

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

NOVEMBER 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 24<sup>th</sup> November, 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](mailto:info@amateurwine.org.au) for meeting details

## *In This Newsletter:*

President's Press .....	2
Committee & Committee Meeting Dates .....	4
Guild Contacts .....	4
Forward Program for Guild Events .....	5
Wine Show Director – Update .....	7
2023 Wine Show Award Winners .....	8
2023 Wine Show ... in pictures .....	9
2023 Wine Show ... reflection .....	20
Did You Know ...? .....	21
Members Share .....	22
My Vintage Year ... ..	24
Jo Ilian Awards – Forward Thinking .....	28
Partners .....	29
The Trading Barrel .....	30



## 2023 Wine Show Edition

ELTHAM AND DISTRICT  
WINEMAKERS GUILD

ESTABLISHED 1969

### Richard Martignetti

#### Eltham Wine Show 2023

The 54<sup>th</sup> Wine Show of 2023 was another highly successful event. Not without its challenges, the dedicated and enthusiastic team of organisers and volunteers from both the committee and guild membership all rose to the occasion. We thank you all for your valuable time and effort.

The positive and vibrant energy brimming over the weekend of judging to the public showing was a testament to the passion and enjoyment derived by all involved. We all should be proud of what, as a collective, was showcased to those outside of the guild.

Please read the Wine Show Director's report from Wayne Harridge in this newsletter for details.

#### October Guild Night

**Friday 27<sup>th</sup> October | 8:00pm**

Alex Vella, from Five Vineyard located in Mernda, joined us at last month's Guild Night.

He shared an informative verbal and pictorial journey of how he and his immediate family transitioned from a livestock business to one centred around viticulture and hospitality.

Establishing their extensive vineyard, winery and cellar door during the depths of Covid closures, it was a fascinating story of the trials and tribulations, as well as their practical approach to achieve what is now an impressive and inspiring operation.

I highly recommend all guild members take the opportunity over the summer (and beyond) to visit and enjoy the cellar door experience on offer.

#### Grape Harvest | Vintage 2024

Grapevine flowering season is amongst us. The critical part of the growing year post-winter pruning that, if we get through without any complications, will set us up for the harvest season. Whether you grow your own grapes or purchase from an independent grower, it's a good idea to get yourself aligned for the season to come.

Our bulk grape purchase group organisers are tirelessly conversing early in the season with numerous growers to obtain the best alternative grape varieties available for guild members to purchase come harvest.

Keep abreast of all updates and discussion on the **#fruit-purchase** channel on our Guild Slack account.

#### November Guild Night

**Friday 24<sup>th</sup> November | 8:00pm**

This up-and-coming monthly Guild Night will be a Review of the 2023 Wine Show.

This is a chance to hear the Chief Judge's impressions of the wines and the show in general. We also welcome all participants to share their observations and opinions of the show and how we can make it even better in the future.

The outgoing Wine Show Director Mario Fantin will also give a brief assessment of the show and present

some statistical information (number of entrants, number of entries, number of visitors on the public open day etc.)

We invite all those that were awarded medals, to bring those wines along to the meeting to share and discuss the winemaking involved to create those great wines.

Have a very Merry Christmas and a Happy New Year!

Eat, drink and enjoy every minute with those closest and who mean the most to you over this festive season. Be safe and we look forward to seeing everyone again in the new year for what is shaping up to be a fantastic harvest season.

Cheers,

**Richard Martignetti – President**

---



---

## Committee & Committee Meeting Dates

---

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

December 13<sup>th</sup>

### **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

---

<b>President</b>	<a href="mailto:president@amateurwine.org.au">president@amateurwine.org.au</a>
<b>Secretary</b>	<a href="mailto:info@amateurwine.org.au">info@amateurwine.org.au</a>
<b>Wine Show</b>	<a href="mailto:cheers@amateurwine.org.au">cheers@amateurwine.org.au</a>
<b>Newsletter</b>	<a href="mailto:newsletter@amateurwine.org.au">newsletter@amateurwine.org.au</a>

## 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, November 24 <sup>th</sup>	<p><b><u>Monthly Guild Night:</u></b> <span style="float: right;"><b>Eltham LLC + ZOOM*</b></span></p> <p><b><i>Wine Show Review</i></b> – the Final meeting of the year &amp; Chief Judge’s review of the 2023 Wine Show. Interviews with a couple of our trophy winners – will they share their secrets? <b><i>Tasting:</i></b> <i>EDWG Wine Show Medal Wines</i> Bring along your medal winning wines that to share.</p>
January 26 <sup>th</sup> or 27 <sup>th</sup> *	<p><b><u>Welcome Back get-together:</u></b></p> <p><b><i>Venue TBA</i></b> A chance to get together and catch up over a meal and glass (or two). The final details are still being worked out – but keep an eye on Slack for the final details.</p>
February 10 <sup>th</sup> * Venue TBA	<p><b><u>Introduction to Meadmaking: Session 1</u></b></p> <p>➡ More details to come – in the meantime share with anyone you know who would like to have a go at making mead. It would make a great Christmas present! (See the poster below for more details)</p>
Friday, February 23 <sup>rd</sup> *	<p><b><u>Monthly Guild Night:</u></b> <span style="float: right;"><b>Eltham LLC</b></span></p> <p><b><i>Meads &amp; Meadmaking</i></b> Anne Shea (award winning meadmaker) will share her journey and knowledge in the world of Meadmaking. <b><i>Tasting:</i></b> <i>Meads</i> We’ll taste some of Anne’s - + bring along your meads.</p>
Friday, March 29 <sup>th</sup>	<p><b><u>Monthly Guild Night:</u></b> <span style="float: right;"><b>Eltham LLC</b></span></p> <p><b><i>Open That Bottle!</i></b> Venture into the depths of your cellar and bring along an old bottle for us to review – have you kept it for too long? Or is it a gem? <b><i>Tasting:</i></b> <i>Old goodies we’ve had for a while!</i> Wines from members’ stashes.</p>

Would make a  
great gift!



Eltham – Venue TBA  
Enrol by – February 3<sup>rd</sup>



## Introduction to Meadmaking

ELTHAM AND DISTRICT  
WINEMAKERS GUILD

ESTABLISHED 1969

# Always wanted to learn to make your own Mead?

- ✦ Learn about mead, its origin and history
- ✦ Learn about the different types of meads
- ✦ Learn & Make – *Joe's Ancient Orange Mead*

Step-by-step we make a mead together  
Members of the Guild will be available to answer any questions  
Techniques taught can be applied to many types of mead & winemaking

**Saturday Mornings 10am -12pm**

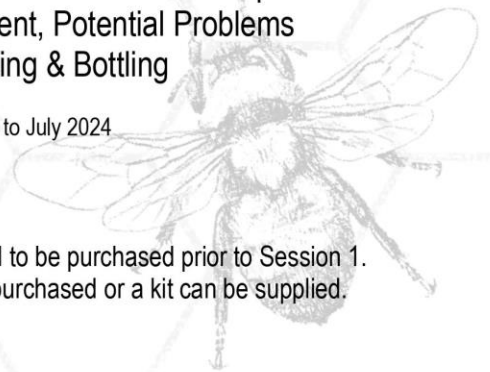
**Session 1:** Saturday 10<sup>th</sup> February – Getting Started \*\* 3hr session 9am – 12pm \*\*

**Session 2:** Saturday 24<sup>th</sup> February – Monitoring the Ferment, Potential Problems

**Session 3:** Saturday 9<sup>th</sup> March – Racking, Tasting, Finalising & Bottling

**Course Fee:** Non-members – \$50 \* Includes Guild Membership to July 2024  
EDWG Members – FREE

+ Participants will be given a list of ingredients and utensils which will need to be purchased prior to Session 1.  
Cost is expected to be around \$90. We will advise where items can be purchased or a kit can be supplied.  
Note that equipment can be reused for future mead & winemaking.



For further information & to enrol: [amateurwine.org.au/courses](http://amateurwine.org.au/courses)

**Wayne Harridge**



**2023 Wine Show**

**ELTHAM AND DISTRICT**

**WINEMAKERS GUILD**

ESTABLISHED 1969

As the in-coming Wine Show Director I'd firstly like to thank Mario Fantin for all his work as Wine Show Director since 2020. He has set a high benchmark for me! The last 3 years have been difficult in so many ways, but the guild has persevered and has always presented an annual wine show since 1969 – this will continue.

The format of the show was essentially the same as 2022, with a few extra partner stands. Entry numbers were on a par with last year, and it was refreshing to see a good number of new entrants – an encouraging trend for amateur winemaking.

Our thanks go to all the judges and, in particular, our chief judge Lisa Cardelli who provide detailed and well considered assessments of our winemaking efforts and valuable feedback for improving our wines.

We apologize that we were not able to provide medal certificates for entrants at the Public Open Day due to some significant software problems – certificates will be posted to all recipients, and we will be addressing these software issues as a high priority.

Our thanks go out to our Committee and all the members who worked tirelessly to make this another successful Eltham Wine Show. The work starts in December and is not completed until the end of November of the following year – you don't get instant gratification, but the wait is worth it.

We gratefully acknowledge the support of our partners, who provide benefits to the Wine Show and the Guild in general. Please continue to support them whenever you can, they're all listed towards the bottom of this newsletter.

Lastly, we thank those who have entered the show in 2023. We hope that you have received valuable feedback on your winemaking, and that you will support the show in 2024. If you have any suggestions for improvements to the show, please address these to [president@amateurwine.org.au](mailto:president@amateurwine.org.au)

Cheers,

**Wayne Harridge – Wine Show Director**

---

## 2023 Wine Show Award Winners

---

### Congratulations to the 2022 Award Winners ...

**Bill Christophersen Trophy for Best Previous Shiraz Wine**

**Graham Scott Trophy for Eltham Guild Winemaker of the Year**

**Keith Traeger Trophy for Best Grape Winemaker**

**Harry Gillham Trophy for Best Country Winemaker**

**Jo Ilian Trophy**

**The Mead Cup**

Gavin Pennell

Barry Clarke

Terence Norwood

David Hart

Richard Martignetti

Thanavit Jirapanjawat

Best Cabernet Sauvignon Cabernet Franc current vintage

Best Cabernet Sauvignon Cabernet Franc previous vintage

Best Less Common Red Variety current vintage

Best Less Common Red Variety previous vintage

Best Merlot current vintage

Best Merlot previous vintage

Best Other Red Blend current vintage

Best Other Red Blend previous vintage

Best Pinot Noir current vintage

Best Pinot Noir previous vintage

Best Rose any type any vintage

Best Shiraz current vintage

Peter Enness

Bittern by the Grape

Phil Blight

Bittern by the Grape

Kevin Murphy

Bittern by the Grape

Fernando Di Michelle

Mario Fantin

Richard Martignetti

Bittern by the Grape

Harridge Family

David Bertazzon

Best Chardonnay current vintage

Best Chardonnay previous vintage

Best Less Common White Varieties any vintage

Best Riesling, Traminer, Pinot Gris any vintage

Richmoore Wines

Terence Norwood

Rino Ballerini

Rino Ballerini

Best Fortified Red or White Grape Wine any vintage

Best Sparkling Red or White Grape Wine any vintage

Harridge Family

Richard Webb

Best Melomel

Best Other Mead

David Hart

Libby Hatzimichalis

Best Berry Wine

Best Herb Grain Flower or Vegetable

Best Liqueur

Best Other Country Fruit Wines

Best Stone Fruit Wine

Libby Hatzimichalis

David Hart

Paul Finn

David Hart

David Hart



## 2023 Wine Show ... in pictures

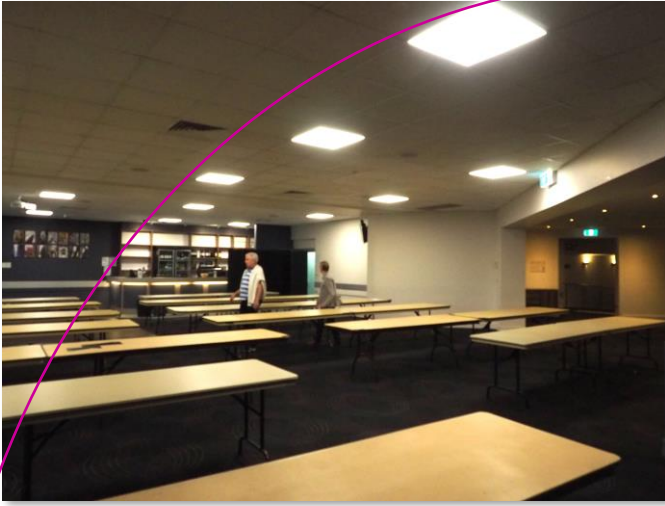
For the 54<sup>th</sup> time a tireless team of Guild members and wine judges gathered to create what we know as the Eltham Wine Show. Planning had gone on for over a year – wines had been made by artisans around the country – posters, information and social media posts had been circulated – Guild partners and members had collected and delivered the bottles, glasses, signs, openers ... to the venue – spreadsheets had been developed – judges organised – and, when the time had come, members rose at the crack of dawn to be there to make it all happen.

Photo credits: Aziz Yacoub (Melbourne Camera Club), The Harridges & Vince Conserva

### Judging Day

As usual, the team gathered early in the morning at the Veneto Club ... and began the mammoth task of unloading, sorting, organizing and setting up the judging tables.





It's a mammoth task to get the space set up – tables need to be organised and marked for each class, glasses washed and dried, bottles assembled in their classes then set-out in their allocated position, glasses arranged, bottles opened and wine poured as needed.



When the wines were ready, the judges assembled to get to know each other and be briefed ...



... then a long day of judging, more pouring, more washing and quietly catching up began ...





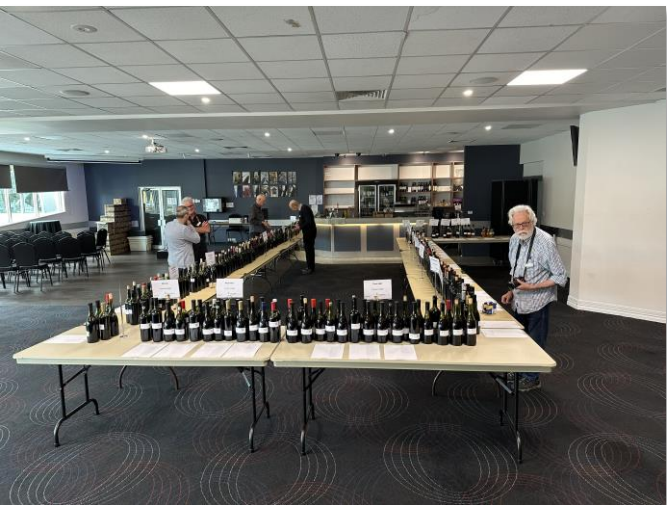
... reds, whites, blends, sparklings, meads, ciders, country wines ...





## Public Open Day

The following day the room was set up, ready to greet the public ...



... what we weren't ready for were the terrible parking problems caused by the extensive freeway works!

... or the computer software glitch that caused a major printout problem with the medal certificates ...  
– some certificates were missing – while others were allocated to low scoring wines – oh gosh!

This resulted in profuse apologies, empty Results Folders, a pile of certificates unceremoniously dumped on the floor, and Gold medals awaiting their winners. The Results Book was correct – so winemakers eagerly searched for their results before (in some cases) returning to claim a Gold ...

(Note: all certificates have since been correctly printed and posted out to winners)



And the public came ... in a steady stream across the day ...





Several partners set up stands for the day ... Pantalica Cheese, Goodbrew Kombucha, Panton Hill Olives and Vino Diversity ... it was great to have them there ...



Vince ran a sourdough workshop and Deano ran one about Kombucha



The Wine Show is always a great opportunity for friends, old and new, to catch up to celebrate and discuss all things wine and wine making ...



The culmination of the day was the Awards Ceremony, with several trophies closely contested. Trophies were presented by our President Richard Martignetti, and our outgoing and incoming Wine Show Directors – Mario Fantin and Wayne Harridge.





**Winemaker of the Year : David Hart**



**Best Grape Winemaker : Terry Norwood**



**Best Country Winemaker : David Hart**



**The Mead Cup : Thanavit Jirapanjawat**



**Jo Ilian : Richard Martignetti**

And so another successful Wine Show is over.

Now – to start organising the 55<sup>th</sup> ...!

---

## 2023 Wine Show ... reflection

---

### Vince Conserva: ... on Member Associate Judging

Two very long days and sore feet, but a rewarding weekend. The show is a big undertaking. Thanks to all that helped. Reflection is important, so hoping there will be plenty of discussion at Friday night's meeting. Come along and have your say, as feedback is important. We want to hear about what worked, what did not and how we make this show even better.

I participated in a Member's Associate Wine Judging session on Saturday, along with Zenon Kolacz, Mario Fantin, Trevor Roberts and Matt Allen. First up we judged Class 21 Chardonnay. There were 8 wines. We scored individually, and then met as a group and compared notes. We had plenty of disagreements, which goes to show how difficult the judging process is.

Out of interest, I kept a record of the average group score. We only gave one silver and 2 bronze! The official judges gave 1 gold, 3 silver and 5 bronze medals! Goes to show that either the five of us have no idea, or judges smell and taste things very differently.

Then we tackled Class 2 Shiraz Previous – the first 29 wines. Again, plenty of disagreement. We gave NO gold medals, 1 silver and 11 bronze! Official judges gave 3 golds, 7 silver and 10 bronze medals! It appears from the judges scores that we are just mean old men!

A few hours later, we looked at Class 12 Less Common Varieties Current. Zenon and I did a speed judging. Between us two, we gave no gold or silver. Judges gave 2 gold! We scored them 15 and 15.5 pts respectively. Zenon and I spend a lot of time tasting and learning about alternative varieties. Help!!!!



---

## Did You Know ...?

---

### **Richard Webb:** Richard's Recapitulations ...

Herewith some holiday reading ...

#### **In the West Bank, Palestinians Preserve Grapes and Tradition**

Adam Sella, *Eater*, October 30, 2023.

<https://tinyurl.com/WestBankfarmers>

Viticulture in Palestine.

Grapes are critical to culinary traditions and economic stability for many Palestinians but, during the Israel-Hamas war, farmers in the occupied West Bank struggle to keep their land and themselves safe.



---

#### **The Science of Flor Yeast**

Jacopo Mazzeo, *SevenFifty Daily*, October 30, 2023.

<https://tinyurl.com/FlorYeast>

Anyone for Sherry - or should I say Apera?

Best known for its role in sherry and vin jaune, flor imparts unique structure and flavour to wine. What conditions create a veil of flor—and how, exactly, does it impact wine style?



---

#### **Australian growers shift grape varieties as tastes change**

James Evison, *The Drinks Business*, October 27, 2023

<https://tinyurl.com/TastesChange>

Australian grape growers are trying new varieties - as Guild members well know.

A global oversupply of red wine alongside changing consumer tastes has resulted in Australian wine producers shifting varieties.



---

#### **This man made a world record after balancing 319 wine glasses on his head**

Toshita Sahni, *NDTV*, October 23, 2023

<https://tinyurl.com/SmashingWorldRecord>

Also don't forget ...

Guinness World Records recently shared an awe-inspiring video showing a man from Cyprus setting a 'smashing' world record.



### John Leenaerts: *Penfolds Experience – Adelaide Airport*

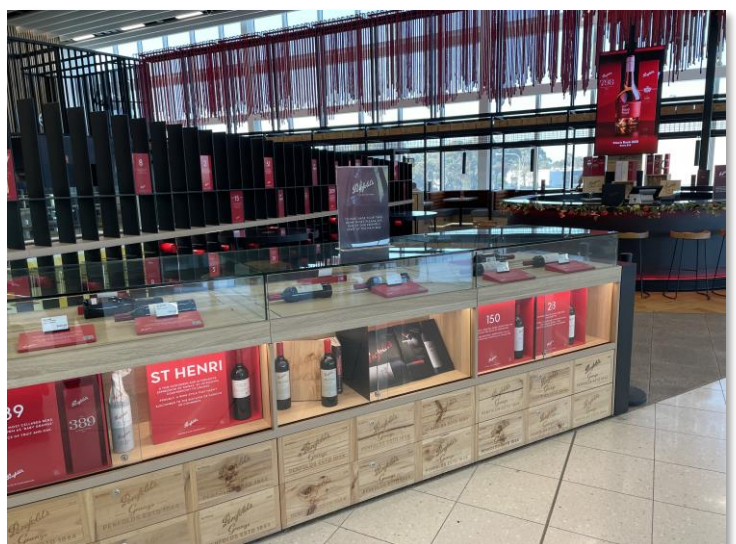
Over the course of this year, I have been doing quite a bit of travel back and forward to Adelaide with work, and just recently happened to discover a retail outlet that may be of interest for anyone planning travel there.

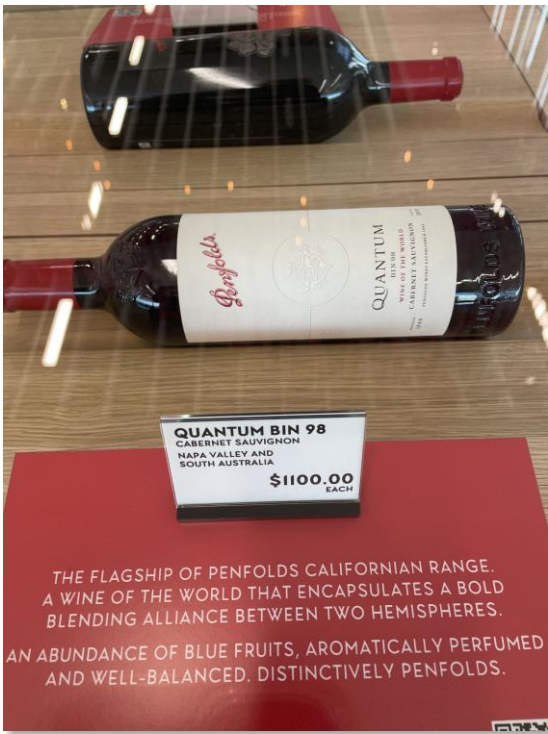
I had arrived at Adelaide Airport on a Friday evening, wanting to catch a plane to return home to Melbourne (after a week in SA) – only to discover that my plane was delayed by 90 minutes – Damn! Well, what was initially anger and frustration, turned out to be quite pleasant in the end.

As I was walking around the terminal, I discovered the *Penfolds Wine Bar and Kitchen*. This is located on Level 2, Domestic Departures – Eastern End of the departure gates. The outlet offers a premium wine and food experience within the Adelaide Airport.



There is a Penfolds wine display which has the history of Penfolds, and some of their renowned range of wines, of which some can be sampled ... and well, considering my predicament, and equipped with a company credit card, I realised the golden opportunity to pass some time and ease some of my anger and frustration from the delay!





Apart from the range of Grange, there was one wine that intrigued me – a *Quantum Bin 98* – a Cabernet Sauvignon blend from the Napa Valley & South Australia ... at \$1100.00 per bottle! I thought the Grange had topped the list for price with Penfolds, but this certainly topped that.

I had never heard of this. A 100ml glass to sample was \$260.00 ... hmmm ... I was very tempted but knew this would certainly take some justifying on the Company Credit Card!

A sample of a 2016 Grange was going to cost \$180.00 ... again hmm.

In the end I settled for a *Penfolds Bin 389* (the 'Baby Grange'). At \$45.00 a sample I thought this was more justifiable.

The *Penfolds Bin 389* is a blend of Cabernet Sauvignon and Shiraz (blend % unknown). This had a beautiful balance of fruit, tannins and oak, generous mid-palate with very impressive lingering length ... very polished and refined - very, very pleasant! Liquorice, stewed plum and blackcurrant fruits, with dark chocolate and mocha lurking in the background. Savoury and salivating – mouth-watering, succulent acidity.



Well, the 90 minutes disappeared rapidly, and I could have spent much more time sampling other wines if I wasn't being called to board my plane.

For those of you heading to Adelaide over Christmas (or whenever), I can recommend allowing a bit of time to check out the *Penfolds Wine Bar and Kitchen*. The food on offer is also worth a mention, but I was focused on the wine!

---

## My Vintage Year ...

---

### David Chambers: *An interview series ... this month with Steven Ney*

Here we interview wine people. They may be your fellow guild members, or significant others in the Wine Industry. Was this their vintage year?

I have known Steven for a couple of years now, having first met him at an *Eltham Wine Show* about three or four years ago. Typical of Steven, he is always there helping wherever possible - for both the set-up for Judging Day and the wine tasting on Open Day. You are gold Steven, people like you, who just put in.

We would benefit more if Steven lived in Melbourne but, alas, he lives in NSW. Fortunately for him, he has more superior skills at winemaking than he does for selecting places to live. I'm joking of course! He lives in Mt Keira Road, Wollongong – which sounds as though it has a fabulous view and is quite near a park.

I am, after this interview, thinking there are a whole lot more questions I have of Steven about his Japanese experiences. It's no secret that I am passionate about the Japanese and their wonderful country.

Steven is considering joining the FAWG. I hope he does if, for no other reason, than all wine guilds should be supported. Another hobby horse of mine is trying to get a beneficial deal for all members to belong to both guilds. You may be reading this in the EDWG Newsletter. We are, hopefully, going to have more collaboration between the guilds in 2024.

I find myself agreeing almost always with the desert island choices of all interviewees. What would you take to ... *Loloata Private Island Resort, Papua New Guinea*.

**Dave:** *Why wine and not beer?*

**Steven:** As a young man, half a glass of beer left me feeling sick, so spirits became my drink of choice. In my early twenties I started drinking wine and have enjoyed doing so ever since. I started my winemaking journey 8 years ago. During my second vintage, after a long day of making and tasting wine, I couldn't face more wine that night – and I drank my first beer in 45 years. I now enjoy trying different craft beers with all their nuances. Beer brewing is on the distant horizon. My family now enjoy reminding me that making wine drove me to beer.

**Dave:** *What wine region or village anywhere in the world is your fantasy wine tasting destination.*

**Steven:** I've always enjoyed travelling. I will go anywhere if the opportunity arises. When I travel, I make a point of tasting and drinking the local wines. My fantasy is to visit every wine making region in Australia.

**Dave:** *What is your first experience that you remember that led to an interest in wine?*

**Steven:** I remember, as a child, that Australians drank beer and foreigners drank wine. A dreadful stereotype from the 60's. *Expovin 1979* - an opportunity to consume lots of alcohol at low cost – which ultimately started a journey of discovery in the world of wine.



**Dave:** *What is an interesting unknown fact about you that members may find interesting?*

Because of family and friends, my wines are well travelled.

**Steven:** They have been consumed in Queensland, Victoria, New Zealand, Crete and Japan.  
All with positive feedback

**Dave:** *What wine do you prefer to make, Red or White, and what variety?*

I prefer to do something different whenever possible – predominantly I make red for two reasons. Red grapes are more abundant, and white wine is my nemesis. I've had more

**Steven:** failures than successes.

I prefer to make anything that I haven't made previously. I will attempt anything, subject to availability. I have a growing interest in country wines and mead.

**Angela Harridge** has a *Vice President's* question for you:

**Angela:** *You've been making Umeshu for the last few years. It's not your everyday liqueur. Can you share with us what got you interested in it, what it is and how it is made?*

For many years we had Japanese students stay with us on exchange programs – we remain in contact with some of them. My wife has always loved Japan and has visited more times than I want to count. My brother-in-law has lived in Japan for 8 years.

My wife is a big fan of *Umeshu*. When anybody returns from Japan, we always receive *Umeshu* and whiskey. When we go to Japan my wine, and now my *Umeshu* also travels.

**Steven:** *Umeshu* is a Japanese plum liqueur. There are many variations to *Umeshu*, which I find fascinating. Every time I search for information I learn something different. The finished liqueur has an abv ranging from 12% to 30%.

It is relatively simple to make. You steep sour plums and sugar in white spirit.

Time is the key ingredient – the minimum steeping time is 1 year. Ideally, it should steep for 3 years. My batches are currently 2 years old, and are already being enjoyed here and in Japan.

Ume plums are used in Japan to make *Umeshu* and *Umeboshi*, a pickled plum, which is an acquired taste. I've not been able to source *Ume* plums in Australia, so I currently substitute a middle eastern variety called *Janerik*.

*Does technical astuteness give you an edge in your wine making skill?*

**Dave:** *Winemaking is skill that unfolds with experience. Are you finding this to be true for you in your wine making?*

**Steven:** I believe that technical astuteness does give you an edge. It allows you to have an understanding of the *why* of your experience, giving greater depth to your understanding of your developing skill-set.

**Dave:** *Are you into the intellectual part of the discussion about wine?*

*Wine can be so many things to so many people. But what does it bring to you?*

**Steven:** I love every part of the discussion about wine. My sensory skills are, at best, underdeveloped. I enjoy listening to a skilled person dissect a wine, and then trying to pick the identified components. At the other end of the spectrum, I've been with friends who find the wine world intimidating, and I suggest to take a deep sniff – the first part of the taste sensation – take a sip and move it round your mouth, and swallow. Did you like it? Yes – it's a great wine. No – try something different.

**Dave:** *Are you a pedantic, fussy winemaker, or do you prefer to feel your way along steady-as-she-goes-it-will-work-out-in-the-end?*

**Steven:** As a young man who believed he could do everything better than everybody else, I was grounded by an old craftsman. His words were: *"It amazes me that an amateur without training and the correct tools believes he will do a better job than a trained person with all of the correct tools."* The comment has stayed with me, and I approach everything with this in mind. For winemaking I gleaned as much information as I could from all sources. As I started the process, I accumulated the best tools that I could afford. I tend to be pedantic, at least with the fundamentals, so that I have a baseline to work from if I choose to allow the wine to follow its own path.

**Dave:** *What are you excited about for the future of home winemaking? Where do you see it unfolding over the next ten years?*

**Steven:** Home winemaking should be about pushing the boundaries. I love that country wines are only limited by a person's imagination.

**Dave:** *What inspires you to make better wine? Is it the Gold medals, or the knowledge that you are ever-improving on your skills?*

**Steven:** I make wine for myself and friends. The first year I made wine some close friends visited, and I offered a tasting of my first wine. With apprehension, they accepted – with even greater trepidation they took a sip - Instant relief and *"Hey, this isn't bad – we expected the worst."* The greatest accolade I have had. From that day I was inspired to do better. ... Who am I kidding ... who doesn't love a gold medal?

**Dave:** *Can you describe where you make your wine? Is it in your kitchen or do you have a dedicated area for wine making?*

**Steven:** My winery is often described as compact. Part of a single garage. Everything is on wheels – press, tubs, tanks, kegs and barrels, so the layout can be adjusted to suit the current job. The space is challenging given that, in my two largest years, I processed 1,900kg in 2019 and 1,500kg in 2020.

**Dave:** *What have been the positive surprises of your membership of the Wine Guild?*

**Steven:** The warmth and friendship extended by everyone I encounter. The generosity of members, who will spend time and offer advice and assistance.

**Dave:** *What were you drinking in your twenties?*

**Steven:** Sweet and fruity German wine, whiskey and bourbon. The wine slowly improved in quality.

**Dave:** *If you could tell the young Steven about life, what advice would you give?*

**Steven:** Don't procrastinate. Do it now and enjoy every moment.

**Dave:** *Enlighten us with a couple of your favourites wine tweaks.*

**Steven:** I was fortunate enough to learn early that a small addition of a different wine could fill an obvious gap in a wine, taking it to a whole other level.

*Dave: I have heard in my short time with the guild some complete disasters while making wine. What is your biggest disaster you can share with us?*

*Steven: First vintage doing manual calculations for my first PMS addition – mixing up the decimal points – adding 100 times the dose. I'll leave the result to your imagination.*

*Dave: I have asked this question of everyone and, so far, a hundred percent have said making wine was never a financial consideration.*

*What was the motivation, and still is, for you after so many years?*

Tricky question.

I started making wine because I was, and still am, fascinated by the process. I was also considering things that I might do in retirement, and this hobby creates stuff that people actually want.

*Steven:*

Financial consideration was not a driver, but I struck a deal with my wife – if I could make good wine I would cancel all of my wine subscriptions (there were way too many) to fund my equipment purchases – win/win.

And finally ...

*You are going to a desert island to spend some chill time. You are taking with you one piece of music, one bottle of wine, a book and food. To be clear, that is a choice of one bottle of*

*Dave: wine, one meal and so on.*

*What will be placed in your suitcase and declared at the customs terminal on your way to Loloata Private Island Resort, Papua New Guinea?*

Dark Side of The Moon – Pink Floyd

*Steven:* Wynns John Riddoch Cabernet Sauvignon

Master & Commander – Patrick O'Brian

Rib eye steak cooked over charcoal with salad.



## Jo Ilian Awards – Forward Thinking

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

<b>Show Year</b>	<b>Class</b>	<b>Winner</b>
2026 (Grape)	Best Rosé	TBA
2025 (Grape)	Best Less Common Variety White	TBA
2024 (Country)	Best Liqueur	TBA
2023 (Grape)	Best Pinot Noir	Richard Martignetti
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](mailto: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 Traralga 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 models 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](mailto: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		