

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

SEPTEMBER 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 September 26th, 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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Angela Harridge

August Guild Night | Annual General Meeting (AGM)

At the AGM we had a new member join the committee, and a past member return. Congratulations and welcome to Adam Dumicich, and welcome back to Glen Van Neuren.

There was also a change to the executive, with Angela Harridge taking over the helm as President, and Richard Martignetti becoming our Vice President. The Committee thank Richard for the years of hard work and dedication he put into his Presidency. The changes he brought about within his time in office, especially those related to the organisation and procedures for the Eltham Wine Show, will be an ongoing legacy.

September Guild Night | Chemistry 1-0-Wine: Fermentaton

This month Karen Coulston returns with the second in a series of three wine chemistry sessions – this month looking at Fermentation. She will discuss wine chemistry related to grape sugars and flavours, yeast catalysis, alcohol and side products, solvents and gases in winemaking.

2025 Eltham Wine Show

It's time to start thinking seriously about which of your wines you will enter in this year's *Eltham Wine Show*.

Entry forms were a little late going out this year as the Committee has had a few challenges related to the venue for this year's show. But all is in place now, and entry forms went out today.

Why enter your wines?

- To get an expert opinion on the quality of each wine, and how it might be improved.
- To get recognition for your winemaking effort.

For current vintage wines which may not have yet made it to bottle, there is still time to make adjustments before it is delivered to the show. If you entered your wines into the Frankston Show, you will hopefully have some idea of the adjustments that may enhance your wines.

If you haven't entered a wine before – go on! Be brave! Give it a go! It really is a fantastic way to learn more about winemaking.

Information and entry forms can be found here <https://amateurwine.org.au/wine-show>

Please take note of the changes to some of the classes, and the earlier dates for submission of entries and delivery of bottles.

Get your entry form to cheers@amateurwine.org.au by **17th October**.

In search of a new Newsletter Editor

With my new responsibilities as President, as well as running the winemaking classes and currently helping to organise the Wine Show, I find there are not enough hours to continue as the newsletter editor as well. It is vital that we do not rely on a single person to undertake many roles – plus, it will be refreshing to get a new set of eyes and ideas.

As a guild, we rely on the newsletter to share current information, activities and ideas with fellow members and the wider community. So please – let me know if you are willing to take over the reins.

Cheers,

Angela

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

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, 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. Tasting: Member wines to taste/share/discuss.
Friday, October 31 st	<u>Monthly Guild Night:</u> 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	<u>Eltham Wine Show:</u> Judging Day
Sunday, November 16 th	<u>Eltham Wine Show:</u> Public Open Day
Friday, November 28 th *	<u>Monthly Guild Night:</u> 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.

Wayne Harridge



Frankston Guild Wine Show

The Frankston Amateur Winemaking Guild (FAWG) annual wine show is now *done and dusted*. An excellent show as usual, and a great opportunity to catch up with our winemaking adversaries to sample wine and discuss wines and winemaking. How did you go with your entries? Take a close look at the judges' comments – is there anything you can do to improve your wines (barrel samples in particular) before the Eltham show?

Eltham Wine Show

The venue for the 2025 Eltham Wine Show is now confirmed as the **Templestowe Bowling Club** – in the same vicinity as the Veneto Club. This venue does not have the extensive facilities (like a bistro) that we had available at the Veneto Club, but you will be able to find parking close by and lunch will be available on-site – stand by for details.



Volunteers Required

As always, we rely heavily on volunteers to ensure the success of both the judging day and public open day. I know that most guild members have the requisite skills to contribute to the success of the show, so don't be shy, contact me: wayne.harridge@structuregraphs.com to let me know how you can help.

Any contribution of your time over the weekend is valuable – don't procrastinate!

FRIDAY NIGHT 7pm

- Bump in bottles, stationery and other equipment.
- Bump in remaining bottles and equipment.
- Sort bottles into classes in tubs.
- Mark up tables for judging.
- Clear and reset tables.
- Wash and dry glasses throughout the day.

SATURDAY from 7am

- Set out glasses, spittoons, water jugs
- Refresh cheese and biscuits on tables.
- Set out class bottles on tables.
- Pour classes when judges are ready.
- When judging finishes - reconfigure tables for the Public Open Day.
- Set out class bottles onto labelled tables.

SUNDAY from 9am

- Finalise setup for the Public Open Day.
- Put certificates and medals into Results Folders.
- Man the Guild table – meet and greet, hand results folders to entrants.
- Man the Entry table – meet and greet, sell entry tickets, hand out entry glasses.
- **** Pour wines to the public – we need 12+**
- Bump out and clean up at the end of the day.

The skills required are not demanding and on-the-job training will be available.

Let me know as soon as possible if you can volunteer for any of the sessions – it does not have to be the full day.

Promotion

Promotion of the 2025 Eltham Wine Show has begun, with information distributed to the usual suspects - past entrants and guild members. However, if you have any ideas about promotion of the show 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.

Cheers,

Wayne

Did You Know ...?

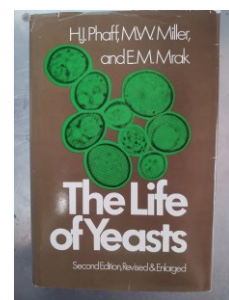
Richard Webb: Richard's Recapitulations ...

Daily Decisions: "Fermentation may have been a better invention than fire" David Foster Wallace

Larry Brooks, *Liquid Geography*, September 10, 2025.

<https://tinyurl.com/Yeasts-andFermentation>

Good discussion about indigenous yeasts and their role in fermentation, even when you have used commercial yeasts. Food for thought.



A New Dawn for English Bubbles

James Lawrence, *Wine-Searcher*, September 19, 2025.

<https://tinyurl.com/EnglishBubbles>

Scottish Champagne! Och aye!

The 2025 English vintage was so hot that it lacks their traditional searing acidity. Solution: plant vines in Scotland!



43 French Alternative Varieties

Darby Hlggs, *Darby's Vinodiversity Community*, July 4, 2025.

<https://tinyurl.com/Frenchalternatives>

Darby has a huge variety of alternative variety wines on his database – are you aware of the French varieties?





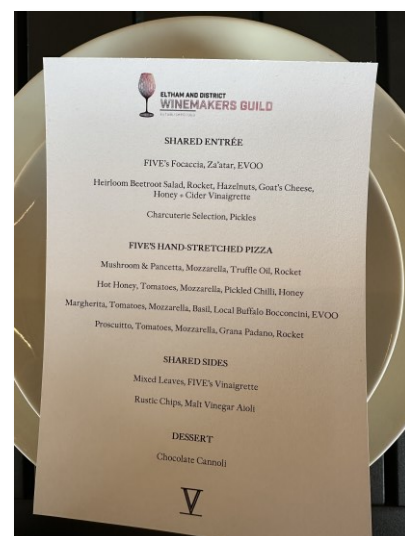
FIVE
VINEYARD



Lunch @ Five Vineyard



Last Saturday a large group of us met at Five Vineyard, in Mernda, for a delicious lunch and wine tasting with a view!



Alex Vella (who joined us at a guild meeting last year to tell us all about the family's journey from cattle farm to vineyard), talked about their vineyard, the water saving practices they've initiated, the variations they have within varieties across the different areas of the vineyard, and the wine styles they're developing.

Alex then took us through a guided tasting of their wines.





Several members who had purchased the Sangiovese grapes Alex had offered the guild this vintage, brought along their wines for us to sample.

It was particularly interesting to compare the rosés made from the early picked and the one picked at a baume suitable for making the dry red style.



It was a fabulous day, and we extend a big thank you to Mike Wilson for arranging it.



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)	Other Variety & Blended Whites, Any Vintage	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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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.

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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
-