

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

OCTOBER 2023

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 ****

... + ONLINE via Zoom ...

8 pm start

Next meeting: Friday 27th October, 2023

Guests who are interested in finding out more about the Guild are welcome to attend any of our regular Guild meetings

 Contact info@amateurwine.org.au for meeting details

In This Newsletter:

<i>President's Press</i>	2
<i>Committee & Committee Meeting Dates</i>	4
<i>Guild Contacts</i>	4
<i>Forward Program for Guild Events</i>	5
<i>Wine Show Director – Update</i>	6
<i>Guild Night</i>	8
<i>Social Activities</i>	9
<i>Did You Know ...?</i>	11
<i>Members Share</i>	12
<i>Jo Ilian Awards – Forward Thinking</i>	14
<i>Partners</i>	15
<i>The Trading Barrel</i>	16



2023 Wine Show

ELTHAM AND DISTRICT

WINEMAKERS GUILD

ESTABLISHED 1969

Richard Martignetti

A big thank you to Angela Harridge for stepping in as President and performing those duties whilst I was away creating wine in Bourgogne, France. Her support efforts and dedication are very much appreciated.

September Guild Night

The last guild meeting was focused on fermented sugars in country wines, how different sugars result in varying flavour and structure in the wines. Glen Fortune (FAWG President) joined us to present his findings and results of experiments and test cases he has performed over the year. Those who attended had the opportunity to taste and experience the varying flavours associated with his samples.

Eltham Wine Show 2023

Entries are now officially closed for the 54th EDWG Wine show. A big thank you to all those that entered their wines. We look forward to hosting another fantastic event for November 2023.

Despite a very challenging year for a lot of grape growers located within the southern regions of Australia, the show has still managed to draw in over 400 entries. This includes 22 first time entrants, which bodes well for the future of our show. For further statistics of the show entries, please follow this post [link](#) to our Slack forum.

Following the Judging Day, the Public Open Day will showcase all of the wines entered into the show. It is a great opportunity to come along and try the various types and styles of wines and meads. More importantly, to be able to talk to the many entrants – both Guild members as well as non-guild members.

Whether you entered wines or not, it will be great to see you at the Public Open Day. There is still time to purchase tickets, for yourselves, family and friends. Let's show off the many fantastic wines and meads made by the very talented artisanal crafts men and woman. Spread the word, inform when you can.

Pre-pay your Entry - for a discounted price of **\$15** rather than the usual \$20.

Use the *Early Bird Ticket Form* (available on the [website](#) and Slack).

Tickets will also be available at the door on the day.

There is a door prize for a lucky ticket holder – a voucher for **dinner for two** at the *Veneto Club*.

Call out for Expressions of Interest

Wine Show | Chief Steward

Our Wine Show is unique. Much like the professional shows, it follows the same pattern of pouring wines and judging.

Unique because we do everything in one day and therefore a 7am start, with a mind on the deadline. And to keep up the pace and keep the peace until we finish, usually by 5pm.

Our Member Stewards and helpers are supervised by the Chief Steward, with duties including room set-up, unpacking of entries, preparation of exhibits for judging, pouring at key times, management of exhibits post-judging, and setting up at the end of the day ready for the Public Open Day.

We have need of a **Chief Steward** to learn the ropes and take over the role in a year or two.

We are looking for a member to hold the role medium to long term. You will receive on-the-job training for running the day, along with training in the operation of the Showrunner software used for the judging – an all-in-one system for managing wine shows in Australia. It is a rewarding position and comes with the satisfaction of a job well done.

October Guild Night

Friday 27th October | 8:00pm

We are honoured to have Alex Vella, from *Five Vineyard* in Mernda, join us to share the family's journey of how they started this business, establishing their extensive vineyard, winery and cellar door, along with discussing some of their winemaking philosophy and techniques. He will also be bringing some wines to sample – so definitely one evening not to miss.

As the wine show is fast approaching, bring along any of your wines for tasting and feedback, particularly any that you may have entered into the show – it's not too late to make a few tweaks before the wine is delivered.



Committee & Committee Meeting Dates

President	Richard Martignetti	General Committee	Graham Scott
Vice President	Angela Harridge		Trevor Sleep
Secretary	Mario Anders		Mario Fantin
Treasurer	Mario Anders		Trevor Roberts
Assistant Treasurer			Phil Blight
Past President	Wayne Harridge		Vince Conserva
			John Leenaerts
Wine Show Chief Judge	Lisa Cardelli	Newsletter Editor	Angela Harridge
Wine Show Director	Wayne Harridge	Fruit Purchase Co-ord	Trevor Roberts
Webmaster	Mario Anders		

Members elected to positions on the Guild Management Committee meet at 8pm on the second Wednesday of each month, via ZOOM.

Guild Committee Meetings

Agenda items relate to General Guild Business and/or Eltham Wine Show Business, with the emphasis based on the requirements at the time. The Eltham Wine Show Chief Judge is invited to the meetings when the agenda requires their input.

Agenda items will normally relate to: Guild Night Program, Membership, Education Initiatives, Finance & Governance, Social Events, Promotion & Marketing and Sponsorship.

Additional agenda items relevant to the Eltham Wine Show: Judging, Logistics and IT.

Meeting Dates

November 8th, December 13th

Member Participation

All members are encouraged to raise any issues, new initiatives, and suggestions with a committee member for discussion at meetings. Members are welcome to attend committee meetings as visitors and should contact the President or Secretary a few days prior to the meeting date.

Guild Contacts

President	president@amateurwine.org.au
Secretary	info@amateurwine.org.au
Wine Show	cheers@amateurwine.org.au
Newsletter	newsletter@amateurwine.org.au

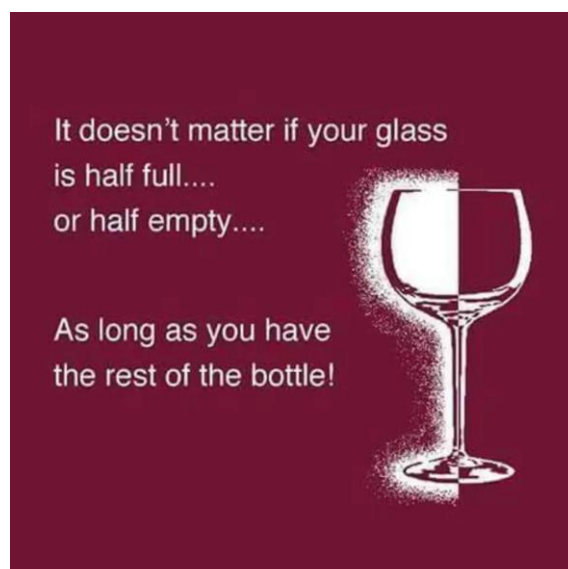
Forward Program for Guild Events

We will keep you updated on the final details via SLACK and the [Website](#)

... so keep 👁 ...

*More information to come *

DATE	ACTIVITY
Friday October 27 th	Eltham Wine Show: Labels mailed to winemakers
Friday October 27 th	Monthly Guild Night: Meet our local winemakers: Alex Vella – Five Vineyard (Mernda) Alex will share the journey of the Vella family branching out into winemaking. Tasting: Five Vineyard Alex will have some of his wines to share – plus bring along any of your wines for tasting and feedback, particularly any that you may have entered into the show
Friday November 10 th	Eltham Wine Show: Final Delivery Date
Saturday November 18 th	Eltham Wine Show: Judging Day
Sunday November 19 th	Eltham Wine Show: Public Open Day
Friday, November 25 th	Monthly Guild Night: ZOOM* Wine Show Review – the Final meeting of the year & Chief Judge’s review of the 2023 Wine Show. Tasting: EDWG Wine Show Medal Wines Bring along your wines that you’re proud of to share.



Mario Fantin

I am pleased to advise that the entries in this year's Wine Show (over 400) is a very positive outcome considering the availability of good grapes was affected by poor weather and disease at vintage time. Another positive was the large number of winemakers who have entered our show for the first time this year. It will be great to see some new faces, and we wish them well. Hopefully, the feedback they receive from our expert judging panel will encourage them to re-enter next year – or maybe even become guild members.

In the period leading up to the Wine Show, and for the wine show itself, as members of the Guild we all have a responsibility to take the following actions to ensure it is successfully delivered again this year:

- **Our Wine Show entries**

Ensure the labels on our entry bottles are securely fixed and moisture is kept off the labels to avoid smudging of lettering. If we change our mind and decide not to enter a particular wine, submit an empty bottle with the withdrawn wine label affixed.

Ensure your entries are dropped off at the designated locations on time so that checking can be carried out and any missing bottles identified.

- **Volunteering**

The wine show requires many people on both Saturday and Sunday to ensure everything runs smoothly. Mario Anders is preparing rosters so that people are not rostered on for extended periods and the workload is shared.

Please contact Mario (cheers@amateurwine.org.au) and advise him of your availability to assist.

- **Attend on Sunday**

If you have entered wines in the show, you should attend the Open Day on Sunday at the Veneto Club. Taste other wines in the classes you have entered and compare them to yours. Try to understand what the judges were looking for and why your wine was assessed a certain way.

Sometimes you may feel that the words and scores for your wine/s are not appropriate. However, this may be due to bottle variation and, if this is the case, tasting the same wine the judges tasted will confirm if this is the case.

- **Spread the word**

Tell your friends who are interested in wine about the Sunday Open Day and encourage them to attend. The financial viability of the Show is highly dependent on the number of visitors. The Wine Show is a unique event which provides the opportunity to taste and appreciate a range of interesting home-made beverages including grape wines, country wines, ciders, liqueurs and kombucha.

- **Lunch**

The Veneto Club has an excellent Bistro available for lunch. As demand on the day will be high, please book a table via the Veneto Club website asap. I suggest you book, say, from 1pm onwards so you don't miss out on the wine show award presentations.



2023 Wine Show

ELTHAM AND DISTRICT

WINEMAKERS GUILD

ESTABLISHED 1969

Public Open Day

19th November

10.30am – 2.30pm

Veneto Club, 191 Bulleen Rd, Bulleen

\$20 Entry fee includes a tasting glass

Food is available for purchase at the venue

Australia's largest amateur showcase for traditional, new & experimental beverages

Categories

Red & white wines, meads, ciders, kombuchas, country wines & liqueurs

Demonstrations

Kombucha – Dean O'Callaghan | Sourdough – Vince Conserva

Exhibitors

Panton Hill Olives | Good Brew Kombucha | Pantalica Cheese

For further information go to
<https://amateurwine.org.au/wine-show>

Guild Night

Glen Fortune (FAWG President) joined us for the September Guild Night to present the results of his experiments with the fermentation of a number of different sugars, and how they affect the taste, aroma and mouthfeel of country wines.



We tasted and compared fermented: molasses – inverted molasses – brown sugar – inverted brown sugar – malt extract – treacle – golden syrup – white sugar – inverted white sugar – and inverted raw sugar. We were surprised by the flavour profiles of the different fermented sugars, and the change to those profiles when the sugars had been inverted.



It was a great night of learning for country wine makers.
(I know I'll be changing how I approach my country wines from now on – Ed)

FAWG : EDWG Winemakers' Lunch

Earlier this month Wayne, Angela and Mario F headed down to Kevin Murphy's factory in Carrum Downs for FAWG's October *Winemakers' Lunch*. It was a fabulous day, with a 'bring a plate and wine to share' potluck lunch and lots of friendly chatter.



There was a varied selection of wines – that reflected the interests of the winemakers ... (there were a few more bottles that didn't make it into the photo)

The extra space in Kevin's new factory allowed for a larger number of people to gather (the lunches are normally at members' homes).

It was a relaxed afternoon of grazing, enjoying everyone's wines, and having a chance to have a longer chat about winemaking as well as a general 'catch up'.



The October Winemaker's Lunch at Kevin's will become an annual FAWG:EDWG combined get-together – to celebrate the Guilds' friendship and 'rivalry'.

This year saw the announcement of the winners of 2 new FAWG : EDWG trophies – a light-hearted competition related to each Guild's scores in the Frankston Wine Show:

- **The Wine Makers Lunch Cup** – awarded to the Guild with the *highest* total of their top 4 results in the show.
- **The Wine Makers Lunch Cup NAWMA (No Apparent Wine Making Ability)** – awarded to the Guild with the *lowest* total of their bottom 4 results in the show.

The Results of the 2023 competition were:



The Wine Makers Cup

FAWG



The Wine Makers Cup NAWMA

FAWG



A big thank you goes to Dave Chambers for dreaming up the idea, Kevin Murphy for the use of his factory space (and bbq skills) and the FAWG for being our ongoing 'frenemies'.

EDWG Members ... let's make sure that next year the big cup is ours!

(FAWG are welcome to keep the little one 😊)

Richard Webb: Richard's Recapitulations ...

Bordeaux braces for its first hybrid vintage

Barnaby Eales, *Wine-Searcher*, May 17, 2023.
<https://tinyurl.com/hybridgrapes>

Bordeaux is looking to alternative varieties and now (shock horror) even hybrid grapes long banned from French Appellations. Could this be the start of a viticultural revolution which ends wine typicity in Bordeaux?



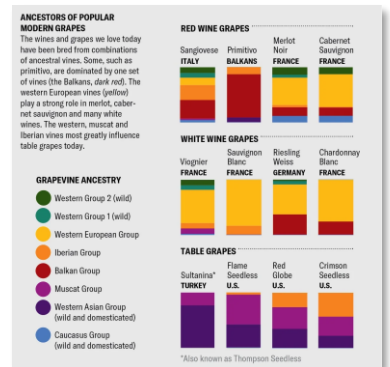
Global warming in action here.

Wine's true origins are finally revealed

Mark Fischetti, Francesco Franchi, *Scientific American*, October 1, 2023.
<https://tinyurl.com/winestrueorigins>

The Scientific American reports an exhaustive study into the distribution of grapes over time.

A new study gives us the clearest picture yet of the prehistory of wine, overturning several commonly accepted narratives about when and where humans cultivated grapevines to make the world's wines. A large international group of researchers collected and analysed 2,503 unique vines from domesticated table and wine grapes and 1,022 wild grapevines. By extracting DNA from the vines and determining the patterns of genetic variations among them, they found some surprises.



At long last, Grenache is a rising star.

Here's why.

Meininger's International, October 16, 2023
<https://tinyurl.com/grenacherisingstar>

Grenache – the latest alternate variety?

As winemakers treat Grenache with more care, it's showing its lighter, more expressive side. It's said to be one of the most exciting developments in red wine today.



So what changed to reverse this downward trajectory?

Matt Allen (*Little Dog Wines*): *A gold medal winner nearly down the drain*

As a newcomer to the home winemaking game, it's been an exciting journey figuring out the finesse, skill and somewhat luck required to pull together a good wine.

As a little bit of a back story on myself. I started off with a stand-down notice from my airline job on March 9, 2021 – in COVID times. I managed to sort out some grape picking days with the *Place of Changing Winds* crew up at Mt Macedon.



Their incredible strive for perfection in every aspect of the vineyard and winery was something that piqued my interest.

A portion of their high-density Pinot Noir is hand trimmed down to the pedicel. That's right, not destemming – it was individually cutting each berry off, leaving it entirely intact. A great way to kill 5hrs, but a fascinating way to perfect the small details.



A few days after this I decided to have a crack at winemaking myself, purchasing some 60kg of Grenache from the Riverland off the back of a truck in Essendon – incredibly ripe, but decent fruit with solid flavour. I promptly managed to incorrectly calculate an acid addition and it turned to vinegar a few months later.

The '22 season was a step up though.

After a year of learning, and a considerable amount of the time in the tech articles on the Eltham Guild site, I was much more prepared.

I gathered a gang from work to help pick and process 220kg of Shiraz from Shiraz Republic in Heathcote. I chose to pick slightly on the early side, at 13.5Be, but had enough ripeness for some solid flavour.



I made some early drinking style shirazes. A 50/50 Destemmed/Carbonic and a 100% whole bunch style.



The whole bunch was an absolute struggle from day one – huge astringency, bitterness and green notes was all I was getting from this wine. Yet my golden child 50/50 shiraz was trucking along well through primary and secondary ferment, a touch of French oak and it spent a few months nicely tucked away before a light egg white fine, and then bottle. This one was a beauty!

Meanwhile, my problem whole bunch was slow through ferment. I tried to hide some of the green with some intense fining, a smack of oak and a little dilution with some of the leftover 50/50 shiraz from its bottling. Nothing was going to save it. I gave up, just letting it sit untouched for a few months.

I pulled a single bottle off with a wine thief to enter into the Eltham show, just to see if they agreed with my thoughts. Soon enough the show comes around – I've entered both my shirazes and, sure enough, GOLD and Best Shiraz in Show. You beauty! I knew that 50/50 was something special.

But checking the awards it was actually for the problem child. The whole bunch shiraz. I double checked that I'd labelled my bottles correctly in the photos I took before sending them off for the show, and they were right.

Sometimes I guess luck plays more of a role than I thought – and how my initial bias of a wine really shouldn't taint the tasting down the track. Maybe it was just trying to get in the sweet spot that was right around the corner.



Jo Ilian Awards – Forward Thinking

Keep an eye on the Jo Ilian Awards beyond this year and the next few years.

Show Year	Class	Winner
2026 (Grape)	Best Rosé	TBA
2025 (Grape)	Best Less Common Variety White	TBA
2024 (Country)	Best Liqueur	TBA
2023 (Grape)	Best Pinot Noir	TBA
2022 (Grape)	Best Previous Vintage Less Common Variety Red	Steven Ney
2021 (Country)	Best Berry Wine	David Hart
2020 (Grape)	Best Previous Vintage Chardonnay	Danny Cappellani
2019 (Country)	Best Stone Fruit Wine	Noel Legg
2018 (Grape)	Best Previous Vintage Cabernet Sauvignon	Geoff Neagle
2017 (Country)	Best Mead Wine	Trevor Roberts
2016 (Grape)	Best Previous Vintage Pinot Noir	David Hart
2015 (Country)	Best Country Wine	Gary Campanella, Hamish Lucas
2014 (Grape)	Best Current Vintage Dry Grape White wine, Any non-sparkling style, Any Varietal	Danny Cappellani
2013 (Grape)	Best Previous Vintage Red Blend	Danny Cappellani
2012 (Grape)	Best Previous Vintage Shiraz	Gary Campanella, 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 Currant 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



THE ARTISAN'S BOTTEGA
EQUIPMENT TO FEED YOUR PASSION

218 Cooper Street, Epping
Ph: 03 9422 1711
317 Victoria St, West Melbourne
Ph: 03 9328 1843
<https://artisansbottega.com.au>



Westpac



Panton Hill Estate
Olive Products



Ph: 03 9719 7260
<http://www.pantonhillestate.com.au>



LAFFORT
Precision Oenology
Inspired by Nature
l'œnologie par nature

LAFFORT AUSTRALIA
33 Hightech Pl, Lilydale VIC 3140
(03) 9735 2100
<https://laffort.com/en/laffort-australia/>



COSTANTE imports

For all your winemaking equipment

377 - 379 Bell Street, Preston
Ph: 03 9484 7948
<https://www.costanteimports.com.au/>



Home Make It
SPECIALIST FOOD & BEVERAGE EQUIPMENT, SUPPLIES & WORKSHOPS

Shop 4/158 Wellington Rd, Clayton
Ph: 03 9457 8222
<https://homemakeit.com.au>



AUSTCURE
SMOKERS • CHIPS • CURES

SMOKER PRODUCTS & ACCESSORIES

Ph: 0490 025 711
<https://www.austcure.com/>



Greensborough Home Brewing Supplies

29 Beewar St, Greensborough
Ph: 9432 0283
<http://greensboroughhomebrew.com.au/>



Winechek
PRECISION BASED EXPERTISE

Providing a comprehensive range of grape & wine analysis services
1/22 Hightech Place, Lilydale, VIC 3140
(03) 9735 2155
<http://www.thewineclinic.com.au/>



Grain and Grape

Helping People Make Better Beer!
Wine and Cidermaking

5/280 Whitehall St, Yarraville, VIC 3013
☎ 03 9687 0061 <https://www.grainandgrape.com.au>




GLASDEC
GLASSWARE + DECORATION

We are passionate about glassware. With over 35 years experience and an extensive range we can assist in selecting the perfect glassware to meet your needs. Our in-house screen printing process has been specifically developed for printing on glassware. Each glass is hand printed using organic inks to achieve the best result.

OUR SHOWROOM
2-6 Kerr Street
Preston, VIC 3072

☎ +61 3 9416 9731
✉ info@glasdec.com



grapeworks

Grapeworks Tanium offers beverage makers a complete range of winemaking, distillery, cider and brewing consumables and supplies. Specialising in high end top of bottle packaging and closures, hoods, mueselets and capsules.

Contact Us
71-75 Redwood Drive,
Dingley Village, Victoria 3172
Call 03 9555 5500
<https://grapeworks.com.au>



PANTALICA
CHEESE COMPANY PTY LTD

For the love of cheese
As a passionate Australian family owned and operated business, we are dedicated to preserving our Italian cheese making traditions. Our quality cheese products are made by milk sourced from the beautiful Gippsland region of Victoria.

49 - 65 Trawalla Ave
Thomastown Victoria 3074
Please contact us on (03) 8335 4500
<https://pantalicacheese.com.au/>



VF TRAINOR
Trophies, Awards
Engraving

VF Trainor Awards & Trophies has supplied Melbourne's businesses and sporting clubs with high quality medals and trophies for more than sixty years. We offer a huge range of sports trophies, corporate trophies, promotional products and giftware across a variety of styles to suit most budgets.

Tel: (03) 9650 2129
Mob: 0498 011 263
CENTURY BUILDING
LEVEL 9, SUITE 905
125 SWANSTON STREET
MELBOURNE 3000
<https://www.vftrainor.com.au>



officeworks
make bigger things happen



Plenty Valley FM 88.6

Your Local Station - Serving Melbourne's Outer North East

88.6 Plenty Valley FM is a community radio station that proudly services Melbourne's Outer North East (Whittlesea, Nillumbik and northern part of Banyule Councils) as a designated emergency broadcaster, with a wide range of music, local sport, information and multicultural programs.

288 Childe Rd
Mill Park, VIC 3082
(03) 9404 2111
<https://www.pvfm.org.au>



VENETO CLUB
MELBOURNE

The origins of the Veneto Club stretch back to the 1960s. Quite a simple idea in the beginning - a little bar and a humble clubhouse, where friends could meet, have a chat, a game of bocce, a glass of wine, and some regional food.

A living testimony of the passion and commitment of a few men and women who had a dream that one day they could bring "A Small Corner of the Veneto" to their new home in Australia.

Address
191 Bulleen Road, Bulleen, Vic 3105

Phone
(03) 9850 7111
<https://www.venetoclubmelbourne.com.au>

The Trading Barrel

Note: If you want a **FAST** response **Slack** is the best place to advertise ...
Slack is instant, whereas the newsletter is only published monthly!

The Trading Barrel is the place to list ...

- For Sale or Want to Buy items
- Sponsor special deals
- Member announcements – give-aways, winemaking Garage Sales etc
- Availability of wine-related produce – grapes, honey, apples etc

Winemaking Supplies

Pick up Doreen or delivered to the next guild night.

Contact: EDWG President – president@amateurwine.org.au

See the list below and direct message the President if you are interested in purchasing anything.

Item	Number Available	Size	Price
Selection of inflatable seals for VC tanks Fratelli Marchisio & Co <i>(It's always a good idea to have a spare available)</i>	3	850mm	all \$10 each
	4	750mm	
	1	550mm	
	1	400mm	
Cordenons filter sheets (25 sheets/pack) Brillantante CKP V16 – <i>Polishing</i> 2 micron Sgrossante CKP V4 – <i>Coarse</i>	6	20cm x 20cm	
	4		