

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

MARCH 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: Tuesday March 26th, 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

Grape Harvest | Vintage 2024

Grape harvest season marks an exhilarating time of the year, brimming with activity and fellowship. It represents the culmination of countless hours of hard work by dedicated growers, offering us, as a collective of winemakers, the finest examples of their labour after eight months of diligent cultivation. As artisans of winemaking, we embrace the privilege to unlock and enhance the flavours, balance and distinctive expressions of terroir inherent in each carefully harvested grape.

This season brings us together as a guild collective, fostering social connections and celebrating our shared passion. Within our close-knit winemaking community of Eltham and its surrounding districts, there's a culture of generous assistance and support, where we exchange knowledge, experiences, and serve as a sounding board for individual pursuits of excellence.

Being part of such a dynamic and supportive community is truly rewarding, and I, along with others, eagerly anticipate discovering the results of the winemaking currently in action from the 2024 harvest season - whether shared at the monthly guild meeting, through this newsletter, on social media or at the annual wine show. We encourage you to share your carefully crafted wines and experiences with us all.

February Guild Meeting

If you couldn't make it to an awesome evening, you missed out! Anne Shea led a captivating and enlightening session all about Meads. She covered everything from exploring different Mead styles with tasting samples to sharing her expertise on Mead crafting and the intricate process behind it.

March Guild Night

Tuesday 26th March | 8:00pm

Our guild meeting this month is taking inspiration from the famous "Open That Bottle Night" concept by Dorothy J Gaiter and John Brecher of the Wall Street Journal.

Simply, the idea, bring along a special bottle that's been collecting dust in your cellar, or something new and exciting that you're eager to share the story behind.

And guess what? We'll have pizza to complement the wines!

For more info, check out the Slack forum.

Wine Testing

A reminder that as your vinification(s) are nearing that next phase, it is important to time your SO₂ additions with the completion of your Malolactic fermentation.

Both SO₂ and Malolactic tests are accessible through the guild. For inquiries or assistance, reach out to Vincent Conserva via the **#sentia-booking** channel on our Slack forum.

Social Media Influencer | Call Out

The committee understands the importance of promoting our guild and spreading news through social media platforms like Instagram.

If you're interested or know someone who would be great at creating and documenting news posts regularly, feel free to reach out to any of your guild committee members. We'd love to collaborate with you!

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

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
<p><u>Tuesday</u>, March 26th</p> <p>*Note the change of day and date*</p> <p>... replaces having a Guild Night on Good Friday</p>	<p>Monthly Guild Night: Eltham LLC</p> <p><i>Open That Bottle!</i></p> <p>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?</p> <p>Tasting: <i>Old goodies we've had for a while!</i></p> <p>Wines from members' stashes.</p>
<p>Friday, April 26th</p>	<p>Monthly Guild Night: Eltham LLC + ZOOM*</p> <p><i>Demystifying Oak: Chéne Australia</i></p> <p>Moira Chalk will talk about the oak products, barrels and alternative oak additives from Chene Australia. She will have wines to taste so we can compare the products.</p> <p>Tasting: <i>Oak! And anything you'd like to share or get an opinion on.</i></p> <p>Share something from Vintage '24 or that you're about to bottle or ...? Feel free to bring along anything you'd like to chat about/get an opinion on.</p>
<p>Friday, May 31st</p>	<p>Monthly Guild Night: Eltham LLC</p> <p><i>Blind Tasting of WHITE wines:</i></p> <p>Come along and test your palate as we learn about, and try to match years, winemakers, regions and pick which are the commercial and member wines.</p> <p>Tasting: White wines</p> <p>Bring along a white wine (your own or commercial) to add to the tasting list – don't show anyone – take it straight to the front table so we can hide it in a paper bag!</p>
<p>Saturday, November 16th</p>	<p><u>Eltham Wine Show:</u> Judging Day</p>
<p>Sunday, November 17th</p>	<p><u>Eltham Wine Show:</u> Public Open Day</p>
<p>Friday, November 29th</p> <p>*</p>	<p>Monthly Guild Night: ZOOM*</p> <p><i>Wine Show Review</i> – the Final meeting of the year & Chief Judge's review of the 2024 Wine Show.</p> <p>Tasting: <i>EDWG Wine Show Medal Wines</i></p> <p>Bring along your wines that won a <i>Medal</i> to share.</p>

Other Dates for Your Diary

DATE	ACTIVITY
Sunday May 19 th	<u>FAWG:EDWG Wine Tour 2024:</u> See Social Activities page for details
Friday August 2 nd	<u>Frankston & South Eastern Wine Show:</u> Entries Close https://www.fawg.org.au/Entry_Info
Friday August 9 th	<u>Frankston & South Eastern Wine Show:</u> Labels received by entrants
Friday August 16 th	<u>Frankston & South Eastern Wine Show:</u> Final delivery Date
Saturday August 31 st	<u>Frankston & South Eastern Wine Show:</u> Public Tasting Day and Results available

What a Good Idea!

Have you whipped up or adapted something to make your winemaking journey easier? ... then share it with the rest of us – it might be just what we were looking for!
newsletter@amateurwine.org.au



Vince Conserva

Here is my amateur plunger for small fermenters.

Taped a potato masher to a small broom handle.
Works well with the holes.



FAWG:EDWG Wine Tour 2024 | Sunday 19th May



Destination

Nazaaray Estate

266 Meakins Road, Flinders

The Winemaker

You will be educated by Param Ghumman who, with his doctor wife, immigrated to Australia in 1981 from India. In 1991, while still living in Melbourne, decided to buy 50 acres of cattle farmland on Victoria's Mornington Peninsula.



Cost

\$45 per person

A talk with Param about his Journey
Tasting of 5 wines
Lunch

To Book a Place

BSB: 633-000

Acc No: 143837391

Surname in Reference Box

\$45 per person

By: APRIL 26th

Limit of 22



The Harridges: *Introduction to Meadmaking*

Both the EDWG and U3A ITM groups completed their sessions in March.

As a result, we have 18 new Meadmakers in our (extended) midst – all with a rather delicious batch of JAO to share. A couple of them are totally hooked by the meadmaking bug, and we're looking forward to seeing what they come up with.

Session 3



Introduction to Meadmaking

Session 3

Presented by
Angela Harridge
Wayne Harridge



Session 3 focussed on tasting and adjusting the mead – bench trials (for sweetness, acidity and tannins) – fining (clarity, bitterness and tannins) – stabilising the mead and bottling.



Throughout the course, tasting a variety of meads was a high priority – training the palate is a vital part of winemaking!

Some of the meads were delicious – others, not so much ... but we got to sample a wide variety of mead styles.

Session 4



The U3A prefer their short courses to go for a term, so we include a 4th session – this focussed on other Country Wines
... Fruit wines
... Herb wines
... Ciders

We shared different ways we could experiment with the basic JAO recipe, fining and adjusting other mead recipes, the equipment needed if you want to make larger quantities, and accessing fruit.

A final array of meads and country wines were sampled and discussed – along with a bit of a plug for EDWG and the Wine Show 😊



We could tell that a few of the participants in both courses had been infected with 'the (meadmaking) bug'

... and several were interested in doing the Introduction to Winemaking course.

It's wonderful to see new winemakers excited to continue their journey.

Glen Van Neuren: *Pinot Noir picking in the Yarra Valley*



Glen and Steven – and Danny Capellani – Pinot Noir picking at the vineyard Richard Martignetti is managing - Mount Hope Estate in the Yarra Valley. 24th Feb. started at 6:45 through to 2:30pm.



A late lunch was had at Bianchet (Cosmo winery) with a great spread, great company and conversation – and a raffle where everyone took away a decent bottle of wine.

Richard addressing and thanking everyone for attending.



Did You Know ...?

Richard Webb: Richard's Recapitulations ...

Where'd You Go, Piquette?

Steven Grubbs, *Punch Drink*, March 15, 2024

<https://tinyurl.com/whereispiquette>

Piquette - gone and forgotten already?

The Americans seem to think so.



Sacré Bleu! Cheese enthusiasts are mourning the possible extinction of brie cheese

Joy Saha, *Salon*, March 15, 2024.

<https://tinyurl.com/brieextinction>

Brie may go extinct?

Sacre bleu, no?



Australian farmers rip out millions of vines amid wine glut

Reuters, *CNN Business*, March 9, 2024

<https://tinyurl.com/wineglut>

The wine glut - an opportunity for amateurs to access better fruit?



Aldi UK launches flat wine bottles from Australia

Kaycee Enerva, *Inside FMCG*, March 20, 2024

<https://tinyurl.com/flatwinebottle>

Aldi's flat out pioneering sustainable wine packaging.



Be alert for symptoms of crown gall disease

Wine Australia, March 22, 2024

<https://tinyurl.com/crowngalldisease>

Attention growers – keep your eyes open!



Richard Webb: *Cold Fermentations*

Aromatic wines call out for a cold fermentation. Riesling, Sauvignon Blanc and Rosé wines, and also some fruit wines, will benefit from being fermented cold.

There are aroma compounds in the grapes, and other aromas may be generated by particular yeast strains. These compounds are volatile: if you ferment at ambient temperatures they will tend to be lost. Fermentation produces a relatively huge volume of carbon dioxide (CO₂). This CO₂ will carry away volatile compounds from the wine.

Fermenting cold reduces this loss of volatiles by lowering their volatility. This is the same bit of physics behind keeping Chanel N° 5 in the freezer.

Some strains of wine yeast are suited to cold temperatures. However, they can be tricky to use. The following procedure works for me:

- 1.** Cold settle the grape juice after pressing.
A normal refrigerator on its least cold setting is required. If the temperature controller is connected, set it at 13°C.
I settle overnight with only 25 – 30 ppm SO₂. The juice temperature is usually about 15°C the next day when I rack off the clear.
I check the juice free SO₂, it needs to be 5 ppm free or less before yeasting. If it's too high the yeast will suffer a long lag phase and may struggle to work properly. If your juice needs longer settling to clarify you will need more SO₂.
- 2.** I pump over after yeasting with plenty of splashing then put the juice into the refrigerator, setting the temperature controller to 15°C, and taking the first of many Baumé and temperature readings.
- 3.** Continue at 15°C until the hydrometer shows a 1 Bé drop when you need to pump over for long enough to “turn over” the fermentation volume at least 5 times¹. This is critical² to invigorate the yeast and prepare it for its long journey into the cold.
At a 2 Bé drop start lowering the set point of the temperature controller³.
Check your yeast strain for its recommended minimum temperature requirement. The lower you go the better you retain aromatics, and the longer the ferment will take⁴. Some yeast strains I have used can ferment at actual wine temperature of 10°C, others are happy down to 7°C.⁵
- 4.** Continue checking Bé and temperature twice daily until you get a uniform daily Bé drop.

1 For example, if your fermentation volume is 90 litres and your pump does 30 litres per minute, 3 minutes pumpover “turns the wine over” once. In this example, 15 minutes pumpover is required. There should be splashing.

2 For those disinclined to pump over, yeast manufacturers have a range of adjuncts they claim will prepare the yeast for its voyage into the cold.

3 With experience you can anticipate the necessary adjustments of the temperature controller to get the actual wine temperature to move in the desired direction. Otherwise there may be a lag between refrigerator set point and desired wine temperature.

4 Too rapid a reduction in actual wine temperature can cause undesirable H₂S production. If this happens, pump over with refrigerator door open and a fan blowing to remove the stink.

5 Yeast action is exothermic, i.e. it gets hot. This will cause an offset between refrigerator set point and the actual wine temperature. It will be more noticeable the larger the volume of fermenting wine in relation to refrigerator size.

5. At around 5 Bé the fermentation rate will start slowing down.
This is the sign to allow the ferment to warm up slowly to ambient temperature⁶.
6. Watch the fermentation carefully for the point when it reaches dryness.
Add SO₂ at 0.8 ppm molecular and use minimum bentonite to retain the aromas you have so carefully retained by your cold ferment.

22 March 2024



This is my cold fermenter and *Inkbird* temperature controller.
... Best thing since sliced bread ...

QN: How does the controller hook up to the fridge or freezer in order to control temp?

It has a 240V power input plug and 2 240V outlet sockets, one for heating, one for cooling.
Beer brewers swear by them.
About \$50 online

Micro batch of *Bangholme Cinsault*
Ink Bird temperature control of brew belt under the doona.



⁶ If you keep the temperature low beyond this point, some strains will stop fermenting and may be difficult to restart.

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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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
-