

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

**APRIL 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 April 26<sup>th</sup>, 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](mailto:info@amateurwine.org.au) for meeting details

## **In This Newsletter:**

|   |    |
|---|----|
| President's Press .....                   | 2  |
| Committee & Committee Meeting Dates ..... | 3  |
| Guild Contacts .....                      | 3  |
| Forward Program for Guild Events .....    | 4  |
| Other Dates for Your Diary.....           | 5  |
| Wine Show Director – Update.....          | 6  |
| Social Activities.....                    | 7  |
| Vintage 2024.....                         | 8  |
| Last month's Guild Night.....             | 9  |
| Did You Know ...?.....                    | 10 |
| Jo Ilian Awards – Forward Thinking .....  | 11 |
| Partners.....                             | 12 |
| The Trading Barrel.....                   | 13 |

## **APRIL WINE QUIZ**

The Wine Quiz returns for April  
... test how much you really know ...

### Richard Martignetti

#### April Guild Night

Friday 26<sup>th</sup> April | 8:00pm

This month, we're delving into the post-fermentation world, specifically focusing on storage and oak influence on your wine.

After many years, we're fortunate to have Moira Chalk from *Chêne Australasia* joining us. She'll be sharing insights into their product range and how they can impact the structure and flavour of your wine. It's all about making informed decisions for your winemaking journey.

As part of the presentation, we'll have the chance to taste some samples so you can take down some tasting notes.

Will be a great hands-on learning experience!

#### March Guild Night

Due to the Easter holidays, last month's meeting was changed to a Tuesday night. We took inspiration from Dorothy J Gaiter and John Brecher's "Open that Bottle Night" concept from the Wall Street Journal, and it was deeply enjoyed by all.

It was an evening filled with trying out some unique and obscure wines, ones we might never have encountered otherwise. But what made it even more special was getting to hear the stories behind each bottle and learning something new about our fellow guild members. It was a fantastic opportunity to connect and share our passion for wine, of which we will definitely add to the calendar in the future.

#### Wine Testing

A reminder that as your vinification(s) are nearing that next phase, it is important to time your SO<sub>2</sub> additions with the completion of your malolactic fermentation.

Both SO<sub>2</sub> 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**

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## Committee & Committee Meeting Dates

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|                              |                     |                              |                 |
|------------------------------|---------------------|------------------------------|-----------------|
| <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**

May 15<sup>th</sup>, June 12<sup>th</sup>, July 10<sup>th</sup>, August 14<sup>th</sup>, September 11<sup>th</sup>, October 9<sup>th</sup>, November 13<sup>th</sup>, December 11<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.

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## Guild Contacts

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|                   |  |
|-------------------|--|
| <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, April 26 <sup>th</sup>      | <p><b>Monthly Guild Night:</b> <span style="float: right;"><b>Eltham LLC + ZOOM*</b></span></p> <p><b><i>Demystifying Oak: Chêne Australia</i></b></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><b>Tasting:</b> <i>Oak! And anything you'd like to share or get an opinion on.</i> 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> |
| Friday, May 31 <sup>st</sup>        | <p><b>Monthly Guild Night:</b> <span style="float: right;"><b>Eltham LLC</b></span></p> <p><b><i>Blind Tasting of WHITE wines:</i></b></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><b>Tasting:</b> <i>White wines</i></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>   |
| Friday, June 28 <sup>th</sup>       | <p><b>Monthly Guild Night:</b> <span style="float: right;"><b>Eltham LLC</b></span></p> <p><b><i>Preparing your wines for the 2024 wine shows:</i></b></p> <p>Bring along your <b>current</b> vintage wines for a preliminary assessment and advice about what you can do to prepare them for this year's Frankston and EDWG Wine Shows.</p> <p><b>Tasting:</b> <i>Current vintage wines</i></p> <p>Members' wines for assessment.</p>   |
| ... to come ...                     | <p><b>Monthly Guild Nights in the planning ...</b></p> <ul style="list-style-type: none"> <li>• <i>Sake</i>   Eric Nigol</li> <li>• <i>History of Polish Meadmaking (and a tasting of current meads)</i>   Andrew Janiak</li> <li>• <i>Rutherglen Winemaker/s</i>   Zoom session/s</li> <li>• <i>Wine appreciation</i>   Mini tasting/information session</li> </ul>   |
| Saturday, November 16 <sup>th</sup> | <b>Eltham Wine Show:</b> Judging Day   |
| Sunday, November 17 <sup>th</sup>   | <b>Eltham Wine Show:</b> Public Open Day   |

|  |  |
|--|--|
| <p>Friday, November 29<sup>th</sup></p> <p>*</p> | <p><b>Monthly Guild Night:</b> <span style="float: right;"><b>Eltham LLC + ZOOM*</b></span></p> <p><b>Wine Show Review</b> – the Final meeting of the year &amp; Chief Judge’s review of the 2024 Wine Show.</p> <p><b>Tasting:</b> EDWG Wine Show Medal Wines</p> <p>Bring along your wines that won a <i>Medal</i> to share.</p> |
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### Other Dates for Your Diary

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

1. What is the primary characteristic of a Cabernet Merlot blend?
  - a. Floral elegance and tropical notes
  - b. Robust structure and tannins
  - c. Zesty vivacity and citrus-driven charm
  - d. Aromatic richness and honeyed texture
  
2. Semillon Sauvignon Blanc is often referred to as:
  - a. The 'Bold and Beautiful Blend'
  - b. The 'Classic Dry White'
  - c. The 'Harmony of Reds'
  - d. The 'Crisp Elegance Duo'

### Wayne Harridge

*Lisa Cardelli* will be retiring as Chief Judge and will hand the baton on after the 2024 Wine Show. She is currently in the process of recommending her replacement. As part of this handover process the committee are clearly defining the role of the Chief Judge so that there are no surprises for the 2025 show. We anticipate that the next Chief Judge will be decided soon, and that they will be able to shadow Lisa for the 2024 show as “apprentice”.

The committee has also been defining the role of Chief Steward, which was performed admirably by Bill Bussau for many years. Bill has now retired from this position. We need to find a replacement, so if you would like to take up this role put up your hand and contact me or anyone on the committee - you don't need to be a committee member. No previous experience necessary, on-the-job training will be provided.

The 2024 grape wine vintage is coming to a close, so current vintage grape wines are now pretty well *locked in*. Don't forget the non-grape wine classes in our Show - eg meads, country wines (many of which can be made from frozen fruit) and – in particular *liqueurs* – the chosen class for the *2024 Jo Ilian Trophy*. There is still plenty of time to make, experiment and perfect these alternative wines before the 2024 show.

Cheers,

**Wayne**

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3. What does Semillon Sauvignon Blanc bring to the palate?
  - a. Heavy tannins and robust structure
  - b. Earthy undertones and herbal notes
  - c. A burst of citrus-driven freshness
  - d. Sweetness and lingering floral aromas
  
4. What is the name of the French wine region best known for pale coloured Rosé styles?
  - a. Bordeaux
  - b. Chablis
  - c. Provence
  - d. Tuscany



## FAWG:EDWG Wine Tour 2024 | Sunday 19<sup>th</sup> 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 26<sup>th</sup>

Limit of 22



# Vintage 2024

... snippets ...



**Vince Conserva | April 20<sup>th</sup>**  
My *Aglianico* rosé is clearing up

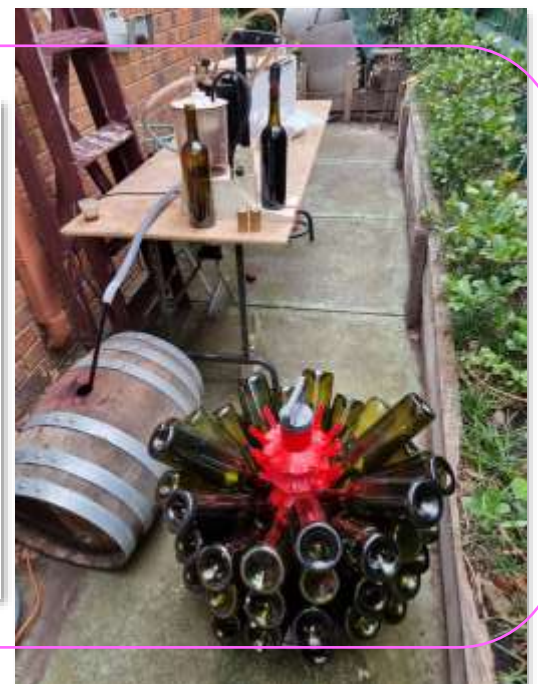


**David Hart | April 22<sup>nd</sup>**  
Racking this year's red wines.



**Bill Henderson | April 20<sup>th</sup>**  
*Aglianico* cap slow to reform this morning after punch down. Measured at 1B, so pressed into settling container.

**April 21<sup>st</sup>**  
Bottled EDWG '22  
Lambrusco today.





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## Last month's Guild Night

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### Open That Bottle Night!

OTBN was started in 2000 by Dorothy J Gaiter and John Brecher (two wine reporters at *The Wall Street Journal*). They wanted to encourage their readers to open a special bottle and then share their stories in the paper. Since then, it's become a bit of a global phenomenon.

Their belief was that wine is more than just liquid in a bottle – with the opening of the bottle comes a memory – one to be shared. They noted that pretty much everyone had one bottle (or a collection) that was always *too special to open* and, as a result, they just sat there ... possibly going off – being *loved to death!*

Members ventured into the depths of their cellars and brought along old and interesting bottles to share – along with their stories.



We opened some great (and ... not so great - but still interesting) bottles.

As one member said, it was the stories that went with each bottle that made them so special.

It was such a great night that we decided to make *OTBN* an annual EDWG event.

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## Did You Know ...?

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

#### **California Dreamin', Italian Style**

Robert Camuto, *Wine Spectator*, March 28, 2024  
<https://tinyurl.com/EnricoBertoz>

What they are doing with Malvasia in California sounds interesting.  
Cheap and readily available in Melbourne too!



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#### **Winery in north goes up in flames after rocket attack**

Emanuel Fabian, *The Times of Israel*, March 26, 2024.  
<https://tinyurl.com/wineryupinflames>

It's tough making wine when the neighbours bomb your winery.



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#### **Did the Irish invent Modern Bordeaux wine?**

Suzanne Mustacich, *Wine Spectator*, March 22, 2024  
<https://tinyurl.com/Irish-Bordeauxwine>

Did the Irish help make Bordeaux wine?  
To be sure, to be sure.



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#### **Aldi launches first supermarket own-brand 'flat' recycled PET wine bottles nearly seven times lighter than glass versions**

Aldi UK, March 18, 2024  
<https://tinyurl.com/Aldiflatwinebottles>

What next? Aldi Flagons!



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#### **Passito Uncorked – Dessert in a glass**

Winetitles Media, May 18, 2023  
<https://tinyurl.com/dessertinaglass>

Using old raisin drying racks to dry grapes to make a sweet wine that represents the Riverland.



## 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                |



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MELBOURNE

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A strong testimony of the passion and commitment of a few men and women who had a dream from one day they could bring "The Small Cluster of the Veneto" to the wine lovers in Australia.

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<http://www.venetoclubmelbourne.com.au>

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## The Trading Barrel

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**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
- 

### Quiz Answers ...

1. b Robust structure and tannins
2. b The 'Classic Dry White'
3. c A burst of citrus-driven freshness
4. c Provence