

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

**FEBRUARY 2020**

*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 at 7.45 pm***

***Next meeting: Friday 28<sup>th</sup> February, 2020***

***Guests who are interested in finding out more about the Guild are welcome to attend any of our regular Guild meetings***

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### **A Few Changes**

Earlier this month I had a telephone call from Gary Campanella, who explained that he was resigning from the Guild as he is currently heavily involved in his pursuit of other interests. Gary joined the Guild in 2007, has been the Eltham Wine Show Director since 2014, managed the show IT system, and has organised and run winemaking workshops on top of making award winning wines. Gary has generously offered to fully document his role as Wine Show Director and assist us in running the 2020 show. On behalf of the Guild I thank Gary for his service and wish him all the best for the future.

With Gary's resignation - Mario Fantin will take over as the new Wine Show Director, with Bill Loughlin as Results Coordinator and Mario Anders handling the IT side of the show.

### **Darebin FUSE Festival *Meet the Makers* Event**

This year the Guild will once again be Event Partners with Darebin Council's *Meet the Makers* showcase of Darebin home winemakers, where we will again be judging the wines. This event is a great opportunity for us to promote the Guild to other amateur winemakers and raise our profile in the community. You are eligible to enter this event if you live, work, study or recreate in the City of Darebin. Details about this event are a bit further down in this newsletter.

### **Program for 2020**

The 2020 program is still quite open so if there is anything you would like to see covered please contact any of the committee members to let them know.

Note: If you use SAMEPAGE you can contact any member of the Guild individually, you don't have to broadcast to the EVERYONE team. This could include:

- Topics for a speaker at regular guild nights
- Other activities for a regular guild night
- Visits to local wineries
- Workshops
- Social events

### **International Night 2020**

Our annual dinner, entertainment and showcase of Gold Medal wines will be held at St Margaret's Hall, Eltham on Saturday 9<sup>th</sup> May – put this in your calendar.

### **Next Guild Meeting: 28<sup>th</sup> February**

This year we will be engaging with some of Nillumbik's professional winemakers, and for the February meeting Dino Giammarino will be speaking about his family's winemaking journey and showing us some of his wines.

Cheers,

Wayne Harridge – President

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## 2020 Committee & Committee Meeting Dates

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<b>President</b>	Wayne Harridge	<b>General</b>	Trevor Sleep
<b>Vice President</b>	Danny Cappellani	<b>Committee</b>	Bill Loughlin
<b>Secretary</b>	Mario Anders		Graham Scott
<b>Webmaster &amp; Treasurer</b>	Mario Anders		Angela Harridge
<b>Assistant Treasurer</b>	Bill Bussau		Trevor Roberts
<b>Past President</b>	Mario Fantin		David Chambers
<b>Wine Show Chief Judge</b>	Sandrine Gimon		
<b>Wine Show Director</b>	Mario Anders & Gary Campanella		
<b>Newsletter</b>	Angela Harridge		

Members elected to positions on the Guild Management Committee meet every month. Every second month either Guild business or the Wine Show is discussed.

### **Committee Members**

Mario Anders, Danny Cappellani, Trevor Sleep, Bill Bussau, Mario Fantin, Wayne Harridge, Bill Loughlin, Graham Scott, Angela Harridge, Trevor Roberts, David Chambers.

### **Guild Business Meetings**

Agenda: Guild Night Program, Membership, Winemaking Education Initiatives, Social Events, Financial, Website, Guild Promotion.

Meeting Dates (Wednesdays): 12 February, 15 April, 10 June, 12 August, 14 October

### **Wine Show Meetings**

Agenda: Marketing, Logistics, Sponsorship, IT, Judging, Financial, Governance  
Committee Members plus Sandrine Gimon (Chief Judge) attend these meetings.

Meeting Dates (Wednesdays): 11 March, 13 May, 15 July, 16 September, 11 November

### **Visitors Welcome**

Members are welcome to attend committee meetings as visitors. New ideas and suggestions for improvement are most welcome. If you would like to attend, please contact the President or Secretary.

## Forward Program for Guild Events

DATE	ACTIVITY
Friday February 28 <sup>th</sup>	<p><b><u>Monthly Guild Night</u></b>  <b><i>Dino Giammarino</i></b> from Giammarino wines in St. Andrews. We welcome Dino as the first local professional winemaker to come and chat with us this year. He is quite a character and passionate about what he does. He promises to bring wine and stories! Bring along your own wines you'd like to share or get comments on.</p>
Friday March 27 <sup>th</sup>	<p><b><u>Monthly Guild Night</u></b> TBA</p>
Sunday April 19 <sup>th</sup>	<p><b><u>Local Wineries Tour: St. Andrews</u></b> Tour, tasting and lunch at <b><i>Shaw's Road Winery</i></b> before moving on to a tour and tasting at <b><i>Butterman's Track</i></b>.</p>
Friday April 24 <sup>th</sup>	<p><b><u>Monthly Guild Night</u></b> TBA</p>
Friday May 29 <sup>th</sup>	<p><b><u>Monthly Guild Night</u></b> TBA</p>
June 20 <sup>th</sup> or 21 <sup>st</sup>	<p><b><u>Nillumbik Open Cellars Lunch</u></b> Choose your own Open Cellars to visit then meet up at a Winery (TBA) for lunch and info sharing.</p>
Late June	<p><b><u>Pruning Workshop: Session 1</u></b>  <b><i>Graeme Scott &amp; David Pope</i></b> If you want to grow grapes there is much to learn about pruning in different situations. This is the <b><i>theory</i></b> session.</p>
Friday June 26 <sup>th</sup>	<p><b><u>Monthly Guild Night</u></b>  <b><i>Members' Wine Entry Tasting for the Frankston &amp; South Eastern Wine Show</i></b> (entries close July 24<sup>th</sup>) Bring along any wines you are considering entering in the Frankston show: barrel samples – any vintage – any class. We'll taste, discuss and offer ideas for last minute tweaks.</p>
Friday July 31 <sup>st</sup>	<p><b><u>Monthly Guild Night</u></b> TBA</p>

Late July	<b><u>Pruning Workshop: Session 2</u></b> <b><i>Graeme Scott &amp; David Pope</i></b> Putting theory into practice – <b>pruning day</b> at David’s vineyard.
Friday August 28 <sup>th</sup>	<b><u>Monthly Guild Night</u></b> <b><i>AGM</i></b> – bring along your mulled wine for tasting and sharing
Friday September 25 <sup>th</sup>	<b><u>Monthly Guild Night</u></b> <b><i>Members’ Wine Entry Tasting for the Eltham Wine Show</i></b> (entries close October 24 <sup>th</sup> ) Bring along any wines you are considering entering in the Eltham show: any vintage – any class. We’ll taste, discuss and offer ideas for last minute tweaks.
October 17 <sup>th</sup> or 18 <sup>th</sup>	<b><u>Nillumbik Open Cellars Lunch</u></b> Choose your own Open Cellars to visit then meet up at a Winery (TBA) for lunch and info sharing.
Saturday October 24 <sup>th</sup>	<b><u>Closing Date: Eltham Wine Show Entries</u></b>
Friday October 30 <sup>th</sup>	<b><u>Monthly Guild Night</u></b> TBA
November 13 <sup>th</sup>	<b><u>Final delivery date:</u></b> Eltham Wine Show
Saturday November 21 <sup>st</sup>	<b><u>Eltham Wine Show:</u></b> Judging Day
Sunday November 22 <sup>nd</sup>	<b><u>Eltham Wine Show:</u></b> <i>Public Open Day</i> 12pm – 4pm
Friday November 27 <sup>th</sup>	<b><u>Monthly Guild Night</u></b> Final meeting of the year and Wine Show debrief.

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## Social Activities

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Our first Guild outing for the year will be a day checking out two of our local Nillumbik wineries. The fine details are still being nussed-out, but the essence of the day is ...

We'll meet at Shaw's Road Winery for a tour, chat and tasting with George Apted, before stepping into their café for some lunch (and more wine!).

We'll then head to Butterman's Track Winery where Gary Trist will take us on a tour of his new state-of-the-art Gravity Flow Winery, and we'll sample some of their wines.

So put Sunday April 17<sup>th</sup> into your diaries ... and keep an eye here and on SAMEPAGE for more details.

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## Other Dates for Your Diary

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DATE	ACTIVITY
Friday February 28 <sup>th</sup>	Closing date entries: Red Hill Show – Mead <a href="#">Mead Information &amp; Entry Form HERE</a>
Monday March 2 <sup>nd</sup>	Closing date entries: Red Hill Show – Homemade Wines & Liqueurs <a href="#">Wine &amp; Liqueurs Information &amp; Entry Form HERE</a>
Thursday March 5 <sup>th</sup>	Final delivery date: Red Hill Show – for BOTH Meads and Homemade Wines & Liqueurs. Mario Fantin will be a drop-off point for local entries
Thursday March 5 <sup>th</sup>	Registrations due: Darebin FUSE Festival Meet the Makers event. <a href="#">FUSE Information &amp; Entry Form HERE</a>
Saturday March 7 <sup>th</sup>	Red Hill Show
March 14 <sup>th</sup> – 29 <sup>th</sup>	Information about the full <a href="#">Darebin FUSE Festival HERE</a>
Sunday March 15 <sup>th</sup>	Darebin FUSE Festival Meet the Makers Event
Friday July 24 <sup>th</sup>	Closing date entries: Frankston & South Eastern Wine Show <a href="#">Frankston Wine Show Information &amp; Entry Form HERE</a>
Friday August 21 <sup>st</sup>	Final delivery date: Frankston & South Eastern Wine Show
Sunday August 30 <sup>th</sup>	Public tasting day: Frankston & South Eastern Wine Show

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## *A Note from the Editor*

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Well, I have big shoes to fill after Luigi's – and I will need your help to keep it relevant and interesting ... so please send me your goodies either on SAMEPAGE (you can message me personally) or at [newsletter@amateurwine.org.au](mailto:newsletter@amateurwine.org.au) .

In particular I'd love you to submit:

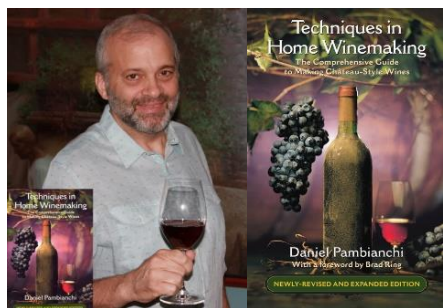
- Articles (and even better summaries) – either as a Word document, pdf or website link. With a link/information of the original source.
- Wine-related photographs – that you have taken – with a few words telling us about them.

It might be ... your home winery ... your grapes/vineyard/fruit/honey ... a fabulous winery you've visited ... produce you've made from grapes/marc and the recipes ... your winemaking crew ... or anything else wine related (keep it nice! 😊).

You will notice that we no longer have the *Trading Barrell* section in the Newsletter. All *Sale* and *Wanted* items can now be listed in the TRADING BARRELL section on SAMEPAGE. Look out for Mario Anders' instructions for getting to it.

**Angela**

### **Daniel Pambianchi ... who?**



**Daniel Pambianchi** is a North American (Canadian actually) winemaker who has made wine commercially and these days spends most of his time educating and trying to help amateur winemakers make better (grape) wines.

Over the years he has been a frequent contributor of technical articles for the American **WineMaker** magazine which is aimed at amateur wine makers. He has also penned three books: **Techniques in Home Winemaking** (the content of which I rank as highly as that of Rankine – which is largely oriented toward commercial winemaking) ; **Kit Winemaking - the Illustrated beginner's Guide to Making Wines from Concentrate** and finally: **Wine Myths, Facts and Snobberies**. In addition, he regularly writes technical articles which are available on his website:

Technical Articles include but are not limited to:

- [A Comparison of the Various Methods and Apparatus Available on the Market for Measuring Reducing Sugars in Wine](#) Author: Daniel Pambianchi
- [Benchmarking of ABV Analysis Instruments and Methods in Wine Applications](#) Author: Daniel Pambianchi
- [A Review of Sulphite Management Protocols Based on SO<sub>2</sub> Levels and Type of Wine](#) Author: Daniel Pambianchi
- [A Comparison of the Efficacy of Vegetal Protein-Based Formulations and Other Wine Fining Agents](#) Author: Daniel Pambianchi
- [Benchmarking of SO<sub>2</sub> Analysis Instruments and Methods](#) Author: Daniel Pambianchi
- [Characterization of Degassing Equipment and Its Impact on Wine Chemistry](#) Author: Daniel Pambianchi

In recent years he has been active in presenting seminars across North America. These take the form of classroom-type or seminar-type and run for a full day. I have been in contact with him for several years and think the Australian amateur winemaker would benefit from his home winemaking knowledge in improving the wine we make (not that many are THAT bad!!).

We are looking for expressions of interest from amateurs (and semi or small winery professionals) if they would like to see Daniel come out to Australia to hold one or more of his seminars “downunder”. We have yet to work out costs for such an event but he has indicated that if his costs can be covered and it generates a small profit, he is willing to come downunder. Ballpark figures for his seminars running from around 9am to 4pm would cost around \$A100 to \$200 depending on how many expressions of interest we receive. We would also need to look at the best timing for both he and us, given there are two amateur wine shows in Vic in the Aug-Nov period.

On a final note, Daniel has over 170 Aussies listed as being on his FB site, with 50 being in Victoria alone. Unfortunately, FB can't or won't provide details. So, please let us know if you are interested in having him come out to share his knowledge and help us become better amateur winemakers by consistently making good to excellent wines.

### **Zenon Kolacz**



## Jo Illian Awards – Forward Thinking

Keep an eye on the Jo Illian Awards beyond this year and the next few years. The 2020 Jo Illian is for Previous Vintage Chardonnay – so have a taste of your 2019 and earlier Chardonnays to see if you think you have a winner! And, if you haven't already, try to source some luscious fruit and start making Raspberry Wines for 2021.

<b>Show Year</b>	<b>Class</b>	<b>Winner</b>
2021 (Country)	Best Raspberry Wine	TBA
2020 (Grape)	Best Previous Vintage Chardonnay (WCP)	TBA
2020 (Country)	Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)	Noel Legg
2018 (Grape)	Best Previous Vintage Cabernet Sauvignon	Geoff Neagle
2017 (Country)	Best Mead Wine (CME, includes JAO)	Trevor Roberts
2016 (Grape)	Best Previous Pinot Noir (RPP, 2015 or earlier)	David Hart
2015 (Country)	Best Country Wine (excludes Hybrid, Sparkling, Liqueur)	Gary Campanella and Hamish Lucas
2014 (Grape)	Best Current Vintage Dry Grape White wine, Any non-sparkling style, Any Varietal	Danny Cappellani
2013 (Grape)	Best Previous Red Blend	Danny Cappellani
2012 (Grape)	Best Previous Shiraz	Gary Campanella and 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 Current 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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- Header:** 'AUSTCURE' logo on the left, 'FERMENTATION SPECIALISTS SMOKERS & ACCESSORIES' on the right, and a shopping cart icon.
- Navigation:** 'HOME', 'CIDER', 'MEAT SMOKING', 'FERMENTATION EQUIPMENT', 'KITS & BUNDLE OFFERS', and 'Call Us 0490 025 711'.
- Banner:** 'MEAT SMOKING' in large white letters over a background of smoked meats.
- Product Grid:**
  - COLD SMOKER TRAY:** \$70.00. Includes a tray and a water container.
  - BIG BOSS SMOKER:** \$655.00. A tall, black, vertical smoker.
  - 2 DOOR GAS SMOKER:** \$380.00. A tall, black, vertical smoker with two doors.
  - Accessories:** A metal mesh tube, a bag of 'PUMPKIN SEEDS', and a bag of 'PUMPKIN SEEDS'.

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