

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

AUGUST 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 8 pm start

Next meeting: Friday August 30th, 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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*We're heading into
Wine Show Season

... are you ready?*

Richard Martignetti

Eltham Wine Show 2024

Entries are now open for this year's EDWG Wine Show!

It's the perfect moment to decide which of your wines to showcase at the 2024 Eltham Wine Show. This year, the prestigious Jo Illian Award will be spotlighting the Country Wine class of Liquors. It's a fantastic chance to get creative and flaunt your skills in crafting a flavourful, infused spirit-based liquor. We look forward to seeing them at this year's show!

For details and entry forms, visit <https://amateurwine.org.au/wine-show#entry-forms>
Submit your entry to cheers@amateurwine.org.au by October 20th.

August Guild Night | Saké Making with Eric Nigol

This month's guild meeting will feature a special presentation by Eric Nigol, who will walk us through his process for creating Japanese-inspired rice wine, Saké.

Join us at the Eltham Living and Learning Centre for the event, where there will be some wine tasting for those attending in person. If you can't make it in person or are joining from interstate, a Zoom link will be shared on Slack for live streaming.

We look forward to seeing you all there to share in this fascinating topic!



Ed: some pics and info from Eric ...

The saké presentation will provide an insight to the nature of Saké and the manufacturing process. A brief history will be covered to discuss the nature of Saké and how it differs from other alcoholic beverages. The presentation will also cover the basic ingredients and the process of making small batch Saké – and, as wine drinkers may be unfamiliar with the drink, a tasting will also be provided.

53rd Frankston & South-Eastern Amateur Winemaking Competition

The entry period for the Frankston wine show has ended, with everyone's bottles having been delivered for judging, which will occur on August 31st.

Even if you haven't submitted any wines for the show, the Public Tasting Day is definitely worth attending:

Date: Sunday, August 31st

Time: 10:30 AM to 2:30 PM

Location: Balnarring Community Hall, 3035 Frankston-Flinders Road, Balnarring.

Cheers,

Richard

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

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, August 30th *	Monthly Guild Night: Eltham LLC + ZOOM* Saké: Eric Nigol will talk about his Saké making journey and take us through the process for making it. Tasting: Saké + members' wines A sampling of some saké – plus member wines to taste and share/discuss.
Friday, September 27th *	Monthly Guild Night: Eltham LLC + ZOOM* Rowly Milhinch: Scion Vineyard Rutherglen Rowly will talk about his, and Scion's, winemaking journey. The showcase will be the Scion Durif – 4 different styles of wine with the same Durif grapes. Tasting: Scion Durif + members' wines A guided wine tasting of the 4 different styles of Scion Durif – plus member wines to taste and share/discuss.
Friday, October 25th *	Monthly Guild Night: Eltham LLC + ZOOM* Polish Meadmaking: Andrew Janiak Andrew will take us through the history of meadmaking in Poland ... and have a tasting of current meads. Tasting: Polish Meads + members' wines A sampling of Polish meads– plus member wines to taste and share/discuss.
Saturday, November 16th	Eltham Wine Show: Judging Day
Sunday, November 17th	Eltham Wine Show: Public Open Day
Friday, November 29th *	Monthly Guild Night: Eltham LLC + 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.

Other Dates for Your Diary

DATE	ACTIVITY
Saturday August 31 st	Frankston & South Eastern Wine Show: Public Tasting Day: 10.30-2.30 Balnarring Community Hall. 3035 Frankston-Flinders Rd Balnarring

53rd 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

~~Entries close
2nd August
2024~~



Public Tasting Day

Saturday 31st August.

**Balnarring Community
Hall**

**3035 Frankston Flinders
Rd Balnarring.**

**Entry forms can be
downloaded at
www.fawg.org.au**



Wayne Harridge

Frankston Guild Wine Show

The Frankston Amateur Winemaking Guild (FAWG) annual wine show is coming up, with the open day on Saturday 31st August at Balnarring Community Hall from 10:30 to 14:30. The public open day is most worthwhile to get an idea of your winemaking in comparison to other makers, socialise with like-minded amateur winemakers, and have a very pleasant day out on the Mornington Peninsula.

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. At this time, it looks like we might be able to dispense with the AWRI Showrunner system for our 2024 show, saving us \$s and some frustrations with the lack of features for our purposes.

Promotion of the 2024 Eltham Wine Show is well underway and will continue full steam until the day of the show. 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. You can also help by encouraging any winemaker you know to enter the show, and any wine lover you know to visit the public open day.

Cheers,

Wayne



Richard Webb: Richard's Recapitulations ...

Top consultant reveals 'the enemies of terroir-driven wines'

Patrick Schmitt, *the Drinks Business*, August 16, 2024.

<https://tinyurl.com/enemiesofterroir-drivenwines>

Some reasons why your wine may fail to show off its terroir.



'Penfold Heir' stirs controversy by backing Penfolds lookalike

Bon-wine Culture Consulting Co. Ltd, *China Wines Information Website* (as shared: Morris Cai, *Vino Joy News*, August 15, 2024).

<https://tinyurl.com/Penfoldsheirstirscontroversy>

One of Penfolds' heirs is not playing for the other team!.



The Australian wine industry is officially considered to be in crisis

David Morrison, *The Wine Gourd*, June 29, 2024

<https://tinyurl.com/Austwineindustryincrisis>

More doom and gloom about the Australian wine industry.



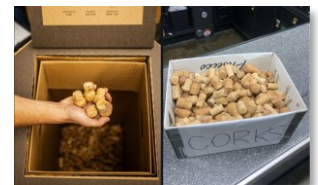
... from David Hart ...

Australia's first major cork recycling program is now active nationwide

Cody Profaca, *Drinks Trade*, March 13, 2024

<https://tinyurl.com/Austcorkrecyclingprogram>

Dan Murphy's has launched Australia's first large-scale natural cork stopper recycling program.



... from Wayne Harridge ...

Why vintners are pampering their yeasts

Kathleen Willcox, *the Drinks Business*, August 23, 2024

<https://tinyurl.com/pamperingyeasts>

From playing music in the cellar to talking to their fermentations ... ways that winemakers are trying to get the most out of wild yeasts.



Vince Conserva: *Travelling in southwest Europe*

Wendy and I spent 52 days in total travelling in southwest Europe from June 4th to July 28th.

Itinerary:

Flew into Madrid, caught a train to Malaga, joined a 10-day MSC cruise visiting Cadiz, Lisbon, Alicante, Mahon, Sardinia, Genoa and Marseille (Aix en Provence).

Then 7 days in Malaga villa with day trips to Ronda and Granada, bus to Faro.

Transfer to Carvoeiro (Algarve coast) and then onto Lagos.

Bus to Lisbon, fly to Bilbao and transfer to Santander.

Bus to San Sebastien.

Train to St Emilion. Train to Sarlat (Dordogne).

Train back to Bordeaux.

Fly to Nice and then train to Milan.

Flew home to Melbourne – arrived July 28.

Objectives:

To study current trends and learn more about Iberian wines (Spanish and Portuguese) and also Bordeaux wine (French).

Looking for any market development and import opportunities.

Learnings:

Surprised to see most wines still bottled under cork.

Most wines made as blends rather than single variety.

So called '[green wines](#)' were a growing segment. These are young wines (3-4 mths after fermentation) and some were made with slight spritz (malo allowed to finish in the bottle).

Probably the most amazing thing I learnt is that, in Bordeaux, they [light candles in the vineyards](#) to keep the vines from getting frost damage.

Two interesting liqueurs I tasted were [Mirto](#) (Myrtle) from Sardegna and, in Sarlat, one made from [Noix](#) (walnuts).

Spain:

Saw mostly Tempranillo and, surprisingly, only a small amount of Grenache wine on the shelf.

Sangria was treated as very much a tourist drink and not widely drunk by locals - often made by simply blending all leftover red wines – so it varied in taste from day to day.

In San Sebastien learnt that young people seem to enjoy Tempranillo and Coke. Try it, not bad, especially on a hot day.

Enjoyed a [Castillo de Haro Rioja Grenache](#) for 3 Euros.

Came across this cheap white wine blend of Airen (never heard of this variety before) and Verdejo which I quite liked – [Los Molinos](#). Check out more info on [Airen](#).

Found an unusual grape variety called [Hondarrabi Zuri](#) in a bottle of [Base Lore Txakoli Igartetza](#) white wine. It spent 8 months over lees and still had a little spritz but a lovely creamy and oily finish. Winery is in the Basque region near San Sebastien.

Portugal:

Enjoyed a fabulous and very informative wine tasting experience at [Wines ad Co.](#) in Lagos. Thoroughly recommend it for 20 Euros.

I did not appreciate that there were so many distinct wine regions and very different wines as the climate changes. We were introduced to a [Romaneira](#) wine from Alentejo region in eastern Portugal, with an unusual blend of Touriga Franca, Tinta Roriz, Touriga Nacional and Tinto Cao. Beautiful soft approachable tannins.

In southern Portugal, I saw mainly Albarino white and Tempranillo red wines. Very cheap at 3 Euros per glass and about 10 Euros per bottle. Learnt best to buy a bottle as you could not guarantee quality of open bottles. Came across an interesting wine [Qunita do Carmo](#), which was a blend of Alicante Bouchet, Aragonéz (or Tempranillo) and Trincadeira. Had wonderful velvety tannins and a cherry taste.



Me getting an education in Portuguese wines



However, my favourite was a [Cabrita](#) wine made using an old Iberian red variety called Negra Mole. Need to import this! Just smooth and lingers on.

I also found a beautiful Rose from [Dao DOC](#) called Adegade Penalva. Blend of Touriga Nacional ad Tinto Roriz (Tempranillo). Lovely salmon colour with cherry notes.

Surprised to see that [Mateus Rose](#) in its very recognisable bottle was still going strong and just 3 Euros for a litre!! I never appreciated Mateus was a blend of Baga, Rufete, Tinta Barocca and Touriga Nacional. I had never heard of [Baga](#) or [Rufete](#) grape varieties before. Also discovered unusual varieties including Crato Branco, Montעד and Castelaο.

Bordeaux/ St Emilion:

Learnt that there were many strict rules governing how you can achieve Grand Cru status. [Here](#) is a good guide. Basically, my understanding is that you can only use six grape varieties – Merlot, Cab Franc, Cab Sav must be the majority, with small amounts of Malbec, Petit Verdot and Carmeneré allowed in blends. No imported grapes allowed. Must not be machine picked and must be aged in oak barrels for at least 12 months. Then, to achieve Grand Cru Classe A or B, you have to prove high quality for at least 10 continuous years. I found most wines used Merlot as the major variety and blended with Cab Franc. Cab Sav usually was used in small percentages. Did not see any Carmeneré, and one winery claimed that none was grown in the region.



Very rarely did I see a 100% Merlot or Cab Franc. Almost always presented as a blend. They were not co-fermented but simply blended after ferment since they ripened at different times. Merlot grew best in limestone soil, whereas Cab Franc loved clay soil while Cab Sav did better in gravel. Merlot appreciated a cooler climate.



The amazing Bordeaux wine museum

We stayed at [Logis Hotel des Ramparts](#) in the heart of St Emilion. Beautiful old chateaux with quiet rooms and a gorgeous swimming pool.

Amazed that, from the moment you get off the train from Bordeaux (about 35mins away), you are surrounded by vineyards and amazing scenery and many chateaux in all directions. We spent a day just wandering around the vineyards and taking in the scenery. This magnificent medieval village just takes your breath away at every corner. We arrived on July 13 (Bastille Day eve) and were greeted with an awesome fireworks display that evening. So many wine store fronts where you could taste some wines for free! Why pay to go to a chateaux?

There was a standout place right in St Emilion called [Les Cordeliers](#) – the only winery making a sparkling. You could even do a tuk tuk underground tour of their caves. Apparently, there are over 800 chateaux in the area and some 200kms of underground caves.

There is an amazing [church underground](#) which is a must see. We discovered that, just 200m from our hotel, in the same street, you can visit some amazing [underground caves](#) for free.

Just a 10 min walk away, we visited [Chateaux Soutard](#). Just a perfect setting. Wine tour was incredible, including the fermentation tanks room complete with a giant chandelier overhead. You definitely know you are in France. Interesting to learn it is owned by a large French insurance company and, apparently, a growing trend in corporatisation.



We also ventured (took over 30mins to walk there) to [Chateaux Coutet](#) - owned by the same family for 400 years. Complete contrast. Completely organic, no fertilisers or pesticides used. All natural fermentation yeasts. They proudly showed us their wine-making area, complete with black mould on the walls which they claim is where the bacteria live and get into the wine.

My favourite wine was from [L'Aurage 2019 Cotes de Bordeaux](#) near Castillon. This red wine was just so fruity.

One of Wendy's friends has just purchased an old chateau near Castillon, which they are renovating. They can walk to this amazing Pitray chateau hide away in the forest. [Check out](#) this fairytale castle. The Pitray family is like royalty in Bordeaux, and we were lucky to go for a tour. You can even stay there. They can also walk to the [St Emilion golf course](#).- one of the top ten courses in France.

Provence:

Our final stop was on the Cote D'Azur in Nice. Enjoyed a [2023 Figuiere Rose](#) which was a blend of Grenache, Mouvedre and Cinsault. Soft delicate taste, with rose petals on the nose and gorgeous apricot blush colour.

On the flight home I watched an amazing [documentary](#) on a radical winemaker in Bordeaux called [Loic Pasquet](#), who has recreated a wine that Napoleon would have enjoyed.



... unashamedly pinched from the *FAWG August Newsletter* because I thought it was a great idea ... (Ed)

FAWG, *FAWG Newsletter August 2024*, August 2024. <https://tinyurl.com/FAWGNewsletter>

PODCASTS

- To learn about natural pest management, listen to Mary Retallack from The National EcoVineyards Program on the [Talkin' After Hours](#) podcast.
<https://tinyurl.com/ManagingVineyardPests>
 - Listen to any of the many podcasts from the *Australian Society of Viticulture and Oenology*
<https://tinyurl.com/ASVOPodcasts>
- or
- The *Australian Wine Research Institute*
<https://tinyurl.com/AWRIPodcasts>

Happy listening!

Zenon Kolacz: *What is Malolactic Fermentation?*

Winemakers Depot, ND <https://tinyurl.com/Whatismalolacticfermentation>

Malolactic Fermentation (commonly referred to as “MLF” or “Malo”) is an often welcomed, yet overlooked, part of a wine’s aging process. Although it is typical for MLF to occur naturally, most winemakers will tell you that it is something that needs to be controlled; as a naturally occurring malolactic fermentation, especially after bottling, may be detrimental to the wine. Unlike a typical yeast fermentation where the yeast is used to convert sugar into alcohol, a malolactic fermentation uses certain strains of bacteria to convert harsh malic acid into smooth lactic acid. MLF can take anywhere from a couple of weeks to a couple of months, and like yeast fermentation, its completion can be determined by the like of activity (bubbling) taking place.

Wine should be inoculated with the malolactic bacteria right after the secondary yeast fermentation has completed. If done prior to or during yeast fermentation the MLF will convert the sugar into volatile acids, such as acetic acid, giving the wine an unpleasant sharpness similar to vinegar. Sulfites will also prevent malolactic fermentation from starting, so the bacteria needs to be added to the must after the initial sulfites “burn off” during yeast fermentation and before sulfites are added again for stabilization. Also, Potassium Sorbate will not prevent MLF from occurring, but will cause the wine to have a foul odor, like ripe fish, if the two are combined. Because there are thousands of different strains of malolactic bacteria that can naturally occur in a wine, each producing its own characteristics for better or for worse, most wineries choose to inoculate the wine themselves with a known strain(s) so as it ensure it has the desired effect on the wine.

ALTERING THE CHARACTERISTICS

The Malic acid that is being converted during the malolactic fermentation is the same harsh, tart acid found in Granny Smith apples; while the Lactic acid that it is converted to is the same smooth acid found in milk, butter, cheese, and yogurt. Bold wines, most notably Chardonnay, are often described as being “buttery” on the palate, this is due to the level of lactic acid converted from malic acid. Because of the decrease in sharpness and the increase in smoothness, wines that undergo MLF are less fruity but have deeper, richer, more complex characteristics.

LOWERING THE ACIDITY

Lactic acid is a mono-acid, therefore, it is a less distinct acid than Malic acid. By converting the Malic acid into Lactic acid, it will inherently reduce the overall acidity of a wine. Also, during the malolactic fermentation only about 2/3 of the Malic acid is converted to Lactic acid, the other 1/3 is converted to CO₂ which is what causes the wine to bubble and is released while the fermentation is taking place.

ADDING STABILITY

By manually inducing a malolactic fermentation after the yeast fermentation, it ensures that one won’t take place naturally after the wine is bottled. When MLF takes place in a wine that has been bottled, it typically forms a sediment, clouding the wine, and producing sour odour. The CO₂ that is produced cannot escape the sealed bottle, therefore carbonating the wine as well.

It’s important to note that not all wines *should* undergo malolactic fermentation. Wines made from fruit, or grape wines that have a desired fruitiness should not undergo MLF. Most white wines, with the exception of Chardonnay, should be avoided and reds that don’t typically carry bold, rich tones shouldn’t be considered. Malolactic fermentation should be used to enhance wines that already have subtle, yet, rich and complex characteristics.

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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88.6 Plenty Valley FM is a community radio station that proudly services Melbourne's Outer North East (Whittlesea, Nillumbik and northern part of Bayside Councils) as a designated emergency broadcaster, with a wide range of music, local sport, information and multicultural programs.

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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
-

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

