

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

JANUARY 2024

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 February 23rd, 2024

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

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Richard Martignetti

2024 EDWG Welcome

The EDWG Committee welcomes all the guild members back to the guild programme for 2024. Wishing you all a Happy New Year and a fruitful harvest for the upcoming vintage season!

Planning has continued over the festive season, so as to seamlessly present our usual program of guild meeting nights, workshops, winery visits and social events.

The committee is interested in any creative and informative suggestions for our program, don't hesitate to talk to any committee member about your ideas.

Introduction to Meadmaking Course

Two stalwarts of the EDWG Committee will be running the much-anticipated *Introduction to Meadmaking* course.

Commencing on 10th February, this workshop will delve into the origin and history of the honey-based beverage, as well as cover all the different types of mead styles that can be found and created.

Hands-on, it will focus on attendees learning and making, step-by-step, the famous mead style of *Joe's Ancient Orange*.

Places are at capacity – but never fear – due to the demand, another course could be planned later in the year. Make sure you register your interest early to avoid disappointment.

Grape Harvest | Vintage 2024

Depending on the location, growing season has been a challenging one for many regions down south. The spring and summer rains have been persistent, although thankfully not devastating, over the last few months. Let's hope all growers and suppliers have a sunny vine-friendly lead up to what is looking like a bumper harvest – well at least locally.

Our bulk grape purchase group organisers are tirelessly conversing and organising with numerous growers to obtain the best alternative grape varieties available for guild members to purchase come harvest. A few newer suppliers have cropped up recently, offering *Lagrein* and *Taminga*, but looks like any limited supply is now spoken for by those quick enough to get in early.

Demand for *Montepulciano* and *Pecorino* from *Ricca Terra* is also gathering a good response from members. Allocations are close to fulfilled, but if anyone is still interested, please confirm with Phil Blight or Trevor Roberts for any potential availability.

To keep abreast of all updates and discussion, the latest news can be found on the **#fruit-purchase** channel on our Guild Slack account.

January Guild Night – Welcome Back Lunch

With the January Guild Night falling on Australia Day, it was decided to get together during the day to celebrate the return to the Guild year. By all accounts it was a fantastic day – as can be seen in the photos later in the newsletter.

We extend a huge thank you to John and Dana Leenaerts for hosting what we hope will be the first of many social get-togethers for 2024.

February Guild Night

Friday 23rd February | 8:00pm

Our first guild night back at the Living & Learning Centre will be at 8:00pm, Friday 23rd February.

Anne Shea will be hosting the evening's main focus, which will be all about Meads. Anne will share her journey and knowledge in the world of Meadmaking, and we will be tasting a range of Anne's and members' meads.

Cheers,

Richard Martignetti – EDWG President



WINE FOLLY

ran an article that looked at **Wine & Junk Food Pairings (that actually work)**

It seems that some wines can elevate even the boldest junk food flavours. Here are some lesser known, yet (apparently) incredible, wine pairings for your guilty pleasure.

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

February 14th, March 13th, April 10th, May 15th, June 12th, July 10th, August 14th, September 11th, October 9th, November 13th, December 11th

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
February 10 th	<u>Introduction to Meadmaking: Session 1</u> Learning about Mead, and getting started
Friday, February 23 rd	<u>Monthly Guild Night:</u> Eltham LLC <i>Meads & Meadmaking</i> Anne Shea (award winning meadmaker) will share her journey and knowledge in the world of Meadmaking. <i>Tasting: Meads</i> We'll taste some of Anne's + bring along <u>your</u> meads.
Saturday, February 24 th	<u>Introduction to Meadmaking Course: Session 2</u> Monitoring the ferment, potential problems
Saturday, March 9 th	<u>Introduction to Meadmaking Course: Session 3</u> Racking, tasting, finalising and bottling
<u>Tuesday, March 26th</u> *Note the change of day and date* ... replaces having a Guild Night on Good Friday	<u>Monthly Guild Night:</u> Eltham LLC <i>Open That Bottle!</i> 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? <i>Tasting: Old goodies we've had for a while!</i> Wines from members' stashes.



Cotton Candy (Fairy Floss) + Lambrusco Rosato

Wash down each bite with a carbonated wine that will further kick up the flavours. This pairing works because fairy floss makes us need something refreshing and wet to wash the *sticky* off. Lambrusco also tastes great with a little bit of sweetness, so when you put the two together there will be a *pow!* in your mouth: the cotton candy will combine with the Lambrusco and make something like a boozy Italian soda.

A full-red Lambrusco might work too, but keep in mind it will have bitterness from tannin, so be sure you love bitter-sweet things.
P.S. Your teeth may fall out.

Other Dates for Your Diary

DATE	ACTIVITY
Thursday, February 29 th	Red Hill Mead Show: Entries Close – no late entries accepted
Friday, March 1 st	Red Hill Mead Show: Exhibits due on or before
Sunday, March 3 rd	Red Hill Mead Show: Judging Day
Friday August 2 nd	Frankston & South Eastern Wine Show: Entries Close https://www.fawg.org.au/Entry_Info
Friday August 9 th	Frankston & South Eastern Wine Show: Labels received by entrants
Friday August 16 th	Frankston & South Eastern Wine Show: Final delivery Date
Saturday August 31 st	Frankston & South Eastern Wine Show: Public Tasting Day and Results available

Announcing: The 5th Red Hill Mead Show



1. This is an "Open" and combined Mead show. Accepting from both enthusiast and commercial mead makers.
2. Comprehensive judging feedback given to all entries.
3. Entries will be judged to a standard, not to a place.
4. Gold, Silver and Bronze awards will be given for meads reaching that standard

Best Mead receives :
The Red Hill Mead Show Trophy



\$10 /entry

Enter now :

www.redhillshow.com.au/mead-show

Entries close:

February 29th 2024



Venue – Old Eltham Courthouse
Enrol by – February 3rd



Introduction to Meadmaking 2024

ELTHAM AND DISTRICT
WINEMAKERS GUILD

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Always wanted to
YOUR

COURSE FULLY BOOKED!
Please email courses@amateurwine.org.au to
register your interest in our next course

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 10th February – Getting Started ** 3hr session 9am – 12pm **
- Session 2:** Saturday 24th February – Monitoring the Ferment, Potential Problems
- Session 3:** Saturday 9th 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 \$65. We will advise where items can be purchased or a kit can be supplied.
Note that equipment can be reused for future mead & wine making.

For further information & to enrol: amateurwine.org.au/courses

Welcome Back Lunch @ the Leenaerts' Wilhelmina Estate

The January Guild Night fell on Australia Day – and we figured what better way to celebrate than a relaxed afternoon with members and families. It was a chance to catch up and share a wine or two.

Wilhelmina Estate is John & Dana Leenaerts' vineyard and cellar (find out more about *Wilhelmina Estate* in an interview with John later in the newsletter).



We gathered in the Cellar Door / Winemaking Area / Wine Cellar ...
... and spent some time chatting ...



... and sampling the gathered array of wines.



While we snacked, John filled us in on their winemaking journey ...



... with John & Vince sporting their winery aprons!
(love the photobomb in this one!)



The bbq was fired up ...



... after which there was more feasting, imbibing, and talking all things wine.

(2 pics here as proof that the author was present – thanks Diego)

After lunch John took us on a tour of his winery and cellar, explaining his methodology – and we tasted and compared barrel samples of his '23 Shiraz – discussing the difference the size of the barrel can have on the wine.



A walk around the vineyard finished off a fabulous day.

A huge thank you to John and Dana for hosting a great afternoon.

We can't wait for the next get-together!

Richard Webb: Richard's Recapitulations ...

Spraying goodbye to vineyard chemicals

Vicki Denig, *Wine-Searcher*, January 5, 2024.

<http://tinyurl.com/VineyardChemicals>

A review of grapevine sprays in use around the world. Spraying vineyards used to mean heavy doses of toxic chemicals – not anymore.



Wine likes to be under the sea

W. Blake Gray, *Wine-Searcher*, December 29, 2023.

<http://tinyurl.com/WineUnderSea>

Some people like to mature their wine in the ocean.

No, not growing in the octopus' garden, but ageing gracefully to change the end product profoundly.



Does wine have *terroir*? Artificial intelligence proves it

Suzanne Mustach, *Wine Spectator*, December 19, 2023

<http://tinyurl.com/TerroirAI>

Here is proof that terroir exists: AI says so.

A neuroscientist and oenologist team up to use machine learning to identify wines by their molecular components and find proof of place.



In the West Bank, Palestinians preserve grapes and traditions

Charlie Kool, *Barrie's Best Mix*, 107.5 Kool FM, *Kool Eats*, October 30, 2023

<http://tinyurl.com/HauntedWine>

The latest from the 19 Crimes guys is Haunted Wine. I once had a Shiraz that was haunted by volatility - hope theirs are better than that!

Would you drink haunted wine?



New research suggests that it might be quercetin, not sulfites or biogenic amines, that are responsible for the headaches some people experience after drinking red wine

Jamie Goode, *Wine Anorak*, November 20, 2023

<http://tinyurl.com/WineHeadaches>

Could this be why some people suffer from headaches after drinking even a small amount of red wine?
(Thanks for this one David Hart)



David Chambers: An interview series ... this month with John Leenaerts

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

John is a member at Eltham and is a very fine winemaker – I have a couple of cases of his Gold Medal winning Shiraz in my cellar. When I first approached John about doing an interview for the two newsletters, he was very enthusiastic. John has a very professional approach to his wine making. He is fussy about detail. In fact, the interview is textbook how to make wine. After you read this, make your first barrel of Shiraz. You may not win a Gold Medal at the next show, but you will be well on the way to making wine that is very drinkable.

Dave: Why wine and not beer?

John: Well wine came first. I was never a beer drinker until I discovered the world of craft beers in my late 30's. I worked for an engineering company that also had a microbrewery (3 Ravens). This changed my outlook and liking of beer with flavour rather than the commercial beers available such as VB, Melb Bitter etc. I used to drink mainly mixed spirits and white wine in my early 20s to mid-30s. The white wine of choice was either the Ben Ean Moselle or the Blue Nun Reising. It wasn't until my mid 30s that I started to acquire a liking for red wine. From that moment onwards I hit the road running with Red Wine and now rarely drink anything else.

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

John: Well, my wife and I have travelled extensively overseas over the years, and I am a great believer in trying the local produce of the regions we travel and, as such, the local wines. I keep comparing to Australian wines and still consider them as outstanding for flavour, styles, and value from those I've tried overseas. My fantasy wine tasting destination is by far the Barossa Valley, closely followed by Clare Valley.

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

John: Going to a restaurant in my late teens (with then my girlfriend, now wife) and discovering that there was either beer or wine on the menu (no spirits). As I mentioned, I wasn't a big beer drinker, so wine was the go. Good old Ben Ean Moselle was ordered and enjoyed! From there, I was hooked on white wine until my mid-30s, when the world of red wine opened the door by me, so much so, that I wanted to know more on how it is made. It wasn't until about 2004 when I worked with an Italian home wine maker who made Shiraz (which he called 'garage hermitage'). I tried some and it blew my mind as to how good this was and yet homemade! This triggered my interest and inspiration to take on the full gamut to wine making where I would grow and make wine. I had the land to grow grapes, an Uncle who was the vineyard manager at Mt Avoca Wines provided me with cuttings from 100 year old shiraz vines to get me started, and a work mate helped me immensely on my initial wine making. Perfect! The uncle proved very handy to call on for advice such as trellis setup, vine establishment, cuttings, spraying, fertilising etc. I still have the many phone notes from my uncle which I filed and called 'Uncle Tom's Vineyard Tips'.

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

John: That I am a Mechanical Engineer – which explains the logical and calculated approach to everything I do!

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

John: My preference is Shiraz, and always my first choice for tastings. I enjoy the vast differences in this wine style from each of the regions in Australia.

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

Angela: *Your wine label is Wilhelmina Estate - can you tell us about how that came about.*

John: Ahh yes, the name and the lady on the bottle. 2010 sadly saw the passing of my mother in ICU recovery after a heart bypass operation. Her name was Wilhelmina (Wilma). This was at the time when I was planting my grape vines. In memory of her I named the wine after her and the emblem on the label is a photo of her when she was engaged to my father

Angela: *As novice winegrowers, with vines planted on a 'less than perfect' site, Wayne and I have really appreciated your advice over the past couple of years - especially regarding your spraying regime. Tell us about what you're growing and any challenges you may have.*

John: Living on property in Warrandyte South, on the doorstep of the Yarra Valley and with two wineries (Riverlea Estate & Rob Dolan Wines) located within a stone throw of my residence, it was presumed that the area was conducive to grow grape vines. As a lover of red wine, Shiraz and Cabernet Sauvignon grape varieties were planted in 2010. These were sourced from cuttings off 100-year-old vines from my uncle who was the vineyard manager at Mt Avoca wines at the time. Uncle Tom proved very handy with providing the basic info to get started, such as row spacing, trellis and irrigation setup, when & how to prune, spray and fertilise. I have learnt via experience so, so, much more over the 12 years I have been growing grape vines.

John: You think wine making is challenging, I think growing grapes is far worse! My land (although not ideal) with slope and existing gum trees, offers up additional challenges (sometimes favourable and sometime not). Each season is so different, and you gain the skills on identifying and knowing what to do to the vines and when – such as when and how often to irrigate, spray, canopy thin, fertilise, net etc. It is amazing how astute I am to the weather forecast, vine health and season timing (early or late). I walk the vines every morning with my dog as a ritual. From this I get to monitor the progress and health of the vines firsthand – things like first signs of bud burst, flowering, grape bunch growth, leaf health, veraison, monitoring (tasting and testing of baume) and when to harvest.

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

John: Yes, I find this very true. Being self-taught on viticulture and wine making, I never stop researching and reading on the matter to refine my knowledge and skills. Each season is so different and brings with it different challenges, which builds on my expertise. I certainly believe that you will never stop learning on this matter.

*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?*

John: Yes, my passion for winemaking gets me chatting for hours with many a winemaker or anyone interested in the subject. My kids avoid the subject matter deliberately and prewarn family and friends not to mention the subject to me to avoid me getting started on the topic.

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?

John: I am a pedantic wine maker who plans and targets the wine to be made from when to pick the grapes, grape quality and properties. I am fanatical about testing and tasting along the journey, from the grapes on the vine and through the entire wine making process. It's amazing how astute your taste buds can be. You can't make good wine from poor quality grapes!

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

John: Home winemaking offers the opportunity to experiment and trial different techniques to refine winemaking without huge amounts of consequence if unsuccessful. The quality of home winemaking is rapidly improving which I believe is aided by availability of better testing equipment and literature available. Traditionally, the cost of good testing apparatus was out of reach for the common home wine maker. The gap between commercial and homemade wine has substantially narrowed or, in many cases, exceeded commercial wines. I believe home winemaking is getting more and more recognition and appreciation over time.

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

John: I am always striving to make the next vintage better than the last. I'm always reviewing and seeking improvement. I don't believe that there is such a thing as the perfect wine, as it is a matter of opinion which can vary greatly. I make wine to suit my style of taste – winning a gold medal is a bonus and reassurance that others also like my wine.

*Dave: Who or what has been your biggest influence in winemaking?
And how long have you been a winemaker?*

John: My biggest influence, as I mentioned earlier, was an Italian home winemaker that I worked with (Nando). He was also very passionate about winemaking and, if I hadn't tried his wine and been so impressed, I wouldn't be winemaking today.

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

John: Ask my wife – she looks and shakes her head at what I call my cellar door, winemaking area, wine cellar and vineyard, and equipment. She says that it is a hobby that has run out of control! Fortunately, I have a very large garage under my home.

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

John: The quality of wine made by others, knowledge I have gained from discussions with guild members, guild presentation topics and courses I have attended.

Dave: What were you drinking in your twenties?

John: Ben Ean Moselle and bourbon and coke.

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

John: You should've got the inspiration and inclination to make wine a hell of a lot earlier than you did!

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

John: The one thing that I do which is possibly outside the norm, is that I cool/cold macerate my shiraz must for 3 – 4 days prior to adding the yeast and commencing fermentation. I have found that this enhances the extraction of flavours and colour significantly. Basically, I add 10ppm of PMS to preserve the must after crushing. I then extract 80 litres, which I transfer into a typical plastic beer fermentation drum (these are the ones with the large screw top lid and fit in my fridge with shelves removed). This is placed in a fridge and then transferred back into the open fermenter of must. I do this both morning and night to maintain the must temperature below 12°C. This prevents the wild yeast from commencing the ferment. Sometimes I need to add some frozen plastic icepacks initially to get the temperature under 12°C. During this initial maceration I am testing the wine, adjusting the pH daily to get this around 3.40pH, and hand plunging 4 times a day. I have a plunging roster to hand plunge 4 times a day with whoever is at home at the time. Once the pH has settled and achieved, I then let the wine come back up to room temperature, then add the yeast to commence the fermentation. There's no urgent hurry in adding the yeast and getting the fermentation going.

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?

John: My first ever attempt to make wine – Vintage 2013. My vines were only 2 years old and didn't yield enough to produce wine, so my wife, who worked with a friend that had a property in Heathcote with Shiraz grapes, offered 500kg to get me started. Unbeknown to me at the time, these were possibly the poorest quality grapes that I had ever seen. I can't remember the numbers, but the Baume, PH, and TA were nowhere where they should have been, and it looked like they had been picked while raining! Obviously, the resultant wine was terrible (undrinkable) and went down the drain. The 2014 vintage utilised my grapes and won a silver medal at the Eltham Wine show when I first entered in 2017. I also won a gold for my 2016 Shiraz, which I was pretty stoked about. This was a serious lesson on the necessity for quality grapes, which are a must to make good wine!

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

Dave:

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

My motivation was to gain knowledge on how to grow grapes and make red wine. This is still my driver and passion today as I continue to meet the challenges of each season and seek to better each vintage.

John:

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 wine, one meal and so on.

Dave:

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

John:

Dire Straits Brothers in Arms, a bottle of Black Guts Shiraz (Rusden Wines – Barossa), and a pile of Grapegrower & Winemaker Magazines (which I read from cover to cover).



s'mores

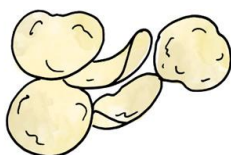


bual
madeira

S'mores + Madeira

S'mores are one of the few sweets that often get a fine dining revamp because they're so amazing. The key components to pair are cinnamon and chocolate, and for this you'll need a wine that's big enough for chocolate but won't smother the nuance of cinnamon.

Madeira is a great choice, and more specifically Bual (aka Boal) Madeira. As it ages (the longer the better) it will develop black walnut flavours and the lovely sauce-like texture that will complement the dryness in the cracker.



potato
chips



blanc
des
blancs

Fries/Potato Chips + Brut Sparkling Wine

It doesn't matter if it's Champagne, Cava or Crémant: as long as it's made using the traditional method and has lots of tiny bubbles, then it will be perfect with any sort of salty-fried potato thing you throw at it.

The reason why you want traditional method bubbles is that they have the highest carbonation of all the styles. The reason you want a Brut, or the more dry Brut Nature, is because you want the wine to be very dry and astringent so that it will properly cleanse your salty palate.

Sparkling wine has the benefit of slowing down your munching just from the sheer intensity of the pairing.

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	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



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Plenty Valley FM 88.6

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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
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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
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Phone
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<https://www.venetoclubmelbourne.com.au>

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



Reese's peanut
butter cup



amontillado
sherry

Peanut Butter Cups + Amontillado Sherry

This pairing works because it highlights the beautiful peanut-butteriness of a peanut butter cup.

Amontillado is a style of Sherry that is further aged and oxidized after the flor dies off. Because of the oxidation, Amontillado has a rich tawny colour and tastes very nutty.

When pairing with a super dark chocolate peanut butter cup, you might try the even darker version of Sherry: Oloroso. Oloroso Sherry can be aged 100 years and tastes quite nutty with a deep brown color. The longer it ages, the more dark, rich and nutty it becomes.



banana nutella brie
sandwich



Lanzarote
malvasia

Grilled Banana, Nutella & Brie Sandwich + Lanzarote Malvasia

This one is tricky because the Nutella begs for red wine, but the banana begs for white wine. Thus, you'll need to step outside of the usual varietals and go for something with serious character.

For this, a Late Harvest Gewürztraminer or Lanzarote called Malvasia Semi-dulce are great options. The Gewürztraminer adds rose flavors to the scene which would be classy, but the Lanzarote Malvasia is probably the true winner because it's so salty.

Salt is definitely what this dish needs to get up to holy-junk food status.



choc chip fudge
brownies



ruby
port

Chocolate Chip Fudge Brownies + Ruby Port

The only thing better than brownies are chocolate chip fudge brownies. Nobody wants to admit that they are deadly and addictive to most of humankind. The perfect wine to this devilish food must have both the fortitude and flavour to complement the intensity.

For this, Ruby Port is the clear option. Ruby Port is unlike other Ports in that it's freshly made and, for this reason, it still has all the bold black and blue fruit flavours and tannin. The tannin in this wine will help scrape your palate, while the complementing sweetness (usually slightly less than a Coke) will make sure that the wine doesn't come across bitter.