

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

JUNE 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 June 27th, 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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JUNE WINE QUIZ

Are you a wine tasting pro?

Richard Martignetti

April Guild Night | Kombucha | Angela Harridge

Last meeting we had an interesting presentation into the world of kombucha. Angela provided plenty of information regarding what it is, why people drink it, and how you can easily make it at home. Along with that we got to taste many variations and forms of the beverage, both homemade and those from the commercial space.

What's Pouring This Month? | June Guild Meeting | Zenon Kolacz

Get ready for a special tasting at this month's meeting, as our very own Zenon Kolacz, resident wine guru and seasoned palate, takes us on a guided exploration of classic European varietals. All of which are varietals sourced locally as part of the guild's annual group purchase at each harvest period. He'll be showcasing six wines sourced from Italy and Spain, all regionally protected (DOC/DOCG) and offering incredible value:

- Poggio Al Tuffo **Vermentino**
- San Moro **Fiano** Salento
- Torre Zambra **Montepulciano** d'Abruzzo
- Ganzo Chianti (**Sangiovese**)
- Fontana Fredda Roero **Arneis**
- Marques De Riscal Proximo **Tempranillo**

Zenon's focus for this tasting is to highlight European wines from the same grape varietals we have been sourcing as a guild over the years and to compare the winemaking styles and the influence of regionality on the flavours, texture and finish of these wines.

Your part?

If you've got a **medal winning wine** (Gold, Silver, or Bronze) made from any of these varietals, from Heathcote, Merbein, or even across the SA border, bring it along for side by side tasting and lively discussion. Zenon's aiming to keep things focused, so please give him plenty of notice if you're bringing in your wine. You can contact him by either email or direct message on Slack

This is a not to miss evening of education, inspiration, and, of course, excellent wine. See you there!

Frankston and South-Eastern Winemaking Competition

If you've entered this show in the past, you should have recently received an email invitation for the 2025 show. If you haven't previously entered, then I'd encourage you to enter the Frankston show as it's a great way to get professional style assessments of your wines.

[Entry forms](#), [details](#) and the [Rules](#) can be found at the [FAWG Website](#).

The FAWG show also has classes for barrel samples (current vintage wines not yet bottled). These classes give you the opportunity to have your wines judged and still have plenty of time to tweak them before either bottling or preparing for the EDWG Wine Show.

This year's show is scheduled towards the end of August, so please keep in mind some of the key dates listed below:

5th August | Entries Close

12th August | Labels sent to entrants

22nd August | Submission date of labelled bottles

30th August (10.30am till 2.30pm) | Public Tasting Day Balnarring Community Hall.

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

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, 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.
Friday, September 26 th	<u>Monthly Guild Night:</u> <i>TBC</i>
Friday, October 31 st	<u>Monthly Guild Night:</u> <i>TBC</i>
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

When you pour a glass of wine, do you check out its colour, take in the aromas, then assess the flavours?

Or are you more of a swallow first, think about it second sort of drinker?

Take the wine tasting quiz to test your skills.

1. Tannins create varying levels of dryness in a wine. Where do they come from?
 - a. Oak
 - b. Grape skins
 - c. Both
2. What does acidity do for a wine?
 - a. Helps bring out the fruit flavours
 - b. Makes it a better match with food
 - c. Burns off the tannins
 - d. Makes the aromas stronger

Wayne Harridge



Frankston Guild Wine Show

The Frankston Amateur Winemaking Guild (FAWG) annual Wine Show is coming up, with judging at the end of August. This show is a great opportunity to have your wines assessed and make any adjustments, based on the comments received, for when they are entered in the Eltham Wine Show.

The Public Open Day is also worthwhile, to get an idea of which wines did well and common problems to avoid.

Preparing your wines for a wine show

There is still plenty of time to adjust sweetness, acidity, oak or tannins to modify the characteristics of your current vintage wines prior to the bottle delivery date for the Frankston Show – do some bench trials to work out any adjustments required.

A few hints for preparing your entries for a Wine Show (apart from the wine itself):

- First impressions are important.
Submit your entries in wine bottles with appropriate new closures (cork, Novatwist, etc.) which are secure and will not leak when applied correctly.
- Ensure bottles are CLEAN and properly SANITISED before filling them.
We have seen entries containing dirt and insects in previous wine shows!
- Ensure remnants of old labels and capsules are removed from bottles.
- Apply clear packaging tape over the wine show label – this ensures that, if the bottle somehow gets wet, the label will still be readable.

Cheers,

Wayne

-
- 3.** A wine's body can be affected by the fruit weight and ripeness, alcohol and oak. Which three wines are considered full-bodied?

 - a.** Merlot, Pinot Noir and Semillon
 - b.** Pinot Noir, Pinot Grigio and Riesling
 - c.** Shiraz, Cabernet and Chardonnay
 - d.** Sangiovese, Grenache and Sauvignon Blanc



June 2025 EDWG guild meeting

Featuring a guided tasting by

Zenon Kolacz

**Friday 27th June 2025
8:00pm – 10:00pm**

Join us at the Eltham Living & Learning Centre for an informative tasting and discussion.

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Kombucha @ Home – an amateur maker's tale

Last meeting we ventured into the world of kombucha.

The guild has had a kombucha class in the Wine Show for a few years, but most members know little about it as a fermented beverage, or how to make it.



Angela explained to us what it is, a bit about its history, why people like to drink it, and how you can easily make it at home.

We were drawn into the world of the SCOBY – that wondrous blob of gelatinous goodness – and learnt how to care for it ... and use it post-fermentation – should we choose to do so (... SCOBY steak anyone?).



Throughout the presentation we got to taste many variations and forms of the beverage, both homemade (by Angela and Mario F) and from the commercial space – all of which got ticks of approval.

For many it was their first taste of kombucha – and they were pleasantly surprised ... the Chai was a particular hit!



Much interest in making Kombucha was sparked – and Angela has offered SCOBY starters (nurtured in her SCOBY Hotel) and help to anyone interested in branching out into a new form of fermentation.

The Harridges:

Acid Trial time ... some minor adjustments before bottling or settling down for maturation ...



4. The sweetness of a wine can be detected
 - a. On the front of the tongue
 - b. On the back of the tongue
 - c. In the middle of the tongue
 - d. All across the mouth
5. Alcohol in wine is...
 - a. A natural by-product of the fermentation process
 - b. Added by the winemaker
 - c. Always higher in red wines
6. When you pour a wine and assess the colour, if it's good quality it should appear...
 - a. Dark and cloudy
 - b. Bright, but cloudy
 - c. Bright and clear
7. If you tasted flavours of blackberry and plum in a wine, it's probably...
 - a. Chardonnay
 - b. Shiraz
 - c. Pinot Noir
 - d. Semillon

Richard Webb: Richard's Recapitulations ...

Is This the WORST Wine EVER Made?

Tom Gilbey, May 22, 2025. *Is This the WORST Wine EVER Made?* [Video File]. YouTube.
<https://youtu.be/wSUewn1LMXI?feature=shared>

A video about some utterly dreadful Australian wine turning up in the UK. Nineteen crimes indeed!



Chardonnay – from buttery to steely

Jancis Robinson, *Jancis Robinson.com*, June 7, 2025.
<https://tinyurl.com/ChardonnayButterytoSteely>

Here is an update on world Chardonnays from *Jancis Robinson* that explains why buttery and oaky are things of the past.



Mamma Mia Here we go again

Editor, *Drinks Trade*, Jun 10, 2025.
<https://tinyurl.com/WhoOwnsWhomHowDoTheyDolt>

And another update on who owns whom and where they do it.



Why, in Lodi, the finest sparklers are made from Assyrtiko, Albariño, Piquepoul, Bacchus, Clairette blanche, Grenache and Carignan

Randy Caparoso, *Letters from Lodi*, April 1, 2025.
<https://tinyurl.com/LodiSparklingWine>

An article about making Sparkling wine from unwanted red wine grapes in California. They may not know that Seppelts started doing this in Australia in the late 1950s (when they were allowed to call it Champagne).



... & from David Hart

Adding Body to Wine

Alison Crowe, *Winemaker Magazine: Wine Wizard*, April/May, 2025.
<https://tinyurl.com/AddingBodytoWine>

An article about use of bananas to add body and mouthfeel to grape wine.

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

288 Childs Rd
Mill Park, VIC 3082
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<https://www.pvfm.org.au>

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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
-

Quiz Answers

1. **c** Tannins can come from either the grape skins or from oak, if it's been used in the winemaking process. It's more common to detect tannins in red than white wine.
2. **a** Acidity assists in bringing fruit flavours out of wine, especially in white wines. However, too much acidity can overpower the core flavours of a wine and create a sharp unappealing mouth-feel and taste.
3. **c** Shiraz, Cabernet and Chardonnay are all full-bodied wine varieties.
4. **d** While it was once thought that sweetness could only be detected on the front of your tongue, we now know it can be detected all across your mouth.
5. **a** Alcohol is a natural by-product of the fermentation process, which adds a sensation of sweetness to balance the acids and tannins in wine.
6. **c** A quality wine will appear bright and clear. If there's any cloudiness, you know there's a problem such as a fermentation issue or that the wine has been deliberately unfiltered by the winemaker.
7. **b** Broadly speaking, Shiraz shows flavours of dark fruit, with blackberry and plum common characteristics.

<https://tinyurl.com/WineTastingProQuiz>