



## **Press Cuttings August 2019**

|                       |                                  |                             |           |                  |
|-----------------------|----------------------------------|-----------------------------|-----------|------------------|
| President             | Mario Fantin                     | 0456 422 844                | Committee | Trevor Sleep     |
| Vice President        | Wayne Harridge                   | 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 | Danny Cappellani |
| Past President        | Bill Loughlin                    |                             | Committee | Gary Campanella  |
|                       |                                  |                             | Wine Show | Angela Harridge  |
|                       |                                  |                             | Wine Show | Loïc Le Calvez   |



### **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 30<sup>th</sup> August 2019

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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### AGM

We will be having our AGM at the August Guild Night. I would like to ask all our members who participate and benefit from Guild activities to seriously consider 'giving something back' by joining one of our committees. A lot of effort goes on in the background to ensure the Guild is run successfully and members' needs are met. Natural attrition always occurs therefore we need others to get involved in order that the workload is shared. Looking at comments in Samepage, I can see that there are many members who have lots of positive suggestions and ideas. The best way to make things happen is to be a member of the Committee. So, when the call goes out for volunteers, please consider putting your hand up.

### COMMEMORATIVE TASTING GLASSES NOW AVAILABLE

As you all are aware, this year is special as it is the 50<sup>th</sup> Anniversary of our Guild. In order to further commemorate this event, Mario Anders has arranged for the wine tasting glasses which will be provided at our Wine Show to be inscribed with the words shown in the photo below. 'Gift Packs' containing 3 glasses with the special marking are now available for purchase by members, cost \$15. These packs will be available from Mario at future Guild Nights.



### SOCIAL GET-TOGETHERS

The suggestion by David Chambers that the Guild should facilitate more social/educational member get-togethers has received strong endorsement from the Committee. The idea being that we periodically meet at different member homes. We would look at the hosting members' winemaking setup and generally discuss winemaking in an informal social setting. The Committee is keen to get member feedback on this proposal and has asked that we continue to discuss it at future Guild Nights.

### ANAWBS

The Australian Amateur Wine and Beer Show (ANAWBS) based in South Australia is this year commemorating their 40<sup>th</sup> Anniversary (they have been around almost as long as us!). David Hart and I have been entering this competition for many years and find the feedback and reaction of their judges to our cool climate Victorian wines very interesting. Entering this show is easy for Victorians. You need to download the entry forms and labels from their website [www.anawbs.org.au](http://www.anawbs.org.au) and then drop off your wines at Winequip in Reservoir before 5 September. Their Presentation Day at the University of Adelaide is on 6 October. The judges' comments on your wines and any medals will be posted to you and the overall results are available after the show on their website.

### NEXT MONTHLY GUILD NIGHT – FRIDAY 30 AUGUST

We are very fortunate that Robin Querre, the Victorian State Manager of Laffort Australia will be the guest speaker at our August Guild Night. Before joining Laffort Robin Querre was head winemaker at Tisdall wines in Victoria for 6 years until 2010. He then gained international experience across the world's premium winemaking regions until 2015. He is now based in the Yarra Valley. Robin graduated in Oenology in Bordeaux and obtained a Master in vineyard and winery management at Enita of Bordeaux. Besides covering winemaking in general and answering your questions, Robin will discuss how Laffort's products can be used to improve the wine you make. Robin's presentation will be followed by our AGM. It is traditional to have mulled wines at our AGM night so bring along your mulled wine for tasting and sharing. There are many recipes for mulled wine available on the web. As usual, don't forget to bring along any wines you are currently making or have made and would like some feedback on. It will be a great night; I look forward to seeing you.

Cheers

Mario Fantin - President

## Forward Program for Future Guild Events

| DATE   | ACTIVITY  |
|--|---|
| Friday 30 August                                     | <p><b><u>Monthly Guild Night</u></b><br/> <b>Robin Querre</b> Victorian State Manager of Laffort Australia will discuss the latest winemaking trends and how Laffort products can be used to improve the wine you make<br/> <b>AGM</b> – Bring along your mulled wine for tasting and sharing</p> |
| Friday 20 September                                  | <p><b><u>Monthly Guild Night</u></b><br/> <b>Anne Shea</b> – Anne will discuss her country winemaking journey. Bring along your country wines for tasting and sharing.</p>  |
| Friday 25 October                                    | <p><b><u>Monthly Guild Night</u></b><br/> <b>Julie Game</b> – Vertical tasting of shiraz wines made over many years from Whispering Hills vineyard.</p>   |
| Saturday 16 November 2018<br>Sunday 17 November 2018 | <p><b><u>EDWG Wine Show Judging Day</u></b><br/> <b><u>EWVG Wine Show Open Day</u></b></p>  |
| Friday 29 November                                   | <p><b><u>Monthly Guild Night</u></b><br/>           Wine Show debrief – social end of year breakup</p>  |

## 2019 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. Graham Scott

### Guild Business Meetings

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

Meeting Dates (Wednesdays): **6 February, 10 April, 12 June, 14 August, 9 October**

### Wine Show Meetings

Agenda: Marketing, Logistics, Sponsorship, IT, Judging, Financial, Governance

Committee Members plus Sandrine Gimon & Angela Harridge also attend these meetings

Meeting Dates (Wednesdays): **13 March, 15 May, 10 July, 11 September, 6 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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## 2019 President's Report for AGM

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This will have been my 5<sup>th</sup> year as president of the Guild. As mentioned in the last newsletter it is my intention to step down at this AGM and make the position available to somebody else who will take the Guild through its next stage of evolution. I believe this will be good for the Guild because with new leadership comes new ideas and renewed energy.

I would like to take this opportunity to reflect not only on what has happened this past year but also on what has changed over the past 5 years I have been president. The two key challenges we faced in 2014 were downward trends in both Guild membership and winemaker participation in the Wine Show. There has been no single solution to either of these challenges, however I am pleased to say that both of these issues have been addressed and the downward trends reversed as a result of the following initiatives implemented by the Committee:

- Change In Wine Show Venue  
2014 was the first year we broke with long standing tradition and held the Wine Show at the Veneto Club. The move to this venue has proved a resounding success on a number of fronts, in particular through increased visitor numbers and strong sponsor endorsement.
- Wine Show Entry Numbers & Satisfaction Level  
Wine Show entries have been steadily increasing over recent years and surveys of winemaker entrants tell us that 95% are satisfied with the overall Show experience and 98% say they will re-enter again next year. These are statistics we should all be very proud of. The standard of judging at the Show in recent times has also increased in professionalism. We have been very fortunate to have had Loïc Le Calvez as Chief Judge. Besides bringing on board a highly talented panel of judges, most wines entered in the Show are now assessed by two judges who are providing positive feedback to winemakers. Unfortunately, Loïc will be stepping down from the Chief Judge role this year because of a professional event timetable clash. We thank him for his valued contribution to the Guild and wish him all the best for the future.
- Reaching Out To The Community  
As a means of reaching out to the community and promoting the craft of winemaking as well as potentially attracting new members, the Guild has delivered many winemaking workshops over recent years. These workshops were initiated either by the Guild or by invitation from municipalities and community groups. The most recent successful development in this space has been the establishment of a formal partnering agreement with the City of Darebin to deliver the winemaking section of their Homemade Food & Wine Festival. This year the Guild was not only responsible for undertaking wine judging but also delivered a raspberry winemaking workshop as part of the Festival.
- Enhanced Member Benefits  
Members have directly benefited in recent years through the introduction of the following initiatives:
  - Interesting and educational guest speakers at Guild Nights to enable members to continually improve their winemaking skills.
  - Introduction and enthusiastic adoption by Guild members of the Samepage social media chat forum.
  - Group grape purchasing initiatives with a focus on upcoming unusual grape varieties.

Even with all the above-mentioned initiatives in place 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 would like to thank all the members for their ongoing support, advice and goodwill for myself and the Committee over recent years. 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), Wayne Harridge (Vice President), Bill Loughlin (Immediate Past President), Danny Cappellani, Gary Campanella, Trevor Sleep, Bill Bussau, Graham Scott and Hamish Lucas. 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 four persons on the Executive, Gary Campanella, Mario Anders, Wayne Harridge 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

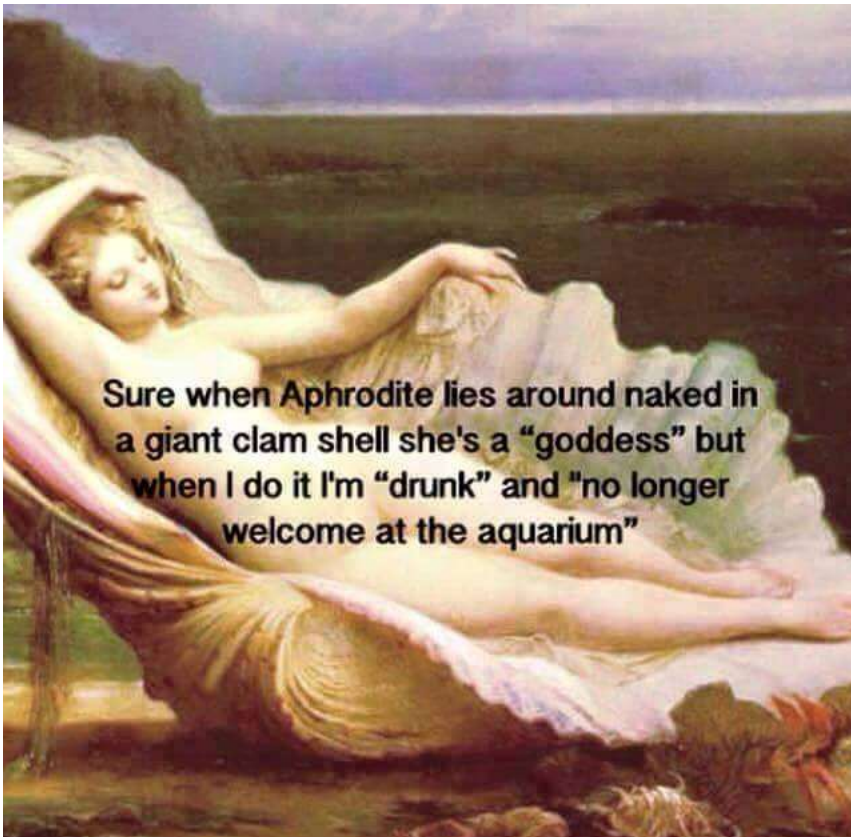


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# Wine Humour and News

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## HUMOUR



## NEWS

The following articles are brought to you by Graham Scott

### **NYETIMBER TO PRODUCE 2M BOTTLES OF ENGLISH FIZZ**

In an exclusive interview with the drinks business earlier this year, Nyetimber owner Eric Heerema said that he was aiming to produce 2m bottles of fizz in the near future, based on existing and impending plantings.

Such a figure is almost six times the sales of Nyetimber for 2018, which amounted to around 350,000 bottles, and double the amount produced by the estate from last year's bumper harvest, which saw the producer pass the 1m bottle mark for the first time.

Telling db that Nyetimber's present sales figure was "where we want to be", he also said that the brand was England's biggest producer of sparkling wine.

Admitting that present demand for Nyetimber fizz represented less than half the quantity being made by the brand today, he added that "sales seem low compared with production because there is long period between harvesting and selling."

He then said that his plan was to double current production.....(Read more)

<https://www.thedrinksbusiness.com/2019/08/nyetimber-to-produce-2m-bottles-of-english-fizz/>

## Italy's main Pinot Grigio region stops new plantings

The Consorzio Doc delle Venezie has announced that no more vineyards can be created in its area, for a period of three years, starting on 1 August 2019.

The Consorzio, founded in 2017, covers the three regions of Triveneto, including Veneto, Trentino-Alto Adige and Friuli-Venezia-Giulia, and is the largest Pinot Grigio production area in the world. The decision has “the objective of improving and guaranteeing the quality of all the Triveneto Pinot Grigio,” according to a statement from the Consorzio.

At present, the area spreads over 26,000 hectares, but is set to increase to 30,000 in the next few years once the vineyards that have already been planted are taken into account.

All Pinot Grigio wines from the region are certified under a coordinated system. The Consorzio predicts the region will sell around 270m bottles of Pinot Grigio in 2019.....(Read more)

<https://www.drinks-today.com/wine/news/italys-main-pinot-grigio-region-stops-new-plantings>

## Syrah drinkers most social media-friendly, survey finds

Social media has made face-to-face conversation unnecessary for some 85% of Syrah drinkers, who prefer to keep in touch with friends and family via technology.

Just 40% of the adult UK population as a whole think similarly, according to a new survey from Opinion Matters on behalf of Villa Maria.

Chardonnay drinkers are the most likely to choose to talk in person with their nearest and dearest, with 42% of them choosing traditional forms of interaction.

Some 2.6m UK adults now speak to friends and family most frequently using group chat functions.

Among other wine drinkers, rosé fans are more likely than others to use technology to reconnect with lost friends.....(Read more)

[https://harpers.co.uk/news/fullstory.php/aid/25687/Syrah\\_drinkers\\_most\\_social\\_media-friendly\\_survey\\_finds.html](https://harpers.co.uk/news/fullstory.php/aid/25687/Syrah_drinkers_most_social_media-friendly_survey_finds.html)



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## Trading Barrel

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### **Wine making equipment**

- 2 plastic fermenters
- 1 15 litre demi-john
- 5 glass flagons with finger grip
- 1 smaller flagon
- 1 250 ml plastic measure tube
- 1 metal funnel/sieve

### **Assorted Glassware and extras**

- 400 ml beaker
- 250 ml beaker
- 2 100 ml beakers
- 2 long necked bulb glassware 250 ml
- 1 long necked bulb glassware 100 ml
- 1 plastic funnel
- 8 pipettes – various sizes
- 6 thermometers
- 1 Hydrometer
- 100 black screw tops
- 1 1kg packet PMS
- French Oak staves – almost 1 kg
- Assorted rubber bungs of different sizes
- 10 airlocks
- Assorted additives, acids, yeast etc

**I would prefer to sell these as a job lot rather than individually but am happy to negotiate. As far as a sale price goes I am thinking of somewhere between \$150 - \$200.**

**Nan Oates My contact number is: 0417 575 098 and I live in Panton Hill**



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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 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.

| <b>Show Year</b>      | <b>Class</b>   | <b>Winner</b>                    |
|-----------------------|--|----------------------------------|
| <b>2021 (Country)</b> | <b><i>Best Raspberry Wine</i></b>  | <b><i>TBA</i></b>                |
| <b>2020 (Grape)</b>   | <b><i>Best Previous Vintage Chardonnay (WCP)</i></b>                                       | <b><i>TBA</i></b>                |
| <b>2019 (Country)</b> | <b><i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i></b> | <b><i>TBA</i></b>                |
| <b>2018 (Grape)</b>   | <b><i>Best Previous Vintage Cabernet Sauvignon</i></b>                                     | <b>Geoff Neagle</b>              |
| 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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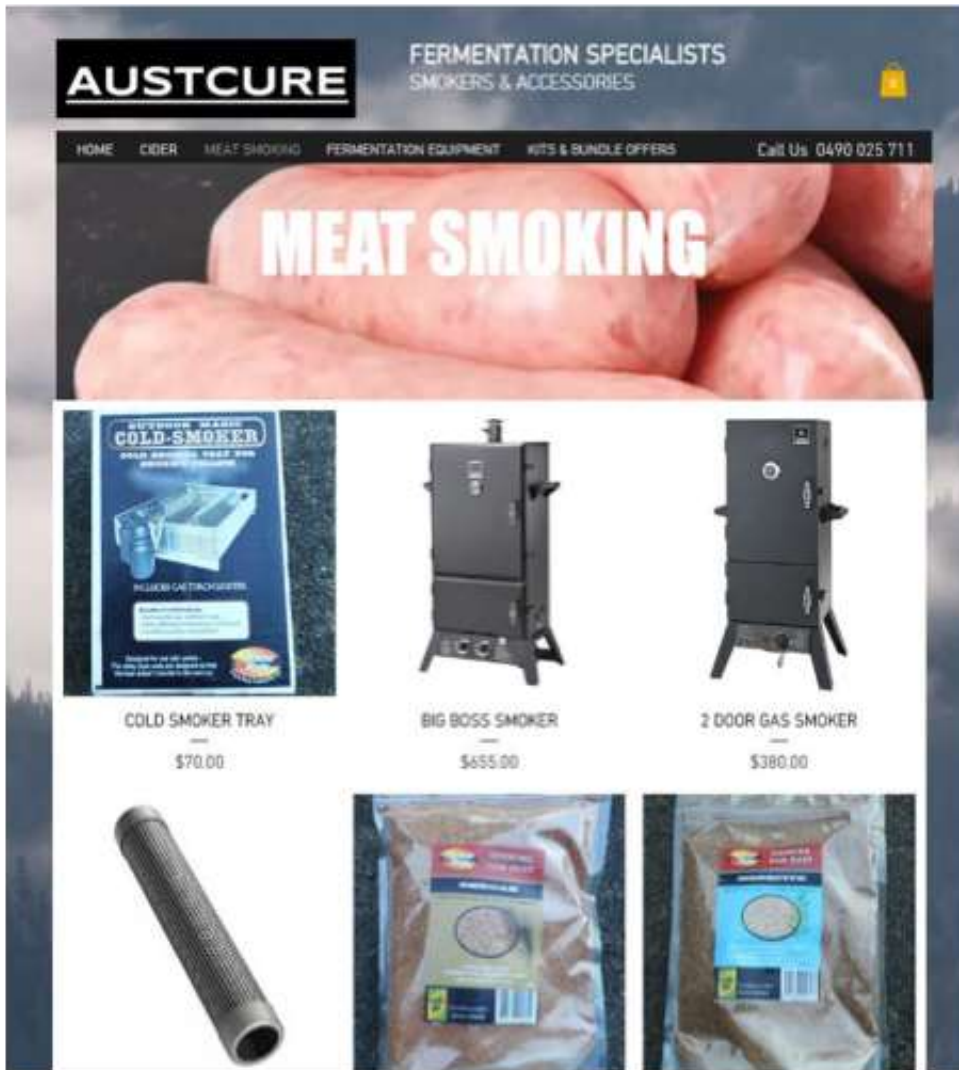
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