



# Eltham & District Winemakers Guild

Established 1969

*Fellowship through home winemaking*

*Share, Learn, Enjoy!*

## Press Cuttings February 2019

President	Mario Fantin	0456 422 844	Committee	Trevor Sleep
Vice President	Wayne Harridge	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	Danny Cappellani
Past President	Bill Loughlin		Committee	Gary Campanella
			Wine Show	Angela Harridge
			Wine Show	Loïc Le Calvez



### 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 22<sup>nd</sup> February 2019

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

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## President's Press

### 50<sup>th</sup> ANNIVERSARY

This year is the 50<sup>th</sup> anniversary of the establishment of the Eltham Wine Guild. Also, this year we will be running our 50<sup>th</sup> Wine Show. These are anniversaries we should all be proud of, not many community organisations can claim to have been around for, and survived, 50 years! The Committee has given the matter some thought and decided that our anniversary will be formally celebrated at the International Night currently pencilled in for Saturday the 18<sup>th</sup> May. If you have any ideas regarding how we can make this a very special occasion, please let a member of the Committee know. With the Wine Show, the thinking at the moment is that our medal certificates will have special 50<sup>th</sup> anniversary badging. Again, please share with us any thoughts you may have on what we can do differently. By the way, did you know that Graham Scott is a foundation member of the Guild? We are lucky to have him around and still actively contributing through his participation in the Committee. Well done and thanks Graham!

### GUILD PRESENTATIONS

In the last couple of years, the Guild has given winemaking presentations at Rowville, Diamond Valley and Knox Libraries. We have also delivered presentations at special events in Kinglake and Darebin. These presentations are an excellent way of promoting the craft of amateur winemaking and increasing the profile of the Guild in the community. So far this year we have been invited to participate in the Darebin Homemade Food and Wine Festival however we are always on the lookout for more opportunities to present. Can all members please keep this at the back of their minds and if the opportunity presents itself, mention that we are available. The opportunity may be at your local library or to another community group you belong to. Our presentations usually go for about an hour and a half and discuss how to make raspberry wine.

### RED HILL SHOW – MEAD COMPETITION

Please support Wayne Hewitt (country wine judge at our show) with his effort to introduce a mead category in the Red Hill Agricultural Show. I received the following email from Wayne after advising him that the entry forms were a bit hard to find. Note that entries are due on 28 February 2019. Refer also to flyer later in newsletter.

Hi Mario

*The mead competition is not the main focus of the show, but I am trying to elevate it to the same status as the advertised cider show.*

*They are trying to push a beer show as well. But it is an agricultural show, so horses and cows come first.*

*You enter the mead section by registering your name on the Showday website (that's the software they are using)*

*To do this, go to <https://www.redhillshow.com.au>, and click on the Forms & Schedules Tab at the top.*

*Then click on "Enter Here 2019 Show"*

*This takes you to the Showday entry form.*

*The mead section is on the right hand side, with the honey.*

*You have to put in your email to register along with a password..... then select which class and follow the prompts.*

*It's a bit clunky, but we are starting very small.*

*Give me ring if you have trouble.*

*Thanks for your interest.*

Wayne

*Sorry, forgot to add*

*Entry is only 1 bottle. Glass or can.*

*I can pick up entries from a central point if a few of your members enter.*

Wayne - [whewett@fastmail.fm](mailto:whewett@fastmail.fm)

MEAD

- Class 10: Mead, Cyser  
Member \$3 Non-Member \$3
- Class 11: Mead - Traditional  
Member \$3 Non-Member \$3
- Class 12: Mead - Melomel  
Member \$3 Non-Member \$3
- Class 13: Mead - Metheglin  
Member \$3 Non-Member \$3
- Class 14: Mead - Bochet & other styles  
Member \$3 Non-Member \$3
- Class 15: Mead, any other variety, specify  
Member \$3 Non-Member \$3

### WEBSITE MANAGER REQUIRED

The Guild website needs a major overhaul, it has not been refreshed for about four years. We need someone who can decide what the layout of the pages should be, how the content should look and be able to write sensible content and prepare it into pages. This is a marketing role and you do not need to have IT skills to upload the information prepared, this can be done by others if necessary. You will not be on your own and will be working in close collaboration with the Committee. If you think you can take on the role, please contact Mario Anders.

#### **GUILD WINE GRAPES GROUP BUY**

The Guild this year has arranged the purchase of 1.5t of the following varieties of grapes for members: Aglianico, Malbec, Refosco and Lagrein. Obviously, these are unusual 'cutting edge' varieties and it will be interesting and exciting to see what wines eventuate. A big thank you to Danny Cappellani for organising the purchase. Unfortunately, Danny is unable to take any more orders this year.

#### **SAMEPAGE**

Our Guild social media chat forum Samepage is proving to be a great means of rapid informal communication between members about winemaking. If you are not connected, you are missing out. If you have not received an invitation to join or you have ignored previous invitations to join and would now like to get on board, please contact Mario Anders.

#### **CRUSHER DESTEMMER**

Just a reminder to all members that the Guild has a crusher destemmer that you can hire for a nominal fee. To make a booking please contact Geoff Neagle 0407 176 347.

#### **NEXT MONTHLY GUILD NIGHT – FRIDAY 22 FEBRUARY**

Our Guild Night in February is when we invite people who have entered our wine show as well as members to come along and hear a presentation from our Chief Wine Judge. Loïc Le Calvez will discuss how to avoid faulty wines, answer questions and be available to taste wines people bring in. I would like all members to get behind this event and, as well as coming along yourselves, tell your winemaking friends about it and get them to come along as well. We are very fortunate to have Loïc giving this presentation, he is a highly regarded professional winemaker and a great communicator. As always, members are encouraged to bring along any wine to Guild Nights that they would like discussed or have some feedback on. It will be a great night, I look forward to seeing you.

Cheers  
Mario Fantin  
President

## Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 22 February	<b><u>Monthly Guild Night / Wine Show Follow Up Workshop</u></b> Loïc Le Calvez our Wine Show Chief Judge will be delivering a wine fault prevention workshop. This will be a very interesting and informative night. Bring your wines along for tasting. Invite your friends to come along.
Thursday 28 February	Entries close Red Hill Show
Sunday 3 March	Tasmanian Fruit Wine Show Festival – Food, Entertainment and Wine and Cider tasting and the Presentation of awards at Bellerive Boardwalk
Saturday 9 March	Red Hill Show
Friday 29 March	<b><u>Monthly Guild Night</u></b> Test your palate. Can you pick which are the commercial wines and which are the member wines in a blind tasting?
Friday 26 April	<b><u>Monthly Guild Night</u></b> Wayne Hewitt will discuss apple cider making
Saturday 18 May	<b><u>International Night</u></b> Special 50 <sup>th</sup> Anniversary Event – details provided soon
Friday 31 May	<b><u>Monthly Guild Night</u></b> Trevor Roberts will facilitate a member wine swap event
Friday 28 June	<b><u>Monthly Guild Night</u></b> Details to be confirmed
Friday 26 July	Entries close for Frankston Wine Show
Friday 26 July	<b><u>Monthly Guild Night</u></b> Details to be confirmed
Sunday 25 August	Frankston Wine Show
Friday 30 August	<b><u>Monthly Guild Night</u></b> Details to be confirmed
Friday 20 September	<b><u>Monthly Guild Night</u></b> Details to be confirmed
Friday 25 October	<b><u>Monthly Guild Night</u></b> Details to be confirmed
Saturday 16 November 2018	<b><u>EDWG Wine Show Judging Day</u></b>
Sunday 17 November 2018	<b><u>EDWG Wine Show Open Day</u></b>
Friday 29 November	<b><u>Monthly Guild Night</u></b> Details to be confirmed

## 2019 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): **6 February, 10 April, 12 June, 14 August, 9 October**

### Wine Show Meetings

Agenda: Marketing, Logistics, Sponsorship, IT, Judging, Financial, Governance

Committee Members plus Loïc Le Calvez & Angela Harridge also attend these meetings

Meeting Dates (Wednesdays): **13 March, 15 May, 10 July, 11 September, 6 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.



SATURDAY 9th MARCH

**AS PART OF OUR HONEY CELEBRATION,  
WE ARE PLEASED TO INTRODUCE THE INAUGURAL  
RED HILL SHOW MEAD COMPETITION**

Entries open in December and details will be on the  
website soon [www.redhillshow.com.au](http://www.redhillshow.com.au)  
or email us at [info@redhillshow.com.au](mailto:info@redhillshow.com.au)



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## Monthly Guild Night – 22<sup>nd</sup> February 2019

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We are having a wine fault prevention workshop as part of our regular Guild Night in Eltham:

**Classic mistakes with early grape handling which can lead to faults during and post fermentation.**

If you have any faulty wines or just want information about how to avoid faulty wines, then come along and join in.

Loic Le Calvez our Chief Judge will deliver the workshop and be available to taste wines and answer questions

Please bring along any wines which you would like evaluated and also any questions you might have about faults in general.

Please book to ensure so that we can reserve you a place - <https://www.trybooking.com/BAUIW>

Mario M Anders  
Treasurer/Secretary

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## Battonage

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There has been a few Samepage messages going around the past few days as to when and whether to “Lees stir” during maturation and what benefits this provides to a wine.

There are some good information in the web provided on the subject but in general, “Battonage” or “Batonnage” or “Bâtonnage” is a French word for stirring the lees in wine during maturation and is mainly utilised during the making of Chardonnay wines matured in oak.

<https://blog.jordanwinery.com/batonnage-an-old-world-winemaking-technique-preserved-each-winter/>  
<https://www.everwonderwine.com/blog/2017/6/23/how-lees-battonage-are-used-in-wine-making>  
<http://www.brsquared.org/wine/Articles/surlie/surlie.htm>

You can also by Bâtonnage wines made locally from Bremerton.

<http://www.bremerton.com.au/?method=pages.showPage&PageID=F970482C-AF0E-8517-1772-12CDC65083B2&originalMarketingURL=Buy-Wine/Battonage>



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## Wine Humour and News

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### HUMOUR



*"I've often been asked, 'What do you old folks do now that you're retired?' Well...I'm fortunate to have a chemical engineering background and one of the things I enjoy most is converting beer, wine and vodka into urine. I do it every day and I really enjoy it."*

As a kid I used to watch The Wizard of Oz and wonder how someone could talk if they didn't have a brain. Then I got a Facebook.



## NEWS

The following articles are brought to you by Luigi DiBattista

### **A whole bunch of potential: the possible benefits of whole bunch fermentation**

Anthony Fickers, proprietor and winemaker of small Yarra Valley wine producer Fickers Wines, won the inaugural travel scholarship at the 2017 Victorian Wine Show which he used to investigate the use of whole bunch fermentation in Burgundy, Beaujolais and the Rhone Valley in France. The aim of the scholarship is for the recipient to gather information that could benefit the Victorian wine industry, but his observations are of interest to the broader Australian wine industry

In 2017 I won the Victorian Wine Show's inaugural travel scholarship. I opted to use the scholarship to investigate whole bunch fermentation in red wines. In June 2018, I flew to France to explore regions that have a long history of whole bunch fermentation. I visited producers in Burgundy, Beaujolais and the Rhone Valley — regions that grow varieties that are relevant to the Victorian wine industry, like Pinot Noir, Gamay and Shiraz. I met with producers who use varying levels of whole bunch in their ferments to discuss why they do this, how they choose suitable parcels of fruit and the methods they implement to get the best results. ....(Read more)

<https://winetitles.com.au/a-whole-bunch-of-potential-the-possible-benefits-of-whole-bunch-fermentation/>

### **Industry fortunes heating up in southeast Tasmania**

Mark Smith caught up with Gourmet Traveller Wine's 2018 Viticulturist of the Year, Fred Peacock.

With the sun on his back, Bream Creek's Fred Peacock moves steadily between narrow rows of sprawling Pinot Noir, wrenching away unruly canes and tucking others between foliage wires on his 7.5 hectare site overlooking Marion Bay in southeast Tasmania.

To the casual observer, it is mindless, repetitive work; the unromantic side of the island's cool climate viticulture.

"Owning a vineyard always sounds so idyllic," Peacock muses. "The reality is it's a helluva lot of work."

Peacock speaks with the voice of experience. He's been traversing Tasmanian landscapes for more than four decades now. Even so, the daily schedule he sets himself is every bit as demanding as it was when he first stepped onto a vineyard in 1974. Indeed, Peacock now owns or manages 30ha of vines in three industry subregions – the East Coast, Coal River Valley and Derwent Valley.....(Read more)

<https://winetitles.com.au/industry-fortunes-heating-up-in-southeast-tasmania/>

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## Trading Barrel

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Champagne Corker \$70  
regular corker \$50  
demijohns modern style 5 litre \$5 each  
Rare gallon jars 4.55 litre \$15 each

Richard Webb  
[w3bbi3@gmail.com](mailto:w3bbi3@gmail.com)

\*\*\*\*\*

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](mailto: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.

<b>Show Year</b>	<b>Class</b>	<b>Winner</b>
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>	<b>Geoff Neagle</b>
2017 (Country)	Best Mead Wine (CME, includes JAO)	Trevor Roberts
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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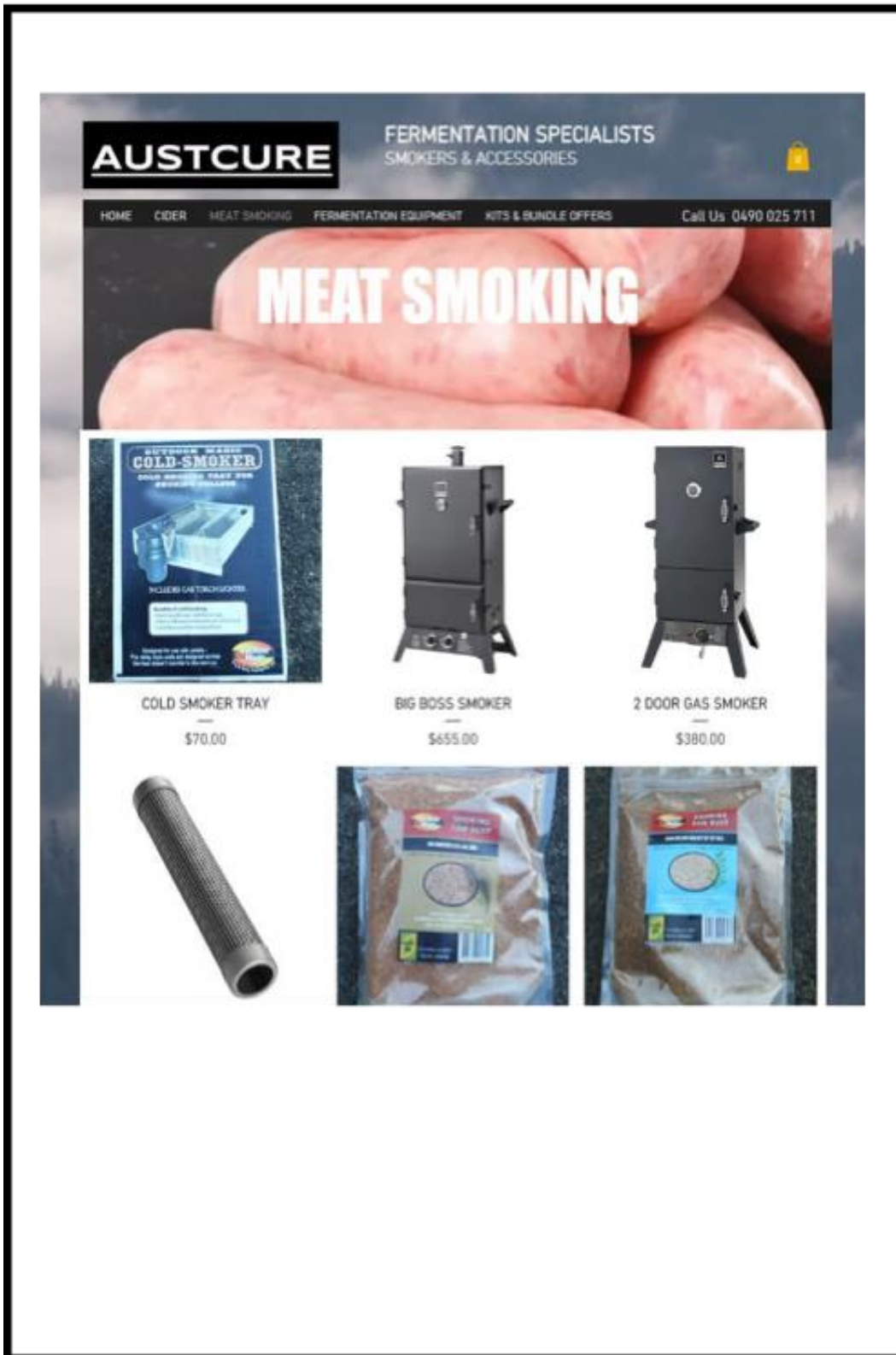
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