



Press Cuttings August 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	luigidibattista31@gmail.com	Committee	Graham Scott
Webmaster & Treasurer	Mario Anders	0418 564 852	Committee	Wayne Harridge
Past President	Bill Loughlin		Committee	Gary Campanella



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 25th August 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

AGM

The Guild's AGM went well at the last meeting with all current Committee and Executive members except for two being re-elected. The Committee is currently comprised of:

- Mario Fantin – President
- Danny Cappellani – Vice President
- Mario Anders - Treasurer / Secretary
- Past President – Bill Loughlin
- Gary Campanella – Committee Member
- Trevor Sleep - Committee Member
- Bill Bussau - Committee Member
- Wayne Harridge - Committee Member
- Graham Scott - Committee Member
- Hamish Lucas - Committee Member

Kass Mulvany had to step down for health reasons and Luigi Di Battista is finding it difficult to juggle his time commitments. I would like to acknowledge and thank Kass and Luigi for their contribution to the Committee over the past years. We will miss Kass' excellent minute taking at Committee meetings. I am pleased and thankful that Luigi has agreed to continue to be our newsletter editor which in itself is a very valuable ongoing contribution by him. Even though the AGM is over it is still possible for members to join the Committee. In fact, I would like to encourage people to seriously consider doing so. The Committee meets on a Wednesday in the middle of each month to plan all Guild activities, including the wine show. This is your opportunity to influence the direction in which the Guild goes in the future. With new people come new ideas on how the Guild can better meet the needs of its members. If you are interested in being on the Committee, please let me know or just come along to one of our meetings (the dates are shown in the newsletter after the Forward Program).

NILLUMBIK ESTATE EXCURSION NOW 16 SEPTEMBER

The excursion date has now been rescheduled to Saturday 16 September which is next month. 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>.

MEMBERSHIP RENEWALS

This is a reminder that the Guild's annual membership fee is now due and payable. Can I please ask that everybody who has not paid their membership to please do so as soon as possible? The membership subscription was due in June and it's not like the amount is a lot (\$30 individual, \$35 couple). If you don't intend to renew your subscription, that's ok, but please let Mario Anders know so he doesn't waste his time sending you reminder notices. Mario Anders' contact details are 0418 564 852 or <info@amateurwine.org.au>.

FRANKSTON WINE SHOW

The open day for tasting wines which have been entered in in the Frankston Wine Show is Sunday 27 August. I would like to encourage members to go along even if you have not entered any wines. Having the opportunity to taste the many wines which will be available is a great learning experience plus the venue ambience and friendly people guarantee a very enjoyable overall experience. With a bit of luck you will also see our members collect some major awards!

FRANKSTON GUILD – NEW PRESIDENT

I am not sure if you have caught up with the news that David Hart (who is also a member of our Guild) has stepped down as President of the Frankston Guild after 10 years at the helm. For those of you who have been around for a while you will have noticed how David has steadily over the years built the Frankston Guild into its current very strong position. In particular, he is to be commended for fostering a strong relationship between our two guilds with the mutual objective being the improved awareness and promotion of amateur winemaking in the broader community. We would like to congratulate David for his contribution to amateur winemaking and wish his successor, Peter Enness all the best for the future.

RASPBERRY WINEMAKING WORKSHOP

We had the final session on Saturday 19 August of the very successful raspberry wine making workshop being delivered by the Guild at Kinglake as part of a Community Arts Healing project. Each of the 10 participants proudly displayed their own raspberry wine which had been fermenting at their homes since the first session and is now ready for bottling.



Graduates & Facilitators 2017 Raspberry Winemaking Workshop Kinglake (Graham Scott missing)

ROWVILLE LIBRARY – COUNTRY WINE PRESENTATION

The Guild has been invited to give a presentation on country wine making at the Rowville Library on 23 November (6:30pm – 8:30pm). If you would like to be on the Guild team making this presentation please let me know by phone on 0456 422 844 or by email mario.fantin@bigpond.com

NEXT MONTHLY GUILD NIGHT – FRIDAY 25 AUGUST

The guest speakers we had lined up for the evening are an apology but it will still be a very busy and interesting night. Our wine show Chief Judge and experienced professional winemaker Loïc Le Calvez has graciously agreed to step in and discuss blending wines. Besides discussing this topic in general, we will sample commercial blended wines and also wines brought in by members. So bring along your wines and have them appraised by Loïc and fellow members. It's going to be great night; I look forward to seeing you.

Cheers

Mario Fantin
President

Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 25 August 2017	<u>Monthly Guild Night</u> Chief Judge and experienced professional winemaker Loïc Le Calvez will discuss blending 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>
Thursday 23 November	Rowville Library - Country Wine Presentation 6:30pm – 8:30pm
Friday 24 November 2017	<u>Monthly Guild Night</u> 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.

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

Press Cuttings article –Wine Making Workshop by Graham Scott

In late 1969 Joe Ilian had convinced a number of locals that we should have a local winemaking club. A few rounds of locally produced wine convinced some but others had already begun making wine with anything that looked promising in the local habitat. What was needed was an EVENT. Something that would make people realise that we were SERIOUS and DEDICATED and true AFFICIONDOS of the noble wine making art. So a Pear Wine making workshop was born.

To back track. We recognised that logistics would be important. Don Pease from Research was an inspector at the Fruit & Vegetable Market became Valuable Member No. 1 as he could tell us what was available and in good enough quantities.

Graham Scott had a press. A WINE PRESS!! Well, he had to be recruited. (More about that bloody press later). And he had a fairly central spot in Taylor Street Eltham so everyone could get to it. Moreover his side yard was concreted and big enough for the ensuing chaos of winemaking and could be hosed out in emergency. Joe assumed management control and the word was passed around. And lots of people signed up!

So the Inaugural Wine Making Working Party of the Eltham And District Wine Makers Guild became THE EVENT. A lovely day. All the ingredients were on hand. Willing members to attack the fruit. A Champagne yeast already brewing. What could go wrong?

Well, to begin with the pears were not ripe. Beautiful fruit but a week too early. There was no way we could smash them as we normally would so the cutting up began. The bits were still too hard to smash even when put into bags and walloped by long bits of 4x2. Even heavy hammers simply broke the pear pieces but not much sign of juice came out. In the end we were using the wooden posts as pile drivers and that seemed to beat the pears into submission.

So then to the pressing out of whatever juice we got. I had made a press. I'd used lengths of quad from a house being built next door, had a couple of hoops welded up and screwed it together. Quite wide. I had three pistons, again from flogged wood, with cross braces and one had a frame of angle strap where the main pressure block sat. This basket sat in a deep sheet metal tray (a foreigner from the Tech School where I taught) and that too was enclosed in a wooden base.

The main frame was two pieces of 4 x 4 redgum, one under and the other across the top. They were strung together with two long bars having threaded ends so I could clamp them with big nuts and washers.

For pressure I had an old carpenters vice screw (again a throw out from the tech school). Low angle thread that could put soft pressure on the bocks going down to the pistons

The whole setup was light and easily dismantled to fit into the boot of my Austin 1800. And it did.

Till the engineers moved in. "Blimey this will take forever", they said. "We can't stand this it's not efficient. We want action!"

So off they went and returned with a hydraulic car jack. In it went and within three pumps the top redgum cross bar cracked.

"Who made this? Why wasn't it made to take proper pressure?" This is engineer talk for "How did that happen? Who can I blame?"

Dear Joe Ilian rushed in to placate everybody, said he would fix it packed it up and we went into Plan B which was to sulphite everything, hold it over for a day and begin drinking. Plan B worked well. It was the first thing that had all day!

And we did get juice, not as much as we had predicted but enough to whet the interest of the group. And as you can see from my notes, much of it was drunk far too young. But then, how could we know when it was ready if we didn't taste it along the way? And that meant calling in other palates to check the results and that meant more pouring. Sound familiar? It's the same old refrain of the Guild. Keep it up.

Note. Joe went through three apprentices trying to remake the press. The last iteration was so heavy that it took two men to lift and a small truck to move it. Still making Cider in Moe somewhere.

Graham Scott

Wine Humour and News

HUMOUR



NEWS

Wine Bottle Glass Attachment: One (\$19) or Two (\$29)

Only one problem. Only one glass style is for sale and everyone knows you need different style glasses for different wines. – Ed.

Features

- Enables drinking wine directly from the bottle
- Prevents spilling
- Made from durable borosilicate
- Dimensions: 13.5cm (H) x 9.5cm (W).....(Read more)

<https://www.groupon.com.au/deals/ever-mercantile-limited-718038787>

Drinking wine can make you more creative, study finds

Winos rejoice as somebody very clever has finally legitimatised our penchant for the humble grape.

A small glass of wine or a pint of beer helps unleash creativity, Austrian scientists have found.

“Alcohol is so linked with creativity,” lead author Dr Mathias Benedek said. “Previous research has found almost half of the great writers had a history of drinking. We found that a small drink can indeed help with certain aspects of creativity.”

Don’t reach for the morning Merlot just yet; as Benedek explained that moderate drinking could simultaneously make focused work a little more difficult. No kidding.

“It might well work for someone who is sitting down to do creative writing or brainstorming ideas in a boardroom,” Benedek suggested..... (Read more)

<https://www.iol.co.za/lifestyle/food-drink/drinking-wine-can-make-you-more-creative-study-finds-10720833>

1,600-YEAR-OLD STONE WINE PRESS FOUND IN RAMAT NEGEV

Maintenance work in the Ramat Negev region led to the accidental discovery of a spacious stone wine press from the early Byzantine period.

The discovery was made as part of a salvage operation led by Yoram Haimi, the archeologist in charge of the south Negev region, along with yeshiva students from Belevav Shalem in Yeroham..... (Read more)

<http://www.jpost.com/Israel-News/Culture/1600-year-old-stone-wine-presser-found-in-Ramat-Negev-500669>

Trading Barrel

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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

Established vineyard (600 vines) in Kangaroo Ground is available for person(s) to look after on an agreed basis with owners who are now unable to manage because of poor health. If interested contact Angelo 03 9712 0045

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.

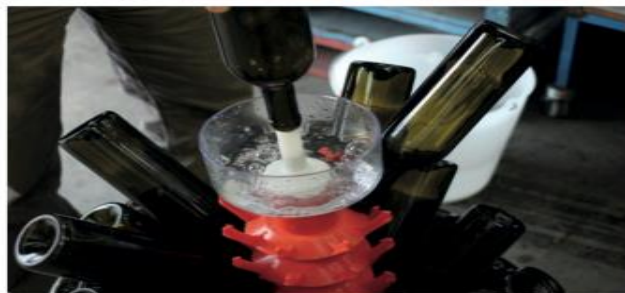
Show Year	Class	Winner
2019 (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	TBA
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon (RCP, 2017 or earlier)</i>	TBA
2017 (Country)	Best Mead Wine (CME)	TBA
2016 (Grape)	<i>Best Previous Pinot Noir (RPP,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