

Press Cuttings September 2017

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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 Friday of each month (except December) at the Eltham Living & Learning Centre at 7.45 pm

Next meeting: Friday 29th September 2017

Guests interested in finding out more about the Guild are welcome to our regular meetings, as always. In This Newsletter:

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President's Press

FRANKSTON WINE SHOW

The Frankston Wine Show was once again a great success. Thank you to all the Eltham members who either entered wines or attended the public tasting on the Sunday. It is important for the craft of amateur winemaking that the members of the two major Guilds in Victoria strongly support each other. Frankston received 500 entries resulting in the following medal tally:

- 31 Gold medals (7 Gold medals won by Eltham Guild members)
- 90 Silver medals
- 142 Bronze medals

Besides winning 7 of the Gold medals, Eltham members walked away with the following major awards:

- Shiraz Award David Pope
- Fortified Award David Hart
- Citrus Award David Hart
- Barrel Sample Trophy Mario & Izabella Fantin

NILLUMBIK ESTATE EXCURSION

On Saturday 16 September 15 members enjoyed a very pleasant outing at Nillumbik Estate. Winemaker John Tregambe spoke to us about his approach to winemaking which has resulted in award winning wines that are in high demand and consistently sold out shortly after release. The formal and informal discussions as well as tastings which occurred provided valuable winemaking information to all those in attendance. The Masterclass ended with a very delicious lunch of gourmet pizza with a glass of wine – being in such pleasant surroundings we could have easily settled in for the whole afternoon!





ELTHAM WINE SHOW

With the Frankston Show over it is now time for all members to start devoting their attention to our own Eltham Wine Show and ensure it continues to be a success in the future. Listed below are some of the things we suggest you need to be doing now:

Get Your Entries In

Entries are due by Monday 16 October. We would like to see members enter as many wines as possible. Remember that by entering wines in the Wine Show you are getting the opinion of professionals on your wine. Professionals that that have been instructed to, if possible, provide you with feedback on how your wines can be improved. If you have wines which have not been bottled yet, why not try entering a few bottles which have been blended with other wines and see what the judges think. If you have some old wines, why not enter them and see if they have improved with age. The more bottles you enter the more feedback you will get that will result in you improving your future winemaking. Download the entry forms from our website: www.amateurwine.org.au and get those entries in on time.

Get Your Winemaking Friends To Enter The Wine Show

If you know people who are making wine, tell them about the Eltham Wine Show and get them to enter their wines. Amateur wine shows are focussed on encouragement and learning. Remind them that, to the consternation of members, major awards are often won by people who do not belong to a winemaking guild and have never entered a wine show before!

Consider Being An Associate Judge

We encourage members to put up their hands and have a go at assocaite judging. Being an associate judge is a fantastic learning opportunity no matter what your level of expertience. If you are interested

please advise Mario Anders by phone on 0418 564 852 or via email <info@amateurwine.org.au>. Volunteer To Help With Wine Show

We needs lots of people to help both on Saturday when we are judging the wines and on Sunday when we are open to the public. On Saturday we need stewards, glass/bottle handlers, data entry people and associate judges. On Sunday we need people collecting tickets/money at the door, people on the Guild table, stewards for the Gold medal table and people looking after the catering. The more people that volunteer the more the jobs can be shared around without the burden falling on a few people for extended periods. So please volunteer to help for whenever you are available both on Saturday and Sunday. We will collect names at the next Guild meeting but if you are not coming let Mario Anders know when you are available either by phone on 0418 564 852 or via email <info@amateurwine.org.au>.

Tell Your Friends About The Wine Show

Tell your friends to mark the Wine Show Open Day (Sunday 19 November) in their calendars. Not only will there be 700 very interesting and varied wines available for tasting but our sponsors will have food related displays and workshops which will be of interest to people regardless of whether they are a winemaker. Our Show will once again be held at the Veneto Club in Bulleen which is easily accessible and where delicious food can be obtained either at the Show itself or at the Bistro. The Sunday is always a great outing at a very reasonable cost.

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 Gary Campanella know by phone on 0409 198 884.

GUILD BULK GRAPE PURCHASE

It has been a tradition for the Guild every year to facilitate the bulk purchase of grapes for members. Having more than one person make wine from exactly the same grapes provides a great learning experience as we compare notes along the way and try and explain why the finished product can be so different. Over the last few years Danny Cappellani and Geoff Neagle have gone out of their way to procure unusual varieties from Chambers in Mildura. We have really appreciated their past efforts. This year the Committee has decided that we will take the pressure off them for a change and recommend a readily available local variety, cabernet sauvignon which is being provided by Guild member David Pope. David's grapes have a strong record of having produced medal wines at shows including this year's Barrel Sample Trophy at Frankston. David is located at Coldstream and can be contacted on 03 9739 1127. I suggest that if you are interested that you place an order with David soon to avoid disappointment as supply is limited.

NEXT MONTHLY GUILD NIGHT - FRIDAY 28 SEPTEMBER

Our guest speaker will be Ken King. Ken is a Life Member of the Guild who has progressed from being an amateur to a professional winemaker at Kings of Kangaroo Ground. Ken has recently had great success with his wines at international wine shows and will share and discuss some of these wines with us. Ken judges both at Frankston and at our own wine show so bring along your wines and have them appraised by Ken 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 29 September 2017	Monthly Guild Night Ken King – Life Member, now professional winemaker and Eltham Wine Show judge will discuss his 'winemaking journey' from being an amateur in the Guild to successful winemaker at Kings of Kangaroo Ground. Ken will bring along some of his award winning wines for tasting. Bring your wines in for tasting and sharing.
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 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	EDWG Wine Show
Thursday 23 November	Rowville Library - Country Wine Presentation 6:30pm - 8:30pm
Friday 24 November 2017	Monthly Guild Night Wine Show Debrief – Social End of Year Breakup Pizzas provided – bring along your medal wines from the Eltham Wine Show to share

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, Mario Fantin, Wayne Harridge, Bill Loughlin. Hamish Lucas, Graham Scott

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 (Loïc Le Calvez also attends these meetings)

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.

Elthan Wine Show – 19 November 2017



Wine Humour and News

HUMOUR

Tempting Fate

A woman and a man are involved in a car accident; it's a bad one.

Both of their cars are totally demolished, but amazingly, neither of them are hurt.

After they crawl out of their cars, the woman says, 'So you're a man, that's interesting.

I'm a woman. Wow, just look at our cars! There's nothing left, but fortunately we are unharmed. This must be a sign that we should meet and be friends, and live together in peace for the rest of our days.'

The man replied, 'I agree with you completely. This must be a sign!'

The woman continued, 'And look at this, here's another miracle.

My car is completely demolished but this bottle of wine didn't break.

Surely God wants us to drink this wine and celebrate our good fortune.'

Then she hands the bottle to the man.

The man nods his head in agreement, opens it and drinks half the bottle and then hands it back to the woman.

The woman takes the bottle, immediately puts the cap back on, and hands it back to the man.

The man asks, 'Aren't you having any?'

The woman replies, 'No. I think I'll just wait for the police.'

NEWS

DAWA 2017: Chinese Marselan wine scoops top award

A red wine made from a French variety tipped as China's potential 'signature grape' has won the highest award at the 2017 Decanter Asia Wine Awards, show results released today (20 September)

The red wine, Tasya's Reserve Marselan 2015, by Grace Vineyard of Shanxi Province was awarded a Platinum Best in Show medal in this year's Decanter Asia Wine Awards (DAWA)......(Read more)

http://www.decanter.com/dawa/dawa-2017-chinese-marselan-wine-scoops-top-award-376769/

AVL disrupts wine category with crown-sealed bottles

Australian Vintage Ltd (AVL) is shaking up the wine category with the launch of Off The Grid, a new range of wines in 500ml crown-sealed bottles.

The disruptor brand features two wines from emerging varieties Tempranillo and Montepulciano, which are dubbed 'Temp' and 'Monte' on the front label.

AVL General Manager Australasia North America Cameron Ferguson explains: "We're having a bit of fun with the varietals as quite frankly consumers can't pronounce them, and we see that as a barrier to trial. 'Temp' and 'Monte' are much more user friendly and engaging, and we think it will get the cut-through we are looking for with the consumer." (Read more)

http://www.drinkscentral.com.au/4751?Article=avl-releases-wine-in-crown-sealed-bottles

Howard Park named best Aussie sparkling

Australian producer Howard Park was celebrating last night after picking up a coveted trophy at the Awards Dinner of the Champagne & Sparkling Wine World Championships 2017 (CSWWC). In front of a gathering of over 120 international winemakers, producers and journalists at Vintner's Hall, Howard Park Wines NV Jeté Brut Blanc was named Best Australian Sparkling Wine...... (Read more) http://winetitles.com.au/dwn/details.asp?ID=24102

Rutherglen winegrowers take business risk for rare saperavi wine variety

A father-daughter winemaking team has replaced some of their more established vine varieties, including shiraz, with an 8,000-year-old variety of red called saperavi.

Winegrowers Christobelle Anderson and Howard Anderson, of Anderson Winery in Rutherglen, north-east Victoria, have yet to market test the saperavi, but Ms Anderson said that freedom was what she enjoyed about running a small business.

"Being a really small family-owned business, of course it does matter that we're able to sell any particular wine," she said. (Read more)

http://www.abc.net.au/news/rural/2017-09-12/rutherglen-wine-growers-produce-rare-saperavivariety/8892672

Toronto Star wine column leaves bad taste

THE TORONTO STAR, CANADA'S LARGEST PAPER, on Friday published a column suggesting wines to pair with films from previous years of the Toronto International Film Festival, which opened on September 7. But really? A wine pairing for 12 Years A Slave? (Read more) https://www.cjr.org/hit_or_miss/toronto-star-wine-12-years-a-slave.php

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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 few years.

Start experimenting and making stone fruit Wines for the 2018 Jo Illian. Start your Chardonnay now for the 2020 Jo Illian. 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
2020	Best Previous Vintage Chardonnay (WCP)	TBA
(Grape)		
2019	Best Stone Fruit Wine (CST, Any vintage, Any	TBA
(Country)	Style, Includes CSP, Sparkling)	
2018	Best Previous Vintage Cabernet Sauvignon	TBA
(Grape)		
2017	Best Mead Wine (CME, includes JAO)	TBA
(Country)		
2016	Best Previous Pinot Noir (RPP, 2015 or earlier)	David Hart
(Grape)		
2015	Best Country Wine (excludes Hybrid, Sparkling,	Gary Campanella
(Country)	Liqueur)	and Hamish Lucas
2014	Best Current Vintage Dry Grape White wine, Any	Danny Cappellani
(Grape)	non-sparkling style, Any Varietal	
2013	Best Previous Red Blend	Danny Cappellani
(Grape)		
2012	Best Previous Shiraz	Gary Campanella
(Grape)		and Jid Cosma
2011 (Country)	Best Hybrid	Neil Johannesen
2010 (Country)	Best Herb, Grain, Flower, Veg	Mario and Jean
		Anders
2009	Best Current Vintage Rose'	Peter Belec
(Grape)		
2008 (Country)	Best Sparkling County Wine	David Wood
2007	Best Current Vintage Sauvignon Blanc	NHE Johannesen
(Grape)		
2006 (Country)	Best Berry or Current Wine	David Hart
2005 (Country)	Best Other Fruit Wine	Vinko Eterovic
2004	Best Shiraz	K. Furness, D.
(Grape)		Markwell
2003 (Country)	Best Mead	Harry Gilham
2002	Best Riesling	Richard Skinner
(Grape)		
2001 (Country)	Best Raspberry	Jacques Garnier
2000	Best Pinot Noir	Philip Hellard
(Grape)		

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