



Press Cuttings Apr 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	Graham Scott
Webmaster & Treasurer	Mario Anders	0418 564 852	Committee	Wayne Harridge
Minute Secretary	Kass Mulvany		Committee	Luigi DiBattista
Past President	Bill Loughlin			



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 28th April 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

MEMBER WINS MAJOR AWARD AT INTERNATIONAL MEAD COMPETITION

Congratulations to Hamish Lucas who won first place in the Spice / Herb / Vegetable – Semi Sweet Mead Class at the Mazer Cup International Competition in Colorado US with his Chai Spice Mix. This event is the largest mead-only competition in the world, it is known as the 'Olympics of Mead'. We are fortunate to have Hamish as a member who is prepared to freely share his mead making passion with all of us. Remember, we should all be having a go at making a mead to be in the running for the prestigious Joe Ilian Trophy at this year's wine show. Although we might all be in for some serious competition if Hamish enters his Chai Spice Mix!!



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 at a cost of \$55 per head. Note that the entry fee includes a three course meal as well as wine. There will also be a gold medal table where members' wines can be sampled. We know from past experience that the food at the Veneto Club is always excellent. Great food, great wine, great people and possibly, if we are lucky, some great entertainment provided by members – the night is once again guaranteed to be a resounding success. We welcome both members and their friends to attend. Please book and pay asap by contacting Mario Anders personally at Friday's Guild Night or send him a message via our website. You should have received an email from Mario about the International Night, if you are a member and are not receiving emails, please let Mario Anders know.

MEAD WORKSHOP

The Guild's Mead workshop will now be starting on Saturday 20 May with a couple of follow up session 3 or 4 weeks apart. Refer flyer later in this newsletter for more details. 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 personally enrolling, I would like you to tell your friends who may be interested in the workshop. Application forms can be downloaded from our website.

NILLUMBIK ESTATE EXCURSION 10 JUNE

Following winemaker John Tregambe's presentation at our Guild Night in February many members expressed an interest in attending the Nillumbik Estate Wine Masterclass which John regularly runs on Saturday mornings. During the session John will personally take us around his vineyard and winery providing interesting stories and winemaking insights as we move around. The session ends with pizza and a glass of wine at the restaurant. The cost of the Masterclass is \$50 per head. More information about the Masterclass together with endorsements by those who have attended in the past is available on the Nillumbik Estate website. The number attending is restricted to 15 so if you are interested you need to put

up your hand early. You are also welcome to bring friends along. Danny Cappellani is coordinating bookings so contact him if you are interested. Prepayment via the Guild to Mario Anders.

GUILD GROUP GRAPE PURCHASE

The Guild's Group Grape Purchase has once again proved to be a very successful initiative. Thanks to Geoff Neagle and Danny Cappellani the Guild was able to secure excellent quality Sagrantino and Nero D'Avola grapes. These group grape purchases are terrific educational value as we progressively compare notes and wines made from the same grapes. It never ceases to amaze me how different the wines turn out to be. We all know you cannot make good wine out of poor quality grapes but this exercise just shows how the winemaking and winemaker can also have a tremendous influence on the final wine.



Crushing/destemming following arrival of grapes at Geoff Neagle's home

NEXT MONTHLY GUILD NIGHT – FRIDAY 28 APRIL

Life Member, wine show judge and past professional winemaker Karen Coulston will be our guest speaker. Karen will cover the challenges facing grape winemakers at this stage of the white and red winemaking cycle. She will discuss how to manage your bulk wine, what to look out for and what tests you should be doing over the next few months. She will also answer any questions you may have. Karen also undertakes commercial wine tests so you may want to bring in some samples for her to take away and test for you. Karen is extremely experienced and knowledgeable so this is not a night to miss. Don't forget to bring in a wine to share and discuss during the mid-meeting break. I look forward to seeing you all.

Cheers

Mario Fantin
President

Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 28 April 2017	<u>Monthly Guild Night</u> Karen Coulston – 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	Mead Workshop – Session 1
Friday 26 May 2017	<u>Monthly Guild Night</u> Cabernet Blind Tasting - We ask members who have made a cabernet in the past (no current vintage please) to bring it along. We also purchase some commercial cabernet wines. We then blind taste them and see if we can pick which are members' wines and which are commercial. It is a fun night and you will be surprised at the results.
Saturday 27 May 2017	<u>International Night</u> 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
Saturday 10 June 2017	Masterclass – Nillumbik Estate
Saturday 17 June 2017	Mead Workshop – Session 2
Friday 30 June 2017	<u>Monthly Guild Night</u> Lindsay Corby – Wine show judge and professional winemaker will host a shiraz themed night where we get to taste commercial and members' shiraz from different localities.
Saturday 22 July 2017	Mead Workshop – Session 3
Thursday 27 July 2017	Frankston Wine Show Entries Due
Friday 28 July 2017	<u>Monthly Guild Night</u> AGM – Theme: Mulled Wine Agenda under development
Friday 25 August 2017	<u>Monthly Guild Night</u> Agenda under development
Sunday 27 August 2017	Frankston Wine Show – Public Tasting Day
Friday 29 September 2017	<u>Monthly Guild Night</u> Ken King – Life Member and now professional winemaker will discuss his 'winemaking journey' from being an amateur in the Guild to successful winemaker at Kings of Kangaroo Ground.
Monday 16 October	Eltham Wine Show Entries Due
Friday 27 October 2017	<u>Monthly Guild Night</u> Wayne Hewett – Wine show mead judge and professional country winemaker will take us through some mead tastings

	and discuss how to prepare your meads for the wine show.
EDWG Wine Show Saturday 18 November – Judging Sunday 19 November – Open Day	<u>EDWG Wine Show</u>
Friday 24 November 2017	<u>Wine Show Debrief – Social End of Year Breakup</u>

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.

2017 EDWG Mead Making



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

- ❖ 20th May 2017
- ❖ 17th June 2017
- ❖ 22nd July 2017



Honey supplied by Barry Withers
Honey Health Warrandyte



All-inclusive cost is \$100

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

Course held at Nillumbik Eltham Living & Learning Centre, 739 Main Road Eltham

See Guild website for entry form – 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

Due to unavoidable circumstances the 2017 EDWG Mead Making course has been postponed.
The new dates are:

20 May 2017

17 June 2017

22 July 2017

<http://amateurwine.org.au/workshops.htm>

Sign up for the best Mead Making session around!

Over the course of three sessions you will be guided by an expert Mead Maker to make mead. Notes and equipment provided.

You will be able to make your first mead, starting in the workshop, and 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.

All-inclusive cost is \$100

YES!! Includes free entry to the Eltham Wine Show in November.

International Night

International Night is only five weeks away - 27th May 2017

For those you have not booked, please email cheers@amateurwine.org.au with the number of people who are coming and you will get an acknowledgement email with direct deposit details

The theme as mentioned is South American and the evening is looking like another great evening of wine, food & entertainment (no spoilers)

Enjoy South American food and wines and of course the Guild Gold Table - all for just \$55 per head.

Family and friends are all welcome to this wonderful night,

Nillumbik Estate Master Class – 10 June 2017



NILLUMBIK
E S T A T E
YARRA VALLEY

Wine Master Class

Unravelling the mystery of wine

Are you interested in learning more about wine?
Have you ever been confused by descriptions on wine labels or in publications?
Do you know how to identify value for money when buying wine?
Do you know how to match the right wine with your meals?

Here is your opportunity to enjoy tasting some fantastic wines while you learn.

What guests will learn

- Winemakers background and how most Winemakers get started
- How boutique wines are grown
- How vineyard management, climate and seasonal factors influence wine character
- How wine quality is assessed and how to pick value for money
- Differences between boutique and mass produced wine
- Different varieties and how to identify their typical characteristics
- How to match food and wine
- How to judge wine

Interactive presentation with the Winemaker (1 hr)

Includes:

- Visit to the vineyard
- Visit to the winery, looking at equipment and learning how wine is made;
- Visit to the barrel room and tasting vintages from barrels;
- Judging two wines side by side.

Lunch and wine

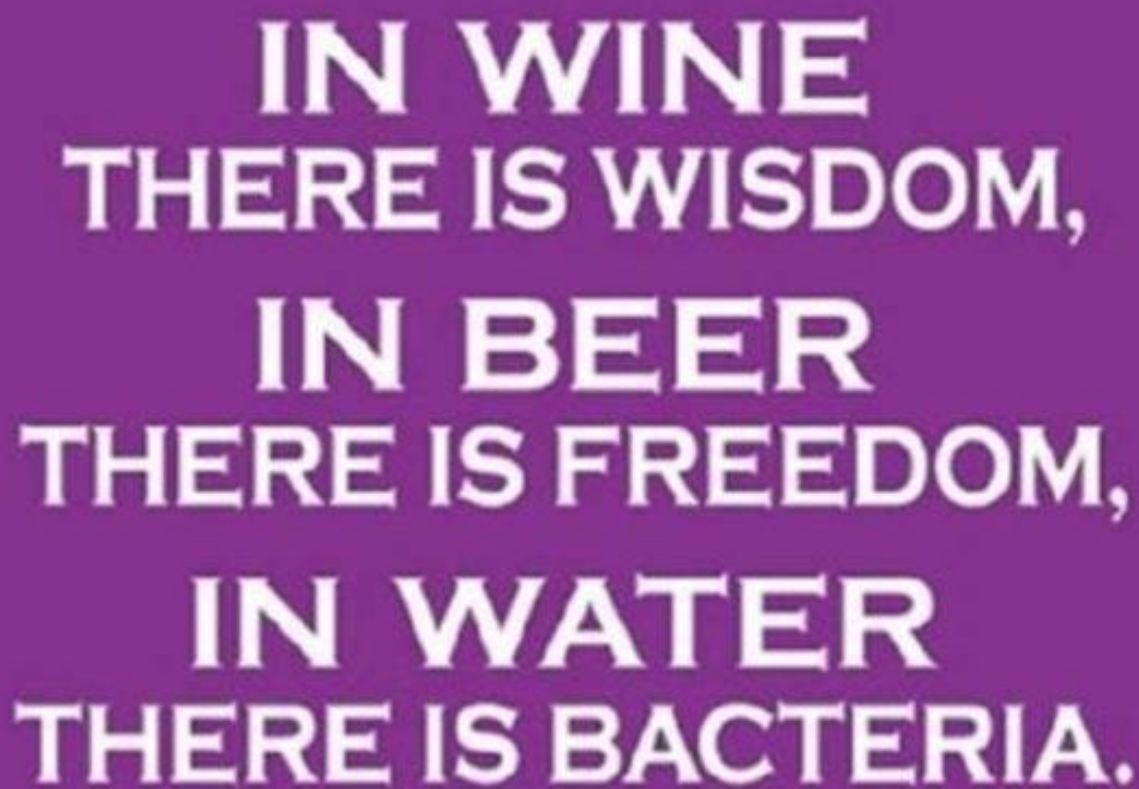
Complete your afternoon with a platter or pizza of your choice for 2 people and a glass of wine

Cost: \$50 per head including lunch and a glass of wine. Maximum group size: 15
Contact us to reserve your place.

195 clintons road smiths gully vic 3760 | tel 0408 337 326 | www.nillumbikestate.com.au

Wine Humour and News

HUMOUR



**IN WINE
THERE IS WISDOM,
IN BEER
THERE IS FREEDOM,
IN WATER
THERE IS BACTERIA.**

NEWS

Interesting article

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 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.

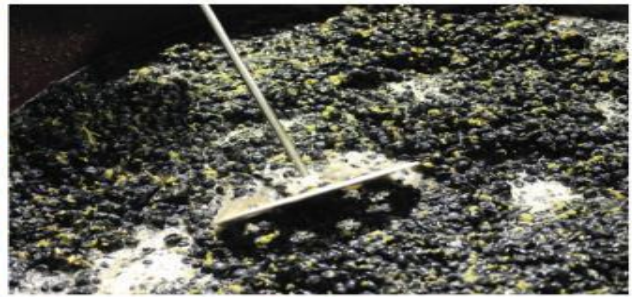
Show Year	Class	Winner
2019 (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	TBA
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon (RCP, 2017 or earlier)</i>	TBA
2017 (Country)	<i>Best Mead Wine (CME)</i>	TBA
2016 (Grape)	Best Previous Pinot Noir (RPP, 2015 or earlier)	TBA
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

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