



# Eltham & District Winemakers Guild

Established 1969

*Fellowship through home winemaking*

*Share, Learn, Enjoy!*

## Press Cuttings October 2018

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 26<sup>th</sup> October 2018

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

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## President's Press

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### WINE SHOW

By the time you receive this newsletter your entries for the wine show should have been submitted. I still cannot provide you with feedback on how the number of entries this year are going compared with last year, but let's hope the number this year is higher. Loïc our Chief Judge has many wine industry experts on hand and available to judge our wines. Let's make sure we keep them busy. There are now a few things all members should be doing as we approach the Wine Show.

1. Prepare your entries for the Wine Show. There is still an opportunity to tweak and fine tune your entries at the last minute to make sure they perform at their best.
2. In order for the Wine Show to work like clockwork we need lots of people to help both on the Saturday during the judging and on the Sunday Open Day. Please volunteer to help preferably on both days or for whatever time you can spare, see later on for more details on how you can volunteer.
3. In order for the Wine Show to be a financial success, we need lots of people through the door on the Sunday Open Day. Please tell all the people you know who may be interested and invite them to come along on Sunday 11 November to the Veneto Club. With almost 700 interesting wines to taste combined with the Veneto Club ambience, it makes a great outing for a Sunday.

### PRESENTATION AT DIAMOND VALLEY LIBRARY

The presentation by the Guild at the Diamond Valley Library on 16 October discussing how to make raspberry wine was once again a big success and well received by the audience. A big thank you to Wayne Harridge and Danny Cappellani for making themselves available for the presentation. We are finding that members of the public are very interested in country winemaking. Let's hope that these presentations will result in more Guild members!



Wayne & Danny in Action at Diamond Valley

### ASSOCIATE JUDGING AT OUR WINE SHOW

The wine show committee would like to encourage as many members as possible to participate in our Wine Show as associate judges. If you do not have a lot of confidence, you can be allocated a very small class to judge. You will find it a very valuable learning experience. If you would like to be an associate judge, please advise either the Chief Steward Bill Bussau <[bill.bussau@bigpond.com](mailto:bill.bussau@bigpond.com)> or his assistant Angela Harridge <[angelah@structuregraphs.com](mailto:angelah@structuregraphs.com)>.

### VOLUNTEERS FOR THE WINE SHOW

As mentioned above we need as many people as possible to volunteer to help with the Wine Show. We need members and their families to help with the following activities:

#### Saturday

- Prepare the wines for judges
- Stewards
- Wash glasses
- Data entry

## Sunday

- Collect/sell tickets at the door
- Serve wines at the gold medal table
- Hand out certificates/medals at the Guild Table
- Keep up the supply of cheese and biscuits

It goes without saying that 'many hands make light work'. If enough people volunteer then individuals can be allocated a short shift and still be free to enjoy the day. Volunteer names will be collected at our next Guild Night. If you are not attending please let Wayne Harridge know of your availability. He can be contacted via email on: <[wayne.harridge@structuregraphs.com](mailto:wayne.harridge@structuregraphs.com)>, or via mobile 0408 031 581.

## COIN DONATION AT GUILD NIGHTS

As discussed at the AGM, the expenses incurred by the Guild are not being covered by the membership fees. The committee has implemented a number of measures to reduce costs. Our big events such as the Wine Show and International Night are breaking even, however the big drain on our coffers are the Monthly Guild Nights. Costs associated with Monthly Guild Nights include room rental, cheese/biscuits, purchased featured wines and gifts for guest presenters. As a means of offsetting these costs the Committee has decided that as from next year we will request a gold coin donation from members attending the Monthly Guild Nights. The committee believes that this proposed imposition is a small cost compared with the many benefits derived from these Nights by members attending.

## SAMEPAGE

Our social chat forum for guild members, Samepage is continuing to be a great success in terms of allowing members to quickly exchange information. I encourage every member to be on Samepage. If you are not on Samepage there could be a number of reasons. It may be that you received an initiation to join which you ignored, or alternatively, you have never received an invitation for some reason, including technical hiccups. My recommendation is that if you would like to be on Samepage please send Mario Anders an email requesting an invitation. Mario's email address is <[info@amateurwine.org.au](mailto:info@amateurwine.org.au)>.

## NEXT MONTHLY GUILD NIGHT – FRIDAY 26 OCTOBER

The featured wines for tasting will be the three wines chosen for the Guild Grape Purchase. Danny Cappellani will bring along for tasting samples of Aliano, Nero Amaro and Arneis. He will also be discussing the wine characteristics we should be aiming for in each of these varieties. Being the last night before the Wine Show we will also briefly discuss some of the procedures and rules covering the different roles members will be doing. This will be particularly valuable as a refresher for both new and experienced members. Also feel free to bring along a sample of your own wine for tasting, discussion or problem solving.

Cheers  
Mario Fantin  
President

## Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 26 October 2018	<p><b><u>Monthly Guild Night</u></b>            The featured wines for tasting will be the three wines chosen for the Guild Grape Purchase. Danny Cappellani will bring along for tasting samples of Aliano, Nero Amaro and Arneis. He will also be discussing the wine characteristics we should be aiming for in each of these varieties. Being the last meeting before our Wine Show we will be discussing roles and responsibilities as well as collecting names of volunteers. If you will not be attending but are able to volunteer, please advise            Wayne            Harridge &lt;<a href="mailto:wayne.harridge@structuregraphs.com">wayne.harridge@structuregraphs.com</a>&gt; or via mobile 0408 031 581.</p>
Saturday 10 November 2018 Sunday 11 November 2018	<p><b><u>EDWG Wine Show Judging Day</u></b>  <b><u>EWVG Wine Show Open Day</u></b></p>
Friday 30 November 2018	<p><b><u>Monthly Guild Night</u></b>            End of year breakup, pizza provided – show off your Wine Show medal winning wines!</p>
Friday 25 January 2019	<p><b><u>Monthly Guild Night</u></b>            Theme: Preparing for the next grape wine vintage.</p>
Friday 22 February 2019	<p><b><u>Monthly Guild Night / Wine Show Follow Up</u></b>  <b><u>Workshop</u></b>            Details to be confirmed</p>

## 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.

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## My Grammar Cry on Facebook

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Editor – I had a little banter on Facebook the other day as to how and when “It’d” came into the English language.

Apparently, it’d can be used as follows:

It’d be good to stop thinking “granularly” and do some “blue Sky” thinking.

It’d have been a “meaningful” conversation with all “stakeholder” but in the end, we took the discussion “off-line”.

A much-appreciated Graham Scott pitched in with his articulate wisdom. He sent me the following which brought back a flood of memories from my Corporate life.

My response follows at the bottom.

From Graham,

By Chief Advocate Ian Henschke

I had someone thank me the other day for returning their phone call.

They said they were glad I had because they wanted to “reach out” to me. I had to stop and think about what they were saying. The trouble with mangling the English language is you don’t make yourself clear.

When they said “reach out”, I thought of Diana Ross wanting to “touch somebody’s hand and make the world a better place”. But then the Four Tops song came blasting through my brain. I first heard that extraordinary rhythm and blues hit when I was 12. The rest of the lyrics still resonate. “I’ll be there to love and comfort you.” But I didn’t really want to be loved and comforted by someone I’d never met, let alone touch their hand.

What was going on? I just answered a phone message. I didn’t want a relationship. They clearly wanted to “go on a journey”. To “engage in a dialogue” while having “a meaningful conversation” with me as a “key stakeholder” so we they could go for a “deep dive” and think “outside the box”. Perhaps they wanted me “share some learnings” so we could “sing off the same song sheet” while “moving forward”.

I thought I spoke English fluently and understood it when people spoke to me. But I just don’t know any more. At a meeting recently, someone said they thought I was being too “granular”. They seemed to be suggesting I should have been having more of a “helicopter view” and been doing some “blue sky” thinking.

Perhaps they wanted me to “touch base” with them in a way that showed I was thinking more “holistically” and “strategically” so we could “get all our ducks in a row” and “go after the low-hanging fruit”. But I wanted to “take the discussion offline” because I was offended by the “sharing” of their “thought bubble” about a “perception which can become a reality” about my “granularity”.

I have an honours degree in English and I have always loved clear, simple language. I admire people who say what they mean and mean what they say. I studied the wonderful work of George Orwell. He wrote *1984* and showed us the perils of newspeak. This was the controlled language of his fictional dystopia. He also despised the way language could be twisted and distorted into what he called doublespeak.

We no longer have mass sackings. We have “efficiency restructures”. When did a nursing home become an “aged care facility”? How did a kindy become an “early learning centre”? A smart student is now “gifted”. A disruptive one is “on the spectrum”. And, so it goes.

Now you may think none of this matters. But I think it’s vitally important. Some people say the reason Malcolm Turnbull couldn’t win over the electorate was because he didn’t have the ability to speak plain, simple English. Gough Whitlam, who was a bit pompous at times, still knew that the best slogan was two words: “It’s time”.

We are drowning in drivel from politicians and educators. The bureaucrats bamboozle us with bumb. The social workers and psychologists use psychobabble and the business people use MBA BS. And don't get me started on advertising, real estate or sporting jargon. It's as if each group wants to hide behind its own form of the emperor's new clothes.

We're supposed be relieved when someone in power at Centrelink announces a "difficult to navigate" 28-page form is going to be simplified into a "people-friendly format". I'm glad it's going to be "people friendly" and not dolphin friendly. This is not a joke. This is real. On the website it says the new "people-friendly format" is "to further improve transparency and choice on the portal".

I went into a Centrelink office to get a CRN because, apparently, I needed one. I discovered a CRN is a customer reference number and to get it I had to provide identity documents to a real person and then "navigate" my way through the system alongside a dozen poor souls like myself staring at computer screens clicking mouses, or should that be mice, because they all looked trapped.

All were stuck to their chairs, struggling away, despite the "improved transparency" that must have been one of new KPIs (key performance indicators) for the "digital transformation" team in Canberra.

To my everlasting joy, a vision appeared walking up and down the line translating the information being requested. Her name was Karin. I hope she reads this because she was an angel of mercy. She was a drink of water to people dying in a desert. She smiled and spoke plain, simple English with a slight American accent. Thank you.

Graham Scott

Hi Graham,

Yes, I have heard all this when working in the corporate world. I thought once I left, people would speak plain English and, as it says above, say what they mean and mean what they say.

However, all I hear these days is, "It is what it is" and "Let's move forward from here".

So, to quote a person I have never met for saying this phrase, "Same shit, different day".

Thanks for the piece. I will use it in the newsletter to remind those who worked in the corporate world of days gone by. Hehe.

Cheers.

Luigi



### HUMOUR



## NEWS

The following articles are brought to you by Graham Scott

### **PROSECCO TO PRODUCE 600 MILLION BOTTLES FROM 2018 HARVEST**

According to the conzorzio for DOC Prosecco, this year's vintage is expected to yield "3,700,000 hl of certifiable wine", from the 23,000 hectares of vineyards in the region.

This is the equivalent of 493.3m bottles of Prosecco, up from a production of around 440m bottles from last year's harvest, which was affected by adverse weather conditions in the region, from late spring frosts to summertime drought.

Meanwhile, although exact quantities have yet to be revealed, it is expected that the DOCG area for Prosecco Superiore – which totals around 5,000 hectares – should yield more than 100m bottles of certified fizz.

In last year's less productive vintage, the DOCG towns of Conegliano, Valdobbiadene and Asolo together yielded 100m bottles of Prosecco, with the 2018 vintage expected to surpass that figure.

Commenting on this year's harvest, Innocente Nardi, who is president of the consortium for Conegliano Valdobbiadene Prosecco said, that yields per hectare "will be marginally higher than in 2017," noting that the quality of the grapes would also be superior.

Combine the DOC and DOCG regions of Prosecco production, and it is expected that the total output of the Italian sparkling wine could nudge 600m bottles, almost double the supply of Champagne from the 2018 vintage, which is set to yield 315m bottles of wine from its 33,000ha (following a cap on yields for the amount of marketable wine that can be made from this year's harvest in the French appellation).....(Read more)

<https://www.thedrinksbusiness.com/2018/09/prosecco-to-produce-600-million-bottles-from-2018-harvest/>

### **The World's First Flat Wine Bottle Won an Award for Packaging Innovation**

Back in 2016, when we covered the initial release of the world's first flat wine bottle, the whole thing sounded like a really cool idea. Now it's an award-winning idea as well. Last week, the Dow Chemical Company announced the winners of the 2018 30th Awards for Packaging Innovation—billed as "the industry's longest-running independently judged packaging awards program"—and Garçon Wines flat bottle was given a "Diamond Finalist Award."

For consumers, a packaging award presented by Dow Chemical might not sound as exciting as tonight's Emmys, but looking down the three tiers of winners, plenty of big name brands were involved in this year's competition including Doritos, Green Giant, and KitKat. The top Diamond Award went to Air Assist from Procter & Gamble—a gas-filled plastic bag that's rigid enough can replace liquid-dispensing bottles while using less material—but among the nine products landing in the top tier of Diamond Finalists, is Garçon Wines' Flat Wine Bottle.....(Read more)

<https://www.foodandwine.com/news/garcon-flat-wine-bottle-dow-design-award>

### **Healthier wine? Three times more resveratrol in Mercian's new Bon Rouge grape wine**

The winery arm of Kirin — Mercian Corporation — has launched a new version of its Bon Rouge grape wine, with three times more resveratrol.....(Read more)

[https://www.beveragedaily.com/Article/2018/09/17/Healthier-wine-Three-times-more-resveratrol-in-Mercian-s-new-Bon-Rouge-grape-wine?utm\\_source=copyright&utm\\_medium=OnSite&utm\\_campaign=copyright](https://www.beveragedaily.com/Article/2018/09/17/Healthier-wine-Three-times-more-resveratrol-in-Mercian-s-new-Bon-Rouge-grape-wine?utm_source=copyright&utm_medium=OnSite&utm_campaign=copyright)

### **Why Wines of Bulgaria, Romania and Moldova Are A Hot Topic**

Subdued by communism and then overshadowed by the Australian market, some of the wines of eastern European are now making a comeback—this time in terms of value and uniqueness rather than blandness and quantity.



For wine lovers seeking different flavors and grapes, Eastern Europe is somewhat of a final frontier. Master of Wine Caroline Gilby from the U.K. told of today's viticultural scenario in this region.

"In Eastern Europe, the quality is as good as anywhere in the world from the top wine producers. It's the last unexplored part of the wine world."

Gilby recently launched her book titled *The Wines of Bulgaria, Romania and Moldova*. This book includes stories, facts and history related to unique wines from these three countries.....(Read more)

<https://www.forbes.com/sites/tmullen/2018/09/19/the-last-frontier-wines-of-bulgaria-romania-and-moldova/#741ddce9270f>

## **Could gorse wine be New Zealand's next cash crop?**

Gorse has been plaguing the New Zealand landscape since the very first days of European settlers.

However, in a shed in south-west Christchurch, a group of hobbyists may have accidentally stumbled across a way to turn the prickly plant into profit.

The Pegasus Amateur Winemakers Society think their gorse flower wine is the answer.

"With different flowers you get different results and with gorse you see it has given us a golden looking wine," wine maker Dennis told TVNZ1's Seven Sharp's Julian Lee.

So, how does it taste? .....(Read more)

<https://www.tvnz.co.nz/one-news/new-zealand/could-gorse-wine-new-zealands-next-cash-crop>

## **'No sex in the vineyards!' winery tells moths**

My first "house" wine, the one I began to buy regularly about 15 years ago, was Ruffino Chianti. It was the Friday night pizza wine and the wine bought for special occasions. I didn't know much about wine back then, and I mistakingly thought Ruffino was a place and Chianti was a grape.

My wine knowledge has increased since then, and now I know that Ruffino is a wine producer and Chianti is a region in Tuscany. Chianti wine is mostly made from the Sangiovese grape, a variety grown extensively in Tuscany (as well as other regions in Italy and around the world).

As I learned on a recent trip to Tuscany to visit Ruffino's estates, the Sangiovese grape has an enemy: a European grapevine moth called *Lobesia botrana*, known to the Italians as the Tignoletta moth. ....(Read more)

<https://www.mnn.com/food/beverages/blogs/no-sex-in-vineyards-winery-tells-moths>

## **French Wine's Hybrid Dilemma**

The history of plant breeding and genetic engineering took a surprising turn last month, when the French government authorized the introduction of new hybrid grape varieties into the country's viticultural landscape.

Four varieties – Floreal, Vidoc, Voltis and Artaban – were developed by the French National Institute for Agronomic Research (Inra), who decided to play god with the intention of increasing the circulation of disease-resistant grapes in French vineyards.

Designed to be resistant to downy and powdery mildew, the news came as vigneronns were bemoaning the scourge of downy mildew, which has been an unwelcome guest at chateaux across France during the 2018 growing season. ....(Read more)

<https://www.wine-searcher.com/m/2018/10/french-wines-hybrid-dilemma>

## **Why this year's boiling summer is good news for English sparkling wine**

While Britain's scorching summer left some concerned about global warming, England's sparkling wine industry has seen a bumper harvest.

Boiling temperatures — the joint-hottest on record — have now subsided but leave behind the promise of what could turn out to be the finest ever vintage of English fizz.

Even bouts of drizzle in August couldn't dampen the promise of a ripe yield, coming just in time to help swell the bunches of grapes, meaning the harvest was not only large but also early.

"The conditions have been, frankly, perfect," said Mark Harvey, managing director of the wines business at Chapel Down.

"We are seeing huge demand for the limited supply that we're able to deliver to the market, so the need to bolster stocks is urgent. To have a harvest of the scale that we're having this year is just the best."  
.....(Read more)

<https://www.euronews.com/2018/10/09/why-this-year-s-boiling-summer-is-good-news-for-english-sparkling-wine>

## **Wine : Moroccan winery Red Farm to enter the Chinese market**

Mamoun Sayah, director general of the Moroccan agricultural company Red Farm, is planning to introduce the firm's wine to the Chinese market through the China International Import Expo (CIIE), scheduled for November in Shanghai, says Chinese news agency Xinhua.

«Our winery is expanding its production capacity and used to produce 2.5 million bottles of wine each year», said Sayah.

The winery owns 300 hectares of grapes, 50 hectares which are harvested for the first time this year. The firm managed to produce 3 billion bottles of wine in 2018, which allowed it to enter the Chinese market one month before CIIE. ....(Read more)

<https://en.yabiladi.com/articles/details/69855/wine-moroccan-winery-farm-enter.html>

## **2018 Australian Women in Wine Awards: Finalists announced**

The Fabulous Ladies' Wine Society together with the Australian Women in Wine Awards (AWIWA) Advisory Board today announce the finalists of the 2018 Australian Women in Wine Awards.

There are eight awards on offer this year, and each attracted a strong number of entries from across the regions. Indeed, judges have decided on four finalists in one of the award categories instead of the usual three, reflecting the extremely high calibre of entrants.

Now in its fourth year, the Australian Women in Wine Awards – which were started in 2015 – are the first and (still) the only awards platform for women in wine. Founding member of the AWIWA Advisory Board and award-winning wine journalist, Jeni Port, said that each year the judging process gets harder as more talented women are encouraged to enter and tell the world about the fantastic work they are doing.

"I can't believe the greater Australian wine industry has been left in the dark for so long about many of their contributions, including in many cases world-class research and best practice," continued Ms. Port. "We looked at entrants who are global leaders in their fields. That's exciting and worth shouting about."

The finalists in each award category are (in alphabetical order by surname): . ....(Read more)

<http://winetitles.com.au/2018-australian-women-in-wine-awards-finalists-announced/>

## **RECORD YEAR: ENGLISH AND WELSH WINE PRODUCERS COMMENT ON 2018 VINTAGE**

As early as July, English wine producers were nailing their colours to the mast and enthusing about the 2018. Bob Lindo, who has been making wine at Camel Valley in Cornwall for just shy of 30 years, told *db* at the time that he'd never seen such a good vintage with no frost and 100% fruit set.

Stephen Skelton MW, consultant viticulturist for a number of English wine producers, agreed adding that the growing season had been unprecedented in terms of quality.

The prolonged spell of hot weather was followed by a period with very little rain, enabling the grapes to fully ripen on the vine without the need to rush the harvest.

Charles Simpson, co-founder of Simpsons Wine in Kent, told *db* earlier this month that this year's harvest was the first in the winery's history that they had been properly able to choose when to pick.

He added: "We're taking longer to harvest this year as we have a larger crop which takes longer to ripen," he said.

"The 'Beast from the East' earlier this year was actually really good for us as it kept things behind and meant we avoided early frost damage.

"The year before we had 20 degree days in March leading to an early bud burst, and when the frost came, we lost 60% of our crop.

"This year we can take in the grapes when we need to. There has always been some sort of pressure before, whether it's disease or the weather. This is the first time that we've been able to properly decide when to do it. ....(Read more)

<https://www.thedrinksbusiness.com/2018/10/record-year-english-and-welsh-wine-producers-comment-on-2018-vintage/>

## **WHAT IF YOU COULD PAIR YOUR FAVOURITE SONG WITH WINE?**

Sitting down at a nice restaurant you may order a nice glass of wine to accompany your meal, perhaps a peppery Shiraz to go with your steak or an oaky Chardonnay to compliment your braised chicken, but what if you could also match your wine and food with music or even colour?

A study by Professor Charles Spence from Oxford University has been trialling matching tastes such as sourness and sweetness with different sound properties.

Professor Spence, who has been working with the likes of Heston Blumenthal and Chef Jozef Youssef of Kitchen Theory, believes that other senses can impact or even complement each other which he says happens in two ways. ....(Read more)

<https://www.nationalgeographic.com.au/australia/what-if-you-could-pair-your-favorite-song-with-wine.aspx>

## **Blue wine? A tea-infused vintage? Spain startup shakes things up**

Five years ago, a group of university students in Spain's Basque Country decided they wanted to shake up a sector -- any sector -- but preferably one to do with food or drink.

So Imanol, Inigo, Gorka, Aritz and Taig picked the most traditional of them all -- and created blue wine, one of several innovations in a deeply conservative industry.

After two years of research at the University of the Basque Country with the help of in-house, professional chemical engineers and an outside centre for food innovation, they launched their company Gik Live! in 2015.

It sold 30,000 bottles in its first year and close to 500,000 in 2017.

The young company now exports to 21 countries, the United States being its main market... and wine-loving France its second.

From five rookie entrepreneurs, the company has grown to 12 employees.

"We understand that for many people... wine is something sacred that mustn't be changed," says Irish-Basque co-founder Taig Mac Carthy, standing at a bar in the company office in Portugaleta, a northern town near Bilbao. ....(Read more)

<https://www.pulse.ng/news/world/blue-wine-a-tea-infused-vintage-spain-startup-shakes-things-up-id8986630.html>

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# Trading Barrel

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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>	<i>TBA</i>
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



## Sponsors Corner

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*~ Specialists in homemade food & beverage equipment, supplies & courses ~*



PASTA/PIZZA



SALAMI



WINE



CHEESE



SPIRITS



TOMATO PASSATA



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BEER



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**Phone** : 0490025711

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