

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

OCTOBER 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 November 28, 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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<https://tinyurl.com/39nw3r8v>

President's Press | October

September & October Guild Nights | Chemistry 1-0-Wine with Karen Coulston

In September Karen returned with the second in her series of three wine chemistry sessions – this time looking at **Fermentation**. We learnt much about wine chemistry related to grape sugars and flavours, yeast catalysis, alcohol and side products, solvents and gases in winemaking.

For the October meeting she will delve into **Finishing a wine** – pre-bottling: acid adjustment, fining, Bentonite, temperature, gas cover and oxidation. We may even pick up some hints as to how we can tweak our Wine Show entries! Please bring along any wines you have that might support the theme - that you are concerned about - that you altered in some way - that have a related story to tell.

2025 Eltham Wine Show

Entries are now officially closed for the 56th Eltham Wine show. The Committee have been working incredibly hard to bring you this year's show. We have faced some mighty challenges getting it all together but are now on the home stretch.

You will have noticed that we have made changes this year, to reduce some of the problems we've encountered over the last few years – particularly the parking problems at the Veneto Club. This year we are holding the show at the Templestowe Bowling Club. A smaller venue, not too far from the Veneto Club, with ample parking within a short walk.

With a non-commercial venue, we will be relying heavily on member volunteers to help across both days of the show – so please keep an eye on Slack for details as they come out.

See the **Wine Show Director's Update** for more information.

Once again, a big thank you to all those who entered their wines. We look forward to showcasing them and coming together as wine makers and lovers of wine on the Public Open Day – to try the different types and styles of wines, meads and liqueurs, and to spend time sharing our winemaking tales.

Spread the word – bring along your friends and family – the more the merrier!

Introducing our new Newsletter Editor | Glen van Neuren

A HUGE thank you from me to Glen van Neuren for offering to be our new Newsletter Editor. This is Glen's first edition – and we look forward to Glen adding his own style and ideas.

All future Newsletter-related questions and articles will go to Glen at newsletter@amateurwine.org.au.

Cheers,

Angela

Committee & Committee Meeting Dates

President	Angela Harridge	General Committee	Adam Domicich
Vice President	Richard Martignetti		Trevor Sleep
Secretary	Mike Wilson		Mario Fantin
Treasurer	Trevor Roberts		John Leenaerts
Past President	Richard Martignetti		
Wine Show Chief Judge	Luca Barbon	Newsletter Editor	Glen van Neuren
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

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, October 31 st	<u>Monthly Guild Night:</u> Eltham LLC <i>3. Chemistry 1-0-Wine: Finishing a wine</i> Karen Coulston will discuss finishing a wine – pre-bottling: acid adjustment, fining, Bentonite, temperature, gas cover and oxidation. <i>Tasting:</i> Member wines to taste/share/discuss.
Friday, November 7 th	<u>Last Day Bottles will be accepted for the Eltham Wine Show:</u> See your Eltham Wine show email for Delivery information.
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* <i>Wine Show Review</i> The Final meeting of the year & Chief Judge's review of the 2025 Wine Show. <i>Tasting: EDWG Wine Show Medal Wines</i> Bring along your wines that won a <i>Medal</i> to share.

Wayne Harridge



Wine Show Director - Update

Entries

Entries have now closed for the EWS 2025. We have over 80 Entrants and 400+ wines – a little down on last year, but still a healthy number.

By the time you read this you should have your bottle labels. We have changed the deadline for delivery of bottles to 7th November due to the late emailing of labels.

Ensure you attach your labels securely. Clear packaging tape is very good as it effectively seals in the label so that it won't be affected by any wine spills.

Also ensure your closures are secure – the stewards prefer a screw cap (e.g. Novatwist), but anything will be accepted.

Venue

The venue for the 2025 Eltham Wine Show is the **Templestowe Bowling 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 nearby and lunch may be provided on-site – stand by for details! There are also plenty of cafes and restaurants within a 1km drive.



Volunteers Required

This year, more so than in the past, we will be relying heavily on volunteers to ensure the success of both the Judging Day and the Public Open Day.

With a non-commercial venue we won't have staff on hand. We will need extra volunteers to help with food service and table layout – as well as the usual Stewards – on both days.

I know guild members have the requisite skills to contribute to the success of the show – so don't be shy – contact me when the volunteer lists come out to let me know how you can help.

On Slack – Mobile: 0408031581 – Email: cheers@amateurwine.org.au

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

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 wine maker or wine lover you know to visit the Public Open Day.

Cheers,

Wayne

Did You Know ...?

Richard Webb: Richard's Recapitulations ...

Here is a wine writer with opinions about Australian Wine. I happen to agree with him.

<https://tinyurl.com/3mrnzeut>

Roundup is both loved and hated in vineyards. Bayer now has a replacement for it.

<https://tinyurl.com/344yejxi>

Horrible news from Italy. A reminder of the need to lock out equipment, not just switch off, when cleaning.

<https://tinyurl.com/3ct2nbfi>

When you are next in Patagonia, here is a winery to visit.

<https://tinyurl.com/3984kwsp>

The Southernmost Winery in the World

At 46.3 degrees South, under the watchful gaze of Cerro Castillo and constantly swept by the Patagonian winds, lies the southernmost vineyard in the world. An extreme viticulture that only a challenging spirit dares to explore. There, the untamed inhabitants of Patagonia encountered the "Kosten," the wind that erodes mountains and ripples the waters of Lake General Carrera. More than a force of nature, it is a protagonist in its own right, becoming the greatest challenge for agriculture in the region. Inspired by its strength and majesty, these wines from Chile Chico carry with them the infinite essence of the Patagonian wind.

John Leenaerts

Well, the wine making never stands still for long especially if you are also involved in the viniculture of grape vines. After completion of harvesting grapes in mid March, there is then the wine making tasks for crushing/destemming, fermentation, pressing, MLF and then finally barrel aging or *élevage* as the French would term it.

Once this has been completed it's then time to concentrate on vine pruning. This is usually done through July, although I was a little late this year and didn't finish pruning until mid-August.

After this, it's bottling time for the previous year's vintage (2024). This year's bottling was a bit special as I had some assistance in my bottling team with my two granddaughters (3rd generation wine makers?). Lizzie – 6 (from Rutherglen) and Violet – 4 (from Mooroolbark) were involved in placing the caps on bottles when these were passed through from the bottle filler. They didn't see the task out for the full 620 bottles produced, but they did pretty well. Will see if they participate again next year?

Well then, it's back to the vineyard to check and repair the trellis wires in readiness for the start of the new season. This involves checking of the post clips, replacing with new ones if missing and ensuring the wires are good to go. It is surprising how much weight the wire endures when the vines have fully grown for the season and are loaded with fruit. I use galvanised screws as my wire clips as I find they seem to hold up the best through the season.

Well Monday 22nd September 2025 has seen the Shiraz vines in bud burst and the start of the new season. My Cab Sav vines are still looking very dormant, but it won't be long before they spring into life.

From here on in, the vineyard gains a lot more attention – apart from of course the activities associated around the EDWG wine show (I can't believe that we are approaching October already....)

Attached are the following photos:

1. Shiraz Vines after pruning
2. Cab Sav Vines after pruning
3. A spur pruned vine



What's happening in the Vineyard? ... September 2025 (continued)

John Leenaerts
SEPTEMBER 2025

Attached are the following photos:

4. Lizzie & Violet Bottling
5. Trellis Post Clips
6. Trellis Wires – ready to go
7. Shiraz Bud Burst



John Leenaerts

OCTOBER 2025

Well, the vines over the course of this month are growing vigorously, I had bud burst of my Cab Sav on 7th Oct (which is about normal).

Firstly, the remaining check for the onset of the season was the irrigation system. There are always blocked drippers and support ties which need to be fixed. After this, the vineyard is now set for the season.

After bud burst – at the five-leaf growth stage, the vines receive their first spray to protect the new leaves from Downy Mildew or Powdery Mildew. I use a dry powder product for both which can be used in a single spray application when mixed with water. 'Dupont Kocide OPTI Fungicide' for downy mildew and 'Notion Wettable Sulphur Fungicide Spray' for powdery mildew.

The next spray application is around flowering or sooner if extreme wet weather. The cycle in the vineyard moves onto a watching brief, paying attention to the weather conditions to stay alert for fungal diseases.

Over the course of September, the Shiraz has grown considerably and has started forming the flowers (which eventuate to the fruit). This is the nervous period where the flowers are susceptible to frost, there have been a few cold mornings this week (4 – 5 Deg C) but fortunately no frost. So far, so good!

The top trellis wires have been lowered; these will be lifted next month to manipulate the vine canopy to keep the fruit zone open to allow sunlight exposure and air movement to reduce disease. Unwanted shoots on the trunks of the vines are also removed; this is almost a ritual during a vine walk with the dog each morning.

Attached are the following photos:

1. Shiraz – 5 Leaf Growth Stage
2. Shiraz – Flower Formation
3. Top Trellis Wires Dropped
4. Shiraz Growth – 26th Oct



Barossa Valley Weekend Experience

Guild members Peter and Lorraine Van Orsouw, and Mike and Larissa Wilson document their three-day Barossa adventure.

What an incredible weekend away in the Barossa Valley.

Great company, amazing food and incredible wines. It was relatively quiet in the Valley, but everyone was gearing up for a busy weekend being a warm one and a long one for SA.



Peter, Larissa, Mike and Lorraine at Turkey Flat Winery

We arrived in Adelaide on Thursday morning, picked up the car and headed straight up the highway to the little town of Greenock for our first tasting at Kalleske wines. Handcrafted organic & biodynamic wines on an estate that has been family owned since 1838. Originally a farm, grape vines were later planted, and their first wines were produced in 1858. Today, the property continues to be a diverse and thriving mix of vineyards, sheep, cattle, chaff mill and winery. The farm has been in continual family ownership for more than 150 years and is today tended by the sixth and seventh generation of the Kalleske family.

On the day we visited it was quiet, which allowed us to take our time while enjoying tasting many of their wines and the accompanying hospitality and informative discussion with our host. Highly recommended.

<https://www.kalleske.com/>



Peter and Mike not in any way posing at Kalleske Cellar Door

After a leisurely lunch at the local café (<http://www.elestanco.com.au/>) it was off to Seppeltsfield Road distillers, one of the many Gin joints in the Valley. Michael and Lorraine love Gin so happily indulged in some interesting tasting flights. Peter and Larissa don't see the appeal.

<https://seppeltsfieldroaddistillers.com.au/>



Mike and Lorraine sampling the Gin flights at Seppeltsfield Distillers

Our final stop for the day was AP John Coopers in Tanunda, one of the two main townships in the Barossa – Nuriootpa being the other.

Nathan welcomed us to the world of barrel making with a very generous tour of their operations. He showed us the stacks of French and American Oak curing outside and the factory floor where the seasoned oak was being machined, and barrels assembled ready for toasting. Up to one hundred barrels are produced daily and it looks like hard work! We then drooled over the thousands of barrels in storage awaiting shipment all over Australia. What a beautiful smell! <http://www.apjohn.com.au/>



So many barrels at A.P. Johns!!

A quick walk to the local shops for some cheese and wine and we settled into our digs at Rubys Retreat for a comfortable evening of chatting, laughter and games.

Friday: we are ready for our big day out. Coffee at Nosh - a local favourite – provided a caffeine hit (and a cookie) to start.

Charles Melton Wines (Est. 1984) is our first tasting stop. Another small winery producing an excellent range with Graham and his daughter Sophie being the winemakers. “Premium Barossa Red wines from Charles Melton are crafted to reflect the rhythm of the seasons, the richness of our earth and the quiet patience of its people.” Their 2024 Rose of Virginia Rosé was interesting this year with a small addition of Riesling added to change it up a bit. The Reds lived up to the richness of the Barossa with both Cabernet and Shiraz variety leaving us wanting more, especially the sparkling Shiraz!

<http://www.charlesmeltonwines.com.au/>



At Charles Melton Wines

Then on to Hentley Farm – our main reason for the visit and we were not disappointed! A taxi ride and a warm welcome by Stuart, who took us for a tour around the small paddocks of vines and into the production facilities. A private tasting in the barrel room of the newly released Rosé, along with the new releases of “The Beauty” and “The Beast” – both Shiraz, both the same clone, different paddocks, completely different wines. Fascinating discussing the differences.

Now for lunch! The dining room at Hentley Farm overlooks the creek and the vineyard offering peaceful views in which to enjoy the multi-course dining journey complimented by their expertly paired wines, and exceptional service. Four hours later after a sensory experience of fresh local farm produce, including from their own gardens, we are full and grateful that there is a taxi to take us back to our accommodation.

Definitely worth a visit for a special occasion. <http://www.hentleyfarm.com.au/>



Peter and Mike with Stuart from Hentley Farm



Hentley Farm Grenache. Just one of the many wines expertly paired to our food



Just a few of the many amazing dishes served up at Hentley Farm

Saturday dawned warm and sunny with a taste of the heat to come. The weekly Barossa Farmers Market is small but filled with local fresh produce. Oils, pastries, meat, fruit & veg, gin, fabulous coffee and live music too. We topped up with some goodies for a picnic later.

Saltram Cellar Door was our first winery for the day and the largest commercial winery of our visit. Every winery seems to be making Rosé now, and they had a lovely one for tasting. Peter topped up his cellar with one that he likes – The Journal, and Lorraine bought a few of the Fiano to be sent home.

<https://www.saltramwines.com.au/>

Next stop was Kaesler in Nuriootpa. They have some of the oldest vines in the Barossa, and a beautiful cellar door with many outstanding wines on offer. The 'Old Bastard' Shiraz was a favourite, as was the Old Vines Shiraz, and the WOMS Cabernet Shiraz. <https://kaesler.com.au/>



Tastings at the Kaesler cellar door

Turkey Flat Vineyard is another favourite, and Lorraine loves their Rosé – its dry and fruity and a perfect drop to enjoy. Along with various wines they also make Quinquina, a Vermouth, an aromatic quinine wine to have as a refreshing spritz. Their Olive oil is also delicious! <http://www.turkeyflat.com.au/>



In the tasting room at Turkey Flat Winery

We then took a leisurely drive south through Mount Crawford Forest to the picturesque Adelaide Hills, stopping for a car boot picnic to finish off our cheeses and other goodies before arriving at Hahndorf. It was so busy being the long weekend and a hot day. A walk up and down the main road and finding some excellent coffee and chocolates finished off our decadent weekend in the Barossa Valley.



Nothing like a car boot picnic!

Mike and Lorraine convinced us to stop for another Gin tasting at Prohibition Gin on our way to the airport – while Larissa and Peter once again couldn't understand why anyone would want to drink something that tastes like soap. <https://prohibitionliquor.co/>



Tasting some more Gin flights at Prohibition Gin

An evening flight home to Melbourne and the wallet was a lot lighter but our hearts full from a fantastic time away.

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

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Dingley Village, Victoria 3172
Call 03 9555 5500
<https://grapeworks.com.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>

U3A NILLUMBIK
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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
-