

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

MARCH 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

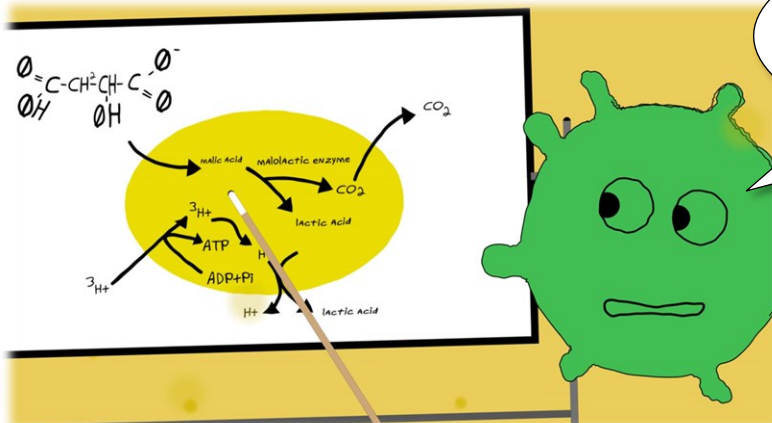
Next meeting: Friday March 28th, 2025

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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**Vintage 2025
... are we done yet?**

Richard Martignetti

Grape Harvest | Vintage 2025

Harvest Season – A Celebration of Hard Work and Community

Grape harvest season is the culmination of months of dedication, where growers' hard work finally comes to fruition. As winemakers, we have the privilege of transforming these carefully nurtured grapes into expressions of flavour, balance, and terroir.

This season also strengthens our guild's sense of community, fostering shared knowledge, support, and camaraderie. We eagerly anticipate tasting the results of the 2025 harvest, whether at guild meetings or at our annual wine show. We encourage all members to share their wines and experiences as we celebrate another year of winemaking excellence.

February Guild Night

Open That Bottle Night – A New Guild Tradition

Building on what is quickly becoming a cherished tradition for the Eltham Wine Guild, we once again took inspiration from Dorothy J. Gaiter and John Brecher's *Open That Bottle Night* concept from *The Wall Street Journal*.

The evening was a great success, filled with the joy of discovering unique and obscure bottles of wines we might never have encountered otherwise. What made it special was hearing the stories behind each wine and gaining insight into our fellow guild members' experiences. It was a great opportunity to connect, learn, and share our passion for wine.

Thanks to Angela Harridge's foresight, without a doubt, *Open That Bottle Night* is now a permanent fixture on our calendar for years to come!

March Guild Night

Friday 28th March | 8:00pm Open Discussion – Recent Winemaking Experiences

This month's guild meeting will be an open discussion, a roundtable for all members to share their recent winemaking experiences. From successes to challenges, we'll explore what's working, what's not, and any lessons learned along the way. The goal is to exchange questions and insights, allowing members with relevant experience to offer guidance and advice.

Feel free to bring along samples, a cherished bottle to share among friends, or simply a story about something new and exciting in your recent winemaking journey.

Wine Testing

Sentia

As the recent harvest season's vinification nears its next phase, it is crucial to time your SO₂ additions with the completion of malolactic fermentation. Both SO₂ and malolactic tests are available through the Guild, providing valuable data for decision-making during this critical stage of winemaking.

For inquiries or assistance, please contact Vincent Conserva via the [#sentia-booking](#) channel on our Slack forum or send him a Direct Message on Slack.

The range of available tests continues to expand. The makers of the Sentia unit offer testing for parameters such as titratable acidity (TA), fructose, and glucose, among others. If you are interested in additional testing regimes, please discuss your needs with Vince. If there is sufficient demand, the Guild will explore making these tests available to all members.

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		John Leenaerts
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

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, March 28 th	<p>Monthly Guild Night: Eltham LLC <i>Open Discussion – Recent Winemaking Experiences</i> A roundtable for all members to share their recent winemaking experiences. From successes to challenges, we'll explore what's working, what's not, and any lessons learned along the way. The goal is to exchange questions and insights, allowing members with relevant experience to offer guidance and advice. Feel free to bring along samples, a cherished bottle to share among friends, or simply a story about something new and exciting in your recent winemaking journey. <i>Tasting: Members' wines – samples of current vintage or a cherished bottle</i> Wines to share and discuss.</p>
Saturday, March 29 th 12 – 4 pm	<p><u>Winemakers' Lunch #2:</u> <i>David Chambers - Doreen</i> Check Slack to see the details.</p> <p>A Wine Makers Lunch is an opportunity to relax in a home environment and chat about wine stuff. There will be giveaways, a Wine Quiz and wine and food to consume. If you have a previous engagement drop in after lunch, we have plenty of room. Perhaps you may want to witness, for yourself why this is the best winery in Glass Crescent. Or discuss with Dave how he built his Pizza Oven.</p>
Friday, April 25 th	<p>Monthly Guild Night: Eltham LLC <i>TBA</i></p>
	<p>Monthly Guild Nights: <i>Ideas in the works ...</i></p> <ul style="list-style-type: none"> • Wine appreciation Small scale tasting & information session • Particular aspects of winemaking <ul style="list-style-type: none"> ▪ SO₂ management ▪ Acid management ▪ Oak and maturation ▪ Specific discussions on a winemaking topic ▪ Sharing what members do • Winemaker talk

Wayne Harridge



Planning Ahead

Whilst we are in the midst of vintage 2025 it is important to keep in mind that now is the time to ensure your wines are set up for success at the wine show – better to make any corrections early rather than later. For example:

- Ensure alcoholic fermentation is complete with no residual sugar.
- Ensure malolactic fermentation is complete for wines which need it and make your initial SO₂ addition ASAP.
- Perform an acid trial to ensure your wines start out with a good acid balance.
This applies to grape and country wines alike.

This year's Jo Ilian trophy is for the *Best Less Common Variety White Wine (any vintage)*. I hope you kept this in mind with your grape purchases this year, but you also may have some gems in your cellar – perhaps a well-aged Marsanne.

Chief Steward

It has been a few years since we have had anyone in the *Chief Steward* role. This role is vital to the smooth running of the Wine Show, and entails:

- Being part of the team planning and managing the logistics of setting up the Wine Show venue for judging.
- Ensuring the smooth running of judging.
- Re-setting the venue for the Public Open Day.
- Bumping out at the end.

The role is not performed in isolation – the Chief Steward will be part of the smaller Wine Show Committee, and will lead a team of volunteers who will help out on the days.

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

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

John Leenaerts: Greetings from Adelaide (work not pleasure related unfortunately). I just managed to finish pressing and kickstart MLF before jumping on another aeroplane. In the last month I have been to Auckland, Brisbane and now Adelaide, and somehow managed to squeeze in my 2025 Shiraz Vintage.

Here are some photos of picking, crushing, fermenting and pressing. I currently have 585 Ltrs of Shiraz happily bubbling away through MLF.



Picking

700kg at Heathcote

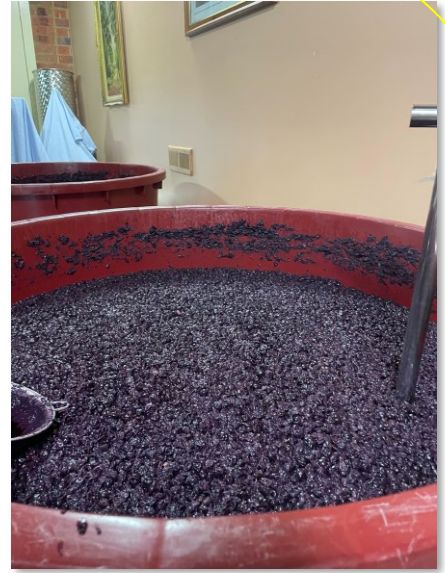


Harvest @ Warrandyte South



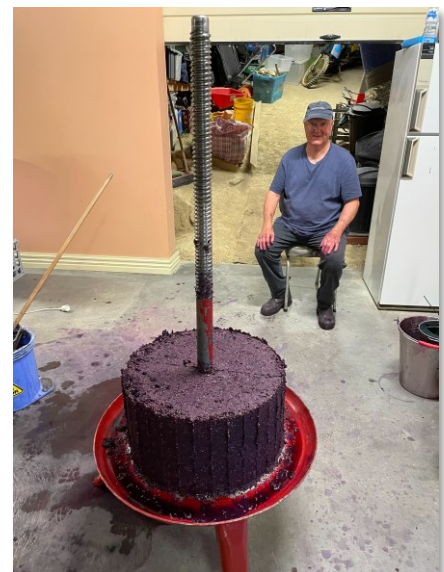
Crushing

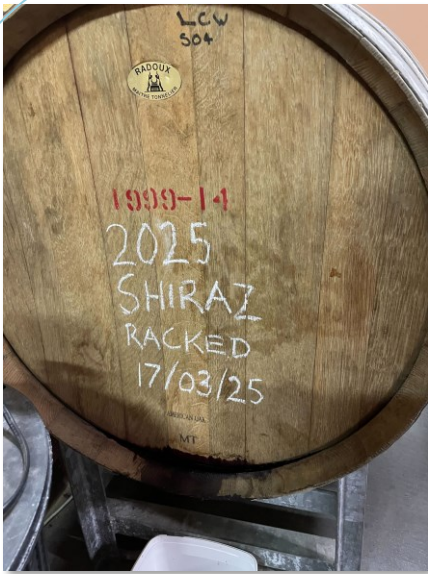




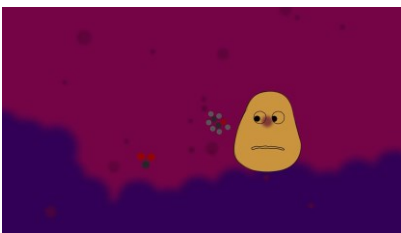
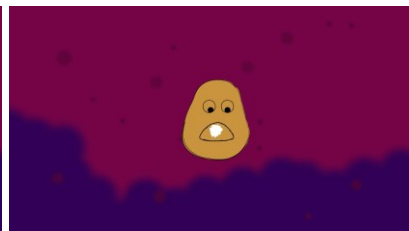
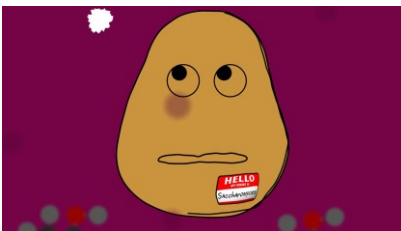
Plunging, fermenting & testing

Pressing





Pressed wine in barrels to complete MLF



Your yeast is hard at work ...

- ➡ Alcohol producing yeast, *Saccharomyces*
- ➡ Keep warm in the must
- ➡ Consume sugar
- ➡ Poop out ethanol

Richard Webb: Richard's Recapitulations ...

Wine Protests Turn Violent

Oliver Styles, *Wine-Searcher*, December 8, 2024.

<https://bit.ly/WineProtest>

Just for a change.

The Château la Boutignane was the object of an attack which saw masked raiders light numerous small fires, empty tanks of wine on the ground and spray-paint CAV on doors and wine tanks.



Bench Trials 101: Best Practices and Tips to Maximise Your Trials

Larry Brooks, *Wine Business Monthly*, January 1, 2025

<https://bit.ly/BenchTrials>

It's bench trial time for many of us – think bentonite and acid addition. Here are some tips from the experts.

It seems that most do not utilize bench trials effectively or frequently enough.



... from David Hart ...

The Science – and Superstition – of Serenading Wine and Vines

Kate Dingwall, *Wine Enthusiast*, February 25, 2025

<https://bit.ly/MusicWinesVines>

Bagpipes – Mozart – Bach – Gregorian chants ... is there actually any science to back up the benefits?



... from Wayne Harridge ...

YAN analysis. It's a must.

Matt Holdstock, *AWRI*, March 24, 2025

<https://bit.ly/YANanalysis>

Did you have fermentation problems this vintage? Stuck ferment, nasty odours or unexpected flavours? This article from the AWRI (published in *Grapegrower and Winemaker*) on YAN (Yeast Assimilable Nitrogen) might be useful



Members Share

Graham Scott : *Me at Unavale Winery – Flinders Island ...*

The winery is at the southern end of Flinders Island. Idyllic.



Tasted a Riesling, Rosé, and Pinot.

They ran out of Chardonnay and the Cabernet was still a week away from picking. That's it in the first photo.

Ordered a Grazing Platter – that's it – or bits of it – in the second photo. Most of it was already behind the big grin on my face. We were sent to this end of the vineyard to the table where we were entertained by blue wrens.

Magic all round.

Graham
(I should receive a stipend or honorarium for all my fieldwork for the Guild ...)



... & ... some friendly advice ...



Hi Graham

I took your advice to put some air into wine just before drinking it. I bought an electric aerator as the price was not much more than the manual ones you suggested.

Our next-door neighbour and I have now used it with two bottles, and it makes a great difference!

Cheers

Pat



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

Partners



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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>



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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
-