

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

MAY 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 May 30th, 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

In This Newsletter:

President's Press	2
Committee & Committee Meeting Dates	3
Guild Contacts	3
Forward Program for Guild Events	4
Other Dates for Your Diary.....	5
Wine Show Director - Update	6
Last month's Guild Night.....	8
Vintage 2025	9
Did You Know ...?.....	11
Jo Ilian Awards – Forward Thinking	12
Partners.....	13
The Trading Barrel.....	14

MAY WINE QUIZ

How well do you know Sparkling wine?

Richard Martignetti

May Guild Night | Kombucha @ Home with Angela

We're intrigued and excited to have Angela take us on a deep dive into the world of kombucha – what it is, why people drink it, and how you can easily make it at home.

Angela has been brewing kombucha in her own kitchen for many years and brings a refreshingly practical, non-scientific take on this increasingly popular drink. If you're wondering what all the fuss is about – and what exactly a SCOBY is – this session promises to be fun, informative, and hands-on.

Don't miss this evening, it's sure to spark your curiosity and maybe even kick off a new line of fermented beverages to compliment your lineup.

Guild Gratitude - A Note of Thanks to Trevor Sleep

A heartfelt thank you to Trevor Sleep, one of our long-standing and much appreciated committee members.

Each month, Trevor generously brings along a delicious selection of treats that have become a cherished part of our guild meetings. From perfectly chosen hard and soft cheeses to an assortment of crackers and biscuits, his thoughtful spread always complements the wines we're tasting!

It's the little touches like these that truly elevate our gatherings, adding warmth, flavour, and a sense of community. Thank you, Trevor, for your ongoing contributions to the guild experience.

Cheers,

Richard Martignetti – EDWG President

1. Sabrage is a unique method of opening a Champagne bottle using what?
 - a. A spoon
 - b. A knife
 - c. A hammer
 - d. A sword

2. The world's most expensive bottle of Champagne sells for \$1.8 million. What precious stone features on its label?
 - a. Diamond
 - b. Emerald
 - c. Sapphire
 - d. Ruby

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

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, May 30 th	<u>Monthly Guild Night:</u> Eltham LLC + ZOOM* <i>Kombucha:</i> Angela Harridge will talk about the benefits of making and drinking kombucha and take us through the process for making it. <i>Tasting: Kombucha</i> A sampling of Angela and Mario Fantin's, and commercial kombuchas. + member wines to taste/share/discuss.
Friday, June 27 th *	<u>Monthly Guild Night:</u> Eltham LLC <i>Structured tasting of local & international wines:</i> Zenon Kolacz will conduct an alternative themed tasting journey of local and international wines. <i>Tasting: Local & International wines</i> + member wines to taste/share/discuss.
Friday, July 25 th *	<u>Monthly Guild Night:</u> Eltham LLC + ZOOM* <i>Stability and post-ferment decision making</i> Tilly Bowden (<i>Enartis</i>) will give an interactive presentation on stability and tasting decisions open to winemakers post-ferment. <i>Tasting: Wines pre and post treatment</i> + member wines to taste/share/discuss.
Friday, August 26 th *	<u>Monthly Guild Night:</u> ZOOM* <i>AGM</i> 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. <i>Tasting: Mulled wine</i> 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 15 th	<u>Eltham Wine Show:</u> Judging Day The Manningham - Bulleen
Sunday, November 16 th	<u>Eltham Wine Show:</u> 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.
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Other Dates for Your Diary

DATE	ACTIVITY
Tuesday August 5th	Frankston & South Eastern Wine Show: Entries Close https://www.fawg.org.au/Entry_Info
Tuesday August 12th	Frankston & South Eastern Wine Show: Labels received by entrants
Friday August 22nd	Frankston & South Eastern Wine Show: Final delivery Date
Saturday August 30th	Frankston & South Eastern Wine Show: Public Tasting Day 10:30-2:30. Results available

3. Australia is famous for its Sparkling red wines. Which variety is most commonly used?
 - a. Cabernet
 - b. Pinot Noir
 - c. Shiraz
 - d. Merlot

4. What is the most common white grape used in Sparkling wine
 - a. Riesling
 - b. Sauv Blanc
 - c. Chardonnay
 - d. Semillon

Wayne Harridge



Judging Process

At this month's Committee meeting we had our new Chief Judge Luca Barbon in attendance. There was a lot of discussion about the judging process, so stay tuned for announcements as we work through some probable changes.

One example – we will be splitting the judging of large classes over multiple judging panels.
eg The *Previous Vintage Shiraz* class, which has always been a marathon for the judges, will be split over (probably) 2 panels, with some reconciliation to determine the *best in class*.

2025 Jo Ilian

Note that the Jo Ilian Trophy for 2025 will be for the best *Other Variety White* – Class 23.
This class includes any white variety not covered by Classes 20, 21 and 22.

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. 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.

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

5. What is main grape used in Prosecco?
 - a. Fiano
 - b. Vermentino
 - c. Glera
 - d. Pinot Grigio



May 2025 EDWG Guild Night

Friday 30th May 2025 – 8:00pm –10:00pm

Kombucha @ Home ... an amateur maker's take

Angela Harridge

What is it? Why drink it? How do you make it?

The EDWG Wine show has a judging class for it ... why?

Haven't ever tried it and never thought about making it at home – why bother?

What is the world is a SCOBY?

These are questions I keep getting asked – so let's spend an evening looking at it
I'll share my (non-science-background) understanding of why it's such a popular drink,
show you how to make it), and we'll sample a range of homemade and commercial kombuchas
I'll even bring along a SCOBY for you to play with!

Angela

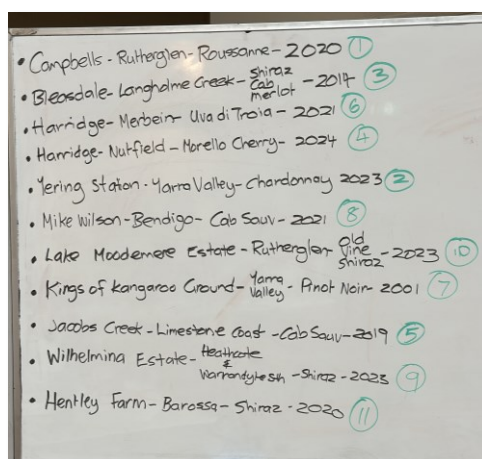
Last month's Guild Night

Blind Tasting of ANY wine – Home Made or Commercial

For the April Guild Night, members were asked to bring along ANY wine to share ... we even suggested that commercial ones have their lids swapped out for a Novatwist (so that there were no hints).

As members arrived, we noted the information from the bottles before popping them into paper bags – which were randomly numbered. The task was to taste a wine, note and discuss its characteristics, then match it with the given information.

Talk about a challenge!

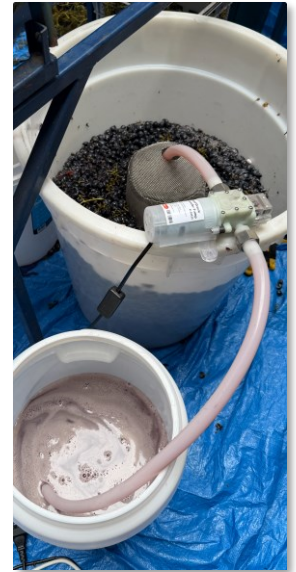


Glen Van Neuren:



Five Vineyard, Mernda
Sangiovese
Top quality grapes

Crush and destem
... and a little bit of juice
transferred out asap for Rosé.



Plunging.
Such a beautiful colour

**Little accident and lost a
few litres**
(Good lesson learnt)



Pressing
Beautiful colour

**New French oak barrels
for this season**
Very excited



John Leenaerts:

Finally Autumn begins! The colder weather and cold mornings have taken effect on my vines at Wilhelmina Estate (Warrandyte South), where they are finally shutting down and losing their leaves for winter.



Vine rows shutting down for winter



It is certainly a very pretty time in the vineyard with the autumn colours.



This Autumn is certainly the latest that I have experienced with the leaves still on my vines



The commencement of pruning will certainly be late this year. My guess is still another 4 weeks away.

Richard Webb: Richard's Recapitulations ...

How A French Winemaker Harnesses Music To Perfect The Art Of Wine Fermentation

Rachel King, *Forbes*, March 2, 2025

<https://tinyurl.com/MusicandWineFermentation>

What will they think of next?

This innovative technique is becoming a hallmark of the Rhône Valley estate, where music and wine are blended in harmony.



The Story Behind Some of New York's Most Unusual Plantings

Kathleen Wilcox & Robin Shreeves, *New York Wine & Grape Foundation*, April 29, 2025.

<https://tinyurl.com/NYUnusualPlantings>

White wines from Chateauneuf du Pape are becoming all the rage in Europe and North America.

This vintage I sourced one of these varieties (Grenache Blanc) from a Heathcote winery that also had about 20 other white Rhone varieties planted. Bourbolenc anybody?



Grapegrowers in Australia's bulk wine regions are facing a mental health crisis

Cody Profaca, *Drinks Trade*, April 9, 2025.

<https://tinyurl.com/FarmersMentalHealthCrisis>

Mental health crisis in Australian farming.



Why Winemakers Are Trading Their Wood Vats for Glass Globes

Mike DeSimone & Jeff Jenssen, *Robb Report*, April 6, 2025.

<https://tinyurl.com/WoodVatsvsGlassGlobes>

The latest thing from France: *Small glass wine globes*. We might know them as demijohns.



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

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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>

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

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
-

Quiz Answers ...

1. **d A Sword** : Apparently, this method was used by Napoleon's armies to open their celebratory bottles. They were no doubt encouraged by their leader's famous quote: *Champagne! In victory one deserves it; in defeat one needs it!*
2. **a Diamond**: The Goût de Diamants *Taste of Diamonds* comes with a 19carat white diamond on the 18carat gold logo.
3. **c Shiraz**: The first Sparkling Shiraz was made in 1893 and it has continued to be the most commonly used variety for this style.
4. **c Chardonnay**: Chardonnay, which is usually blended with the red varieties, Pinot Noir and Pinot Meunier.
5. **c Glera**: This is a fairly restrained grape that originally came from Slovenia before taking up roots in the Italian village of Prosecco.

<https://tinyurl.com/SparklingWineQuiz>