

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

AUGUST 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 August 29th, 2025 – on *Zoom

**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.....	7
Did You Know ...?	8
Jo Ilian Awards – Forward Thinking	10
Partners	11
The Trading Barrel.....	12



Richard Martignetti

... The Editor finds themselves in a tricky position ...

Our President is currently helping with vintage in Burgundy (France) and has not been able to send the President's Press in time for publication. When it arrives it will be added to an updated edition!

... from last month's PP ...

August Guild Night | Annual General Meeting (AGM)

The guild's AGM is the August Guild meeting. This will be a Zoom only event, as it has been over the past few years.

 **It is imperative that we have a quorum for the meeting, so your attendance is crucial!**

Following is the ZOOM invitation:

Topic: **EDWG | 2025 Annual General Meeting | Zoom**

Time: **Aug 29, 2025 08:00 PM** Canberra, Melbourne, Sydney

Join Zoom Meeting

<https://us02web.zoom.us/j/85044068513?pwd=GCMuIPW5G30PDVMUha3sb8Ya76CHTb.1>

Meeting ID: 850 4406 8513

Passcode: 063603

Ed (for 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

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, August 26 th *	<u>Monthly Guild Night:</u> 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. <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, September 20 th	<u>Guild Social Outing:</u> <i>Lunch @ FIVE Vineyard</i> Alex Vella - whose family owns FIVE Vineyard - gave us a great presentation at one of our guild nights last year about their amazing journey from cattle farm to vineyard and winery. Alex also provided us with some beautiful Sangiovese fruit as part of our group purchase earlier this year. The vineyard and facilities they have built at FIVE are quite impressive. Find full details on Slack If you're interested in this event but have not yet replied, please do so ASAP as we need to lock-in the booking and numbers by the end of the week. Reply to Mike (EDWG Secretary) as a reply to his email - or - via Slack - or - via Direct Message. https://www.fivevineyard.com.au/
Friday, September 26 th	<u>Monthly Guild Night:</u> Eltham LLC 2. Chemistry 1-0-Wine: Fermentation Karen Coulston will discuss grape sugars and flavours, yeast, catalysis, alcohol and side products, solvents and gases in winemaking. <i>Tasting:</i> Member wines to taste/share/discuss.

Friday, October 31 st	Monthly Guild Night: Eltham LLC 3. Chemistry 1-0-Wine: Finishing a wine Karen Coulston will discuss finishing a wine – pre-bottling: acid adjustment, fining, Bentonite, temperature, gas cover and oxidation. Tasting: Member wines to taste/share/discuss.
Saturday, November 15 th *	Eltham Wine Show: Judging Day
Sunday, November 16 th *	Eltham Wine Show: Public Open Day
Friday, November 28 th *	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.

Other Dates for Your Diary

DATE	ACTIVITY
Friday August 29 th	Frankston & South Eastern Wine Show: Judging Day
Saturday August 30 th	Frankston & South Eastern Wine Show: Public Tasting Day 10:30-2:30. Results available

Wayne Harridge



Frankston Guild Wine Show

The Frankston Amateur Winemaking Guild (FAWG) annual wine show is coming up this weekend, with the Open Day on Saturday from 10:30 to 14:30. The public open day is most worthwhile to get an idea of your winemaking in comparison to other makers, socialise with like-minded amateur winemakers, and have a very pleasant day out on the Mornington Peninsula.

Saturday 30 August - Public Tasting Day (10.30am till 2.30pm)
Balnarring Community Hall, 3035 Frankston-Flinders Road, Balnarring.

Eltham Wine Show

In the February Newsletter I announced the new venue for the next Eltham Wine Show – The Manningham Hotel & Club, Bulleen. At that time EDWG had paid the deposit based on an agreed price for the hire of the venue. Very recently we were informed that, due to a change of management, The Manningham would not be able to honour our booking at the previously agreed price. After meeting with them, it was agreed that their new pricing was not a viable option for a not-for-profit such as ours.

The committee have been looking at several other venues and have narrowed it down to a final three. We should be able to announce the new venue in the very near future. Stand by for an announcement on Slack.

Promotion of the 2025 Eltham Wine Show begins immediately after the FAWG show and continues right up to the day of the show. We always promote the show to previous entrants, but if you have any ideas about promoting it to a wider audience, please contact any EDWG committee member. You can also help by encouraging any winemaker you know to enter the show, and any wine lover you know to visit the Public Open Day.

As mentioned in last month's newsletter, we rely heavily on members helping out on our Judging and Public Open Days, to ensure that those days run efficiently. Keep an eye on your email for a request for volunteers – and please consider putting your name down to help.

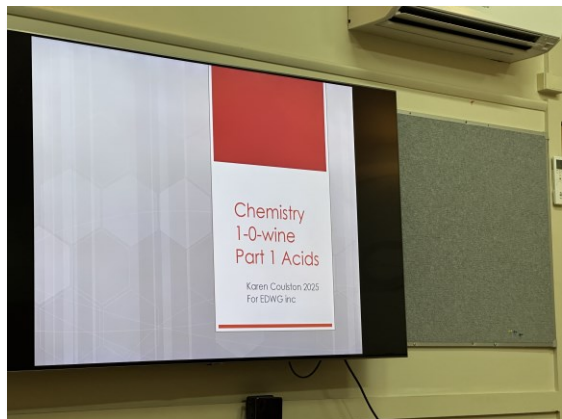
Cheers,

Wayne

Last month's Guild Night

Karen Coulston: *Chemistry 1-0-Wine: Part 1 Acids*

Last month was the first (of a series of 3 sessions run by Karen Coulston on different aspects of Wine Chemistry – and how it can shape the balance, taste and texture of wine.



As a chemist, and wine chemistry lecturer, Karen did a wonderful job of covering some chemistry basics, as well as more technical aspects, to enhance the understanding of all those present.

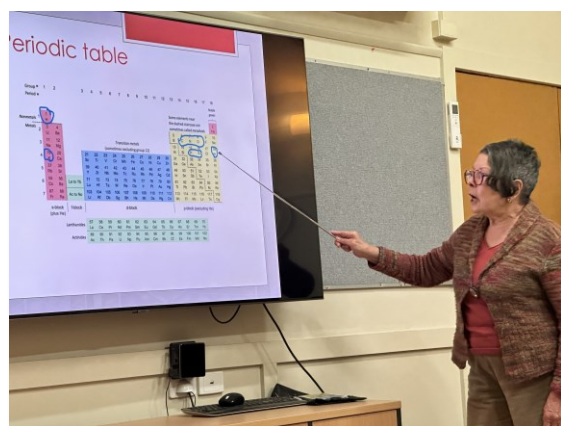


I have to admit that I have NO chemistry in my educational background. As a winemaker, I've come to realise that this can be a real disadvantage (I'd love to do a *wine chemistry for Dummies* course). So, I was particularly looking forward to picking up some snippets of knowledge from this session – and I did. [Ed]



We began the session with a tasting of different acids – to identify their varying characteristics and discuss how each could be used (if possible) in winemaking.

The differences were noticeable!



More technical aspects were covered (for those with a greater understanding of chemistry) ... along with guides, hints and testing demonstrations.

It was a great night – with technical understandings for all present.



Karen returns in September to take us through the Chemistry related to Fermentation.

Richard Webb: Richard's Recapitulations ...

More funding accelerates innovative research

Winetitles Media, *Winetitles Media*, July 7, 2025.

<https://tinyurl.com/SmokeTaintResearch>

More funding in Australia into smoke taint.

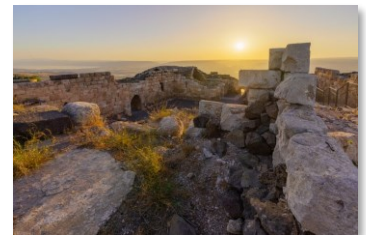


Did Jesus turn water into wine here? New evidence emerges.

James Bayley, *The Drinks Business*, August 22, 2025.

<https://tinyurl.com/DidJesusTurnWaterIntoWineHere>

Archaeologists in Galilee are unearthing evidence of the village where, according to John's Gospel, Jesus turned water into wine – a story that continues to inspire both pilgrims and wine lovers.



High-resolution climate data reveals increased risk of Pierce's disease for grapevines worldwide

Àlex Giménez-Romero, Eduardo Moralejo & Manuel A. Matías, *Nature: Scientific Reports*, August 25, 2025.

<https://tinyurl.com/ClimateDataRePiercesDisease>

This study looks into the relevance of the spatial scale of observation in the intricate interplay between microclimatic conditions and the risk of Pierce's disease in grapevines on a global scale.



Extra reading ... Australian (and Victorian) information on Pierce's disease (Xylella):

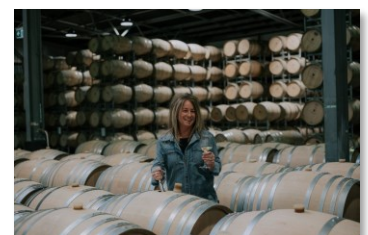
- Agriculture Victoria: *Xylella* - <https://tinyurl.com/AgricultureVicXylella>
- Wine Australia: *Protecting Australian vineyards from Xylella - New research highlights urgent need for grower vigilance* - <https://tinyurl.com/ProtectingAustralianVineyards>

Halliday celebrates 'best' of the Australian wine industry

Winetitles Media, *Winetitles Media*, August 21, 2025.

<https://tinyurl.com/HallidayTheBestinAus>

Halliday Wine Companion has announced its award winners for the year, celebrating *the very best* in Australian wine by recognising the nation's top wines, winemakers, viticulturists and wineries.



Have you met our Vine Dried Shiraz?

Byrne Vineyards. (2024). Have you met our Vine Dried Shiraz? [email].
<https://byrnevineyards.com.au/>

At Byrne Vineyards we take immense pride in crafting wines that not only reflect our passion for winemaking but also encapsulate the essence of our estate.

Our Vine-Dried Shiraz is a testament to the meticulous process and dedication that goes into creating a truly exceptional wine. Grown on our Scotts Creek Vineyard, these Shiraz grapes undergo a unique and carefully orchestrated method known as vine drying.

So, what exactly is vine drying?

Towards the end of the growing season, typically a few weeks before harvest, we implement a technique called 'deficit irrigation' on the vines. This deliberate reduction in water supply encourages the grapes to dehydrate naturally while still on the vine. This process concentrates the flavors, intensifying the richness and complexity of the fruit.



The result?

An intensely flavoured Shiraz with a remarkable depth that showcases the unique terroir of our estate. In conjunction with the concentration of flavors, the vibrancy of the fruit remains intact, ensuring a wine that is both bold and beautifully balanced.

Our Vine-Dried Shiraz is renowned for its full-bodied character and aromatic profile, each sip offers a sensory journey with layers of rich fruit, subtle spice, and velvety tannins. The finish is long and persistent, leaving a lasting impression on the palate that is simply unforgettable.

We invite you to experience the craftsmanship behind our Vine-Dried Shiraz and indulge in a wine that truly captures the essence of our estate. Whether enjoyed on its own or paired with your favorite meal, this wine promises to elevate any occasion.

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

THE ARTISAN'S BOTTEGA EQUIPMENT TO FEED YOUR PASSION

218 Cooper Street, Epping
Ph: 03 9422 1711
317 Victoria St, West Melbourne
Ph: 03 9328 1843
<https://artisansbottega.com.au>

Westpac

Panton Hill Estate
Olive Products

Ph: 03 9719 7260
<http://www.pantonhillestate.com.au>

LAFFORT
Precision Oenology
Inspired by Nature
l'œnologie par nature

LAFFORT AUSTRALIA
33 Hightech Pl, Lilydale VIC 3140
(03) 9735 2100
<https://laffort.com/en/laffort-australia/>

COSTANTE imports

For all your winemaking equipment

377 - 379 Bell Street, Preston
Ph: 03 9484 7948
<https://www.costanteimports.com.au/>

Home Make It™ SPECIALIST FOOD & BEVERAGE EQUIPMENT, SUPPLIES & WORKSHOPS

Shop 4/158 Wellington Rd, Clayton
Ph: 03 9457 8222
<https://homemakeit.com.au>

officeworks
make bigger things happen

Greensborough Home Brewing Supplies

29 Beewar St, Greensborough
Ph: 9432 0283
<http://greensboroughhomebrew.com.au/>

Winechek
PRECISION BASED EXPERTISE

Providing a comprehensive range of grape & wine analysis services
1/22 Hightech Place, Lilydale, VIC 3140
(03) 9735 2155
<http://www.thewineclinic.com.au/>

Plenty Valley FM 88.6
Your Local Station - Serving Melbourne's Outer North East

88.6 Plenty Valley FM is a community radio station that proudly services Melbourne's Outer North East (Whittlesea, Nillumbik and northern part of Bayside 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
(03) 9404 2111
<https://www.pvfm.org.au>

GLASDEC
GLASSWARE + DECORATION

We are passionate about glassware, with over 35 years experience and an extensive range we can assist in selecting the perfect glassware to meet your needs.

OUR SHOWROOM
2-6 Kerr Street
Preston, VIC 3072

☎ +61 3 9416 9731
✉ info@glasdec.com

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 Traravilla 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 NILLUMBİK
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 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
-