

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

APRIL 2020

The Guild encourages the responsible consumption of alcohol

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

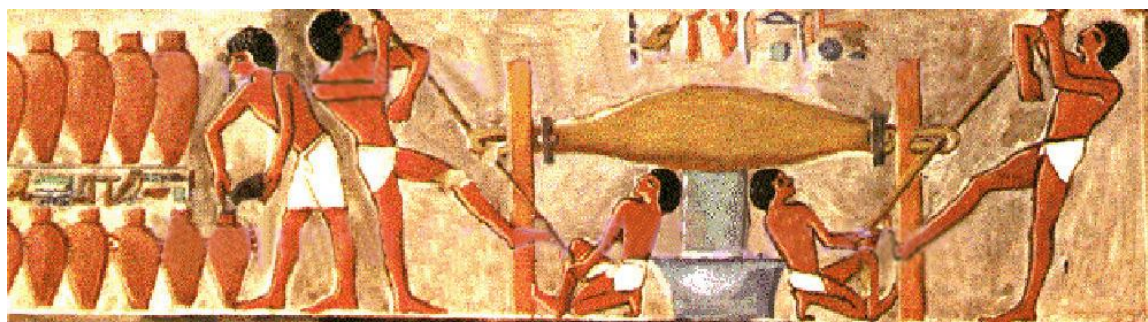
at the Eltham Living & Learning Centre at 7.45 pm

Next meeting: Friday 28th 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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The State of the Guild

How is everyone going?

Are you missing our regular guild nights at the Eltham LLC?

How did the April meeting via ZOOM work for you? We had 16 members in the session and our guest speaker Paul Dennis from Agriculture Victoria. Apart from a few minor glitches it was a very successful virtual meeting.

Our May Guild Night will also be via Zoom. Richard Martignetti will be talking about his experiences working for Domaine Chandon. I encourage you to join us. An invitation with a connection link will be posted in the *Everyone* group on Samepage. All you have to do is click on the link and it will take you directly to the meeting. You don't need to have Zoom installed on your computer or device.

If you have any ideas about anything you would like discussed and which will work well with this internet-based meeting format, please let me know!

While we haven't had any face-to-face meetings recently there has been plenty of interesting discussion on Samepage. Please don't be afraid to expose yourself on this forum. If you need any advice, have any useful winemaking tips or just want to have a rant about something, dive into Samepage!

Much of the recent discussion has been around the current vintage, with an amazing diversity of reported results from the one bin of Lagrein (or was it Sagrantino?) provided by Danny in his bulk wine purchase.

Danny will be retiring from this activity over the next year, but not before he has passed on all the inside information to Glen Van Neuren. Keep an eye on the *Grape Purchase* Samepage Team, and if you're not a member of the team, and would like to be – let me know.

Eltham Wine Show 2020

At this stage we are planning to present a wine show pretty much like the others you are familiar with. So, don't slack off! Make sure you have some great wines ready for the judges in November.

The Wine Show Committee have been discussing opening the show up to some other classes. Seeing we have been under physical isolation regulations, how do you feel about an ICC class – Isolation Country Current vintage – a class for something you've made in total isolation without outside fruit supplies?

Perhaps you have some geraniums that could be converted to wine. 😊 Still plenty of time to make it.

Wash your hands with soap and water regularly, don't drink hand sanitizer (even though it's 70% alcohol), keep 1.5 metres away from everybody and we'll see you again sometime – who knows when.

Cheers,

Wayne Harridge – President

2020 Committee & Committee Meeting Dates

President	Wayne Harridge	General	Trevor Sleep
Vice President	Danny Cappellani	Committee	Bill Loughlin
Secretary	Mario Anders		Graham Scott
Webmaster & Treasurer	Mario Anders		Angela Harridge
Assistant Treasurer	Bill Bussau		Trevor Roberts
Past President	Mario Fantin		David Chambers
Wine Show Chief Judge	Sandrine Gimon		
Wine Show Director	Mario Fantin		
Membership Co-ordinator	David Chambers		
Newsletter	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

Wayne Harridge, Mario Anders, Danny Cappellani, Trevor Sleep, Bill Bussau, Mario Fantin, 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): 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): 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
Saturday May 9th Postponed 	<u>International Night</u> St. Margaret's Hall, Eltham
Friday May 29 th * 	<u>Monthly Guild Night</u> * Zoom meeting #2 * Richard Martignetti Richard will talk about his experiences working for Domaine Chandon
June 20th or 21st Cancelled 	<u>Nillumbik Open Cellars Lunch</u> Choose your own Open Cellars to visit then meet up at a Winery (TBA) for lunch and info sharing.
Late June * 	<u>Pruning Workshop: Session 1</u> *Online Graeme Scott & David Pope If you want to grow grapes there is much to learn about pruning in different situations. This is the <i>theory</i> session.
Friday June 26 th * 	<u>Monthly Guild Night</u> <i>Members' Wine Entry Tasting for the Frankston & South Eastern Wine Show</i> (entries close July 24 th) 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.
Friday July 31 st	<u>Monthly Guild Night</u> TBA
Late July * 	<u>Pruning Workshop: Session 2</u> *Online Graeme Scott & David Pope Putting theory into practice – pruning day at David's vineyard.
Friday August 28 th	<u>Monthly Guild Night</u> AGM – bring along your mulled wine for tasting and sharing
Friday September 25 th	<u>Monthly Guild Night</u> <i>Members' Wine Entry Tasting for the Eltham Wine Show</i> (entries close October 24 th) 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 17th or 18th	<u>Nillumbik Open Cellars Lunch</u> Choose your own Open Cellars to visit then meet up at a Winery (TBA) for lunch and info sharing.
Saturday October 24th	<u>Closing Date: Eltham Wine Show Entries</u>
Friday October 30th	<u>Monthly Guild Night</u> TBA
November 13th	<u>Final delivery date:</u> Eltham Wine Show
Saturday November 21st	<u>Eltham Wine Show:</u> Judging Day
Sunday November 22nd	<u>Eltham Wine Show:</u> <i>Public Open Day 12pm – 4pm</i>
Friday November 27th	<u>Monthly Guild Night</u> Final meeting of the year and Wine Show debrief.



Social Activities



International Night

A reminder that '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!

Other Dates for Your Diary

DATE	ACTIVITY
Friday July 24th	Closing date entries: Frankston & South Eastern Wine Show Frankston Wine Show Information & Entry Form HERE
Friday August 21st	Final delivery date: Frankston & South Eastern Wine Show
Sunday August 30th	Public tasting day: Frankston & South Eastern Wine Show

A Note from the Editor

A huge thank you to the members who have been sending links and articles for the newsletter. It's great to be able to read recommended articles related to wine making and growing, and to see what you've been up to.

As well as the technical information please continue to send stories about ...

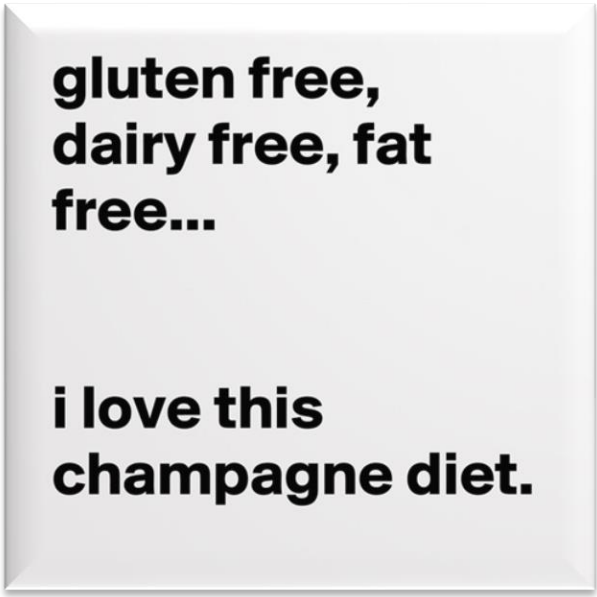
- this year's vintage
- what you've been up to in your wine making
- wine-related photographs – that you have taken – with a few words telling us about them.
It might be ... your home winery ... your grapes/vineyard/fruit/honey ... a fabulous winery you've visited ... produce you've made from grapes/marc and the recipes ... your winemaking crew ... or anything else wine related

Send me your stories via either SAMEPAGE (you can message me personally) or newsletter@amateurwine.org.au.

In the spirit of getting to know our members a little better, this newsletter sees a new section ... *My Vintage Year*, a series of interviews where we can get to know members a little more.

Stay safe.

Angela



**gluten free,
dairy free, fat
free...**

**i love this
champagne diet.**

[Jaybyrd](#)

Did You Know ...?

Some pearls from Halliday ...

Sauvignon Blanc: There's more than meets the eye when it comes to this classic white wine.

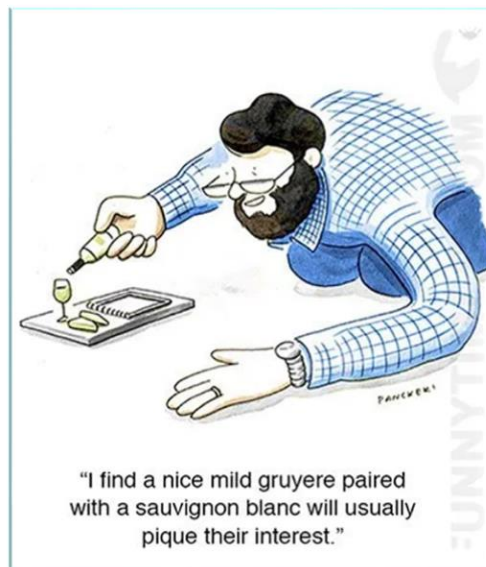
Halliday Wine Companion, <https://bit.ly/2SsOCij>

Can you pick the differences between Sauvignon Blanc grown in New Zealand, France, South Africa, Chile, Margaret River, the Adelaide Hills and Orange? Do you know what food to pair it with?



Image: [Hardie Grant media](#)

[This short article](#), taken from James Halliday's *Varietal Wines*, looks at the history, characteristics, styles and food pairings for Sauvignon Blanc.



Cartoon of the Week : RAYMOND LESSER : 2019

Australian wineries and distilleries lend a helping hand

[Eliza Campbell](#), April 8th, 2020

The COVID-19 pandemic has had a major effect on the Australian wine industry. It has also seen an extreme shortage of hand sanitiser.



[This article](#) looks at how local producers, wineries and distilleries are using ethanol, that had been destined for export, to create boutique hand sanitiser for the public and medical industry.

An interview series with fellow EDWG members - by David Chambers

This will be a series of interviews featured in the newsletter, which will hopefully happen monthly. The first, and appropriately, is our President, Wayne Harridge.

Wayne, as our President, holds a very important position as head of the EDWG. You may probably know him better than I, but hopefully at the end of this interview you will understand him better. You will find behind that beard an intellectual with a sharp mind. You will be rewarded by engaging with Wayne, he is reserved and thinks before he acts, always. You will find him affable and warm the more you get to know him. I suspect his good friends know this already. Approach him positively and you will be rewarded by his genuine interest in you. At least that is how I find him. He has a keen sense of humour, is trusting and calculated. Read on. I hope you arrive at the same conclusion I did. The guild is in good hands at the top.

Dave: Why wine and not beer?

Wayne: I do like to have a beer occasionally, but it's usually after a hard day's work in the summer that I enjoy it most. But wine, there's always some wine that suits any occasion, any time of the day, partnered with any food.

Dave: Have you always had an interest in wine?

Wayne: No, not always. I think it started when I was a student at Monash Uni, probably around 1974.

Dave: What is your first experience that you remember that led to an interest in wine?

Wayne: At some time in 1974 I was working on a Physics research project with a few other blokes who were organising a tasting and buying trip to Rutherglen and they asked me to join them. At this stage I hadn't drunk much wine, but I had tasted a little tawny port (you could actually call it PORT then) so I thought it might be an interesting weekend. We took a few cars and a large tent and when we arrived in the area we first erected the tent in a camping area in Corowa – in retrospect that was a great idea as we probably would not have been capable of doing it after a packed afternoon of tasting! We tasted and bought wines at a number of wineries around Rutherglen, but one wine that really impressed was a Chambers Rosewood 'Old Liqueur Tokay' (yeah you can't call it TOKAY these days). It was quite expensive at \$4 a bottle, compared with the reds and whites at around \$1.00+ a bottle. That wine really got me interested in drinking wine. Of course as a poor student I couldn't afford to drink that 'top shelf' stuff every day, so I developed a taste for mainly big Rutherglen reds. The tasting and buying concluded when the wineries shut up shop and we all retired to a hotel in Corowa (leaving the cars at the camping area) for more wine and dinner. The remainder of that day is a complete mystery! Many more trips like this happened over the next few years with trips to South Australia and the Hunter Valley, which just happened to coincide with Physics conferences.

Dave: Did that immediately lead to the hobby of making wine?

Wayne: No, but a few of us in the Physics Department at Monash would organise the occasional bottling of bulk wine. We'd buy a few 25L plastic drums of bulk red and have a great afternoon bottling and maybe doing a bit of quality control on the wine! Obviously, somebody in the group knew a bit about bottling wine and made sure we sanitised the bottles before we started. The interest in actually making wine started quite recently. In 2014 my son Grant and his wife bought an 11acre property in Humevale, about 5km out of Whittlesea heading up the hill

towards Kinglake. The land looked like a good site for a vineyard and my son was enthusiastic, so I started a bit of research into growing vines. I soon realised that it would be 4 to 5 years before we actually got a usable crop to make wine, as by this time it was late spring and we couldn't plant the vines until the start of next spring. I ordered 100 grafted rootlings (R6WV28 shiraz on Paulson 1103 rootstock) and waited. Meanwhile we got the vineyard prepared and the trellis and drip irrigation organised. I also suggested that, as we had committed a bit of money to this venture so far, we (me, Grant and Angela) should try making some wine with other people's grapes so that when our grapes became available we would know what to do with them.

I happened to mention this to somebody who was a member of the wine appreciation group we belonged to and he suggested checking out the EDWG website. I did this and realised that the Eltham Wine Show was in a few weeks' time. I went along and was quite impressed by the wines I tasted (I didn't even get to taste the Gold medal wines as I had a lunch appointment that day). So I joined the Guild. Our first vintage was 2015.

Dave: What is an interesting unknown fact about you that members may find interesting?

Wayne: When I was still at Uni I tried making some wine from some table grapes that were growing at my parent's place. When they started fermenting they looked really disgusting, so I just chucked them out!

Dave: Can you tell us about the wildest party you attended. Probably in your youth but maybe not?

Wayne: No. It's like the 1960's! If you remembered then you weren't really there!

Dave: What are you making now?

Wayne: This year started with plum, nashi, quince, followed up by Lagrein, Sagrantino and Durif (thanks Danny!), and the last to start was a small quantity of shiraz from the Humevale vineyard. I was a bit disappointed that I couldn't get Cabernet to make the usual Rosé, dry red and fortified, so that will have to wait until 2021.

A Guest question: Angela Harridge

Angela: Tell us about your favourite wine-making destination.

Wayne: Whittlesea, I just want to get my own shed set up.

Dave: Where did you pick up your wine making skills? Or have you educated yourself to making wine?

Wayne: Read books, searched the internet (the AWRI has some great resources) and of course the EDWG. I also owe Karen Coulston a lot for testing things like MLF completion and free SO₂, but mainly for all the free advice she has given me over the last 5 years.

Dave: Are you into the intellectual part of the discussion about wine? Wine can be so many things to so many people. But what does it bring to you?

Wayne: I try not to intellectualise about wine, basically it's how it scores for me out of 3/7/10, and that doesn't always agree with everyone else! I really don't like some of the BS that appears on the labels of so many commercial wines.

Dave: Are you a pedantic, fussy winemaker or do you prefer to feel your way along steady-as-she-goes-it-will-work-out-in-the-end?

Wayne: I like to take all the precautions about sanitizing, temperature, keeping the oxygen out, etc. I don't try to manipulate the outcome but allow the grapes to speak for themselves.

Dave: What is wine making to you? I suspect it is not just another hobby but a consuming passion that excites you. Is this true?

- Wayne:** I find winemaking is a bit of an adrenaline rush around vintage time. Lots of action, then a few weeks down the track everything goes quiet and you just have to be patient.
- Dave:** *What are you excited about for the future of home wine making?*
- Wayne:** I'm impressed that a lot of people are becoming interested in making wine, particularly people who don't have a family tradition of winemaking. I'm also seeing people who do have a family tradition of winemaking who are really researching and thinking about the process, not just following their father's or grandfather's ways.
I think the most exciting thing is that a home winemaker can make something unique (that tastes good!) without having to just make a copy of a commercial product.
- Dave:** *What inspires you to make better wine? Is it the Gold medals or the knowledge that you are ever improving on your skills?*
- Wayne:** It's always nice to be acknowledged with a medal, the thing I like most though is that in many cases I drink a commercial wine and think that it's not as good as wines we've made. If you can drink your own wine with no regrets that's the best outcome.
- Dave:** *Who or what has been your biggest influence in wine making?*
- Wayne:** That's hard to say. Obviously we have some great winemakers in the Guild who are always willing to give you the benefit of their knowledge and experience, but I couldn't really nominate anyone or anything as the 'biggest'.
- Dave:** *How long have you been a member of EDWG?*
- Wayne:** Since November 2014
- Dave:** *What have been the positive surprises of your membership of EDWG?*
- Wayne:** I think the biggest surprise was tasting wines at the 2014 Eltham Wine Show. I just didn't expect that homemade wines could be so good. I also appreciate the members' willingness to share their expertise with a new winemaker.
- Dave:** *What were you drinking in your twenties?*
- Wayne:** Rutherglen reds, tokays and muscats.
- Dave:** *If you could tell the young Wayne about life, what advice would you give?*
- Wayne:** Don't overthink things. If it's something you're interested in, jump in and have a go.
- Dave:** *You have taken on the Presidency this year. Mario Fantin had a particular stamp that he left behind with his Presidency. What will you bring to the position over the next year?*
- Wayne:** I hoped to get the Guild a bit more involved with local (Nillumbik) professional winemakers and to introduce a few more social activities, as well as maintaining the high level of technical winemaking advice at our regular meetings. As you know COVID-19 has completely disrupted the guild activities – at least we just got through vintage without any major problems. The physical distancing we are experiencing will bring many changes in all spheres and I think, long term, the Guild may end up as a quite different organisation
- Dave:** *Enlighten us with a couple of your favourites wine tweaks?*
- Wayne:** I tend to not do much in the way of 'tweaks', but I have been experimenting with a variation on making fortifieds. This involves chaptalizing so that the yeast produces ~17% alcohol but still leaves residual sweetness. The benefit of this is that you get more extraction from the

skins and don't need to add as much spirit to fortify. I'm happy with the results so far but need to continue experimenting. This process works just as well for country wines.

Dave: *I have heard in my short time with the guild some complete disasters while making wine. What is your biggest disaster you can share with us?*

Wayne: The biggest disaster was having the bungs pop out of several demijohns of shiraz when the weather warmed up resulting in a heavy dose of acetaldehyde. Fortunately, Karen Coulston had a fix – just took an extra year to get the wine in bottles!

Dave: *And almost finally, is there a question we should have asked you that I left out, and what is your response?*

Wayne: Is making your own wine worth the trouble? As far as financial outlay – I don't think so! Being able to drink and enjoy a wine you've made yourself – is priceless.

And finally ...

Dave: *You are going to a desert island to spend some chill time. You are taking with you one piece of music, one bottle of wine, a book and food. What will be placed in your suitcase?*

Wayne: Bottle: Harridge Shiraz 2017
Music: Pink Floyd – Dark Side of the Moon
Book: The Timeless Way of Building – Christopher Alexander
Food: You can't beat a good steak (especially with shiraz)



Physics lab outing to
Château Tahbilk: 1976



Bottling 1st Vintage:
2016



Vineyard ready for
planting: 2016

Anne Shea : 2020 Crush at Danny's



We were lucky enough to be part of the group buy this year and took home some fantastic Sagrantino and Lagrein.

Pictured is our crush-crew!

Since we are relatively new to winemaking, it's such a benefit of membership, to be able to get grapes that have been checked over by someone who knows what they're doing ... to enjoy the day ... to walk through the winemaking process while we crush ... and to split the cost of bulk ingredients.



Also pictured is our youngest testing the 'water' of some Sagrantino grapes, which we took home whole to crush with family and friends, old-school style.

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.

Show Year	Class	Winner
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.

The Trading Barrel

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
-



Barrel Holder

\$50

Holds 2 barrels

Pick up from Panton Hill

Kate Barwick

Contact Mario Anders via Samepage for phone number



Anyone interested in a **300 ltr fibreglass tank?**

Has a tap and a bottom outlet

Free to a good home!

Contact Nick Pane on Samepage