

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

APRIL 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 ***

8 pm start

Next meeting: Friday April 25th, 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 now we wait ...



Richard Martignetti

Time to Reflect

Harvest has wrapped up, and what a season it's been. Hot, unpredictable for many areas, but anecdotally with plenty of top-quality and juicy fruit. A real bonus after the hard work many growers have put in. For us amateur winemakers, things are starting to slow down, which makes it a great time to shift gears and dive into other parts of the winemaking journey. We've got some great guild night sessions coming up. Some guest speakers and some member-led tastings to keep the learning going.

We're looking forward to members such as Angela Harridge discussing and demystifying the process of making Kombucha and Zenon Kolacz taking us through an alternative themed tasting journey of local and international wines.

By mid-year, we will welcome Tilly Bowden from *Enartis*. She will bring the shift back to our own individual grape wines, with an interactive presentation on stability and tasting decisions open to winemakers at that stage.

So, remember, this is *your* guild! Every member plays a part in shaping what we learn and how we grow together. We warmly encourage you to contribute ideas, suggestions, or topics you'd love to see explored. No idea is too small or too simple, so please send them to the [guild email](#) address. Some of the best sessions have come from a spark of inspiration shared over a glass of wine.

Guild Gratitude

A sincere thank you to Vincent Conserva for his ongoing work maintaining the Guild's Lab Testing Service this year. Beyond conducting tests, Vince has ensured the *Sentia* remains operational and stocked, a task that demands consistent attention and time, particularly during the high-demand vintage period. Your dedication and effort haven't gone unnoticed, and both I and the guild acknowledge and are grateful for your continued and valued contribution.

For inquiries or assistance for your testing needs, or just to say thanks to Vince, please contact him via the [#sentia-booking](#) channel on our *Slack* forum or send him a Direct Message.

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

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, April 25 th | Monthly Guild Night: Eltham LLC <i>TBA</i> |
| Friday, May 30 th | Monthly Guild Night: Eltham LLC + ZOOM* Kombucha: Angela Harridge will talk about the benefits of making and drinking kombucha and take us through the process for making it. Tasting: Kombucha A sampling of Angela and Mario Fantin's, and commercial kombuchas. + member wines to taste/share/discuss. |
| Friday, June 27 th * | Monthly Guild Night: Eltham LLC Structured tasting of local & international wines: Zenon Kolacz will conduct an alternative themed tasting journey of local and international wines. Tasting: Local & International wines + member wines to taste/share/discuss. |
| Friday, July 25 th * | Monthly Guild Night: Eltham LLC + ZOOM* Stability and post-ferment decision making Tilly Bowden (<i>Enartis</i>) will give an interactive presentation on stability and tasting decisions open to winemakers post-ferment. Tasting: Wines pre and post treatment + member wines to taste/share/discuss. |
| Friday, August 26 th * | Monthly Guild Night: ZOOM* AGM 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. Tasting: Mulled wine 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. |

| | |
|--|--|
| Saturday, November 15th | Eltham Wine Show: Judging Day The Manningham - Bulleen |
| Sunday, November 16th | Eltham Wine Show: Public Open Day The Manningham - Bulleen |
| Friday, November 28th * | Monthly Guild Night: Eltham LLC + ZOOM* Wine Show Review The Final meeting of the year & Chief Judge’s review of the 2025 Wine Show. Tasting: EDWG Wine Show Medal Wines Bring along your wines that won a <i>Medal</i> to share. |

Social Activities

Winemakers’ Lunch @ David Chambers’ Review

The Wine Makers Lunch was a huge success. As a joint social occasion with EDWG and FAWG, also a success. Equal numbers of guests from both guilds attended. We tasted our wines, we had plenty of conversation, and the general conviviality was noted by all. The fun and the laughter was infectious. That we should do this more often is obvious to me, and I hope you.

My thanks to Val & Pam Henry for their exceptional support for the Frankston Guild, and me in particular. You were the first persons to put up your hand for a WML and so without you, it would simply, not have even got off the ground. Val your quiz questions (won again by Dr Paul Boon – we may have to handicap this event in future) are always entertaining, and thanks for taking the time and effort. Very appreciated by all.

To everyone thanks for the excellent food. I know how much time it takes. Well done. I will keep reinventing the Wine Makers Lunch to keep it interesting. Some ideas for the next one will be exciting, if I can pull it off.

David

Wayne Harridge



Change to Judging Classes

At this month's Committee meeting members decided to rationalise the judging process somewhat.

In the past we have had a small number of separate classes for professional winemakers, this year we will make all classes available to Pro and Amateur winemakers, which will simplify judging and allow a more realistic evaluation of wines. Do you think judges may have been biased in some way for/against Pro entries – let's find out. There will be nothing on the label of an entry to identify whether the entrant is amateur or Pro.

So how do we define a Pro winemaker? Any entrant (individual, group of mates or company) that sells some proportion of the wine they produce.

Chief Steward

It has been a few years since we have had anyone in the *Chief Steward* role. This role entails: 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; and bump 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.

This role is vital to the smooth running of the Wine Show, and we need to find someone **as soon as possible** so they can be involved in the planning stages.

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 committee meetings (via Zoom) when Wine Show business is on the agenda.

Dates for the 2025 Wine Show

- Friday November 14th – Bump In
- Saturday November 15th – Judging Day
- Sunday November 16th – Public Open Day

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,

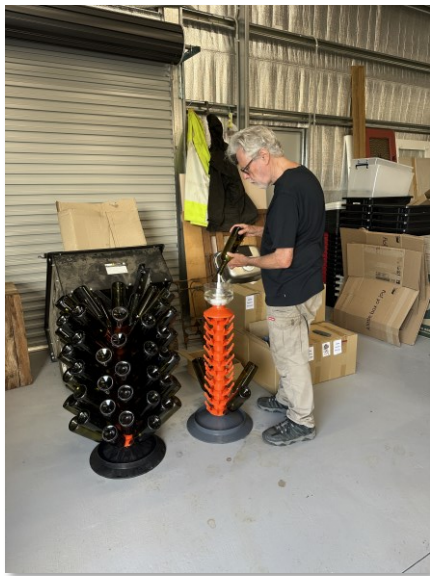
Wayne

The Harridges:

This is the first year we've been able to make wine at our new abode. It's not fully set up yet, but it was fantastic to be able see if the spaces we'd planned actually worked – and they did – phew!

... it should be even better next year when we have the old kitchen set up in the winemaking area.

Bottling Vintage '24



Shiraz – Humevale





Cabernet Sauvignon – Kimbolton



Sangiovese – Mernda



Pressing



... and now to make some Pomace Jelly

Richard Webb: Richard's Recapitulations ...

Seeking (wine bottle) closure

Jancis Robinson, *Jancis Robinson* December 28, 2024
<https://bit.ly/CorkvsScrewcap>

Yet another comparison between cork and screw cap.
When wine professionals were invited to a blind tasting of exactly the same wine stoppered by cork and screwcap, there was a 100% acceptance rate.



Science finally knows why red wine causes such punishing hangovers

Eric Todisco, *NY Post*, December 22, 2024.
<https://bit.ly/RedWineHangovers>

The latest on wine related headaches.
Two scientists at the University of California, Davis, believe they discovered why cabernets, pinot noirs and other types of red wine cause such brutal headaches.

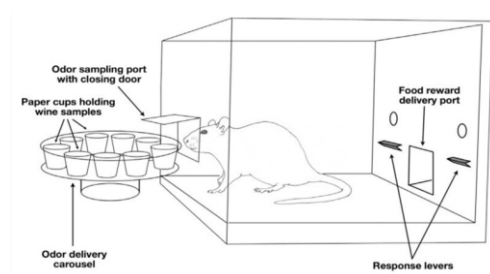


New Scientific Study Shows that Rats Can Effectively Blind Taste Wine

Hannah Staab, *VinePair*, February 25, 2025
<https://tinyurl.com/RatsTasteWine>

Perhaps we need to get ratty to help with our tasting sessions.

A study, published on February 21 in the *Journal of Animal Cognition*, set out to discover if non-human animals can discriminate between complex odour stimuli without language.



Breakthrough Allows Winegrowers to Reuse CO2 Emitted in their Cellars

Diana Macle, *Wine Business*, March 3, 2025
<https://tinyurl.com/ReuseofCO2>

It's a nice idea.

W Platform has developed an innovative technology that captures the fermentation carbon dioxide (CO2) produced during wine-making and offers half a dozen different applications to recycle it in-house.



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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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>

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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
-