

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

FEBRUARY 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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Ready
Set **Go!**



Richard Martignetti

January Guild Meeting

All EDWG guild members were welcomed back to the monthly meetings of 2024 with a special event. As the ELLC was undergoing renovations, the Leenaert's generously opened their home and hospitality to showcase their home and wine making facilities.

Introduction to Meadmaking Course

Angela and Wayne Harridge have recently been running the *Introduction to Meadmaking* course.

Having commenced earlier this month, the course has been covering the origin and history of the honey-based beverage, as well as explaining all the different types of mead styles that can be found and created. Hands-on, the attendees have been learning and making, step-by-step, the famous mead style of *Joe's Ancient Orange*.

A reminder to all still interested, but missed out, another course could be planned for later in the year. Make sure you register your interest early to avoid disappointment.

Grape Harvest | Vintage 2024

The fruit purchase program is well underway, with orders placed with *Ricca Terra* this season. *Montepulciano* has been confirmed, although some varieties such as *Pecorino* unfortunately having had to be cancelled due to unsustainable yields and quality due to undesirable growing conditions.

For those still looking for grapes and alternative sources, the latest information can easily be found on the Slack **#fruit-purchase** forum channel.

From time-to-time there are announcements of grapes available on the main guild forum channel, so keep an eye out.

February Guild Night

Friday 23rd February | 8:00pm

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 will be offering a tasting of her and other members' meads.

Social Media Influencer | Call Out

The Committee recognises the need for our guild to promote itself and share news via the medium of social media applications such as *Instagram*.

Working in conjunction with a committee member, if anyone is interested, or can recommend, individuals who would be ideal at documenting and creating news posts on a regular basis, please contact any of your guild committee members.

Cheers,

Richard Martignetti – EDWG President

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

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
Friday, February 23 rd	<p>Monthly Guild Night: Eltham LLC Meads & Meadmaking Anne Shea (award winning meadmaker) will share her journey and knowledge in the world of Meadmaking. Tasting: Meads We'll taste some of Anne's + bring along your meads.</p>
Saturday, February 24 th	<p>Introduction to Meadmaking Course: Session 2 Monitoring the ferment, potential problems</p>
Saturday, March 9 th	<p>Introduction to Meadmaking Course: Session 3 Racking, tasting, finalising and bottling</p>
<p>Tuesday, March 26th *Note the change of day and date* ... replaces having a Guild Night on Good Friday</p>	<p>Monthly Guild Night: Eltham LLC Open That Bottle! 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? Tasting: Old goodies we've had for a while! Wines from members' stashes.</p>
Saturday, November 16 th	<p>Eltham Wine Show: Judging Day</p>
Sunday, November 17 th	<p>Eltham Wine Show: Public Open Day</p>
<p>Friday, November 29th *</p>	<p>Monthly Guild Night: ZOOM* Wine Show Review – the Final meeting of the year & Chief Judge's review of the 2024 Wine Show. Tasting: EDWG Wine Show Medal Wines Bring along your wines that won a <i>Medal</i> to share.</p>



Continued



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. Below are some lesser known, yet (apparently) incredible, wine pairings for your guilty pleasure.

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



Wayne Harridge

Firstly, I'd like to thank Mario Fantin for his work as Wine Show Director for the last few years. I will be attempting to carry on the role to the same high standard.

A comprehensive review of the 2023 show has been undertaken by the Committee, and planning has already commenced for the 2024 Eltham Wine Show. Members are encouraged to contact any committee member to provide us with feedback about the Wine Show, what you like, what you don't like, improvements, new initiatives or whatever.

Judging Day Saturday 16th November
Public Open Day Sunday 17th November
Veneto Club booked
The 2024 Jo Ilian is for *Best Liqueur*

For this year's show Lisa Cardelli will continue as *Chief Judge* but will be handing over the baton to somebody else (yet to be determined) for the 2025 show.

It's not too early for you to be planning your Wine Show entries now. Maybe try a different variety to your usual, a different style or experiment with your winemaking technique.



Bacon Wrapped Anything + Dry Marsala

Bacon is meat candy because it tastes better when there's some sweetness to accentuate it.

For this, Marsala is a good option because it not only brings sweetness but adds this fascinating nutty/smoky element that will take your bacon to the next level.

Marsala ranges in style from dry to sweet. Most are made for cooking, but you can find a few producers that make a high-quality Sicilian one. Marsala is one of the only fortified wines that requires the producer to use brandy from the same indigenous Sicilian grapes that are in the wine.



Churros + Pedro Ximenez Montilla-Moriles

Pedro Ximenez (Peh-dro Hem-min-nez) is not a man, but a grape that grows in southern Spain!

It matches so wonderfully with this traditional Spanish sweet and here's why: A deeply brown, aged P.X. will be rich and saucy, almost like cinnamon and coffee-spiced chocolate sauce – one of the top pairings with a churro. Just follow up a bite with a sip of the wine and you'll be very pleased.

Also, don't be surprised if the current vintage of P.X. you find is 30 years old!

The Harridges: *Introduction to Meadmaking*

In early February two enthusiastic groups met at the Old Eltham Courthouse to taste, learn about and make mead in the first session of our *Introduction to Meadmaking* course.

Once again, we have several beekeepers doing the course, so it will be interesting to taste the differences their individual honeys will bring to their meads.

Session 1



Session 1 is a big one – getting to know each other, going over what the course will cover, the equipment and ingredients, some theory, tasting a range of meads – and finally getting down to the business at hand – making a batch of *Joe's Ancient Orange*.



... it's slightly chaotic and all-hands-on-deck once we get down to business ...



... the biggest challenge can be getting the honey into the demijohns – because it's pure honey it can take quite a while if it's a bit thick (simply solved by thinning it out with a little warm water) ...



... and getting the orange through the neck of the demijohn!

By the end of the session everyone headed home with their new babies to monitor until we next meet.



Richard Webb: Richard's Recapitulations ...

More Violence in Southern France

Oliver Styles, *Wine-Searcher*, January 28, 2024.

<http://tinyurl.com/ViolentFarmers>

Violent farmers – the French are at it again.

France's winegrowers taking to the streets in demonstrations – roadblocks – manure deposited at railway stations and supermarkets!



Minister urged to hold firm on Prosecco

Winetitles Media, October 27th, 2023.

<http://tinyurl.com/AussieProsecco>

The fight continues over Australian Prosecco. Though government negotiations failed to give in, the Europeans have backed away from talks – so the status quo remains.



The world's most wanted Shiraz

Don Kavanagh, *Wine Searcher*, February 10th, 2024

<http://tinyurl.com/mostwantedShiraz>

Are you a Shiraz lover? Not everyone feels the same!

Apparently, Shiraz isn't considered to be 'cool' – and its supporters tend to be shouted down!



Collaboration key to success for the National Grapevine Collection

R&I News, *Wine Australia*, December 15, 2023

<http://tinyurl.com/NatVineCollection>

The National Grapevine Collection project aims to ensure the ongoing supply of healthy and true-to-type planting material for Australian vineyards.



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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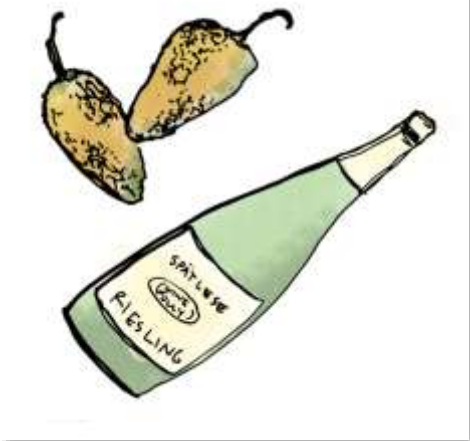
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The Trading Barrel

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

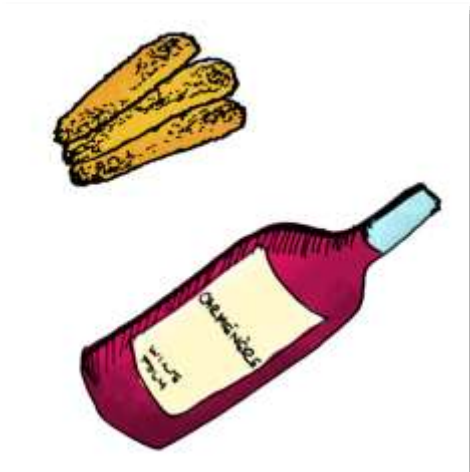


Jalapeño Poppers + German *Pradikat* Riesling

Jalapeño poppers are a near-perfect junk food that combines fat, salt, cream and spice together to create a complex mouth-plosion of flavour. The only thing they are missing is a touch of sweetness to balance the spice and for this we call upon German Riesling!

Pradikat is the classification system used to qualify a sweeter style of German Riesling – of which there are many levels.

A great Riesling with this food will not only add the sweetness needed to counteract the spice, but enough acidity to act as a palate cleanser. Riesling Sekt is another great choice because it's sparkling.



Fried Mozzarella Sticks + Cabernet Franc | Carménère

What could be worse for you than fried cheese?

For pairing this food, you can actually work with a wide range of both dry red or white wines. That said, here's why wines like Carménère and Cabernet Franc are our top pick: These wines are famous for their higher acidity and peppery flavors ranging from green bell pepper to smoky sweet red pepper.

This is the type of flavoring that would be awesome with fried cheese and might even remove the need for marinara.



Donut Burger + Pinotage or Shiraz

You ordered a donut cheeseburger and maybe even added some bacon to it. You may die, but at least you will die having known what a junk food masterpiece tastes like.

Don't cheapen this experience with a coke. You need something that is sweetly rich in aromas and flavour, but dry on the palate. You need Pinotage, a South African hybrid grape that is the awkward child of Pinot Noir and Cinsault. Despite the elegance of its parents, this grape produces massive wines that will even make an Australian Shiraz feel not worthy. With intense smokiness and equally ample fruit, this wine might be enough to complement your bad decision. We can only hope.