unripe grapes. Because of its moderate nutritional requirements and the wide fermentation temperature range (18 to 35°C) it allows the production of regal red wines even under difficult fermentation conditions. Alcohol tolerance to 16% v/v

## SENSORY CHARACTERISTICS

**VINTAGE RED** is a strain recommended for the production of “old world” style red wines destined for medium to long-term ageing.

Immediately after alcoholic fermentation, wines fermented with **VINTAGE RED** may appear closed aromatically, but during ageing they develop notes of ripe fruit and jam that give the aromas sweetness while respecting varietal character.

**VINTAGE RED** produces a significant amount of glycerol and mannoproteins which contribute to color and aromatic stability while softening astringency.

**VINTAGE RED**'s ability to sweeten aromas and soften the palate makes it a good choice for fermentation of unripe grapes.

## MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	18 - 32°C (64-90°F)
Lag phase	short
Fermentation speed	medium
Alcohol tolerance	≤ 16% v/v
Killer factor	neutral

## ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium
Oxygen needs	medium-high
Volatile acidity production	medium
H <sub>2</sub> S production	medium, it can be kept under control with right nutrients
SO <sub>2</sub> production	low
Glycerol production	good
Compatibility with malolactic fermentation:	high, it favours the start of MLF
Good production of mannoproteins	

## APPLICATIONS

Red wine destined for medium to long-term ageing  
Fermentation of unripe grapes

# RED FRUIT YEAST

## RED AND ROSÉ WINES WITH INTENSE AROMA

**RED FRUIT** is a yeast for the production of young red and rosé wines characterized by very intense fruity aromas.

## SENSORY CHARACTERISTICS

**RED FRUIT** is able to produce intense secondary aromas in a wide range of conditions.

Wines fermented by this strain are consumer-friendly with pleasant field berry (blueberry, blackberry, cherry, raspberry) and violet aromas.

**RED FRUIT** produces a significant amount of glycerol while respecting acidity. As a result, wines taste both soft and fresh.

## MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	14 – 34°C (57-93°F)
Lag phase	short

Fermentation speed	high
Alcohol tolerance	≤ 16% v/v
Killer factor	Killer

## ENOLOGICAL CHARACTERISTICS

Nitrogen needs	high
Oxygen needs	high
Volatile acidity production	low-medium
H <sub>2</sub> S production	low with good nutrition
SO <sub>2</sub> production	medium
SO <sub>2</sub> tolerance	high
Glycerol production	medium
Compatibility with malolactic fermentation:	low, it delays start or MLF

## APPLICATIONS

Rosé wines  
 Young red wines and red wines destined to medium ageing  
 “Nouveau” style red wines  
 New World style red wines  
 Late harvest sweet wines

# AROMA WHITE YEAST

## YEAST FOR YOUNG AND AROMATIC WHITE WINES

**AROMA WHITE** is a strain selected for the production of intensely fruity white wines from neutral and aromatic grapes.

## SENSORY CHARACTERISTICS

**AROMA WHITE** is a yeast recommended for the production of young fruity white wines obtained from both neutral and aromatic grapes.

Temperature and nitrogen availability can greatly influence the final quality of the wine. Fermentation at temperature around 15-17°C (59-63°F) produces varietal wines with complex notes of mineral, balsamic and citrus. Higher temperature (18-21°C or 64-70°F) produces aroma of sweet white fruit.

**AROMA WHITE** also produces only little amounts of riboflavin thus preventing the appearance of the light-struck flavour, reduced character that may appear in bottled white wines.

## MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15 - 24°C (59-75°F)
Lag phase	medium
Fermentation speed	medium
Alcohol tolerance	≤ 15% v/v
Killer factor	killer ≈
Resistance to free SO <sub>2</sub>	medium

## ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium-high
Oxygen needs	medium
Volatile acidity production	medium-low (<0.25 g/L)
H <sub>2</sub> S production	low
SO <sub>2</sub> production	low
Glycerol production	medium
Acetaldehyde	low
Riboflavin production	very low: it reduces the appearance of the light struck flavor
Compatibility with the malolactic fermentation:	neutral.

## APPLICATIONS

Young and fruity white wines



White wines obtained from grapes poor in primary aromas  
Fruity rosé wines  
Late harvest sweet wines

# VINTAGE WHITE YEAST

## YEAST FOR VARIETAL WHITE WINES

**VINTAGE WHITE** is a strain selected for the production of varietal white wines and white wines to be fermented and aged in barrel.

## SENSORY CHARACTERISTICS

**VINTAGE WHITE** is a yeast recommended for the production of grand varietal white wines and white wines to be fermented and aged in barrel.

It produces wines characterized by enhanced primary aromas and distinct aromatic cleanliness.

**VINTAGE WHITE**'s moderate but regular fermentation kinetics makes it highly desirable for barrel fermentations.

When kept on lees, **VINTAGE WHITE** releases large quantities of polysaccharides. Its tendency to form lightly- compacted lees reduces the number of bâtonnage and pump-overs needed for sur lie effect.

## MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	14 - 24°C (57-75°F)
Lag phase	short
Fermentation speed	medium
Alcohol tolerance	≤ 15.5% v/v
Killer factor	killer ≈
Resistance to free SO <sub>2</sub>	Good

## ENOLOGICAL CHARACTERISTICS

Nitrogen needs	high
Oxygen needs	medium
Volatile acidity production	low-medium
H <sub>2</sub> S production	low
SO <sub>2</sub> production	low
Glycerol production	medium
Compatibility with malolactic fermentation:	good

It forms lightly compacted lees that can reduce the number of bâtonnage and pump-overs needed for sur lie effect.

## APPLICATIONS

Varietal white wines  
White wines fermented and aged in barrel  
White wines to be aged  
Late harvest sweet wines

# Q-CITRUS YEAST

## YEAST FOR WHITE WINES

**Q CITRUS** is a strain selected for the production of white wines characterized by intense aromatic expression.

## SENSORY CHARACTERISTICS

**Q CITRUS** is recommended for the production of varietal white wines with intense aromatic expression.

**Q CITRUS** reveals the fruit and floral aromas of grape terpenes and norisoprenoids. At the same time, it produces intense fermentation aromas that make varietal character more complex.

When **Q CITRUS** ferments at lower temperatures (10-13°C or 50-56°F), it produces zesty and complex notes of citrus (grapefruit), tropical fruit (guava, passion fruit, pineapple) and flowers (jasmine, lime blossom). At higher temperatures (16-20°C or 61-68°F), it intensifies notes of tropical and white fruit (peach, pear).

In the presence of a good source of aminoacids, **Q CITRUS** can help improve the aromatic quality of neutral grapes. Good production of glycerol contributes wine volume and fullness.

### MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	10 - 20oC (50-68°F)
Lag phase	short
Fermentation speed	High, vigorous strain
Alcohol tolerance	≤ 15% v/v
Killer factor	neutral
Resistance to free SO <sub>2</sub>	High

### ENOLOGICAL CHARACTERISTICS

Nitrogen needs	Medium (200-250 mg/l)
Oxygen needs	Medium
Volatile acidity production	Very Low
H <sub>2</sub> S production	Very Low
SO <sub>2</sub> production	Medium
Glycerol production	High
Compatibility with malolactic fermentation:	Low

### APPLICATIONS

White wines with intense varietal characteristics.

Improve the aromatic expression of wine obtained from neutral grapes.

# Q5 YEAST

## RED WINES TO BE AGED

**Q5** is a yeast strain suitable for the production of high-quality, varietal red wines destined for extended barrel ageing.

### SENSORY CHARACTERISTICS

Selected from Syrah grapes, **Q5** helps with the expression of primary aromas from norisoprenoids contained in red grapes.

**Q5** intensifies notes of red fruit (strawberry, raspberry, black cherry) and flowers (violet and rose) naturally present in red grapes by using the aminoacids of juice to produce secondary aromas – esters and higher alcohols. It also increases wine complexity with spicy notes.

Due to its excellent extraction capacity, it results in wines with intense and stable color, great and soft structure, and suited for barrel ageing.

**Q5** is recommended for the production of big, fruit-forward and complex red wines destined for medium and long ageing.

### MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15 - 30oC (59 - 86°F)
Lag phase	short
Fermentation speed	moderate
Alcohol tolerance	≤16%v/v
Sugar/alcohol ratio	16.5 g per 1% alcohol
Killer factor	neutral

### ENOLOGICAL CHARACTERISTICS

Nitrogen needs	Medium
Oxygen needs	High
Volatile acidity production	Low
H <sub>2</sub> S production	Low
SO <sub>2</sub> production	Low
Glycerol production	high (about 12 g/L in a 15% alcohol wine)
Compatibility with malolactic fermentation	high, favors start of MLF

Low adsorption of color on yeast cell wall

### APPLICATIONS

Fruit-forward and soft red wines that correspond to grape variety and terroir.

Red wine obtained from well-ripened grapes and destined for medium-long ageing. Reserve red wines.

# Q7 YEAST

## PRODUCES FRESH FRUIT AROMAS IN RED WINES PRODUCED IN HOT CLIMATES

Q7 is a high alcohol tolerant strain which produces fresh berry aromas in red wines produced in hot climates.

### SENSORY CHARACTERISTICS

Strain selected in Italy from Primitivo grapes, Q7 is particularly recommended for the production of red wines produced in hot climates.

Very alcohol tolerant, Q7 is able to ferment dry up to 16.5-17% alcohol. At the same time, it produces pleasant notes of fresh fruit such as blackberry, blueberry and plum that help mask and freshen overripe notes that characterize wines produced in hot regions.

Moderate fermenter, Q7 can be used both for young and aged red wines.

### MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	20 - 32°C (68 - 90°F)
Lag phase	medium - long
Fermentation speed	moderate
Alcohol tolerance	≤ 16.5 % v/v
Sugar/alcohol ratio	16 g per 1% alcohol
Killer factor	neutral

### ENOLOGICAL CHARACTERISTICS

Nitrogen needs	Medium
Oxygen needs	Medium
Volatile acidity production	Medium
H <sub>2</sub> S production	Low
SO <sub>2</sub> production	Low
Glycerol production	high (12-13 g/L in a 15% alcohol wine)

### APPLICATIONS

Fermentation of red wines produced in hot regions with high potential alcohol content.

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## Wine Humour and News

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### HUMOUR



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### IMPORTANT HEALTH INFORMATION FOR MEN AND WOMEN

Do you have feelings of inadequacy?

Do you suffer from shyness?

Do you sometimes wish you were more assertive?

If you answered yes to any of these questions, ask your doctor or pharmacist about Cabernet Sauvignon.

Cabernet Sauvignon is the safe, natural way to feel better and more confident about yourself and your actions. It can help ease you out of your shyness and let you tell the world that you're ready and willing to do just about anything.

You will notice the benefits of Cabernet Sauvignon almost immediately and, with a regimen of regular doses, you can overcome any obstacles that prevent you from living the life you want to live.

Shyness and awkwardness will be a thing of the past and you will discover many talents you never knew you had.

Stop hiding and start living.

Cabernet Sauvignon may not be right for everyone. Women who are pregnant or nursing should not use it. However, women who wouldn't mind nursing or becoming pregnant are encouraged to try it.

Side effects may include dizziness, nausea, vomiting, incarceration, loss of motor control, loss of clothing, loss of money, loss of virginity, delusions of grandeur, table dancing, headache, dehydration, dry mouth, and a desire to sing Karaoke and play all-night rounds of Strip Poker, Truth Or Dare, and Naked Twister.

#### WARNINGS:

- \* The consumption of Cabernet Sauvignon may make you think you are whispering when you are not.
- \* The consumption of Cabernet Sauvignon may cause you to tell your friends over and over again that you love them.
- \* The consumption of Cabernet Sauvignon may cause you to think you can compose and recite poetry.
- \* The consumption of Cabernet Sauvignon may make you think you can converse enthusiastically with members of the opposite sex without spitting.
- \* The consumption of Cabernet Sauvignon may create the illusion that you are tougher, smarter, faster and better looking than most people.

Please feel free to share this important information with as many people as you feel may benefit!

Now just imagine what you could achieve with a good Shiraz.....

## NEWS

Interesting article submitted by Graham Scott.

### Level 1 Sommelier Certification

Questions to help pass the Level 1 Sommelier test through the Court of Master Sommeliers... ..(Read on)

<https://quizlet.com/42335920/level-1-sommelier-certification-flash-cards/>

### The Queen's foray into making sparkling wine is proving to be a huge success

The Queen has unveiled a fun and exciting new venture – producing sparkling wine! The monarch's Windsor Estate have revealed that they are launching a new Chardonnay champagne, the Windsor Vineyard 2014, which has been cultivated from their very own Windsor Great Park vineyards. Although the bottles aren't due to go on sale until autumn, they're already proving a hit with royal enthusiasts who are keen to get their hands on the limited edition bottles. The British merchant Laithwaites offered a pre-order option of the wine on their website earlier this week and the 3,000 bottles, priced at £35 each (approximately \$60), sold out within days. ....(Read on)

<http://ca.hellomagazine.com/royalty/02017020132910/queen-sparking-wine-selling-out>

Interesting article submitted by Luigi DiBattista.

**Cat wine: Why drink alone when you can drink with your pet?**

The question comes from two competing start-ups in the unlikely product category of faux wine for cats (and, to a lesser extent, dogs) that comes in miniature bottles with cutesy names. No alcohol is involved (think liquid catnip). But already the company that brought its products to market first, Apollo Peak - which calls itself "the original cat winery" - is accusing its newer competitor, Pet Winery, of being a copycat.....Read on)

<http://www.goodfood.com.au/eat-out/news/why-drink-alone-when-you-can-drink-with-your-pet-20170216-guehu5>

### **Why you should store (some) red wines in the fridge**

A few years ago, a hospitality mate told me about a couple who came into her restaurant for lunch. They ordered a \$300 bottle of gamay from France's Loire Valley. It's a dry, delicate variety of grape, known for tasting a helluva lot better when chilled.

The (cold) bottle was duly decanted and served to the couple, who took a sip, balked at the cold red ... and refused to pay for the wine, leaving my friend with an open, barely-drunk bottle of pretty great wine, and a bill for 300 big ones.....(Read on)

<http://www.goodfood.com.au/drinks/wine/why-you-should-store-some-red-wines-in-the-fridge-20170216-guenk1>

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## Trading Barrel

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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

Spencer Field 0408 300 523

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Frank Jiricek would like to sell the following items.

> Fermenter white plastic 700 l - \$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](mailto: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](mailto: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.

<b>Show Year</b>	<b>Class</b>	<b>Winner</b>
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 (RCP, 2017 or earlier)</i>	TBA
2017 (Country)	<i>Best Mead Wine (CME)</i>	TBA
<b>2016 (Grape)</b>	<b>Best Previous Pinot Noir (RPP, 2015 or earlier)</b>	<b>TBA</b>
2015 (Country)	<i>Best Country Wine (excludes Hybrid, Sparkling, Liqueur)</i>	Gary Campanella and Hamish Lucas
2014 (Grape)	<i>Best Current Vintage Dry Grape White wine, Any non-sparkling style, Any Varietal</i>	Danny Cappellani
2013 (Grape)	<i>Best Previous Vintage Red Blend</i>	Danny Cappellani
2012 (Grape)	<i>Best Current Vintage Shiraz</i>	Gary Campanella and Jid Cosma
2011 (Country)	<i>Best Hybrid</i>	Neil Johannesen
2010 (Country)	<i>Best Herb, Grain, Flower, Veg</i>	Mario and Jean Anders
2009 (Grape)	<i>Best Current Vintage Rose'</i>	Peter Belec
2008 (Country)	<i>Best Sparkling County Wine</i>	David Wood
2007 (Grape)	<i>Best Current Vintage Sauvignon Blanc</i>	NHE Johannesen
2006 (Country)	<i>Best Berry or Current Wine</i>	David Hart
2005 (Country)	<i>Best Other Fruit Wine</i>	Vinko Eterovic
2004 (Grape)	<i>Best Shiraz</i>	K. Furness, D. Markwell
2003 (Country)	<i>Best Mead</i>	Harry Gilham
2002 (Grape)	<i>Best Riesling</i>	Richard Skinner
2001 (Country)	<i>Best Raspberry</i>	Jacques Garnier
2000 (Grape)	<i>Best Pinot Noir</i>	Philip Hellard



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## Sponsors Corner

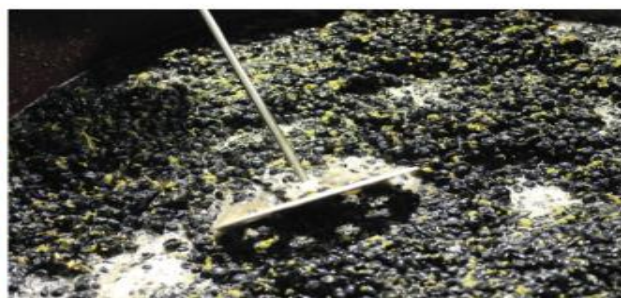
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