



## Press Cuttings Mar 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 31<sup>st</sup> March 2017

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
Vintage Sounds .....	7
Wine Humour and News.....	8
Trading Barrel.....	10
Jo Illian Awards – Forward Thinking.....	12
Sponsors Corner .....	13

---

## President's Press

---

### MEMBERS HAVE FANTASTIC SUCCESS AT WODONGA WINE SHOW

Our members were very successful at the Wodonga Wine Show walking away with many of the major awards. Congratulations to the following major award winners:

BEST OF SHOW	Danny Cappellani	2016 Malvasia Istria
BEST COUNTRY WINE	David Hart	2016 Cumquat
BEST RED WINE	David Pope	2016 Cabernet Sauvignon
BEST WHITE WINE	Danny Cappellani	2016 Malvasia Istria
BEST FRUIT WINE	David Hart	2016 Cumquat
BEST OTHER FRUIT	Danny Cappellani	2016 Chocolate Shiraz
BEST HERB GRAIN LEAF FLOWER NUT	David Hart	2016 Mint
BEST MEAD	David Pope	2015 Orange Mango

Be nice to Danny and if you are lucky he will give you a taste of his Chocolate Shiraz!!! What about David Pope – he entered the show for the first time and ended up winning two major awards !

A few Guild members attended the show and as always it was a great experience. Pleasant people, pleasant surroundings, nice food, well made and interesting wines, no crowds, it was a winemakers heaven! I would like to thank all our members who either entered wines, attended the show or lent a helping hand on the Saturday. The Wodonga Guild is a small group and they appreciate any assistance we can offer. They need to be congratulated on delivering an excellent show.



Danny & David receiving their awards from Wodonga Guild President Margaret Sutherland

### MEAD WORKSHOP

The Guild's Mead workshop will start on Saturday 22 April with a couple of follow up session 3 or 4 weeks apart. I would like to encourage all Guild members to seriously consider enrolling in the workshop for the following reasons:

- Mead making is a great introduction to country winemaking. It is small scale and a very enjoyable wine can be enjoyed within weeks.
- Everything you need to make mead is supplied at the workshop.
- The Joe Ilian this year is for the Best Mead, you need to make some now to be in the running for this award.
- The workshop is great value for money. The \$100 covers all utensils, ingredients, tuition and room hire. Nobody is making a profit!

Besides possibly personally enrolling, I would like you to tell your friends who may be interested in the workshop. The last mead workshop was very popular so in order to secure a place people need to enrol early. Application forms can be downloaded from our website. Refer also to the flyer included in this newsletter for more details.

#### INTERNATIONAL NIGHT SATURDAY 27 MAY

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. The International Night this year will once again be held at the Veneto Club on Saturday 27 May. Mark this date in your diary. As has been the case in the past this night will prove to be a great night out. We welcome both members and their friends to attend as it provides an opportunity to increase the profile of the Guild in the community. Mario Anders will provide more details shortly.

#### GUILD GROUP GRAPE PURCHASE

The Guild's Group Grape Purchase has once again proved to be a very successful initiative. The Sagrantino has arrived and the emails are flying thick and fast between participants as they exchange comments and information about their individual experience with the winemaking to date. This will be a great learning experience for those involved. I would like to thank the organisers Danny Cappellani and Geoff Neagle, in particular Geoff who will have driven up to Mildura with his trailer on two occasions to bring back the grapes for us.

#### JOE ILIAN TROPHY

There are two wines you should be making this year in order to be in the running for the Joe Ilian Trophy over the next couple of years. You need to be making a mead (Joe Ilian this year: Best Mead) and you also should be making a Cabernet Sauvignon (Joe Ilian next year: Best Previous Vintage Cabernet Sauvignon). If you have not made mead before, enrol in the Guild's mead making workshop. Regarding cabernet grapes, keep in mind that they can be readily procured from one of the reputable growers listed on our website.

#### NILLUMBIK MASTERCLASS

The presentation by John Tregambe from Nillumbik Estate at the last Guild Night was very well received. Many members have expressed an interest in attending the Wine Masterclass he runs from his winery. Danny is currently negotiating with him to arrange one specially tailored for Guild members and their friends. Details are still being resolved however it is likely to be early June (3<sup>rd</sup> or 10<sup>th</sup>) on a Saturday morning. Details will be sent out as soon as they are available.

#### GUILD TO BE ON THE RADIO

The Guild has officially signed up as a sponsor of Plenty Valley FM. This entitles us to broadcast announcements and interviews on a regular basis. Graham Scott is working with the radio station and our committee to take advantage of this new initiative which hopefully will increase the profile of the Guild in the community and attract more visitors to both our Guild Nights and our events.

#### NEXT MONTHLY GUILD NIGHT – FRIDAY 31 MARCH

The theme of our next Guild Night will be mead making. Hamish Lukas, our in-house mead making guru will be giving us some guidelines and ideas on this area of winemaking which is growing in popularity. He will have just returned from a mead making conference and wine show in the US so I am sure he will have some great stories and experiences to share with us. We will also continue the trial of having a social break mid meeting to foster improved networking among members. Please bring along your meads or any other wine to share and discuss. 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 31 March 2017	<b><u>Monthly Guild Night</u></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.
Saturday 22 April 2017	<b><u>Mead Workshop</u></b> First of 3 sessions starts today. Refer details on flyer later in newsletter. Guild members and members of the public welcome to attend. Tell your friends. Enter the mead you make in the wine show.
Friday 28 April 2017	<b><u>Monthly Guild Night</u></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 27 May 2017	<b><u>International Night</u></b> South American theme, held at the Veneto Club Bulleen. Will be a great night as usual! Details still under development mark the date in your diaries
Friday 26 May 2017	<b><u>Monthly Guild Night</u></b> Agenda under development
Friday 30 June 2017	<b><u>Monthly Guild Night</u></b> Agenda under development
Thursday 27 July 2017	Frankston Wine Show Entries Due
Friday 28 July 2017	<b><u>Monthly Guild Night</u></b> AGM – Theme: Mulled Wine
Friday 25 August 2017	<b><u>Monthly Guild Night</u></b> Agenda under development
Sunday 27 August 2017	<b><u>Frankston Wine Show</u></b> – Public Tasting Day
Friday 29 September 2017	<b><u>Monthly Guild Night</u></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.





## Eltham & District Winemakers Guild

Established 1969

*Fellowship through home winemaking*

*Share, Learn, Enjoy!*

### ELTHAM WINEMAKERS GUILD & SPONSOR HOME MAKE IT - MEAD MAKING WORKSHOP

- Learn about mead - its origins and its history
- Learn about all the different varieties of fermented mead
- Complete kit & ingredients provided, nothing else to buy

Over the course of three sessions you will be guided by Guild members to make mead. Notes and equipment provided. You will be able to make your first mead, starting in the workshop, then continuing at home, from what you have learned.

At the end of the course you will be invited to an Eltham Wine Guild meeting to share your mead with other winemakers and receive your Mead Making Certificate.

**Course to be held from 9am to 12pm Saturday**



❖ 22<sup>nd</sup> April 2017

❖ 20<sup>th</sup> May 2017

❖ 17<sup>th</sup> June 2017

**All-inclusive cost is \$100**

(includes free entry to the Eltham Wine Show in November)

Course held at Nillumbik Eltham Living and Learning Centre, 739 Main Rd Eltham

See Guild website for entry form – [www.amateurwine.org.au/workshops.htm](http://www.amateurwine.org.au/workshops.htm)

Complete and email the entry form and deposit your funds to secure your place on the course

*Maximum class size 20 people*

**The Eltham & District Wine Guild is a non-for-profit association that is interested in all aspects of amateur wine making, wine education and wine appreciation**

\* The family-owned and operated Home Make It brand has its origins rooted in Melbourne food and drink culture history. Its founders, the Baggio family, began by engineering and supplying food and beverage making equipment and technology to the Italian immigrant communities back in the 1960s, and then steadily expanded to include the wider community across Australia over the decades. [www.homemakeit.com.au](http://www.homemakeit.com.au)

---

## Vintage Sounds

---

We all know about matching wine with food, but how about with music?

Jo Burzynska – a sound artist, wine writer and “multisensory explorer” – examines the subject at the World Science Festival in Brisbane this month.

She says the interaction of sound and taste is a product of our neurological wiring – specifically, something called “cross-modal correspondence” – and is attracting serious study. Examples of good matches?

An acidic Riesling with high-pitched, fast tempo tunes;

A tannic red with low-pitched, mournful music;

Or a pinot noir imbibed while listening to an unadorned female vocal.

“It sounds crazy”, Burzynska concedes, “but an understanding of pairing wine and music enhances the whole experience.

What’s a bad match ? “New Zealand sauvignon blanc – fresh, acidic, aromatic – with hard rock. It would totally change your perception of the wine, making it taste hard and tart.”

Don’t despair though, rockers; there’s always beer.

*(from an original article written by Ross Bilton, The Australian)*

---

## Wine Humour and News

---

### HUMOUR



---

### NEWS

Interesting article submitted by Graham Scott.

#### **Sandy grave helps wine keeps its freshness**

Vignerons bury barrels under sand in a return to tradition when they sold thousands of bottles to England. A dozen barrels of wine have been buried deep in sands beside the Atlantic on the Landes coast as winemakers return to a traditional method of maturation that helps keep the wine fresh and fruity. The wines, from Tursan in Landes, will be stored in the natural underground cellar at a constant 15C and lifted and bottled after six months.....(Read on)

<https://www.connexionfrance.com/French-news/Sandy-grave-helps-wine-keeps-its-freshness>

#### **Chile's Pioneering Winemakers are Raising the Bar**

Progressive winemakers are blazing a southerly trail to Chile's oldest vineyards, intent on bottling wines of character from grapes like Carignan, Cinsault, País, Muscat and Riesling. It's a romantic tale of new wines



from previously underappreciated heritage vines.

Last December, Marcelo Retamal and I sat under a solitary olive tree in the middle of De Martino's 112-year-old Santa Cruz de Guarilhue vineyard. There, we tasted a succession of delicious dry-farmed, old-vine Cinsaults. Thoroughly impressed, I turned to Retamal, De Martino's longtime winemaker, and said, "These are not the Chilean wines most people know."....(Read on)

<http://www.winemag.com/2017/03/13/chiles-pioneering-winemakers-are-raising-the-bar/>

### **Why Our Great Grandparents Were Always Happy!**

Look at the cool stuff they had back then ...

A bottle of Bayer's 'Heroin'.

Between 1890 and 1910 heroin was sold as a non-addictive substitute for morphine. It was also used to treat children suffering with a strong cough.

Coca Wine, anyone?

Metcalf's Coca Wine was one of a huge variety of wines with cocaine on the market. Everybody used to say that it would make you happy and it would also work as a medicinal treatment.

Mariani Wine

Mariani wine (1875) was the most famous Coca wine of its time. Pope Leo XIII used to carry one bottle with him all the time. He awarded Angelo Mariani (the producer) with a Vatican gold medal.

Maltine

Produced by the Maltine Manufacturing Company of New York. It was suggested that you should take a full glass with or after every meal. Children should only take half a glass.

A paperweight

A paperweight promoting C.F. Boehringer & Soehne ( Mannheim, Germany ). They were proud of being the biggest producers in the world of products containing Quinine and Cocaine.

Opium for Asthma

At 40% alcohol plus 3 grams of opium per tablet. It didn't cure you, but you didn't care.

Cocaine Tablets (1900)

All stage actors, singers, teachers and preachers had to have them for a maximum performance. Great to 'smooth' the voice.

Cocaine drops for toothache.

Very popular for children in 1885. Not only did they relieve the pain, they made the children very happy!

Opium for newborns

This would make them sleep well (not only the Opium, but also the 46% alcohol)

No wonder they were called, 'The Good Old Days'!

---

## 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

Spencer Field 0408 300 523

\*\*\*\*\*

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

\*\*\*\*\*

### **FOR SALE.**

Manual crusher. \$70.



10 Litre demijohns. \$10 each. 7 are available.



**ALSO.**

Screw top wine bottles, rinse clean. \$4-00 per dozen.

One gallon demijohns. Bets offer.

**Contact.** Stan Gower, Phone 9439 8687. email. [stango@alphalink.com.au](mailto:stango@alphalink.com.au).

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



---

## Sponsors Corner

---

Proudly sponsored by  
Eltham and District  
**Community Bank®** Branch

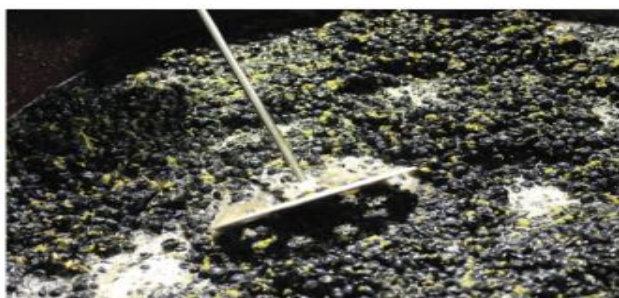


**Bendigo Bank**



Your one-stop shop for all  
winemaking equipment,  
supplies and advice...

---



FIND US AT:

4/158 Wellington Road, Clayton VIC - Ph (03) 9574 8222

265 Spring Street, Reservoir VIC - Ph (03) 9460 2777

Shop Online: [homemakeit.com.au](http://homemakeit.com.au)

Email: [info@homemakeit.com.au](mailto:info@homemakeit.com.au)





## Equipment to feed your passion

Address: 317 Victoria St, West Melbourne Vic 3003

Ph: 03 9328 1843



2/19 Macquarie Drive  
Thomastown VIC 3074

Ph: 1300 360 353

Fax: 1300 360 356

Mobile: 0419 313 982

Suppliers of Quality Products to the Wine Industry  
Bucher Vaslin

Yeast, Tannins & Enzymes

Winery Chemicals

Lab Supplies

## Greensborough Home Brewing

Your local homebrew shop carrying a complete range of Wine & Beer making supplies

Books	Nutrients	Glassware	Acids
5L Stills	Oak Barrels	Corks	Yeasts

Winemaking equipment hire – including motorised crusher / de-stemmer (750kg / hr), basket press, corks and more.

Call Dave for all your needs ...

Greensborough Home Brewing

29 Beewar Street Greensborough 3087 Greensborough

Tel: 9432 0283

Email: [rewwithdave@greensboroughhomebrew.com.au](mailto:rewwithdave@greensboroughhomebrew.com.au)





#### Mobile Mailroom Solutions

We Offer:

- ✓ FREE mail pick-up and lodgement with Australia Post
- ✓ Discounted postage, including letters, parcels and courier.
- ✓ For domestic and international bound articles

Supply of:

- ✓ Postal satchels and envelopes
- ✓ Postpak, mailing boxes and padded bags
- ✓ Letterhead and envelope printing

Is your company is paying full retail rates (including franking prices) for your postage and courier services?

eziPOST can save you up to 10%

Call us on 1300 767 843

or visit [www.ezipost.net.au](http://www.ezipost.net.au)



## For all your winemaking equipment.






Presses  
Storage Tanks  
Fermentation Tanks  
Bottle Fillers  
Filters  
Screw Capping Machines  
Yeasts  
Labelling Machines  
Chemicals  
Semi Automatic Corkers  
Corks  
Fittings  
Pumps






Ph: (05) 9484 7948 – Fax: (05) 9484 7940  
 577-579 Bell St, Preston VIC 3072  
 Email: [sales@costanteimports.com.au](mailto:sales@costanteimports.com.au)

[www.costanteimports.com.au](http://www.costanteimports.com.au)