

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

MARCH 2020

*The Guild encourages the responsible consumption of alcohol*

***The Guild meets on the last Friday of each month (except December)***

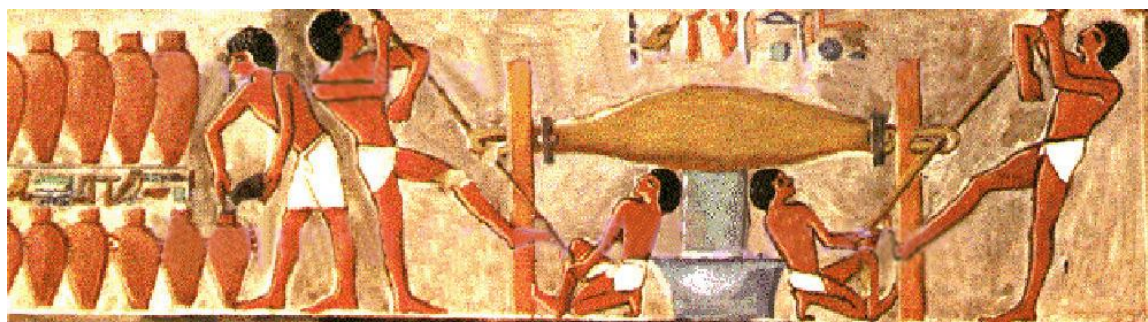
***at the Eltham Living & Learning Centre at 7.45 pm***

***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

This is the heading I started with in the February newsletter, at that time I had no idea of the change we would be experiencing this year. As you may have read on Samepage all planned activities for the guild have been postponed or cancelled for the foreseeable future. We still have the 2020 Wine Show 'on the books' for November and we are hopeful that this can still go ahead – in a changed form if necessary. The committee will continue to meet monthly using internet meeting facilities (Zoom) to ensure the guild keeps ticking over during this period of physical isolation, in particular we will be discussing how we can continue to engage with as many members as possible, perhaps using Zoom to present something like an on-line guild night. Keep an eye on Samepage for any announcements.

### Vintage 2020

For many the 2020 vintage has been challenging – poor fruit set due to unseasonal hot weather in November 2019, smoke taint in several winegrowing areas due to bush fires, followed by the onset of cool and wet weather in February. Most growers I have spoken to have reported low yields but are confident that the fruit they have is a good quality, though if you like big reds with high baume you are probably out of luck, even the Durif that Danny sourced from Merbein was low. Let's hope we can all make some great wines in spite of the problems. By now many fermentations have been completed, the challenge facing all of us is post processing to achieve the best outcome from the fruit – maybe not the outcome we had in mind back a few months ago.

### Keep in Touch

I am pleased to note that there has been plenty of activity on Samepage recently. Samepage allows you to communicate with all members via the **Everyone** team, and to message individual members or multiple members via the **Chat** facility without having to know the member's email address. I have also been investigating the **Call** facility which provides video calling member to member, and allows other members to join in, like a meeting. Initial findings seem to show that this functionality is somewhat browser dependent so you may need to experiment with this. Google Chrome browser seems to be ok. Perhaps we can experiment with this as time permits. If you're interested in trying this let me know (via Samepage) and we can schedule a session.

If anyone has any ideas about activities we may be able to undertake as a guild community while physically isolated from each other please let me know! Unfortunately, at this time, Zoom doesn't support taste and smell.

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>Membership Co-ordinator</b>	David Chambers		
<b>Newsletter</b>	Angela Harridge		

Members elected to positions on the Guild Management Committee meet every month. Meetings alternate between General Guild and Wine Show business.

### **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




Planned activities have had to be Cancelled or Postponed due to COVID-19 restrictions. We will keep you updated as to what we are able to do via Samepage and the [Website](#).

The Committee are investigating presenting Guild Nights online ... so keep  ...

*\*More information to come \**

DATE	ACTIVITY
<del>Friday March 27<sup>th</sup></del> Cancelled 	<u><b>Monthly Guild Night</b></u> <b>Sponsor Visit</b> Eddie Raphael from the Eltham Branch of the Bendigo Bank will visit to tell us about the bank's products and services. <b>Phylloxera</b> Paul Dennis, from Agriculture Victoria, will be talking about Phylloxera, with specific information about the Maroondah Phylloxera Infested Zone (PIZ), and the impact on grape growers and winemakers.
<del>Sunday April 19<sup>th</sup></del> Postponed 	<u><b>Local Wineries Tour: St. Andrews</b></u> Tour, tasting and lunch at <b>Shaw's Road Winery</b> before moving on to a tour and tasting at <b>Butterman's Track</b> .
Friday April 24 <sup>th</sup> * 	<u><b>Monthly Guild Night</b></u> <i>*Update: Guild Night Meeting via Zoom</i> Paul Dennis is happy to share his information with us via a Zoom webinar. The plan is to run the night the way we do a normal Guild Night – but you'll have to provide your own wine and cheese 😊. Details will be sent via Samepage. <b>Phylloxera</b> Paul Dennis, from Agriculture Victoria, will be talking about Phylloxera, with specific information about the Maroondah Phylloxera Infested Zone (PIZ), and the impact on grape growers and winemakers.
<del>Saturday May 9<sup>th</sup></del> Postponed 	<u><b>International Night</b></u> St. Margaret's Hall, Eltham
Friday May 29 <sup>th</sup> * 	<u><b>Monthly Guild Night</b></u> TBA
<del>June 20<sup>th</sup> or 21<sup>st</sup></del> Cancelled ??? 	<u><b>Nillumbik Open Cellars Lunch</b></u> Choose your own Open Cellars to visit then meet up at a Winery (TBA) for lunch and info sharing.

<p>Late June</p> <p>*</p>	<p><b><u>Pruning Workshop: Session 1</u></b> * Online</p> <p><b>Graeme Scott &amp; David Pope</b></p> <p>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>
<p>Friday June 26<sup>th</sup></p> <p>*</p> 	<p><b><u>Monthly Guild Night</u></b></p> <p><b><i>Members' Wine Entry Tasting for the Frankston &amp; South Eastern Wine Show</i></b> (entries close July 24<sup>th</sup>)</p> <p>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>
<p>Friday July 31<sup>st</sup></p>	<p><b><u>Monthly Guild Night</u></b></p> <p>TBA</p>
<p>Late July</p> <p>*</p>	<p><b><u>Pruning Workshop: Session 2</u></b> * Online</p> <p><b>Graeme Scott &amp; David Pope</b></p> <p>Putting theory into practice – <b>pruning day</b> at David's vineyard.</p>
<p>Friday August 28<sup>th</sup></p>	<p><b><u>Monthly Guild Night</u></b></p> <p><b>AGM</b> – bring along your mulled wine for tasting and sharing</p>
<p>Friday September 25<sup>th</sup></p>	<p><b><u>Monthly Guild Night</u></b></p> <p><b><i>Members' Wine Entry Tasting for the Eltham Wine Show</i></b> (entries close October 24<sup>th</sup>)</p> <p>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.</p>
<p>October 17<sup>th</sup> or 18<sup>th</sup></p>	<p><b><u>Nillumbik Open Cellars Lunch</u></b></p> <p>Choose your own Open Cellars to visit then meet up at a Winery (TBA) for lunch and info sharing.</p>
<p>Saturday October 24<sup>th</sup></p>	<p><b><u>Closing Date: Eltham Wine Show Entries</u></b></p>
<p>Friday October 30<sup>th</sup></p>	<p><b><u>Monthly Guild Night</u></b></p> <p>TBA</p>
<p>November 13<sup>th</sup></p>	<p><b><u>Final delivery date:</u></b> Eltham Wine Show</p>
<p>Saturday November 21<sup>st</sup></p>	<p><b><u>Eltham Wine Show:</u></b> Judging Day</p>
<p>Sunday November 22<sup>nd</sup></p>	<p><b><u>Eltham Wine Show:</u></b> <i>Public Open Day</i> 12pm – 4pm</p>
<p>Friday November 27<sup>th</sup></p>	<p><b><u>Monthly Guild Night</u></b></p> <p>Final meeting of the year and Wine Show debrief.</p>



### **Local Wineries Tour: St. Andrews**

Our first Guild outing for the year, to Shaw's Road and Buttermen's Track wineries, has had to be postponed – until the COVID-19 restrictions have been lifted.

When I contacted them to confirm that the virus had thrown a spanner in the works for our visit ... Gary Trist (Buttermen's Track) said ... that they'd had a good vintage – not much volume but exceptional quality. As well as their usual varieties, they made their first Chardonnay under their own label and have done a Shiraz pet-nat (I had to look up what that meant!) ... some more things for us to look forward to tasting and discussing when we meet.

Jan Miles (Shaw's Road) said they're getting stuck into maintenance around the place ... and that by the time we visit everything *should* be beautifully maintained and ship-shape – and if not, there will be no excuses! 😊 We will hold them to their word!

As soon as the restrictions have been lifted, and visits to wineries are allowed, we'll lock in a new date and will let everyone know ... so keep an eye here and on SAMEPAGE for more details.



### **International Night**

'The Virus' has also hit our annual International Night. This has been postponed until later in the year.

It looks like the second half of 2020 will be filled with MANY social events as we all catch up on face to face social interactions. There will be much to talk about this year, as we share our Social Isolation vintage and how we spent our isolated months.



### **Nillumbik Open Cellars Lunch**

'The Virus' has seen all Council-run events cancelled until at least the end of May, so this lunch has also been canned.

BUT ... there is another *Open Cellars of the Artisan Hills* in the Spring (October) – so we're hoping there will be twice as many of us gathered for that one, as we make up for what we've missed out on. Should be double the fun!

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## *Other Dates for Your Diary*

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DATE	ACTIVITY
<b>Friday July 24<sup>th</sup></b>	Closing date entries: Frankston & South Eastern Wine Show <a href="#">Frankston Wine Show Information &amp; Entry Form HERE</a>
<b>Friday August 21<sup>st</sup></b>	Final delivery date: Frankston & South Eastern Wine Show
<b>Sunday August 30<sup>th</sup></b>	Public tasting day: Frankston & South Eastern Wine Show

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## A Note from the Editor

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Goodness – at the time of the last newsletter ...

... who would have thought this newsletter would be sent whilst in physical isolation?

... who would have thought we'd live to see the day when the entire world would come to a standstill while we watched a deadly, highly contagious virus (started innocently in a market in China) spread across the world?

COVID-19 has affected pretty much everything in our day-to-day lives – including Vintage 2020. As well as the virus, this year has seen Australia (and our vineyards) battle drought, bushfires, storms, flooding rain and an abrupt end to Summer (and the heat we needed to ripen the grapes).

It would be great to share some stories of how we've managed this year's vintage – and our lives – so I'd love you to send me your stories via either SAMEPAGE (you can message me personally) or [newsletter@amateurwine.org.au](mailto:newsletter@amateurwine.org.au).

I'd also love you to submit:

- Articles (and even better summaries) – 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 (in the past when you could!) ... 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, due to popular demand, the *Trading Barrel* section is BACK (albeit empty in this issue). Send me images and information for *Sale, Wanted, Swapped, Give-Away, Produce Availability ... etc* items either via [newsletter@amateurwine.org.au](mailto:newsletter@amateurwine.org.au) or SAMEPAGE. It is also open to Sponsors for special deals.

**Angela**

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## Did You Know ...?

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Ohhh ... wouldn't this bring joy to our days of social isolation ... ?

### Water turns to Wine in Italy

*The Weekend Australian*: March 7-8/2020 p13



Image: [Giorgia Mezzacqui](#)

*Rome.*

*Water Supplies have been disrupted in a small town in Northern Italy as domestic taps started spewing local red Lambrusco wine instead of drinking water.*

*The incident, reported on the front page of Thursday's Il Resto del Carlino newspaper, happened on Wednesday in Castlevetro di Modena, about 200 kilometres southeast of Milan.*

*It was caused by a technical fault in the internal piping of a local winery as wine due for bottling was mistakenly introduced into the main water supply of the municipality.*

*The winery, Cantina Settevetto, wrote on Facebook that "the incident caused no hygienic or health risks" and apologized "for any possible inconvenience caused by the event". The municipality gave similar reassurances on Facebook, stressing that the problem was resolved quickly.*

How annoyed would you be once you realised this was safe bottling-grade wine and you HADN'T bottled as much of it as you could?

... thanks for sharing this *Stan Gower* ...

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### Business as usual; wine industry classed as 'essential service'

[Winetitles Media](#): March 26<sup>th</sup>, 2020

The Federal Minister for Agriculture confirmed that the wine sector had been classified as an essential service, ensuring the continuation of all vineyard and winery operations during the COVID-19 pandemic.



Image: <https://bit.ly/2Ke69q4>

Phew! What a relief! As well as being a major industry in Australia, a significant employer and an important contributor to the Australian economy ... can you imagine not having a 2020 vintage?

... thanks for sharing this *Graeme Scott* ...

### A High-Tech Solution for Off-Tasting Wine

Tony Pallone: [Engineering360](#): June 13, 2018

Sometimes the resultant flavours and aromas that develop as grapes are transformed into wine can be less than remarkable – taste wise. Alkyl-methoxypyrazines (MPs) are naturally occurring substances that produce vegetal aromas in certain wine varieties. They can occur in excessive amounts in grapes harvested early or grown in cool climates. This article discusses a method developed by a team at the University of Adelaide for removing the off-taste substances using tiny magnetic particles. Their method makes it easy to remove MPs without altering the wine's bouquet.

There is a link to the research paper in the American Chemical Society *Journal of Agricultural and Food Chemistry*.

<https://insights.globalspec.com/article/9065/a-high-tech-solution-for-off-tasting-wine>

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### Help Needed ... Vinodiversity Vindata database update

Darby Higgs: Vinodiversity: March 15, 2020

You may remember Darby coming to a Guild Meeting last year to talk about Australian wines made from alternative grape varieties. He has asked for help to review the online Vindata database.

#### ***Some of my data is very old***

*I have been collecting data for the Vinodiversity website for many years now. Some of my lists of data for regions and producers goes back 15 years. I am constantly revising my list by adding new wineries and varieties.*

*My Vindata database covers about 1200 wineries/producers who make wine from about 170 or so different alternative wine grape varieties. I don't collect data on the most common varieties.*

*The data is getting a bit stale in places. Some wineries have gone out of business or changed their name. Lots of new ones are popping up - often just virtual wineries as new blood finds its way into the industry. More importantly, many existing wineries are broadening the range of varieties they are using.*

*Keeping up with all of these changes takes up lots of my time – **this is where you can help!***

*If you have a few spare moments have a look at my lists on Vinodiversity for your favourite Aussie wine region. The regions are listed at <https://www.vinodiversity.com/wine-regions.html>.*

*Just run your eye down the list and see if the alternative varieties of your favourite wineries are listed. If you see any wineries that are defunct or have changed hands let me know.*

If you have any updates for Darby, email them to him at [darby.higgs@gmail.com](mailto:darby.higgs@gmail.com).

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## Members Share ...

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**From: Angela Harridge**

In my quest to find uses for the by-products of wine production, I've been looking into what can be made with leftover pomace.

### Wine Pomace Jelly

<http://winetrailtraveler.com/recipes/jelly1.php>

Makes approx. 1.7L jelly

#### To make the Pomace Juice

1kg grape pomace                      1L water

1. Put the pomace and water in a pot and boil for 30 minutes – with the lid on.
2. Place the pomace in a sieve and drain the liquid into a container.  
(If you wish you can line the sieve with 2 layers of cheesecloth)

#### To make the Jelly

3½ cups of Pomace Juice                      ½ cup lemon juice  
1 packet Jamsetta                      4½ cups white sugar

1. Place the pomace juice, lemon juice, sugar and Jamsetta into a large pan.  
Make sure it is large as the rapid boiling will cause the foam to almost overflow.
2. Bring the mixture to the boil, stirring so that it doesn't stick.
3. Bring it to a full rolling boil and boil until it reaches setting point.
4. Remove from the heat and either skim off the foam or let sit for a few minutes.
5. Ladle into jars as for jams.

This is in the original (US) recipe – but I don't do it:

- Place the jars into a water bath.
- Cover the jars with at least 2-3cm of water.
- Boil for 5 minutes.
- Remove the jars from the water and place on a cooling rack.

Great to eat with cheese, meats and veg. Because it's been boiled it's no longer alcoholic, so is safe for children. So far, I've only made it with red wines.

### Leftover Pomace Juice ... for cooking

Normally I freeze any extra pomace in 1kg bags, to use to make more jelly during the year. This year my freezers were full, so I boiled it up to make extra Pomace Juice and bottled it as if it were wine – in half bottles, with PMS added and Novatwist caps.

After opening I'll store it in the fridge.

It tastes 'just like' red wine (well, it'll be ok to enrich a casserole!).



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## Jo Illian Awards – Forward Thinking

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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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Peter and Gaeyle Fullerton.

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## *The Trading Barrel*

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**Note:** If you want a **FAST** response **Samepage** is the best place to advertise ...  
Samepage is instant, whereas the newsletter only comes out 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
-