

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

FEBRUARY 2025

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 February 28th, 2025

**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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... And we're off

Richard Martignetti

Mario Anders

Mario Anders has officially resigned as Guild Secretary and Treasurer. Mario's sea change, having now been in Ballina NSW for a few years, has provided some logistical challenges, including not being able to attend and contribute to monthly meetings and events. As he's considered the tyranny of distance, he decided it was fairer for all to pass on the baton to other Committee members.

He has professionally and competently filled the position of Treasurer for thirteen years and that of Secretary in recent times. He has also taken a strong leadership role on the Committee, evolving and improving the Guild using developing technology and business process transformation.

His involvement in the Wine Show was outstanding, taking responsibility for all manner of tasks and duties including liaising with the Chief Judge, event logistics, catering arrangements, results data management and results book compilation/printing.

Mario's contribution to the Guild over the many years has been extremely generous and is immensely appreciated by all of us. He will be greatly missed by the Guild, and we will be all the poorer without his further committee involvement.

I and the committee thank him and appreciate his tireless dedication and service and wish him all the best for the future.

Committee Re-structure

I am excited and pleased to inform you that we have the following Committee members taking on the very important roles required to keep the Guild functioning and flourishing into the future - all of whom bring a vast depth of experience and energy. As is done each year, these roles, as well as all committee appointments, will be put up for re-election at the mid-year Annual General Meeting.

Secretary – Mike Wilson

Treasurer – Trevor Roberts

Wayne Harridge, as *Wine Show Director*, will be taking on a larger suite of responsibilities, with the help of the guild and the Committee.

February Guild Night

Friday 28th February | 8:00pm Open That Bottle Night

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 is to 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. The night is all about the stories behind the wines you bring.

For more info, check out the Slack forum

Cheers,

Richard Martignetti – EDWG President

Committee & Committee Meeting Dates

President	Richard Martignetti	General Committee	Graham Scott
Vice President	Angela Harridge		Trevor Sleep
Secretary	Mike Wilson		Mario Fantin
Treasurer	Trevor Roberts		
Past President	Wayne Harridge		
Wine Show Chief Judge	Luca Barbon	Newsletter Editor	Angela Harridge
Wine Show Director	Wayne Harridge	Fruit Purchase Co-ord	Trevor Roberts
Webmaster	Mike Wilson		

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

March 12th, April 9th, May 14th, June 11th, July 9th, August 13th, September 10th, October 8th, November 12th, December 10th

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, February 28 th	<u>Monthly Guild Night:</u> Eltham LLC <i>Open That Bottle!</i> Venture into the depths of your cellar and bring along a bottle that has a story to go with it, or an old bottle for us to review – have you kept it for too long OR is it a gem? <i>Tasting:</i> <i>A bottle with a story or old goodies we've had for a while!</i> Wines from members' stashes.
Friday, March 28 th	<u>Monthly Guild Night:</u> Eltham LLC <i>TBA</i>
Saturday, March 29 th	<u>Winemakers' Lunch:</u> <i>David Chambers - Doreen</i> Check Slack. to see the details.

Other Dates for Your Diary

DATE	ACTIVITY
Thursday, February 20 th	<u>Red Hill Mead Show:</u> Entries Close – no late entries accepted https://www.redhillshow.com.au/mead-show https://showday.online/show/redhill
Friday, February 22 nd	<u>Red Hill Mead Show:</u> Exhibits due on or before
Sunday, March 2 nd	<u>Red Hill Mead Show:</u> Judging Day

**Harvest Festivals
2025**



Wayne Harridge



Planning for the 56th Eltham Wine Show has commenced!

Venue

This year we have a new venue, *The Manningham Hotel & Club, Bulleen*.

The decision to change the venue for 2025 was driven mainly by the problems with parking we experienced over the last 2 years at the Veneto Club. The facilities available to us at the Manningham are much the same as for Veneto, but with the bonus of parking outside the door, and access to the area we will be using at ground level – a great improvement for the logistics of setting up and clearing out afterwards.

Dates

The Wine Show will take place over the weekend of November 15th and 16th.

- *Judging Day*: Saturday November 15th (we are also considering judging some classes during the week prior).
- *Public Open Day*: Sunday November 16th

Chief Steward

In recent years Mario Anders managed most of the Wine Show logistics (including the default Chief Steward) – so for 2025 we are looking for a new face to take on the Chief Steward role.

Please contact me if you are interested in taking on this role – you don't have to be a committee member but will need to attend (via Zoom) committee meetings when Wine Show business is on the agenda.

Ideas

If you have any ideas for any additions or changes to the Wine Show for 2025, please contact any committee member or post your ideas on Slack.

Cheers,

Wayne

**Harvest Festivals
2025**



Social Activities



Welcome Back Lunch @ The Harridge's

Once again, we gathered to welcome in the new Guild year with a relaxed afternoon with members and our Wine Show trophy winners. It was a chance to relax, socialise and have a chat.

This year we met at the Harridge's new abode – their winemaking space and cellar were still being set up – and they were open to any ideas those present had to share.



It was a scorching Summer's Day, so we gathered in the airconditioned comfort of the house ... enjoying the wines, chatting and catching up.



Wayne fired up the bbq (literally!)



... and we continued feasting, imbibing, and talking all things wine.



Trevor Roberts and John Leenaerts donated bottles of their award-winning wines for a raffle



– and Nick was the lucky one to get to take them home.



Because our 2024 Wine Show Open Day was cancelled, the trophy winners were invited to come along for the Award Presentation.



*Harry Gilham Trophy – Best Country Winemaker – Bittern by the Grape
Keith Traeger Trophy – Best Grape Winemaker – Bittern by the Grape
Graham Scott Trophy – Winemaker of the Year – Bittern by the Grape
Jo Ilian Perpetual Trophy – Best Liqueur – Richard Martignetti*



Wayne did a tour of the cellar and shed (where they will be setting up the winemaking space). Ideas were shared ... could it possibly be ready for the 2025 vintage?



A great day was had by all ...
... thank you to the Harridge's for hosting ...
... we're looking forward to the next one!

**Harvest Festivals
2025**



Zenon Kolacz: Chardonnay picking at Balgownie

Chardonnay was picked at Balgownie YV over a week ago for sparkling wine.

Photos are from the Bendigo property from last Saturday.

Picking of Pinot Noir at YV started Monday.

I am told Cabernet will be picked first week of March.



Bill Henderson: Fruit Purchase Group | Chalmers

Red bin: Negroamaro

Bé 13.90 pH 3.47 TA 3.9

Black bins: Sagrantino

Bé 14.2 pH 3.72 TA 3.6

All are punched down morning, noon & night and will be pressed when the cap fails to form after a minute or three.



Richard Webb:

The unholy trinity at Heathcote after a hard mornings picking.

Then the whole bunch pressing for sparkling base wine #1/2025.

Good start to the vintage.

Bonnes vendanges!!



Graham Scott: Fruit Purchase Group | Chalmers

Negroamaro being transformed into priceless wine

Wednesday morning picked up from Peter's place (grovelling thanks for hosting the depot for Peter, and what a piece of paradise he has!).

Crusher arrived after dinner, thanks to Andrew and Lou.

All done and cleaned up by drinks time about 10.00 when we had a 2021 JAO Mead and a 2009 Moe Shiraz.

Lots of wine babble and a deserved relaxation.

Starting point: Be 13.9 = SG 1.106

Friday: Big vat SG 32 Small vat SG 22



Fruit Purchase Group | Munari

Collecting Marsanne Grapes



Richard Webb: Richard's Recapitulations ...

Beyond vinifera

Jancis Robinson, *Jancis Robinson*, October 19, 2024.

<https://tinyurl.com/BeyondVinifera>

Hybrid grapes can be resistant to phylloxera and mildews so you can spray less or even not at all. *Chambourcin* is a useful red variety, particularly for back yards. Zenon and I have some. *Chardonel* makes a nice Chardonnay type wine, but nobody seems to have any in Australia. Older hybrids you see sometimes in Melbourne are too foxy for wine but make good jam.



How sparkling tea is taking on 'Champagne moments'

Victoria Moore, *The Drinks Business*, November 18, 2024.

<https://tinyurl.com/SparklingTea>

Not kombucha!



The Science of Petrol Aromas in Wine

Jim Clarke, *SevenFifty Daily*, November 25, 2024

<https://tinyurl.com/PetrolAromas>

More about kerosene-scented Riesling.



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

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

<https://tinyurl.com/Pet-Nat>

A survey of how some USA wineries go about making Pet-Nats (should it be Pets Nat?).



... and one to fill the space on the page (Ed)

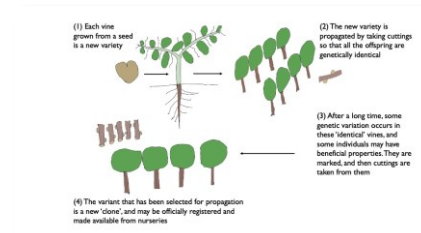
What is a grape variety? What is a clone? Unpacking the science

Jamie Goode, *Wine Anorak*, February 9, 2025

<https://tinyurl.com/VarietyvsClone>

Clones ... Grape varieties ... words used a lot – but what do they mean?

Does this make it clearer?



Richard Webb : *Magnums*

How about bottling some magnums?

The magnum wine bottle size is 1.5 litres, equivalent to two 750 ml bottles.

Wine bottled in a magnum is extraordinarily long lived: typically, four or more times longer than the same wine in normal bottles. A reason for this good aging performance is the reduced oxygen contact offered by the larger size. Double the volume, half the oxygen contact. But the larger volume also seems somehow to give the wine space to age more gracefully.

Of course, these benefits will only occur if the filled magnums are aged in good cellaring conditions: freedom from draughts, vibration and unnecessary movement, in a cool steady temperature environment.

There is something special about serving your wine from a magnum. It has a wow factor that the ordinary 750 ml bottle just doesn't offer. It just seems to scream out that something unique is about to happen. And indeed, the taste of wine from aged magnums is quite extraordinary. As well as showing aged characteristics, old magnum stored wine still retains freshness. It is an apparent contradiction that you may need to taste for yourself to believe. You just can't get this from 750 ml bottles.

A side benefit of bottling wine in magnums is that it only uses half as many corks as do 750 ml bottles! Most magnum bottles take standard dimension wine corks.

Bigger bottles than magnum offer, in theory, even better storage longevity. But unfortunately, they require special corks (and corking machines), and can become rather too large and heavy for normal cellars.

So why not bottle some of your award-winning wine into magnums? And then squirrel them away for a few years or decades, saving them for special occasions with special friends. Don't forget to allow one extra magnum for the Wine Show so that other Guild members can share the joy!

Harvest Festivals 2025



Graham Scott : *Backyard Wine*

It's the best. You use only the best materials ('cos you grew it yourself, didn't you?), you can make as much as you need, and you use up stuff that would probably go to waste.

Win/win all round.

Which is how I tackled the serious problem of a rhubarb glut at the Scott *Estanzia*. You can blame it on the tomatoes.

I've been working the soil to get a better tomato crop – so blood and bone, cow manure, rooster booster and sundry Yates products have been pumped into the soil, and the surrounding plants have all benefitted. One of which is a clump of rhubarb.

So, I made stewed rhubarb to go with brekky muesli, and Rhubarb jam (that is a winner in itself). But there is just so much you can eat straight off! So, I searched for a recipe for rhubarb wine – along the same lines as the Harridge rhubarb wine we had at a Guild Night.

What to do with rhubarb which is off the scale with oxalic acid? I chanced upon a wonderful collection of wine recipes of Jack Keller, put together by his mates. There are 326 recipes, and rhubarb is number 263 – and it's a gem.

As an aside, Jack was an experimentalist par excellence, and some of the recipes look positively dangerous. Want to try a *Calendula* wine? *Rambutan* wine? *Scuppernong* Pymment? They're all here for you, including two different recipes for *Lettuce* wine.

Back to the rhubarb oxalic acid problem – which Jack solves with precipitated chalk. And, as he said it would, the wine does fizz. A lot. He also noted that while it does have its own taste, it is an excellent blender as it allows the other fruit flavours to dominate. And it just so happened that I had a lot of blood plums at the same time – so in they went. It is now sitting in the fridge – Jack said cold stabilise for a month – and while I think I will need to do something about the haze from the plums, it is a nice base wine with subtle flavours.

And the rhubarb is growing again.



Rhubarb Wine

Susquehanna Winemakers Guild, *Jack Keller's Requested Recipes*, p263.

<https://swguildpa.com/jack-keller-complete-requested-recipes/>

Rhubarb wine is one of those wines you either love or hate. My wife doesn't like the taste of rhubarb in any form, but I do. As a result, I don't make it often and only make a gallon at a time when I do.

Rhubarb contains an excess of oxalic acid, which is what gives it the taste some people find unpleasant. But oxalic acid can be easily removed (as in the recipe below) and the wine will be better for it. Although rhubarb wine has its own taste, it is excellent for blending because it will take up the flavour of whatever it is blended with and, in the process, will lose most of its own flavour.

If you're not sure you'll like it, you can always make a one-gallon batch and freeze enough rhubarb for another batch or two later. You can save space by crushing the rhubarb and freezing the juice.

Ingredients Yields 1 gallon

6-7 lbs red rhubarb	pint (24oz) good quality, raw honey
1¾ lbs finely granulated sugar	2 large lemons (juice only)
water to make up one gallon	1 crushed Campden tablet
1 oz. precipitated chalk	1-1/2 tsp yeast nutrient
Sauterne wine yeast	

Method

- Wash the rhubarb and cut into ½ inch lengths.
- Crush with a piece of sterilized hardwood (the end of a baseball bat is perfect) and put into primary.
- Dissolve crushed Campden tablet in gallon of cold water and pour over rhubarb.
- Cover primary and let set for three days, stirring daily.
- Strain through a nylon straining bag and squeeze as much liquid as possible from the pulp.
- Discard pulp and return liquor to primary.
- Add the precipitated chalk (obtainable at winemaking shop). The liquor will fizz, but then settle down.
- Wait 3 hours and taste.
If oxalic acid taste is still too strong, add another ½ oz of precipitated chalk.
- Stir in all remaining ingredients, making sure the sugar dissolves completely.
(NOTE: You may want to hold back 1lb of the sugar and add it after fermentation is well on its way.)
- Cover and set aside overnight.
- Transfer to secondary and fit airlock, but to allow for foaming during fermentation.
Hold back a pint or so in a small bottle plugged with cotton.
- When ferment settles down (5-7 days), top up with reserved liquor and refit airlock.
- Set aside in cool place until wine begins to clear.
- Rack, refit airlock and top up.
- Allow at least another two months, making sure fermentation has ceased, and rack again.
- If possible, cold stabilize wine for 30 days.
If you can't cold stabilize, at least allow the wine the additional 30 days.
- Rack into bottles or blend with another wine.
 - If you bottle the rhubarb wine pure, it is drinkable right away.
 - If you blend it, age it according to instructions for the wine you are blending with.
- If you make a 3-5-gallon batch, add 1/8 tsp tannin per gallon when you add the other dry ingredients to extend the life of the wine.

David Chambers: An interview series ... this month with Andrew Hickinbotham

Here we interview wine people. They may be your fellow guild members, or significant others in the Wine Industry. Was this their vintage year? Today it is Andrew Hickinbotham.

We all know Andrew is a fine Winemaker. He and his wife Terryn are a formidable team, both in the vineyard and their restaurant. But you may not be surprised to know there is more to Andrew than is obvious at first blush.

He is an engaging conversationalist and can get excited about most topics. We both waxed lyrical about the local vines that do so well on the Mornington Peninsula including those varieties that feature on his own property. Then the topic of Rutherglen stickies was raised. Before you could say Pinot Noir a bottle of Muscat appeared. To comment that it was luscious, viscous and had a green meniscus finishing like liquid Christmas cake, doesn't fully describe the experience of that liquid gold on your tongue. And no, Andrew didn't make it. You see, he is held in such high regard by his friends that gifts like these keep on coming. After you have read his story you may understand why this is so.

Cheers, Dave

Dave: Why wine and not beer?

Andrew: In fact, we make both, however "It takes a lot of beer to make great wine".

Dave: How did winemaking as a career unfold? Has this been an easy path for you?

Andrew: My older brother was the family winemaker until he died in a plane crash in 1986. It was then incumbent upon me to take up the reins.

Dave: What is your first experience that you remember that led to an interest in wine?

Andrew: My interest was in fact vineyards. Great wine is always made in the vineyard, and we strive to grow the best grapes possible.

Dave: Did that immediately lead to your career in making wine?

Andrew: Initially, I planted vineyards for rich Melbourne businessmen who needed a tax write-off. Thereafter they asked me to make the wine from the grapes, which I enjoyed doing, and began developing different techniques to overcome the enormous up-front costs of establishing a winery.

Dave: What is an interesting unknown fact about you that members may find interesting?

Andrew: I met my partner Terryn at university, and we have been partners in life and business ever since – 44 years.

Dave: If money was no object what wine or beverage are you buying with these unlimited funds.

Andrew: I visited an New Zealand winemaker at *Chateau Petrus* in 1983. He was on work experience, and we tasted some of the wine. I would be drinking Chateau Petrus and eating unpasteurised cheese until I exploded .

Jodi – FAWG newsletter Editor – would like to ask:

Jodi: *If you could only grow one variety of grape, what would it be and why?*

That's a no brainer - Pinot Noir. So versatile and yet seductive and elusive.

Andrew: When we first came to the Peninsula 44 years ago people wanted us to plant Shiraz and Cabernet. We thought this futile as these varieties grew better in warmer climates. So, we asked the CSIRO, and I still remember the day when Allan Antcliff and Peter Clingellefer from CSIRO Merbein arrived. They got out of their car and said, "This would be good country for growing Pinot and Chardonnay". The rest is history.

Dave: *What are you making now or have recently that you are most proud of?*

Andrew: Our 2024 Pinot Noir is the best wine I have made. I look forward to the 2025 vintage!

Does technical astuteness give you an edge in your wine making skill?

Dave: *Winemaking is skill that unfolds with experience. Are you finding this to be true for you in your wine making?*

Andrew: Winemaking is a science. It is just as important to understand the science as it is to have the experience. Science has a logic that defies imagination.

Are you into the intellectual part of the discussion about wine?

Dave: *Wine can be so many things to so many people. But what does it bring to you?*

Andrew: A pursuit of excellence that is beyond belief. A satisfaction that we have created something beautiful and that will be enjoyed by so many people.

Are you a pedantic, fussy winemaker, or do you prefer to feel your way along steady-as-she-goes-it-will-work-out-in-the-end?

Andrew: I try to be pedantic, but life has a way of putting up hurdles and it's how you handle those hurdles that defines you. The rewards always outweigh the path you took to get there.

What is winemaking to you?

Dave: *I suspect it is not just a job but a consuming passion that excites you. Is this true?*

Winemaking is a way of life that very few people get to experience. It has many hurdles and pitfalls, but the enjoyment of opening a delicious bottle of wine outweighs most obstacles. I'm definitely not selfish. I enjoy drinking all brands, styles and varieties of wine.

What are you excited about for the future of winemaking?

Dave: *Markets are changing, with China causing so much heartache. How do you see it unfolding over the next ten years?*

Unfortunately, younger generations are being told not to drink wine, and they are moving into spirits and other drinks, which is a shame because wine is a natural fermented product and therefore is better for you than spirits. Also, the days of the independent winery are over, with large companies owning most of the brands on offer and most of the labels on display.

Andrew:

*Dave: What inspires you to make better wine?
Is it the accolades, gold medals, or the knowledge that you are ever improving on your skill?*

Andrew: I always strive for perfection. If accolades follow, they are deserved but making the best wine is the highest achievement.

Dave: Who or what has been your biggest influence in winemaking?

*Andrew: My father was a huge influence. He held so much stature amongst his peers. I never tried to fill his boots, rather follow my own path with my partner Terryn.
Another huge influence was Len Evans. I only met him once, but would have enjoyed more time in his company.*

Dave: What were you drinking in your twenties?

Andrew: Beer

Dave: If you could tell the young Andrew about life, what advice would you give?

Andrew: Don't bite off more than you can chew.

Dave: Is there a wine that you would like to make for a challenge that you haven't made before?

Andrew: Viognier. It was made by a local winery on the Mornington Peninsula for many years, and it was delicious. Recently they pulled the vines. Had I known I would have snatched them and grown them here.

Dave: Can you enlighten us with a couple of your favourites wine tweaks.

Andrew: I like to add wood chips to a primary ferment. It helps bind the colour and adds a backbone to the wine. I also like cold soaking and post ferment maceration on all reds.

Dave: I have heard of some complete disasters, from both commercial and amateur winemakers. What is your biggest disaster you can share with us?

*Andrew: You name it!
One that I recall was during the cork taint era. We were having wines returned for having cork taint from restaurants constantly – and we had to replace them. In the end we opened a dozen bottles of the same wine and tasted them together. Not one of them tasted the same. DISASTER!*

Dave: I have asked this question of everyone and, so far, a hundred percent have said making wine was never a financial consideration. I understand you do it for an income commercially, but what was the motivation, and still is, for you after so many years? Would you have done something other than wine making perhaps?

Andrew: The lifestyle is a big motivation. Not having to answer to a boss is important on the creative side, and I hate how the world is driven by money. There are many other things in life that are so much more important than money!

And finally ...

Dave: *You are going to a desert island to spend some chill time. You are taking with you one piece of music, one bottle of wine, a book and food. To be clear, that is a choice of one bottle of wine, one meal and so on. What will be placed in your suitcase?*

Andrew: CD: Adventures in Paradise by Alex Burns.
Book: Australian Plonky by Ian Hickinbotham.
Wine: Chateau Petrus.
Food: Southern European soft cheese.



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

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grapeworks

Grapeworks Tanium offers beverage makers a complete range of winemaking, distillery, cider and brewing consumables and supplies. Specialising in high end top of bottle packaging and closures, hoods, muselets and capsules.

Contact Us
71-75 Redwood Drive,
Dingley Village, Victoria 3172
Call 03 9555 5500
<https://grapeworks.com.au>

PANTALICA
CHEESE COMPANY PTY LTD

For the love of cheese

As a passionate Australian family owned and operated business, we are dedicated in preserving our Italian cheese making traditions. Our quality cheese products are made by milk sourced from the beautiful Gippsland region of Victoria.

49 - 65 Travalla Ave
Thomastown Victoria 3074
Please contact us on (03) 8335 4500
<https://pantalicacheese.com.au/>

VF TRAINER
Trophies, Awards Engraving

VF Trainer Awards & Trophies has supplied Melbourne's businesses and sporting clubs with high quality medals and trophies for more than sixty years. We offer a huge range of sports trophies, corporate trophies, promotional products and giftware across a variety of styles to suit most budgets.

Tel: (03) 9650 2129
Mob: 0498 011 263
CENTURY BUILDING
LEVEL 9, SUITE 905
125 SWANSTON STREET
MELBOURNE 3000
<https://www.vftrainer.com.au>

U3A NILLUMBIK
UNIVERSITY OF THE THIRD AGE

Nilumbik University of the Third Age (U3A) welcomes retirees and semi-retirees to join our friendly community.

1-3pm Monday
10am-midday Thursday
School terms only

Ph: 0468 300 764
E: office@nillumbiku3a.org.au
<https://nillumbiku3a.org.au>

Local Food Connect

Local Food Connect (LFC) is a not-for-profit, community group which connects local growers and eaters.

Operating across North East Melbourne, but mainly in the Nillumbik and Banyule areas, we encourage, support and promote events, actions and enterprises which help to put your food back into your control.


info@localfoodconnect.org
0416 203 067
<https://localfoodconnect.org.au>

THE MANNINGHAM

A CENTRE OF THE COMMUNITY

1 Thompsons Rd, Bulleen, VIC 3105 (03) 9850 2777 <https://www.themanningham.com.au>

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

Magnum Wine Bottles

Richard Webb

Contact: Post a reply to Slack

Claret, Burgundy and Sparkling. \$2 each
