



Press Cuttings November 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 Friday of each month (except December)
at the Eltham Living & Learning Centre at 7.45 pm
Next meeting: Friday 24th November 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

ELTHAM WINE SHOW

It is with pride that I am able to report that our 48th Wine Show held last weekend was a great success. Everybody I have spoken to including both Guild members and members of the public were full of compliments for the way the show was run. I was particularly pleased to hear from Loïc our Chief Judge who said that that people are taking notice of the judges' comments in the result book and the standard of winemaking is continuing to improve. Mario Anders, our treasurer, is walking around with a big smile on his face because of the number of people that came through the door was high.

In this newsletter I will not name individual Guild members and thank them for their contribution to the success of the Show. I think we all know who they are. However, the success of an event such as this does not only depend on individuals but in fact relies on everybody doing the best they can, depending on their availability and skills. I have noticed that Guild members will all rise to the occasion and put in a fantastic effort whether they are asked to or not. People just seem to know what has to be done and they get on with it. So a big thank you to everybody for their contribution towards the Show's success, you should all be proud.

Special congratulations to the Trophy winners:

David Hart	Best Grape Winemaker
Julie Game	Best Woman Winemaker
David Hart	Eltham Guild Winemaker Of The Year (WOTY)
David Hart	Hillside/Bayside Trophy
David Hart	The Harry Gillham Trophy for Best Country Winemaker
Ross McDonald	Bill Christophersen Trophy for Best Previous Shiraz Wine
Trevor Roberts	Jo Ilian Trophy

Also congratulations to our members who won the following awards:

Best Liqueur	Anne Shea
Best Herb Grain Flower or Vegetable	Danny Cappellani
Best Berry Mead	David Hart
Best Joes Ancient Orange Mead	Anne Shea
Best Metheglyn	Trevor Roberts
Best Other Melomel	David Hart
Best Traditional Mead	Hamish Lucas
Best Fortified Red or White Grape Wine any vintage	Harridge Family
Best Less Common Red Variety current vintage	David Hart
Best Less Common Red Variety previous vintage	David Hart
Best Merlot current vintage	Paul Finn
Best Other Red Blend previous vintage	Danny Cappellani
Best Rose any type current vintage	Michael Gallo
Best Chardonnay Pinot Gris current vintage	David Hart
Best Riesling, Traminer previous vintage	Bill Henderson

Just for the record the total number of medals awarded at the Show were: Gold: 40, Silver: 117, Bronze: 166 from 640 total entries. Also for the record our members scored 17 out of the 40 Gold medals. Well done guys!

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. This year the Committee has decided that we will recommend purchase of 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.

GUILD GIRLS ON RADIO

Bill McGillivray has a regular segment on wine in his Sunday morning broadcast on community radio station Plenty Valley FM88.6. Graham Scott has been working closely with Bill to ensure the Guild and its activities are promoted at every opportunity. The Guild is now a formal sponsor of the radio station. Last month Bill invited a couple of members of the Guild to come into the studio and be interviewed live to discuss the female perspective on winemaking. Thank you to Anne Davidson and Izabella Fantin for agreeing to be interviewed.



AUSTRALIAN FRUIT WINE SHOW

Our members have been invited to consider entering their country wines in the Australian Fruit Wine Show 2018 sponsored by the Rotary Club of Howrah in Tasmania. Arrangements have been made for entries outside of Tasmania to be left at a Melbourne address so it's very easy to enter (18 December deadline for drop off). For amateurs (they call them 'enthusiasts') the cost is \$10 for first entry and \$5 for each subsequent entry. Two 375 mL minimum bottles required per entry. I entered last year and it was a positive experience. Maybe this is a good opportunity to get a second opinion on meads you entered in our Show? Refer flyer later in this newsletter.

More information: <http://howrahrotary.org.au/Documents/2017FruitWine.pdf>

NEXT MONTHLY GUILD NIGHT – FRIDAY 24 NOVEMBER

Our next Guild Night will be the last for the year, it will be a semi social event. We will briefly discuss the wine show and any matters members would like to discuss. Pizzas will be provided for a light supper. In particular I invite members to bring in a bottle of their medal wines from the Show that they would like to share with other members over a pizza. Don't forget that Graham Scott will be offloading the winemaking books listed in the last newsletter. 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
Thursday 23 November	Rowville Library - Country Wine Presentation 6:30pm – 8:30pm
Friday 24 November 2017	<u>Monthly Guild Night</u> Social End of Year Breakup. We will briefly discuss Wine Show and any other business then pizzas provided – bring along your medal wines from the Eltham Wine Show to share.
Friday 19 January 2018 (Brought forward by one week because of Australia Day holiday on last Friday of January)	<u>Monthly Guild Night</u> Semi social first meeting of the year. Pizzas provided. Open discussion. Let's discuss the new vintage, what are the challenges and lessons to keep in mind from the Wine Show.
Friday 23 February 2018	<u>Monthly Guild Night</u> Agenda under development by Committee
Friday 23 March 2018 (Brought forward by one week because of Good Friday holiday on last Friday of March)	<u>Monthly Guild Night</u> Agenda under development by Committee
Friday 27 April 2018	<u>Monthly Guild Night</u> Agenda under development by Committee
Friday 25 May 2018	<u>Monthly Guild Night</u> Agenda under development by Committee
Saturday 26 May 2018	<u>International Night</u> The International Night this year will once again be held at the Veneto Club Bulleen, theme North American. Mark the date in your diaries. As usual it is shaping up to be great night - the Guild Member Band is already working on the entertainment!!
Friday 29 June 2018	<u>Monthly Guild Night</u> Agenda under development by Committee
Friday 27 July 2018	<u>Monthly Guild Night</u> Agenda under development by Committee
Friday 31 August 2018	<u>Monthly Guild Night</u> Agenda under development by Committee
Friday 21 September 2018 (Brought forward by one week because of AFL Grand Final holiday on last Friday of September)	<u>Monthly Guild Night</u> Agenda under development by Committee
Friday 26 October 2018	<u>Monthly Guild Night</u> Agenda under development by Committee
Friday 30 November 2018	<u>Monthly Guild Night</u> Agenda under development by Committee

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): **7 February, 11 April, 13 June, 15 August, 10 October**

Wine Show Meetings

Agenda: Marketing, Logistics, Sponsorship, IT, Judging, Financial, Governance
(Loïc Le Calvez also attends these meetings)

Meeting Dates (Wednesdays): **7 March, 9 May, 11 July, 5 September, 7 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.



ROTARY CLUB OF HOWRAH

Australian Fruit Wine Show 2018

19 January 2018

Hobart, Tasmania

Interstate entrants:

**Note the Victorian Address for entries available
until 18 December**

If sending entry after this date use the Tasmanian Address



Australian Fruit Wine Show



australianfruitwine@gmail.com

Photos from the Wine Show

Below are some of the photos taken from the judging day and public tasting day. For a complete set, go to the following sites:

Saturday: <http://www.structuregraphs.com/Temp/18-Nov-2017%20%20Wine%20Show%20Judging%20Day/index.html>

Sunday: <http://www.structuregraphs.com/Temp/19-Nov-2017%20%20Wine%20Show%202017%20Public%20Day/index.html>



Luigi, Mario and Zenon memorising their names from the name tags they were given.



Well, cheers to a successful Wine Show Danny.



I think Cat Stevens wrote a song about this.

GLASS TRAIN

Now I've been happy lately
Thinking about the wine tests to come
And I believe it could be
Something good has to be drunk
Oh, I've been smiling lately
Dreaming about the entries as one
And I believe it could be
Saturday it's going to come
'Cause I'm on the edge of darkness
Then I taste the Glass Train
Oh, Glass Train take this Wine Show
Come take it home again



Rook to Bishop 4. Check!



Lou, when did they say lunch is?



Graham: "Hamish, don't touch that bottle yet".
Hamish: "Tehehe".



I'm telling you, there is no wine in this cup.



I feel the winner is.....!



These two!



The Girls dealing with Member issues at the EDWG Call Centre.



Seriously, When's lunch?



I reckon this wine gets a three for clarity but zero for bouquet and palette.

Um! This is water you're drinking now.



Where did you put my bottle?



And Mario will demonstrate how to drive in the right!



Gary telling the audience that Mario has invented the wheel

Wine Humour and News

HUMOUR



.....

NEWS

Wild Yeasts Make Potent Fungicides

In a discovery that could benefit the environment and provide a multimillion-dollar windfall for grape growers the world over, researchers from Italy's University of Milan have identified a strain of wild yeast that is more effective than fungicides in preventing common grape moulds.

Yeasts are found in abundance on wild grapes. Farmed grapes tend to have a smaller number, but many wine-makers are these days experimenting with using them to ferment their crops.....(Read more)

<https://cosmosmagazine.com/chemistry/wild-yeasts-make-potent-fungicides>

Research Finds There Are Four Types of Wine Drinkers

Hanni asserts that people can usually be grouped into one of four 'vinotypes': sweet, hypersensitive, sensitive and tolerant.

In addition to genetics, Hanni believes that wine preferences are determined by your environment and that people's tastes change over time based on experiences.

Formed predominantly of women, 'sweet' types are picky wine drinkers and have a preference for light and delicate sweet wines. They tend to find other types of wine too harsh in alcohol or strong in flavour.

'Hypersensitive' types are more adventurous than sweet types and like to explore new wines, but prefer clean styles that aren't too loud on the flavour front.

Hanni puts 'sensitive' types at the centre of the sensory sensitivity spectrum. They are flexible, free-spirited, adaptable and adventurous and enjoy a wide range of wine styles. According to Hanni, the majority of wine drinkers fall into this category.

Finally, 'tolerant' types crave intensity and powerful flavours and can't understand why others drink "wimpy" wines. They have a preference for rich, full-bodied wines..... (Read more)

<http://www.thedrinksbusiness.com/2017/11/research-finds-there-are-four-types-of-wine-drinker/>

Alternative Australian Wines

Hancock & Hancock Fiano, McLaren Vale, Australia 2016 (from £13.50, Noel Young Wines; Oxford Wine; Fareham Wine Cellar) Australian wine was for years pigeonholed by European winemakers for lacking diversity in both style (big, fruit-driven, a little cumbersome) and grape variety, (chardonnay, shiraz, cabernet sauvignon). So there's a certain irony that, just as the world has come to realise that Aussie takes on what the French would call the classic or noble varieties – including pinot noir – are among the best of their kind produced anywhere, Australian wines made from all manner of unusual grape varieties are starting to make a claim on our attention. Campania's white grape fiano has been one of many successful transplants from the warmth of southern Europe, offering, in this example from Hancock & Hancock, a beguiling mix of mouthfilling stone fruit and racy bittersweet lime freshness..... (Read more)

<https://www.theguardian.com/lifeandstyle/2017/oct/22/three-alternative-australian-wines-grape-varieties>

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

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