

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

**JULY 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 \* \***

**... AGM = ZOOM ONLY ...**

**8 pm start**

**Next meeting: Friday July 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

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### Richard Martignetti

#### June Guild Night

We had the pleasure of hosting Glen Fortune, President of the Frankston Wine Guild, who shared exciting details about their upcoming wine show!

Led by a panel of esteemed members – David Hart, Graham Scott, and Richard Webb – our members had the chance to bring their wines for a guided tasting. They received valuable advice and critique to get their wines ready for the FAWG Show and our own upcoming event later in the year!


#### Exciting News! AGM on July 26<sup>th</sup>

Join us for the guild's AGM on Friday, July 26<sup>th</sup> – it's a ZOOM only event this year, just like the past few years!

We're on the hunt for new Committee Members with fresh ideas to shape the future of the guild. This is your chance to make a difference! Our committee meetings are held on ZOOM every 2nd Wednesday of the month at 8:00 PM.

Our committee is dedicated to bringing you excellent informational presentations, tasting events, and the popular annual wine show. All current committee positions will be vacant at the AGM, so it's not too late to nominate yourself!

Please contact Mario Anders at [info@amateurwine.org.au](mailto:info@amateurwine.org.au) or **@Master Forum Account** on Slack for help with your nomination form.

 We need a quorum for this meeting, and your presence is crucial. Come and have your say!

Here's your [ZOOM invitation](#)

#### Heads Up to all EDWG Grape, Honey & Country Winemakers!

There's still time to enter this year's annual FAWG Wine Show!

Get your entry forms in by August 2<sup>nd</sup> to assure your entry is eligible and all bottle labels reach winemakers in due time. Bottles need to be delivered by August 23<sup>rd</sup>, giving you plenty of time to fine-tune your wines.

**Entry Form:** [FAWG Wineshow entry form](#)

**Tasting Day:** Saturday, August 31st 10:30 AM - 2:30 PM  
Balnarring Community Hall, 3035 Frankston-Flinders Road, Balnarring

**More Info:** [Check out their website](#)

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**

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>

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## Forward Program for Guild Events

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We will keep you updated on the final details via SLACK and the [Website](#)

... so keep  ...

\*More information to come \*

DATE	ACTIVITY
Friday, July 26 <sup>th</sup> *	<b><u>Monthly Guild Night:</u></b> <span style="float: right;">ZOOM*</span> <b>AGM</b> A time to review the year that was for the EDWG. Let the President or Secretary know if you're interested in joining the Committee. <b>Tasting: Mulled wine</b> As is traditional for the AGM, have your <i>Mulled Wine</i> on hand to enjoy as we go through the AGM formalities – in the comfort of your home again this year.
Friday, August 30 <sup>th</sup> *	<b><u>Monthly Guild Night:</u></b> <span style="float: right;">Eltham LLC + ZOOM*</span> <b>Saké:</b> Eric Nigol will talk about his Saké making journey and take us through the process for making it. <b>Tasting: Saké + members' wines</b> A sampling of some sake – plus member wines to taste and share/discuss.
... to come ...	<b><u>Monthly Guild Nights in the planning ...</u></b> <ul style="list-style-type: none"><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><u>Eltham Wine Show:</u></b> Judging Day
Sunday, November 17 <sup>th</sup>	<b><u>Eltham Wine Show:</u></b> Public Open Day
Friday, November 29 <sup>th</sup> *	<b><u>Monthly Guild Night:</u></b> <span style="float: right;">Eltham LLC + ZOOM*</span> <b>Wine Show Review</b> The Final meeting of the year & Chief Judge's review of the 2024 Wine Show. <b>Tasting: EDWG Wine Show Medal Wines</b> Bring along your wines that won a <i>Medal</i> to share.

## Other Dates for Your Diary

DATE	ACTIVITY
Friday August 2 <sup>nd</sup>	<b>Frankston &amp; South Eastern Wine Show:</b> Entries Close <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 23 <sup>rd</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: 10.30-2.30 Balnarring Community Hall. 3035 Franston-Flinders Rd Balnarring

... according to Graham Scott ... this is *his* wine!



... how would you describe *yours*?  
(mine can certainly be stubborn!)



# 53<sup>rd</sup> Frankston and South Eastern Wine making competition.

Organized by the Frankston amateur Wine Makers Guild.

## Wine Classes

- Still Wine
- Sparkling
- Fortified and Liqueurs
- Cider and Meads
- Grape and Country

## Public Tasting Day

**Saturday 31<sup>st</sup> August.**

**Balnarring Community  
Hall**

**3035 Frankston Flinders  
Rd Balnarring.**

**Entry forms can be  
downloaded at  
[www.fawg.org.au](http://www.fawg.org.au)**

**Entries close**

**2<sup>nd</sup> August**

**2024**



### Wayne Harridge

#### Frankston Guild Wine Show

The Frankston Amateur Winemaking Guild (FAWG) annual wine show is coming up, and there is still time to submit your entry form. This show is a great opportunity to have your wines in the Barrel Sample classes assessed and make any adjustments prior to bottling, based on the advice received. The Public Open Day is also worthwhile to get an idea of your winemaking in comparison to other makers, although there is no results book published so you have no idea of another maker's score and judging notes.

#### Key Dates:

- Entries close 2/08/2024
- Labels to entrants 9/08/2024
- Delivery of bottles 23/08/2024
- Judging Day 30/08/2024 (Friday)
- Public Open Day 31/08/2024 (note the change to a Saturday)

Check the FAWG website for an [entry form](#).

#### A few hints for preparing your wines for a wine show (apart from the wine itself)

- First impressions are important – submit your entries in wine bottles with appropriate closures (cork or Novatwist) which are secure and will not leak.
- Ensure bottles are CLEAN and properly SANITISED before filling them – we have seen entries containing dirt and insects in previous wine shows!
- Ensure remnants of old labels and capsules are removed from bottles.
- Apply clear packaging tape over the wine show label – this ensures that, if the bottle somehow gets wet, the label will still be readable.

#### Eltham Wine Show

Mario Anders has been making solid progress on development of the Eltham Wine Show judging system, with a few committee members engaged in testing of the software as development proceeds.

The guild normally begins promotion of the Eltham Wine Show soon after the Frankston Show, so this will commence in September. We always promote the show to previous entrants but, if you have any ideas about promotion of the show to a wider audience, please contact any EDWG Committee member.

Cheers,

Wayne

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### Preparing your wines for the 2024 wine shows

Last Guild Night members brought along wines they planned to enter in this year's wine shows for a preliminary assessment, and advice about what they might do to prepare them for the Frankston and EDWG Wine Shows.



Glen Fortune, FAWG President, joined us to share the details of the Frankston show and encouraged us to get our wines in on time.

It's always a delight to welcome Frankston members to our Guild Nights.

Along with the judging panel, members had the opportunity to taste and judge each wine – working out their own scores and comments. It was a great learning experience, and we all came away with a greater understanding of the judging process and the scores and comments given during the wine shows.

Before the judging began, Richard ran us through the particular characteristics and potential scores used on a wine tasting score card, and the broad range of aroma and flavour characteristics found in wines.

These helped us identify the characteristics we found in each wine and determine our scores and comments.



A huge thank you goes to our judging panel – Graham, Richard & David – their knowledge and suggestions, added to that of the members, were a great help to those who brought along their wines for tasting.



WHITES	REDS	COUNTRY
Hamington Nick P. Sauv. Blanc '24 1	Wilhelmina Est. Shiraz '23 7	4 Graham Rhubarb 24
Graham S. Halvasia '24 2	Mario F. Hite Shiraz '24 9	
Graham S. ? Malvasia Naciona '24	Mario F. Hite Shiraz '24 8	
	Hamridge Hite Cab '24 5	
ROSE	Hamridge Humekale Shiraz '24 11	
Hamridge Cab Rose '24 3	Richard M. Hite Shiraz '23 10	
	Nick P. Hamington Lagrein '24 6	

... the number at the end of each entry was the allocated entry number.



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## Did You Know ...?

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

#### **New Zealand winegrower sentenced for smuggling Aussie cuttings**

Louis Thomas, *the Drinks Business*, May 22, 2024.

<https://tinyurl.com/NZersmugglescutterings>

Kiwi smuggles ... Aussie Grapes !!



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#### **High levels of weedkiller found in more than half of sperm samples, study finds**

Tom Perkins, *The Guardian*, May 17, 2024

<https://tinyurl.com/weedkillerfoundinsperm>

Use your PPE when spraying in the vineyard.  
Better still, don't use Roundup.



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#### **Florida wine sellers to start stocking 4-gallon bottles as new law ends size restrictions**

Zoe Thomas, *WRLN*, June 28, 2024

<https://tinyurl.com/Florida4gallonbottles>

4 gallon bottles. US gallons, but that's still 15 litres.  
Good for a party!



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#### **Oregon winery turns 800 cases of tainted Pinot into BBQ sauce**

Sarah Neish, *the Drinks Business*, July 1, 2024

<https://tinyurl.com/wineintosauce>

When a wine is too bad to turn into grappa.



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#### **Australian grape crush up 9%**

James Evison, *the Drinks Business*, July 10, 2024

<https://tinyurl.com/TrellisInnovation>

More grapes equals more wine glut?



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#### **Texas District Court Strikes Down Federal Regulation on Home Distilling**

Admin, *Alcohol Law Review*, July 12, 2024

<https://tinyurl.com/HomeDistillingTexas>

Texas still seems to be the Wild West for home distilled hooch.

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## Members Share

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### Richard Martignetti: *Pruning season at the Pinot Noir block at Mt Hope Vineyard, Dixons Creek*

The team – Michael, Frank, Mark and Carlo.



All getting busy reshaping the vines to the *Guyot Poussard* system. A lot of what we are doing will yield improved results in a year or two, and well into the future.



Frank's new Tapener tool makes light work of tying down canes!

Lunch time is a festive time, with plenty of great Italian food and wine of course!

After cellaring for a few years, the Sagrantino of guild member Paul Finn made it out of my cellar.

Cracking wine, thanks Paul!



Even the sheep are getting involved – with their own style of pruning maintenance!



## 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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## 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
- 

### Guild equipment for sale

Wayne Harridge

Pick up Doreen or delivered to the next guild night.  
Contact: Post a reply to Slack or contact me directly.

See below for items that are surplus to Guild requirements.

Payment can be made to the guild bank account.

Items can be delivered to the next guild night or picked up from Doreen, 3754.

- 2 x Syphons to fit Demijohns 10L to 54L. Also fits 50L SS beer kegs \$7ea
- 3 x Hydrometer test cylinders \$4 ea
- 1 x Food grade plastic barrel with lid (Fermenter) with tap \$10

