

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

MAY 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 29th May, 2020

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

In This Newsletter:

| | |
|---|------------------|
| <i>President's Press.....</i> | <i>2</i> |
| <i>2020 Committee & Committee Meeting Dates.....</i> | <i>3</i> |
| <i>Forward Program for Guild Events.....</i> | <i>4</i> |
| <i>Social Activities.....</i> | <i>5</i> |
| <i>Other Dates for Your Diary</i> | <i>5</i> |
| <i>Did You Know ...?.....</i> | <i>6</i> |
| <i>Extra Reading</i> | <i>7</i> |
| <i>My Vintage Year</i> | <i>8</i> |
| <i>Members Share</i> | <i>13</i> |
| <i>Jo Illian Awards – Forward Thinking</i> | <i>15</i> |
| <i>Sponsors.....</i> | <i>16</i> |
| <i>The Trading Barrel.....</i> | <i>17</i> |



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Guild Nights

We will be presenting our Guild Night in May via ZOOM meetings where Richard Martignetti will be talking about making sparkling wines at home. If you've never made a sparkling wine, or just want to get some tips from a professional, don't miss this presentation at 8pm on 29th of May. Meeting connection details will be on Samepage. Make sure you pour yourself something good to accompany the meeting – cheese and biscuits optional.

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 or any other committee member know!

Wine Swaps

It must be over a year ago, at one of our normal Guild nights, that we had a wine swap – bring along some bottles of your wine and swap them for another member's wine. I was happy to get a good selection to take home and drink. We have set up a *Wine Swap* Team on Samepage – with everyone as a member. The idea is that you can advertise what you have and ask for what you want. We have taken an informal approach to this for a start and we'll see how it goes.

Eltham Wine Show 2020

The Wine Show Committee met last week, and we are enthusiastic about presenting the 2020 show as this is the highlight of the guild year. The format is still fluid (as we like it!) and will depend on what restrictions may be in place at the time, but we will find a way to assess your wines and reward you for your winemaking efforts. There is still plenty of time to get your current vintage wines ready and to start a batch or two of mead.

Cheers,

Wayne Harridge – President



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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 |
|---|--|
| Friday May 29 th *  | Monthly Guild Night * Zoom meeting #2 * Richard Martignetti Richard will talk about making sparkling wine at home. |
| June 20th or 21st Cancelled  | Nillumbik Open Cellars Lunch Choose your own Open Cellars to visit then meet up at a Winery (TBA) for lunch and info sharing. |
| Late June *  | Pruning Workshop: Session 1 *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 *  | Monthly Guild Night Members' Wine Entry Tasting for the Frankston & South Eastern Wine Show (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 | Monthly Guild Night TBA |
| Late July * | Pruning Workshop: Session 2 *Online Graeme Scott & David Pope Putting theory into practice – pruning day at David's vineyard. |
| Friday August 28 th | Monthly Guild Night AGM – bring along your mulled wine for tasting and sharing |
| Friday September 25 th | Monthly Guild Night Members' Wine Entry Tasting for the Eltham Wine Show (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</i> 12pm – 4pm |
| Friday November 27th | <u>Monthly Guild Night</u> Final meeting of the year and Wine Show debrief. |

Social Activities



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 |



The annual Rutherglen *Winery Walkabout* is going Virtual in 2020!

In this time of ISO you can go it alone or get a group together, dress up and have some fun. ... it's also a chance to support the Rutherglen wineries.

- \$85
- Access to the Winery Walkabout Group live streaming service; wine to enjoy on the day; live performances; masterclasses; virtual tours; prizes, giveaways, and a lot more.
- Information: <https://www.winemakers.com.au/winery-walkabout>

A good time to discover Australian wine with updated education program

Winetitles Media: April 30, 2020 <https://bit.ly/2XmUNpw>

Wine Australia's FREE, comprehensive education program *Australian Wine Discovered* (AWD) has been updated. 25 topics are now available online, with extra resources, commentary and notes.



The course is suitable for beginners to advanced levels and comprises a range of topics to enable a better understanding of Australian wine varieties and regions.

To find out more go to: <https://www.wineaustralia.com/education>

Impact of Organic Viticulture Management Practices on Wild Bee Biodiversity

[The Academic Wino](#), May 21, 2020 <https://bit.ly/2XmUNpw>

An article, based on a Master's thesis study, written to raise awareness of the importance of bees and other pollinators for biodiversity and global food security. The results of the study provide some insight into how vineyard management practices that encourage bee presence in the vineyard are not only beneficial for vines and resulting wines, but bee diversity and conservation.



Bee by [vpickering](#) is licensed under [CC BY-NC-ND 2.0](#)

There's a moral to the story – relating to viticulture management practices that are most beneficial.

The article includes links to sources and further reading.

As mentioned on *Samepage* ... is anyone game to try this ...?

Why Innovative Winemakers Are Adding Hops to Wine

Evan Rail, [Vine Pair](#), May 13, 2020 <https://bit.ly/36mCiWs>

What are your thoughts on ...

- ... beer getting more wine-like?
- ... beer aged in old wine barrels?
- ... grape ales?
- ... dry-hopping wines to make wines with beer aromas?



Illustration: *Danielle Grinberg*

Read about how and why they're doing it in this interview with Joe Krajciwicz, the winemaker and owner of Michigan Wine Company, who released a dry-hopped wine.

Perhaps we'll need to introduce a new Class in the Wine Show in the future ... ?

An interview series with fellow EDWG members - by David Chambers

Today it's Danny Cappellani:

Danny is open and friendly. What else would you expect from an Italian. Oh, I hear you scoffing, he is not an Italian really, by birth at least. True, he is not, but he has that lovely Italian charisma, charm, sense of humour and good nature. You are entitled to ask if he picked up those positives while the family lived in Italy in his youth. Does it matter? If you have ever visited Italy you will understand my meaning here. Family is important, culture is important, tradition and food and wine are bound together and are essential to what life is to be an Italian.

Danny has perfected his life skills. He is in the best country in the world with a heritage from Europe and wouldn't we all like to say that. Did I mention he is a very good winemaker? I have mentioned before how lucky we are to have Danny in the Guild and, knowing Danny, he would call it the other way around.

Dave: Why wine and not beer?

Danny There was no choice for me in that. When I was about 5 the district doctor told my mum to give me 25ml of red wine a day to try and build up the red cells in my blood (I was too skinny). Six months after mum stopped that as it wasn't working. Too late, I was hooked for life. Beer was not available in our 1 shop town, only at the *Osteria* on Saturday evenings. Dad took me there when I was about 10 and gave me my first *Birra* ... you guessed it, I did not like it and did not drink beer till we came to Australia in 1961. These days I quite enjoy a beer or two

Dave: You come from a place in Europe where wine making is centuries old and family traditions pass that knowledge on down through their families. Has that been the path for you?

Danny More or less. Viticulture and winemaking were 75% of our farming activities and what brought the money in. The rest (wheat, corn and spuds) was for feeding the family. I started working in the vineyards when I was about 6. School was until midday and then we worked in the vineyards till dark. I just loved it from the start, from planting the vines (American wild stock), grafting, canopy control, harvesting was just magic and of course pruning in winter snow (all of my knuckles have been cut several times whilst pretending to graft). Viticulture and winemaking are deep-rooted in me definitely, in my blood. My heart sings when I see a vineyard.

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

Danny Maybe you should ask: What brought you back to wine making?
In 1996 a friend asked me if I would like to make some wine with him – he had it all planned out and seemed to know about making wine, so I said yes. My business was going through a tough period at the time. I had very little spare time on my hands and we went halves on the expenses. My friend already had the equipment and room. I let him do the work and I would take one third of the wine. He was cool with that, so I helped crush and press but, unfortunately, 3 months later we had 300 litres of vinegar. He said the grapes were crook, hmmmmmm!!!!

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

Danny Yes, it did. I was talking to my good golfing friend Charly Orrico, who was planting 5000 vines of Merlot at Mansfield at the time, and he said 'Danny, I've just booked myself for a wine

course, join me'. So I did. Richard Webb was the Tutor at Australian Winemakers – a very good one too. I have not looked back since.

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

Danny I suspect it is the fact that I made my first wine when I was 8, or I could have been 9, according to my twin sister – she is always right!
I made wine together with my mischievous mate, Gianni, who always got me into lots of trouble. We were tending our working cows in the pasture one Sunday in September during the grape picking season. Out of boredom I suggested we should make wine and we did. We jumped the neighbouring farm stone fence, pinched a large pumpkin and some Barbera grapes, de-pulped the pumpkin and filed it up with crushed grapes. The next Sunday it was wine, a bit sweet, but lovely and we got drunk and in a lot of trouble again, as while we were drinking, the cows got out and ate half of a corn row.

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

Danny That would have to be my BUCKS NIGHT. All the boys from Dowell Windows were there and those guys could drink! It also happened to be their Friday after-work drinking session at the Preston Council Club, so they were half drunk already when they arrived. Well we drank! Bill Tipping, my boss, challenged me to a guzzling duel. By the way, he was responsible for me to be known as Danny, as you know my real name is Diego. I didn't mind that as he used to call me *Spaghet* before then. I knew I could not win that Guzzle – the big man from Ouyen could put them away. After 5 pots my throat opened up, but I only remember the next 2. Next thing I know, I am tied up to a lamp post at the corner of Albert Street and Plenty road in Reservoir, with my brother and my best man, Ron Gear, untying me and dragging me to the car and took me home. The day after, my band had gigs in Warrnambool on the Saturday and Lorne on the Sunday. We had to stop for me at least 10 times on the way to Warrnambool. I did not sing well that weekend (not that I ever did).

Dave: *What are you making now?*

Danny Wine, and lots of it. Lagrein, Sagrantino, Durif, Shiraz, Cab/ Sauvignon and Merlot AND Sauv/Blanc. Oh, and a bit of Gewürztraminer too.

A Guest question: Wayne Harridge

Wayne *What do you enjoy most – making wine or drinking wine?*

Danny Making wine, by far. The science fascinates me, it always has. I am not a big drinker and sometimes I will go a week without drinking any alcohol.

Wayne *How would you feel, if you could only get wine from Dan Murphy's?*

Danny I cannot see that happening in my lifetime. If it did happen, we would adapt, as I have been adapting to situation all of my life.

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

Danny As I mentioned earlier, I was involved in wine making very early in my life. My Grandfather, Father and Brother were all very proficient and respected winemakers in our town, and they made sure I was involved in all the processes. My older brother wasn't going to work the land when Dad would stop, so I was going to be the boy to carry on. By the time I was 13, I was quite proficient myself at most of the farm activities including winemaking, although my Nonno was always not too far away, guiding me through, but it all ended when we migrated in 1957. It was just after the grape harvest, which we were allowed to sell, and it paid for the trip to the new land.

It wasn't until I got married that my interest in winemaking was reawakened, and I often thought that I would like to learn the science behind winemaking. I often thought that there was a difference between the family wine and the one that came from the shop. So I gladly joined Charlie with his offer to do the course at Australian Winemakers – a good basic course.

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?*

Danny I have thought about this a quite a bit. Wine, consumed in the manner it should be, can be many things - a faithful companion in time of need, a bond with friends, a subject of so many constructive discussions and so on. It brings me a sense of achievement and satisfaction and an opportunity to share with others.

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?*

Danny I am a fairly fussy winemaker. I believe that one has to understand and follow certain procedures when they need to be carried out and the rewards will come.

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?*

Danny Very true David.

Dave: *What are you excited about for the future of home wine making?*

Danny I am excited about how so many of our members are embracing new world wines and modern winemaking procedures that will allow them to embrace the future. Hopefully, some of them will follow in the steps of Ken King, John Tregambe and others who have moved into the professional field of winemaking.

Dave: *What inspires you to make better wine? Is it the Gold medals or the knowledge that you are ever improving on your skills?*

Danny At every Eltham and Frankston Wine Show, while tasting all those wonderful wines of our members, I say to myself; 'You need to improve your winemaking, Danny boy'. Winemaking in The EDWG has improved greatly in the last 15 years. The Gold medals are nice, and I have got plenty of them, but the real inspirational satisfaction is when I think I have a corker of a wine and someone like Loic or Sandrine or one of our peers says to me, 'Mate, that is a really good wine'. That does it for me.

Dave: *Who or what has been your biggest influence in wine making?*

Danny In the early days, my Nonno and my Dad. In recent times, to name a few: my late brother Nino, Bill Christopherson, Neil Johannsen and the constant challenge and encouragement from David Hart.

Dave: *How long have you been a member of EDWG?*

Danny 18 Years now, and 12 of them in the committee.

Dave: *What have been the positive surprises of your membership of EDWG?*

Danny When Bill Bussau, Zenon Kolacz and I joined, we really didn't know anything about the guild. It was my friend, Charlie Orrico, that suggested we enter in the Eltham Wine Show. We were very surprised to see the numbers and taste the quality of the exhibited wines. The other surprise was the delightful Country wines we tasted. I had no idea one could make such good wines with common fruits. These days I am a reasonable Country wine maker - I enjoy the challenge and I know it has helped my white Grape winemaking greatly.

Dave: What were you drinking in your twenties?

Danny I was not really a big drinker in those days. Dad still made some wine and I was happy to drink his wine during meals - he still made a reasonable drop, my dear dad. When I married Lynne, in my late 20's, we mostly drank what she liked when dining out. Usually it was Ben Ean or Brown Brother's Traminer Riesling.

My interest in reds was ever growing though. In 1977 a work colleague, Milton Watson, took me to Dan Murphy's, at his 1 only store in South Yarra, and introduced me to the great man himself. Dan's enthusiasm for wine was extraordinary. I think that was the trigger point for me. Incidentally, it was that day he (Dan Murphy) talked both of us into buying a dozen of Henschke Mount Edelston 1976 saying "This will cellar real good, put it away". We paid \$5.50 for each bottle. Six months after it jumped to \$200.00 per bottle. Sadly, we had none left by then.

Dave: If you could tell the young Danny about life, what advice would you give?

Danny Our life is a wonderful and special thing, make the most of it. Always be true to yourself and never forget who gave you life. In the words of Rex Hunt, 'Be good to your Mother!' Also, generosity is a wonderful thing, but be sure you include yourself in the practice of it, unless you want to be poor.

Dave: You and I have both discussed the need to stop making wine because of quantities on your shelf. Will you ever stop in reality?

Danny Oh yes, and soon. Winemaking has kept me sane after losing my dear wife Lynne, but now it has become a prison, using all of my free time. I badly need to make a change and give my lovely Kass and my grandson more of my time. Dropping back to maybe one or two small wines.

Dave: Enlighten us with a couple of your favourites wine tweaks?

Danny In the opening chapter of Richard Webb's wine course, he said to us, 'You cannot make better than good wine, and if two of us have the same grapes, the one that will make the better wine is the one that will make the least amount of mistakes'. I have found that to be so true. There are many of our members that rely on other people's opinions to make their wine year after year. That is OK in the first few years, but after that you should sort out what works for you and take matters into your own hands. Make sure you fully understand what will happen in every procedure you are applying, taking good notes so you can use that as a positive or negative in the future. Make your own decisions and after a while you should know what works for you. Eventually, you have to become a *solo* decision maker. That is where your individuality comes from.

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?

Danny Well YES; in 2007. 3 wines were very slow in fermenting, taking almost 20 days for the skin ferment and some 40 days for total ferment. When I worked out what had happened, I found that I had used Potassium Sorbate from an unmarked packet, thinking that it was DAP as a yeast nutrient. That was not a good vintage!

Dave: I suspect I know the answer to this question, however, is making wine ever a financial consideration for you?

Danny Gosh NO, I am not that clever!

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? No guitars are allowed on this island.*

Danny WHAT! NO WOMAN? I will sneak one on to the island!

Music: Van Morrison – *Days Like This*.

Wine: 1976 Henschke, Mount Edelston Shiraz.

Book: Leo Tolstoy's *War and Peace*.

Food: Big bowl of my twin sister Rita's FUSI and Krauti and My salad, of course.

Good Vintage to all.



15 year-old Danny and his family on the day they were leaving their beloved birthplace Santa Domenica.



Danny in his element
It could be a great *Vintage*!



Malvasi *Vendemi* at the Cappellani's 10 vine vineyard in Warrandyte.
It was a good vintage, 50 Kg of fruit and 35 bottles of Gold medal Malvasia.
Sadly, all gone.



Picking the 2019 Malvasia gold medal wine

Members Share ...

David Chambers: COVID madness ...

The Covid madness that is self-isolation is character building and at its best an opportunity to explore wine making technique. Me, I have used the time to make a Demijohn stand and a free library little house, amongst other dalliances like bread baking.



The DJ Stand is the ultimate result of too many hours of thinking, for something so simple. When I consider this after construction, I realise Ikea do this brilliantly already. Although I have yet to find a DJ Stand while lost in the maze that is Ikea. Take that Ingvar Kamprad.

Mine is made entirely of recycled bits of timber (Ingvar would be so proud of me) and leftover MDF laminate. The stand can be separated into two pieces, that alter the height and isolates the tectonic plate vibration from the earth by the mass of the base. Stay with me on this. This allows the wine still brewing complete stillness while chemical reactions are taking place. I use a similar technique with my audio isolators located under my electronic equipment. A well-researched and documented use of sorbothane and spikes for dampening is in plague proportions with Hi Fi freaks.

As we know, generally a single bacterial strain is employed during MLF. However, in some instances, mixtures of strains may be used in the inoculum. The stability procedure of dampening all earth noise has the ability not only of producing certain preferred characteristics in the wine, but is also capable of maximizing the chances of bacterial survival if a bacteriophage (a virus that denier's scoffing and spluttering into their cornflakes.

I play music to my wine every morning. Observation so far include Sagrantino responds best to Andrea Bocelli And Durif to Rolling Stones, particularly their early stuff.



So, this is my Members Share, and you are entitled to ask *Is this all true?* Well, you only have to look in the wine press to find all sorts of hype regarding wine. Some true, some not. It is true I built a DJ Stand and Ingvar, good friend that is, had offered no hand in making it. However, the rest may be determined isolation madness.



Will I get Pink asparagus?

The Bug from Mainland China

... with apologies to Banjo Patterson

There was panic in Australia for the word had got around
That a virus was rampaging round the globe, yes quite world-wide!
So we shut out Chinese students
Acting from a sense of prudence,
'Cause if they came to study, woe betide!

So the staff at many unis found they'd quickly lost their jobs
As the source of OS students sadly dried.
But the bug still quickly spread
And we too must count our dead,
And we all found out there was no place to hide.

But the bans, they had to widen as the virus spread apace
And we found we couldn't meet to watch a show.
So that ballet, plays or matches
Had to batten down their hatches
And thousands more employees had to go.

And all around the globe, every country felt the pain
As airports, hotels, trains fell out of use.
If you'd had big plans to travel
Such ideas had to unravel
We'd have to stay at home - a sort of truce!

But all those who'd flown away before the bans were made
Now had to face the thought of what awaited ...
Back home, self-isolation
Causing stress and consternation!
But, hey! you've had your trip so be elated!

That happened to my sisters who flew across the sea
To gaze at NZ mountain, hill, and lake.
They had three weeks of touring
Round a country so alluring
So two weeks stuck at home they had to take.

Then as March rolled into April we were all stuck in our homes
As Covid 19 deaths spread o'er the land.
We've had to learn to play
Cos it might last into May
Knitting, cross-stitch, reading, weeding took a hand.

So we live in Fortress Aussie and have had to learn to cope
With job loss giving some a lot to bear.
Others cope with Zoom-type meetings
And lots of funny greetings
That help to keep us smiling everywhere!

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 |
|------------------|--|-------------------------------|
| 2022 (Grape) | Best Previous Vintage Less Common Variety Red – other variety (RLP) | TBA |
| 2021 (Country) | Best Raspberry Wine | TBA |
| 2020 (Grape) | Best Previous Vintage Chardonnay (WCP) | TBA |
| 2019 (Country) | Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP) | 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 Vintage Pinot Noir (RPP) | David Hart |
| 2015 (Country) | Best Country Wine (excludes Hybrid, Sparkling, Liqueur) | 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 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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Steve Director
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Email: steve@austcure-mail.com
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**Greensborough
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Your local homebrew shop carrying a complete range of Wine & Beer making supplies

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Call Dave for all your needs ...
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Tel: 9432 0283
Email: brewwithdave@greensboroughhomebrew.com.au

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~ CLAYTON ~ Shop 4/158 Wellington Rd, Clayton VIC 3168 ph: (03) 9457-8222
~ RESERVOIR ~ 261 Spring Street, Reservoir VIC 3079 ph: (03) 9460-2777
OPEN ~ Mon to Fri 9am-5pm, Sat 9am-1pm (9am-3pm March-July) & Sun 10am-2pm (March-April)

Panton Hill Estate

The Panton Hill Estate olive grove is a family owned and run farm which is nestled in the western hills of the famous Yarra Valley

Phone: +61 3 9719 7260
Email: info@pantonhillestate.com.au
Sales: sales@pantonhillestate.com.au
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
