



Press Cuttings May 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 26th May 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

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 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 success. We welcome both members and their friends to attend. Please book and pay asap by contacting Mario Anders by phone 0418 564 852 or via email <info@amateurwine.org.au>.

NEW RASPBERRY WINEMAKING WORKSHOP

The Guild is proud to have been invited to deliver a raspberry winemaking workshop as part of a Community Arts Healing project for residents of Kinglake Ranges and surrounding communities. Michael Scott is the nominated facilitator however he will be supported by a number of members to deliver the workshop. To be eligible to attend the workshop you need to be a male who resides in Kinglake or surrounding communities. I would like to encourage members and/or members of the public who are eligible and interested to visit the project website (www.whittleseakinglakeanglican.org.au) for more information and to reserve a place or contact Project Manager Barbara Scott on 0417 910 807. The first session will be on Saturday 17 June 9am-12noon with two follow up sessions in July and August. The format of the workshop will be similar to the raspberry winemaking workshop the Guild ran last year. If you are able to assist with the workshop please contact Danny Cappellani, Gary Campanella or Hamish Lucas.

NILLUMBIK ESTATE EXCURSION 10 JUNE

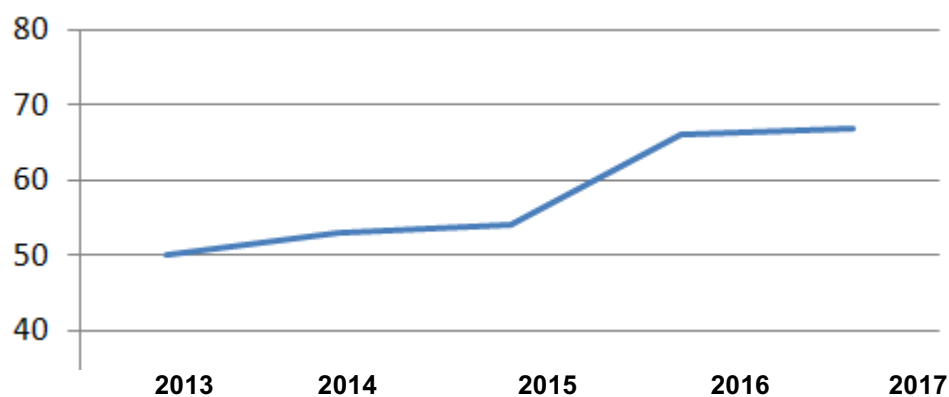
Following winemaker John Tregambe's presentation at our Guild Night in February many members expressed an interest in attending the Nillumbik Estate Wine Masterclass which John regularly runs on Saturday mornings. During the session John will personally take us around his vineyard and winery providing 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. Mario Anders is coordinating bookings so contact him if you are interested by phone 0418 564 852 or via email <info@amateurwine.org.au>.

FRANKSTON WINE SHOW

The Frankston wine show is fast approaching and it is time to start thinking about the wines you will be entering. This show is a great opportunity to get some early feedback on how the wines you have made this year are progressing. The feedback you get on your other wines will give you time to make some last minute adjustments before the main event, our own wine show in November! Entries are due on 27 July and entry forms can be downloaded from the Frankston Guild website.

GUILD MEMBERSHIP GROWING STEADILY

Guild membership currently stands at 67 comprising 60 paying members and 7 life members. We should all be pleased that membership is continuing to grow steadily despite losing some members every year from natural attrition, which can be expected with an organisation such as ours. We will continue to see many new faces around the Guild. It is important that we make new members and visitors feel welcome and at ease when we see them. Coming along to one of our Guild events for the first time can be quite daunting for some people. Please go out of your way to make contact with new faces and make them feel welcome. Remember how you felt when you first came along to a Guild event!



NEXT MONTHLY GUILD NIGHT – FRIDAY 26 MAY

Our June meeting will be a fun night. We are asking members who have made a previous vintage Cabernet Sauvignon to bring a bottle along. We will then mix these bottles with commercial Cabernets and see if people can pick, in a blind tasting, which are members' wines and which are the commercials. Past experience indicates you will be surprised at the results. We always claim that our wines are better than commercial wines, this is your opportunity to prove it! It will not be a late finish because we have the International Night the following night. I look forward to seeing you all.

Cheers

Mario Fantin
President

Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 26 May 2017	Monthly Guild Night Cabernet Blind Tasting - We ask members who have made a cabernet in the past (no current vintage please) to bring it along. We will 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	International Night 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	Raspberry Winemaking Workshop - Kinglake
Friday 30 June 2017	Monthly Guild Night 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.
Thursday 27 July 2017	Frankston Wine Show Entries Due
Friday 28 July 2017	Monthly Guild Night AGM – Theme: Mulled Wine Agenda under development
Friday 25 August 2017	Monthly Guild Night Teunis and Dorothy Kwak from Panton Hill Winery will tell the story behind the setting up of their building and winery. They will discuss their experimentation with fortifieds.
Sunday 27 August 2017	Frankston Wine Show – Public Tasting Day
Friday 29 September 2017	Monthly Guild Night 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	Monthly Guild Night 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	EDWG Wine Show
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.

International Night

International Night is on - 27th May 2017

The tables are filling fast it looks like it is going to be a great evening of fun and frivolity. Come and mingle with your mates and taste some of the finest wines available on our gold table as well as regional wines from South America.

Our special menu for the night is typical of the region

ENTRÉE: Champinones Rellenos De Chorizo – Chorizo filled mushrooms with avocado salsa

MAIN: Asado Chimi Churri – Chilli rubbed BBQ saugaes & scotch with chimmi churri served with a side of char-grilled corn. Lima bean, mango & coriander salad

DESSERT: Bolo Mousse di Maracuya – Passion fruit mousse served with tea & coffee

South American Wines will be available on each table

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

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
ESTATE
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

Email from Stan Gower

(Ed) I thought I would print this email I received from Stan after posting his wine making equipment in Trading Barrels. While I felt very humble receiving this email, the reason I thought I should share it is the last line. It tickled the funny bone as I know what Stan means. (dE)

Hi Luigi,

Thanks for putting my advert for various things in such a good position in the Newsletter.

I have enjoyed the Eltham Winemakers Guild ever since I started making wine with Ernesto Nelva, (now deceased), about 20 or 25 years ago.

The monthly meetings; the workshops; and the work in the vineyard, were a fabulous experience.

But I will be 80 in May this year, and it is not rewarding to make the small quantity of grape wine that I have the energy for.

So I am selling my equipment.

One other problem is that Wendy and I normally go away at Easter when the grapes are available.

I may continue with making Country Wine, and Mead, which do not tie me to Easter.

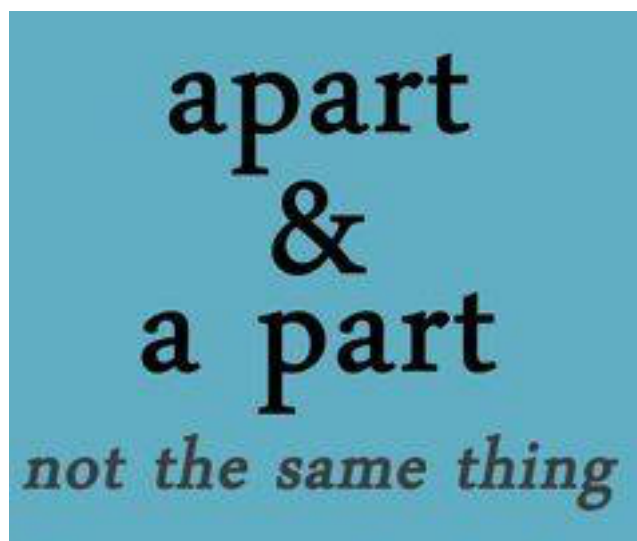
I recall a friend who was making beer and he complained that it took 4 hours to make up a batch. I told him that it takes me 4 hours just to wash and sterilize my equipment!!!

Kind Regards,

Stan Gower.

Wine Humour and News

HUMOUR



You don't want your glass of wine to be apart from you. You want your glass of wine to be a part of you.

I love Grammar.

NEWS

Interesting article

Uganda: Making Banana Wine to Avoid Incurring Losses

During the peak season of bananas, many farmers incur losses because they are paid low prices yet there are little known technologies in Uganda to preserve the ripe ones.

Many farmers do not have facilities where they can store their produce as they wait for the prices to rise. However, Eunice Munyarwanda, a banana grower in Rwankenzi village, Kasenda Sub-county in Kabarole District has found a solution.

After suffering losses for a long time, Munyarwanda thought of how to add value to her bananas, not only to minimize losses but to increase her earnings.....(Read more)

<http://allafrica.com/stories/201705010258.html>

Tyson Stelzer rates Seppelt sparklings

Tyson Stelzer's Australian Sparkling Wine Report 2017 is in. In a first for the uniquely Australian wine style Sparkling Shiraz, the Seppelt Show Sparkling Limited Release Grampians Shiraz 2007 has been awarded Australian Sparkling Wine of the Year and 97 points while the Henty sourced Seppelt Salinger Vintage Cuvée 2013 has won Sparkling Wine of the Year Under \$30 and 94 points.

"This year Seppelt has shot its way to my highest ranking of seven stars, sitting aside the great House of Arras as my two top Australian sparkling wine houses of the year," said Tyson Stelzer.... (Read more)

<http://winetitles.com.au/dwn/details.asp?ID=22883>

Uber for wine: and all without grapes

The most fascinating wine project I've come across this year has no need for vineyards, barrels, or, a winery. It doesn't even use grapes. If you believe what the people behind the project say, they could be on the brink of challenging everything that people hold dear about wine.

Though they don't quite put it this way, Ava Winery could be as disruptive in its field as fellow West Coast tech businesses such as Airbnb, Amazon or Uber. Founded in 2015 by a pair of biotechnologists and a sommelier, the San Francisco start-up has spent the past two years developing a way to re-create wines "molecule by molecule", using flavour molecules, sugars, acids and ethanol derived from natural sources....(Read more)

<https://www.theguardian.com/lifeandstyle/2017/may/21/uber-for-wine-ava-winery-without-grapes>

Tyson Stelzer Australian Sparkling Wine Report winner

THE Australian sparkling wine of the year is, oddly enough, made from shiraz in a manner pioneered in this country in the 1890s. Seppelt Show Sparkling Limited Release Shiraz 2007 (\$100) was at the "pinnacle of Australian sparkling winemaking", said judge Tyson Stelzer in his annual Australian Sparkling Wine Report. He gave it 97 points.

In a twin triumph for Seppelt winemaker Adam Carnaby and his team, Stelzer awarded the gong for the best sparkling wine of the year under \$30 to Seppelt Salinger Henty Vintage Cuvée Méthode Traditionelle 2013. Said Stelzer: "This year Seppelt shot to my highest ranking of seven stars, sitting aside the great House of Arras....(Read more)

<http://www.couriermail.com.au/lifestyle/food/qld-taste/tyson-stelzer-australian-sparkling-wine-report-winner/news-story/4c76967727364d38abfa571bc3942a51>

Trading Barrel

Clearance Sale - Apple Crusher (or Breaker or Mill)

New price - \$1500 - Sale Price \$750



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Contact Steve 0419 313982

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

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