



Eltham & District Winemakers Guild

Established 1969

Fellowship through home winemaking

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Press Cuttings September 2018

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 21st September 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

AGM – COMMITTEE POSITIONS

Our AGM was held at the last Monthly Guild Night. I am pleased to advise that it will be very much 'business as usual' for the next financial year. All current committee members were re-elected, the only change is that Wayne Harridge will be taking over the position of Vice-President from Danny Cappellani. Danny will remain on the committee. I would like to reiterate what I said at the AGM and thank Danny for his extremely valuable contribution as Vice-President over many years. While I am very pleased that all of the committee have remained on, I was a bit disappointed that no new members have volunteered to join the committee. I would like to encourage all members not on the committee to give some serious consideration to becoming more involved in the Guild – we desperately need new ideas! Your Committee next year is:

Mario Fantin – President
Wayne Harridge – Vice President
Mario Anders – Secretary / Treasurer
Bill Loughlin – Immediate Past President
Bill Bussau – Committee
Danny Cappellani – Committee
Gary Campanella – Committee & Wine Show
Graham Scott – Committee
Hamish Lucas – Committee
Trevor Sleep – Committee
Luigi Di Batista – Newsletter
Loïc Le Calvez – Wine Show
Angela Harridge – Wine Show

FRANKSTON WINE SHOW

Our members did extremely well at the Frankston Wine Show. Besides winning some major awards, we scored 8 out of the 17 gold medal awards presented! To be especially congratulated is David Pope for winning the prestigious award for Best Red Grape Wine of the Show. Other Guild members who won awards are:

- Harridge Family – Current Vintage Award Red Grape
- Fantin/Taplin/Loci/Nelson – Shiraz Award
- David Pope – Pinot Award
- M & I Fantin – Red Grape Blend Award
- David Hart – Red Grape Other Varieties
- David Hart – Mead Award
- Anne Shea – Liqueur Award
- Danny Cappellani – Rose Award
- David Hart – Sav Blanc / Pinot Gris Award

Frankston are to be congratulated for once again running an excellent and professionally managed show.



David Pope receiving award for Best Red Grape Wine of Show

GUILD GROUP GRAPE PURCHASE

At the last Monthly Guild Night members present were asked to decide on the grape variety the Guild will support for the Group Grape Purchase next vintage. We have traditionally bought unusual varieties except for last year when we nominated Cabernet Sauvignon because of the Jo Ilian this year. At the last Guild Night Danny Cappellani nominated the following varieties for consideration:

- Aglianico – ‘Sangue D’Italia’, a substantial and tannic red wine which will soften with age but ages well. Done well, it is considered to be one of the 3 top Italian wines with its countless ‘earthy’ characters and fragrances.
- NegroAmaro - A deep colour red with outstanding fragrances but rather soft tannins, it ages well as we found out at the International Night.
- Arneis – A white variety from the Po Valley Northern Italy, temperate climate, full of fragrances (almonds & peaches).

If you are interested in participating in the Guild Group Grape Purchase you need to contact Danny Cappellani and let him know the variety you are interested in. You need to do this very quickly as the order will be placed soon. Danny can be contacted on 0408 322 143.

PRESENTATION AT DIAMOND VALLEY LIBRARY

Our next Introduction to Country Winemaking presentation to members of the public will be at Diamond Valley Library on 16 October. It is during the day from 11:30am to 1:30pm. If you would like to be involved, please let Gary Campanella know. Gary can be contacted on 0409 198 884.

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> or his assistant Angela Harridge <angelah@structuregraphs.com>.

NEXT MONTHLY GUILD NIGHT – FRIDAY 21 SEPTEMBER

We are very fortunate that the guest speaker at our next Monthly Guild Night will be Tilly Bowden from Enartis. Tilly came along to a Guild Night a couple of years ago and members found her presentation very interesting and informative. Enartis specialise in providing a large range of wine enhancing products to the winemaking industry. Enartis are also the principal supplier of yeasts and other specialist additives to Home Make It. Tilly will be covering the early stages of winemaking including fermentation, nutrition and

the range of tastes which can be imparted by different yeast clones. Tilly will also answer any questions people may have in relation to what is available to improve finished or near finished wines. Regarding the wines we will be tasting at the meeting, I would like all those people who won an award or scored a gold medal at Frankston to bring along a sample to share with fellow Guild members. And of course, as usual, if you have a wine you would like some feedback on, please bring it along. Remember we are having our Guild Night one week earlier than usual because of the Grand Final long weekend. It will be a great night, I look forward to seeing you all.

Cheers
Mario Fantin
President

Forward Program for Future Guild Events

DATE	ACTIVITY
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> Tilly Bowden from Enartis has confirmed she will be coming along. Enartis is a supplier of additives to winemakers. Her presentation at the Guild a couple of years ago was well received, it focussed on finishing wines prior to bottling. This time she will discuss the fermentation process and front end of the winemaking process. In addition, I would like to invite all members who won an award or scored a gold medal wine at Frankston to bring it along and share their success with fellow Guild members.
Tuesday 16 October 2018	<u>Diamond Valley Library</u> Guild presentation on how to make country wine from what grows in your garden or what can be readily purchased at the supermarket. Focus will be on raspberry winemaking. Presentation goes from 11:30am – 1pm if you can join us please contact Gary 0409 198 884
Friday 26 October 2018	<u>Monthly Guild Night</u> As this evening will be very close to the Wine Show, the focus will be on associate wine judging practice and other protocols and formalities we need to be aware of at the Show – detailed agenda still under development by Committee
Saturday 10 November 2018	<u>EDWG Wine Show Judging Day</u>
Sunday 11 November 2018	<u>EWVG Wine Show Open Day</u>
Friday 30 November 2018	<u>Monthly Guild Night</u> End of year breakup – show off your wine show medal winning wines!

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.

Entries for our Wine Show due on 13 October 2018

As a member of the Guild and winemaker you may ask – Why should I bother to enter my wines in the Eltham Show? We believe there are many good reasons, some of which are noted below:

- Your wine will independently assessed by judges from the winemaking industry who are experts in their field.
- You will be provided with feedback on your wine including a score and comments.
- Every entry, even if it is only one bottle, will receive a free entry ticket and tasting glass to the Wine Show Open Day held on 11 November 2018 at the Veneto Club Bulleen. At the Wine Show you will be able to taste any of the wines entered in the Show (nearly 700 Country & Grape wines last year).
- You will receive an invitation to a free post-show educational session where there will be a general discussion on how to improve winemaking and avoid wine faults.

I would like to encourage all members to enter as many wines as possible in our Wine Show. Look deep inside your cellar and find those wines you made a few years ago, brush off the dust and enter them in the show – maybe they will have improved beyond your expectation and provide a pleasant surprise. In particular look for those old bottles of cabernet sauvignon, remember that the Joe Ilian this year is for the best previous vintage cabernet. Besides entering your own wines, I would like all members to please make the effort to remind your winemaking friends who are not members about the show and get them to enter. We need as many entries as possible to make the show a success. Entry forms can be downloaded from our website at amateurwine.org.au

Mario Fantin – EDWG President

The Reason We Clink Wine Glasses

Clinking wine glasses is one of those time-honored traditions we perform without even thinking. Some claim it was originally meant to drive away demons. Others believe the idea was to slosh a little bit of wine into your drinking partner's glass—that way, he couldn't poison you without risking dying himself.

As exciting as those theories are, they're just not true. The real reasons we touch our glasses are much simpler.

Back before clinking was invented, a toast involved four senses: touch, taste, sight, and smell. The ears were left out of the equation. But as the manufacturing of wine glasses transformed into an art, people began appreciating the fine sounds of struck stemware, and voila, the clink was incorporated into the toasting routine.

Clinking also produces a sense of community. Back in olden days, partygoers would pass around a single bowl of wine, and everyone shared from this single vessel. (After the bowl worked its way around the circle, the host would eat a piece of cooked bread, a literal toast.) Today, we're a bit too worried about germs to try that, so instead of drinking after our neighbors, we tap our glasses. It's a way of saying, "Hey, I'm part of the group and sharing in the good feeling."

NEWS

The following articles are brought to you by Graham Scott

WINE AUSTRALIA ENLISTS ‘CHINA’S KARDASHIANS’ TO PROMOTE AUSSIE WINE

The two stars, Chufei and Churan, were brought by the trade organisation to Australia for a two-day whirlwind trip to Australian wineries and tourist spots last week, while they live-streamed the whole trip to millions of their followers on Tmall, Alibaba’s retail platform.

The twins were paid a total of AU\$34,000 for the two-day boozy trip packed with food and wine tastings.

The marketing campaign comes as Tmall was launching its annual ‘September Nine’ promotion, where 576 million Chinese consumers will have more than 100,000 international wine and spirits brands to choose from, as reported by the *Australian Associated Press*.

Speaking about the partnership, Wine Australia’s general manager of marketing Stuart Barclay said that it would help draw more younger online consumers, especially female drinkers, adding that recent data suggested that China’s online consumers are rather fairly divided between two genders.

The twins told the *AAP*, “most of our fans are women so we share lots of recommendations together”.....(Read more)

<https://www.thedrinksbusiness.com/2018/09/wine-australia-enlists-chinas-kardashians-to-promote-aussie-wine/>

Germany’s Vast World of White Wines

German wine is typically associated with Riesling, the nation’s most heralded and widely planted grape. Yet, beyond Riesling’s bright glare, Germany boasts a diversity of intriguing white wines.

In Rheinhessen, varieties like Silvaner, Pinot Gris and Pinot Blanc grow alongside Riesling. In Franken, Silvaner reigns supreme, while in Baden, Pinot Blanc and Pinot Gris are dominant. Additionally, developments in cross-breeding have introduced varieties like Scheurebe, Müller-Thurgau and Bacchus.

“It’s a part of our tradition to also grow Silvaner and the Burgundy varieties [Pinot Blanc and Pinot Gris],” says Philipp Wittmann, one of Rheinhessen’s finest Riesling producers. He says that while many examples can be found around the globe, a unique character lies in the “fruitiness and elegance of our German style. Grown in Germany, the wines are typically lower in alcohol.”(Read more)

<https://www.winemag.com/2018/09/05/germany-white-wines/>

Synthetic wine and whisky soon to go on sale

First it was fake meat, cheese and milk. Now it’s pretend wine and whisky.

Forget about terroir, centuries old grape vines and peat-infused single malts from the famed island of Islay. San Francisco-based Ava Winery has shown it’s possible to create sauvignon wine and whisky in a laboratory.

At the Bragato wine conference in Wellington this week, winegrowers sniffed and sipped a molecular whisky and sauvignon blanc and handed out their verdicts.(Read more)

<https://www.stuff.co.nz/business/farming/106706241/synthetic-wine-and-whisky-soon-to-go-on-sale>

Wine Review: Homeless Grapes Project ‘beautiful’ in more ways than one

Life has a tendency to be pretty brutal, and even a cursory glance at the news is enough to convince anyone that we should be treating each other with a little more respect, understanding and compassion.

This particular wine has a wonderful backstory. It stems from a Facebook post back in 2015 when McLaren Vale grower Jock Harvey mentioned he had a block of Shiraz grapes that didn't have a home. He said they were anyone's if they would make a small donation to the Hutt St Centre, a front-line charity for Adelaide's homeless.

The guys from Vinomofu floated the idea of making it into a wine and donating the proceeds to the Hutt St Centre. Before they knew it, Yangarra had pitched in their winemaking expertise; oak barrels were donated, as were bottling and labels. Three days after a Facebook post, 200 people fronted up to pick the grapes before the winemaking crew took over.(Read more)

<https://www.adelaidereview.com.au/food-and-drink/wine/wine-review-homeless-grapes-project-beautiful-in-more-ways-than-one/>

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)	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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