

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

NOVEMBER 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 November 29th, 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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2024 Wine Show Edition

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Richard Martignetti

Eltham Wine Show 2024

The 55th Eltham Wine Show was another successful event for our guild. This year came with its fair share of hurdles, but thanks to the unwavering dedication and enthusiasm of our committee members and volunteers, we pulled off yet another successful wine judging event.

To every single one of you who contributed your time, effort, and energy ... thank you! Your hard work is the lifeblood of our community's wine show, and we couldn't have done it without you.

Judging Day on the Saturday was a perfect example of what we can achieve together. The professionalism, camaraderie, and passion everyone brought to the table were inspiring. It was an absolute pleasure to chat with so many of you who were helping, and the positivity in the air was contagious.

The introduction of a proprietary judging software for this year's show also shone brightly and I thank Mario Anders for a great effort to get that functional and over the line. It's success this year will be of benefit to the Eltham Guild Wine Show for many years to come.

Grape Harvest | Vintage 2025

As we look forward to Vintage 2025, our bulk grape purchase group organisers will soon be liaising with growers to secure the best grape varieties for our guild members. Stay informed by keeping an eye on updates and discussions in the **#fruit-purchase** channel on our Guild Slack channel.

Yearly Wrap-Up & Thank You

As we wrap up another year, it's a great time to reflect on everything we've accomplished as a guild. Life has certainly thrown us some curveballs in recent years, but our resilience and shared passion continue to shine. This year has been filled with remarkable events and learning opportunities, thanks to an incredible lineup of guest speakers and presenters who've enriched our knowledge and creativity:

- Dana & John Leenarts with their welcoming *Winemaker's Lunch*.
- Anne Shea, who brought the magic of meads to life.
- Angela Harridge's engaging *Open That Bottle Night*.
- Moira Chalk from Chêne, sharing expertise on oak storage and additives.
- Eric Nigol's fascinating journey with saké.
- Rowly Milhinch of Scion, a master storyteller and winemaker.
- Dr. Tanya Rutan from Hanna Instruments, demystifying pH meters and acid levels in winemaking.

A heartfelt thank you to all our guest speakers for their invaluable contributions. Their insights, anecdotes, and expertise have inspired us.

Holiday Wishes and Looking Ahead

As the holiday season approaches, I want to take a moment to express my gratitude to each and every member of our guild. It's your passion and commitment that make this community such a special place. I hope you all have an enjoyable and restful holiday season surrounded by loved ones. Here's to a Merry Christmas and a Happy New Year! Be safe, and we can't wait to see you in 2025 for what promises to be an exciting harvest season!

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
Past President	Wayne Harridge		John Leenaerts
			Mike Wilson
Wine Show Chief Judge	Lisa Cardelli		
Wine Show Director	Wayne Harridge	Newsletter Editor	Angela Harridge
Webmaster	Mario Anders	Fruit Purchase Co-ord	Trevor Roberts

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

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, November 29 th *	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.
Monday, January 27 th *	Welcome Back Get-together: The Harridges - Whittlesea A chance to get together and catch up over a relaxed meal and a glass (or two) with members and their families. On the Australia Day Public Holiday. Keep an eye on Slack for all the details.
Friday, January 31 st *	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.
Friday, February 28 th *	Monthly Guild Night: Eltham LLC Open That Bottle Night: Angela Harridge Following a hugely successful 2024 evening, we're looking forward to tasting and hearing about wines that have a story to go with them. Tasting: Members' wines with a story Bring along a wine from your cellar that has a story to go with it



EDWG Welcome Back Lunch 2025

Australia Day Holiday @ The Harridge's

Join us once again to welcome in the new Guild year with a relaxed afternoon with EDWG members and their families. A chance to socialise and have a chat.

This year it's at the Harridge's new abode – their winemaking space won't be fully set up – but there will be much to discuss.

Once again it will be BYO food and wine to share.
The Guild will provide some sausages and hamburgers.

Who? EDWG members and families

When? Monday, January 27th (Australia Day Holiday)

Time? 12 Noon – 4pm

Where? Whittlesea (address sent to those who RSVP)

Supplied? Tables & chairs BBQ Glasses Plates etc Some sausages & hamburgers

BYO? A plate to share (nibbles **or** main/salad **or** dessert) + wine + other meat to BBQ

Extra! A wander around the cellar and winemaking space (still in the early stages of being set up) – your ideas will be welcome!

* RSVP by Friday January 24th

To ensure we have enough seats, and a range of food please let **Angela Harridge** know how many will be attending and what you plan to bring.

newsletter@amateurwine.org.au **or** reply to the message on Slack

Wayne Harridge



2024 Wine Show

ELTHAM AND DISTRICT

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The 55th Eltham Wine Show attracted a post COVID record of 486 entries. Will we ever get back to the pre COVID numbers of 600-700 bottles? It doesn't really matter, as our goal is to provide honest and constructive feedback to all entrants on the wines they have entered, and we have achieved this goal again this year.

This year over half the bottles entered achieved a medal – a great achievement for the winemakers who entered, and recognition of the healthy state of amateur winemaking.

Unfortunately, we had a major issue this year, with our liquor license for the Public Open Day being rejected due to a minor clerical error on our part, resulting in cancellation of the normal Sunday event. We were only notified of this mid Saturday afternoon and had no opportunity to rectify the application. This will not happen again! Even though we were not able to sample the wines, we were able to meet and chat with those entrants who came to pick up their awards.

Our sincere thanks go to our panel of dedicated judges, ably led by Chief Judge Lisa Cardelli. These people spend a lot of time assessing your wines and providing detailed comments on them. Lisa is retiring from the role this year, and we'd like to sincerely thank her for her contribution to the Wine Show over the past 3 years. Our new Chief Judge will be Luca Barbon, who has been a judge with the show for the last few years and has accepted our offer to lead the judges for 2025.

I would also like to thank all the guild members who contributed their time to the efficient running of the Judging Day – without you this wine show could not happen. In particular, I would like to thank Mario Anders who has planned and organised this event for many years.

Our partners who provide prizes for the show and discounts to members throughout the year are gratefully acknowledged. Please support them as they support us – they are listed at the end of our newsletters.

I would also like to acknowledge those winemakers who have entered their wines in the show. I hope you have had useful feedback on your wines and will continue to support the Eltham Wine Show in the future.

Finally, I would like to wish all EDWG members a Merry Christmas and a Happy New Year – and, with the new year, you should be starting to plan your winemaking for the 2025 Eltham Wine Show!

Cheers,

Wayne

2024 Wine Show Award Winners

Congratulations to the 2024 Award Winners ...

Bill Christophersen Trophy for Best Previous Shiraz Wine
Graham Scott Trophy for Eltham Guild Winemaker of the Year
Keith Traeger Trophy for Best Grape Winemaker
Harry Gillham Trophy for Best Country Winemaker
Jo Ilian Trophy
The Mead Cup

Paul Alliston
Bittern by the Grape
Bittern by the Grape
Bittern by the Grape
Richard Martignetti
Marc Carroll

Best Cabernet Sauvignon Cabernet Franc current vintage
Best Cabernet Sauvignon Cabernet Franc previous vintage
Best Less Common Red Variety current vintage
Best Less Common Red Variety previous vintage
Best Merlot current vintage
Best Merlot previous vintage
Best Other Red Blend current vintage
Best Other Red Blend previous vintage
Best Pinot Noir current vintage
Best Pinot Noir previous vintage
Best Rose any type any vintage
Best Shiraz current vintage

San Anton
Bittern by the Grape
Bittern by the Grape
Bittern by the Grape
Rino Ballerini
Carlo Ceravolo
Trevor Roberts
Marc Venturini
Malcolm Summons
Mepunga Wines
Nick Pane
Fantin Partnership

Best Chardonnay current vintage
Best Chardonnay previous vintage
Best Less Common White Varieties any vintage
Best Riesling, Traminer, Pinot Gris any vintage

Carri & Franzese
Terence Norwood
Diego Cappellani
Trevor Roberts

Best Fortified Red or White Grape Wine any vintage
Best Sparkling Red or White Grape Wine any vintage

Dave Chambers
Richard Webb

Best Melomel
Best Other Mead

#N/A
#N/A

Best Berry Wine
Best Herb Grain Flower or Vegetable
Best Liqueur
Best Other Country Fruit Wines
Best Stone Fruit Wine

Bittern by the Grape
Diego Cappellani
Richard Martignetti
Val Henry
Bittern by the Grape

EDWG Encouragement Award

Holger Detje

2024 Wine Show ... in pictures

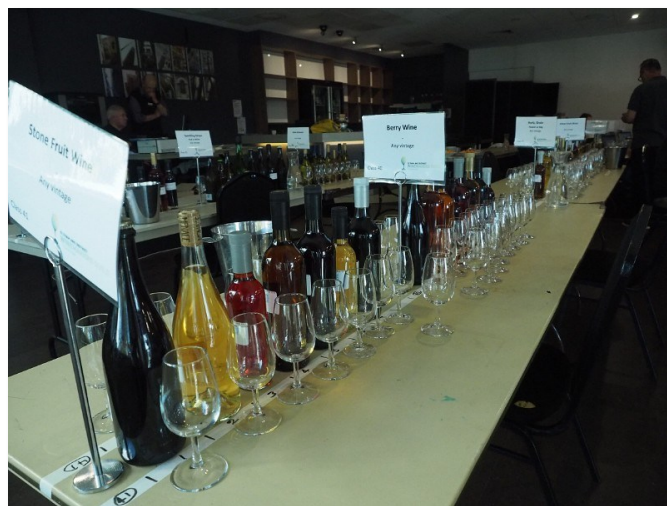
Our 55th Wine Show is one we won't forget! No matter how carefully something is planned, there is always room for error - and what unfolded on the Saturday afternoon was a case in point.

Photo credit: *Wayne Harridge*

Judging Day

This year *The Team* was able to bump in most of the entries, glasses, stationery etc on the Friday night – which gave more time on the Saturday morning to devote to setting up for judging.

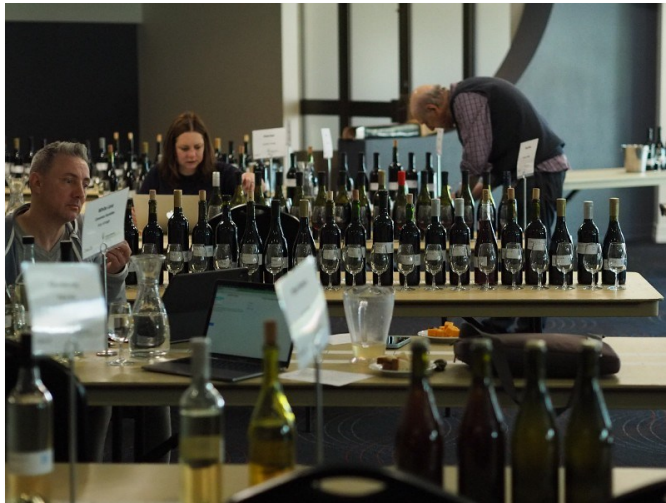
It's a mammoth task to get the space set up – tables need to be arranged and marked for each class, glasses washed and dried, bottles assembled in their classes and set-out in their allocated position, glasses arranged, bottles opened, and wine poured as needed.



After a briefing from the Chief Judge, everyone settled into an intense day of judging, pouring, washing up, chatting over morning tea and lunch ... and then repeating it all in the afternoon.

... reds, whites, blends, sparklings, meads, ciders, country wines ...





This year's Jo Ilian was Liqueurs ... and oh, my goodness ... there were SO many!
What a challenge for the judges ...



Public Open Day

Our Public Open Day didn't go as planned – with a simple clerical error leading to our Liquor License being rejected at the last minute – too late for us to rectify and resubmit. This resulted in the Public Open Day having to be cancelled late on Saturday afternoon. It was devastating for everyone involved in the Wine Show.

We were able to open on the Sunday for entrants to come and collect their results ... but, unfortunately, no wines could be tasted.

The Guild wishes to express their sincere apologies to everyone associated with the show, and those who were looking forward to sampling a selection of the 480 (odd) wines submitted.

An Award Ceremony will be held early in the new year. Entrants will be notified by email, as well as information on Slack (the Guild's member forum).

Cooking with wine ...

Christmas Recipes & Wine Pairing

Hunter Valley Wine Country, November 18, 2024

<https://tinyurl.com/ChristmasRecipesandWinePairing>

The 2024 Wine Selector's Christmas food recipes and wine pairing guide ... a summary ...
(click the link for recipes and more detailed pairing information)

Food	Wine
Turkey	Chardonnay, Viognier, Verdelho, Sparkling Red, Grenache, or Pinot Noir
Chicken	Chardonnay, Viognier, Roussanne, Pinot Noir or Grenache
Ham	Riesling, Semillon, Nero d'Avola, Grenache (and GSM blends), Tempranillo and Barbera
Pork	Chardonnay, Viognier, aged Semillon, oaked Sauvignon Blanc, Pinot Noir, Sangiovese, Tempranillo, Grenache and Barbera
Salmon	Chardonnay, Chenin Blanc, Arneis, Rosé, Pinot G, Vermentino, Fiano or Pinot Noir
Prawns	Semillon, Verdelho, Fiano, Pinot Grigio, Rosé, or Grenache
Salads	Pinot Grigio, Vermentino, Fiano, Sauvignon Blanc, Chardonnay, Rosé, Viognier, Roussanne
Vegetarian	Sauvignon Blanc, Semillon Sauvignon Blanc Riesling, Pinot G, Verdelho, Vermentino

Richard Webb: Richard's Recapitulations ...

Why Dom Pérignon Scrapped Its Entire 2023 Champagne Vintage

Mike DeSimone & Jeff Jenssen, *Robb Report*, September 9, 2024.

<https://tinyurl.com/DomPerignonScrapsVintage>

How wealthy is a Champagne house that can afford not to release a Vintage!

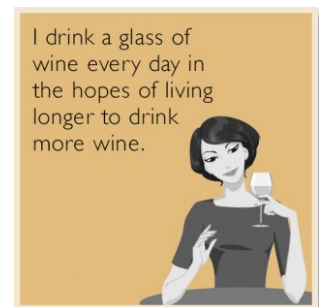


Interesting wine quotes from famous people

David Morrison, *The Wine Gourd*, September 23, 2024

<https://tinyurl.com/InterestingWineQuotes>

Brush up your wine quotes here to be a better wine bore?

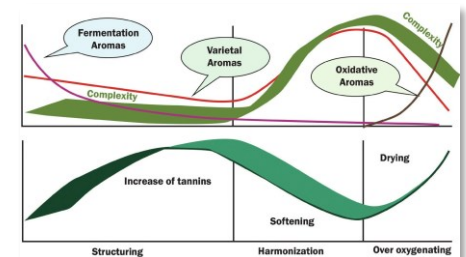


Controlling the Addition of Oxygen to Wine

Richard Carey, *Wine Business Monthly*, October 1, 2024

<https://tinyurl.com/ControlOxygeninWine>

Control the oxygen exposure to your wine. It's not always a bad thing.



The King of Aussie Wine Has a Challenger to the Throne

Mike DeSimone & Jeff Jenssen, *Robb Report*, October 20 2024

<https://tinyurl.com/ChallengertotheThrone>

As well as Penfolds Grange, Australia has many really good wines. Here are a few of them.



Defining Pet-Nat: An Ancient Method Finds New, Modern Style

Sarah Brown, *Wine Business Monthly*, December 1, 2024

<https://tinyurl.com/DefiningPetNat>

Have you tried making Pet-Nat wines? What method do you use?



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	Richard Martignetti
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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Plenty Valley FM 88.6

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 Council) as a designated emergency broadcaster, with a wide range of music, local sport, information and multicultural programs.

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Vinodiversity

Vinodiversity is a project of Darby Higgs, a Melbourne based wine writer and enthusiast.

The website and the associated publications deal primarily with Australian wine made using 'alternative' grape varieties.

<https://www.vinodiversity.com/>

U3A NILLUMBIK
UNIVERSITY OF THE THIRD AGE

Local Food Connect

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 Whittlesea, 3757.

- 2 x Syphons to fit Demijohns 10L to 54L. Also fits 50L SS beer kegs \$7ea
- 3 x Hydrometer test cylinders \$4 ea

