



Press Cuttings June 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 30th June 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

The International Night held at the Veneto Club last month with a South American theme was a great success thanks to our chief organiser Mario Anders. Over 60 people enjoyed cleverly crafted food and wine which was aligned with the theme. Our members (Kass, Danny, Gary, Michael & Mario A) who formed a band for the evening, entertained us with a repertoire of South American songs which had us all singing along. Another big thanks to both Bill Loughlin who organised the 'gold medal table' and all the members who provided their precious gold medal wines to share with us on the night. It goes without saying that one of the highlights of the evening is the ability to showcase our wines to the members and visitors present. Check out the photos taken on the night by Wayne Harridge which are featured later in this newsletter.

AGM

The Guild's AGM will be held during our July Guild Night. There will be spill of all positions and a new Executive and Committee elected. I would like to encourage anybody who is not on the Committee to seriously consider joining. From time to time we must remind ourselves that 'Belonging' to the Guild, like belonging to any group or club, is a two-sided coin. We can't expect to receive from a group unless we are also willing to put something of ourselves back into the group. What are you willing to give to the Guild? How much of your time, your talent or your experience are you willing to spend on your Guild and its members? Being a member of the Committee provides you with the opportunity to give something back to the Guild. The Committee meets on a Wednesday in the middle of each month to plan Guild activities, including the wine show.

RASPBERRY WINEMAKING WORKSHOP

The Guild is proud to be delivering a raspberry winemaking workshop as part of a Community Arts Healing project for residents of Kinglake Ranges and the surrounding communities. Barbara Scott (project leader) and Michael Scott (facilitator) are being supported by a number of members including Gary Campanella, Danny Cappellani, Wayne & Angela Harridge, Graham Scott and Trevor Sleep. The first session was delivered on 17 June to 10 participants. Follow up sessions are scheduled for 15 July and 12 August. We hope some of the participants will catch the 'winemaking bug' and maybe join the Guild one day. Photos taken during the workshop are featured later in the newsletter. The workshop is being held in the beautiful newly constructed Anglican Church complex.



Wine-making Workshop

Venue: St Peters Kinglake

Dates: 17 June Saturday 9am-12noon. Two other workshops, each 2 hrs duration, will be required in July and August due to the fermentation process.

Co-facilitator **Michael Scott** together with other male winemakers from the Eltham Amateur Winery Guild will create either raspberry wine or mead. Michael says: *Phoenix Rising was born after Black Saturday. Phoenix is a mythological bird that rises from the ashes. Doing something together with other men is all inclusive; you can work, socialise, succeed, fail together and it's all part of the fun.*



GUILD WORKSHOP BEING ADVERTISED IN LOCAL MEDIA

NILLUMBIK ESTATE EXCURSION NOW 16 SEPTEMBER

Because the original date clashed with the long weekend, the excursion date has now been rescheduled to Saturday 16 September. During the excursion John Tregambe of Nillumbik Estate 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. Refer to the flyer later in this newsletter. Mario Anders is coordinating bookings so contact him if you are interested by phone on 0418 564 852 or via email <info@amateurwine.org.au>.

FRANKSTON WINE SHOW – ENTRIES DUE 27 JULY

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 enough 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.

NEXT MONTHLY GUILD NIGHT – FRIDAY 30 JUNE

The Cabernet blind tasting we had last month was such a huge success that we are repeating the whole thing again but this time with Shiraz. We are asking members who have made a previous vintage Shiraz to bring a bottle along. We will then mix these bottles with commercial Shiraz 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! We are fortunate that our facilitator for the evening is professional winemaker and long standing wine show judge Lindsay Corby. It will be a great night so don't miss out. Don't forget to bring your past vintage Shiraz along for the blind tasting.

Cheers

Mario Fantin
President

Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 30 June 2017	<u>Monthly Guild Night</u> Lindsay Corby – Wine show judge and professional winemaker will host a shiraz themed night. The cabernet blind tasting at the last Guild Night was such a success that we will repeat it all again with shiraz! We ask members who have made a shiraz in the past (no current vintage please) to bring it along. We will also purchase some commercial shiraz 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 15 July 2017	Raspberry Winemaking Workshop - Kinglake Session 2
Thursday 27 July 2017	Frankston Wine Show Entries Due
Friday 28 July 2017	<u>Monthly Guild Night</u> AGM Theme: Mulled Wine – Make one and bring it along to share. Steve Baggio from Artisans Bottega will be coming along with a new pH supplier. They will discuss meters, dissolved oxygen, weighing scales and any other gadgets in the store which may be of interest and value to amateur winemakers.
Saturday 12 August 2017	Raspberry Winemaking Workshop - Kinglake Session 3
Friday 25 August 2017	<u>Monthly Guild Night</u> 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 fortified wines.
Sunday 27 August 2017	Frankston Wine Show – Public Tasting Day
Saturday 16 September 2017	Masterclass – Nillumbik Estate
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 give us a perspective on how wines, particularly meads will be judged at our show (Jo Illian this year is for the best mead). Wayne will also 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.

International Night

International Night - 27th May 2017



For more photos of the international night, follow this link.

<http://www.structuregraphs.com/Temp/International%20Night%202017/index.html#>

Nillumbik Estate Master Class – 16 September 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

RASPBERRY WINEMAKING WORKSHOP



More photos of the workshop can be found at:

<https://www.dropbox.com/sh/7ekyiqnvxyjnvww/AACsALOfEeBZ5x8pDMAY0aVwVa?dl=0>

and

<http://www.structuregraphs.com/Temp/Kinglake%20Workshop%201/index.html#>

Wine Humour and News

HUMOUR



NEWS

Interesting article

First look: 100 Best Australian Wines Report

The 100 Best Australian Wines initiative continues to evolve at a fast pace. The Roadshow tastings, over the last twelve months, visited ten different UK cities with sell-out events co-hosted by a hand-picked collection of independent wine merchants. The tour included overseas events in Australia, China and, closer to home in Jersey. Attendance numbers were up on previous years.

"The two specialist sommelier/restaurateur events — one in Edinburgh and one in London — were both amazing with double the number of elite wine-specialist staff attending," reports Matthew Jukes, author of the 100 Best Australian Wines Report.....(Read more)

<http://winetitles.com.au/dwn/details.asp?ID=23061>

10 Mind-Blowing Ways to Open Wine Without a Corkscrew

Imagine the sun setting over a lakeside picnic dinner. The mood is relaxed and your date is smiling. You pull out an expensive bottle of wine, reach for the corkscrew — and ... it's sitting on the counter back at home between a plate of three-day-old lasagna and a basket of dirty clothes. Now what?

Of course, this is a hypothetical situation, but it's one that happens often. I'm notorious for misplacing corkscrews. I'd blame it on the wine, but it takes the right tool to open a bottle. Or does it?.... (Read more)

<https://www.pastemagazine.com/articles/2017/06/10-mind-blowing-ways-to-open-wine-without-a-corkscrew-1.html>

SUPERTASTERS AMONGST THE DREAMING SPIRES

It smells like sweaty cheese in here," thunders Domen Presern, a chemistry PhD student, announcing his presence at a second-floor Thai restaurant in Oxford. "Something with lactate crystals. Manchego?" "No," retorts Janice Wang, on a break from her psychology dissertation. "This is definitely Morbier." A few seconds later, she reconsiders. "I can see where you're coming from," she says, "but it just shows you're not attuned to Asian flavours. Asians know it smells like fish sauce."

The room didn't smell like much of anything to me. Then again, I haven't been training to become a human bloodhound. By contrast, the noses of Wang and Presern were on top form: they had just wrapped up their penultimate training session for the Varsity match, an annual blind wine-tasting contest held between teams from Oxford and Cambridge since 1953. They had spent the previous three hours simulating the actual event with two flights of unidentified wines – six whites and six reds. They filled out sheets guessing the age, grape varietal and geographic origin of each, alongside notes describing subtleties of scent and structure that made distinguishing Manchego from Morbier look as easy as apples from oranges. At "the Varsity", as competitors dub it, experienced judges mark the submissions anonymously. The team with the higher score gets to represent Britain at a taste-off in France, and the top taster receives a £300 (\$375) magnum bottle of Cuvée Winston Churchill, a Champagne made by Pol Roger, the event's sponsor.... (Read more)

<https://www.1843magazine.com/features/supertasters-among-the-dreaming-spires?curator=MediaREDEF>

Trading Barrel

Clearance Sale - Apple Crusher (or Breaker or Mill)

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



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25L DEMI BASKET \$10

15L DEMI BASKET \$5

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Wine Bottles and Crusher SALE

I have about 100 + wine bottles; I think most are screw tops, but some cork bottles I think.

I am about ready to put these in the Council recycle bin in the next few weeks.

If they are any good to anyone, they are welcome. But don't leave it too long; about another month, max.

I also have a manual grape crusher for sale, but it is a bit late now in the year, so I will put it in the shed and advertise it next year. Anyone can have it for \$100. I originally bought it from George Wright for \$100 about 10 years ago. (inflation you know!!!)

Stan Gower. 9439 8687

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

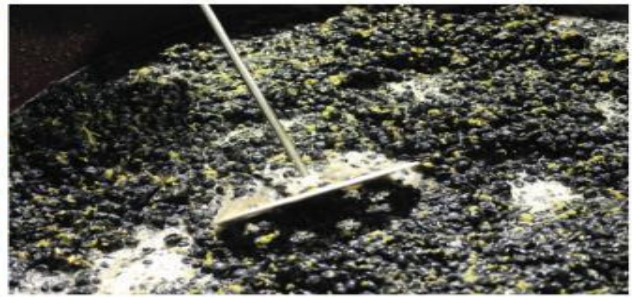
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