

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

JUNE 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 26th June, 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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Eltham Wine Show 2020

Regrettably, the Frankston Guild have decided to cancel their wine show for this year. This year would have been the FAWG's 50th show, so hopefully in 2021 we'll be able to help them celebrate in style, and maybe bring a few more trophies back to Eltham.

With the current popularity of alternative fermented beverages, the Wine Show Committee have decided to introduce some new classes this year - Cider and Kombucha. While there are plenty of other shows catering for cidermakers, and judges are readily available, the situation with kombucha will be a challenge as there are few precedents – this will be a great learning experience for judges and competitors.

The format of the Eltham Wine Show 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, cider or kombucha for the show.

Guild Nights

Once again, we will be presenting our Guild Night in June via ZOOM meetings. This month Dean O'Callaghan (John's son) will be talking about the making of Kombucha. Dean is a professional brewer of Kombucha and will talk about what he does professionally, and take us through the steps of fermentation of this beverage. If you've never made kombucha, or just want to get some tips from a professional, don't miss this presentation at 8pm on 26th of June. This will be a great opportunity to learn more about one of our new Wine Show classes. Meeting connection details will be on Samepage.

Make sure you pour yourself something to accompany the meeting – maybe pick up a bottle of kombucha!

If you have any ideas about anything you would like discussed at our guild nights, and which will work well with this internet-based meeting format, please let me or any other committee member know!

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
June 20th or 21st Cancelled 	<u>Nilumbik Open Cellars Lunch</u> Choose your own Open Cellars to visit then meet up at a Winery (TBA) for lunch and info sharing.
June 20 th 1.00 – 4.00 pm 	<u>Pruning Workshop: Session 1</u> Graeme Scott & David Pope Hands-on experience working with experienced pruners in a practical working environment.
Friday June 26 th * 	<u>Monthly Guild Night</u> * Zoom meeting #3 * Making Kombucha Dean O'Callaghan from ... will discuss his personal journey with kombucha making; the basic ingredients and process; and challenges.
June 27 th 1.00 – 2.00pm * 	<u>Pruning Workshop: Session 2</u> *Zoom meeting Graeme Scott & David Pope A discussion on pruning for sustainable cropping in this area. Topics covered with be: <ul style="list-style-type: none"> • Pruning for the growth habits of different varieties. • Pruning decisions affected by the environment. • Pruning for sunlight. • Pruning and trellising.
Friday July 31 st	<u>Monthly Guild Night</u> TBA
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> 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 17 th or 18 th	<u>Nilumbik 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!

Did You Know ...?

AWRI: New pruning resources and videos

<https://bit.ly/2V58ZmV>

With COVID-19 restrictions forcing change in this year's professional pruning workforce and in-vineyard practices, the AWRI has developed a range of new pruning resources – webinars, videos and information sheets on the principles and methods of pruning, biosecurity, COVID-19 restrictions, equipment maintenance, injury prevention and disease management.

... something for all of we amateurs – both new to pruning and experienced.



[Webinar recording A beginner's guide to pruning](#)

[Three pruning demonstration videos, covering pruning basics, spur pruning and cane pruning](#)

[Information pack of pruning resources](#)

Queensland Fruit Fly: are you prepared?

Queensland Fruit Fly has been found across Melbourne – with information being shared by councils and groups such as Local Food Connect. It is only a matter of time before it becomes a problem in our vineyards.

With members looking further afield to regions such as the Riverland to source grapes, it's good for us to raise our awareness.



[Vinehealth Australia](#) have several articles, aimed mainly at outbreaks in South Australian vineyards, but worth a look at so we can be more aware of what to look out for, information about fruit fly management, and measures to put in place if you find any.

The link above takes you to a Fruit Fly search results page so you can have a look around at your leisure.

[This link](#) is to [Agriculture Victoria's Queensland Fruit Fly](#) information and links.

[This link](#) is to [Banyule City Council's Queensland Fruit Fly](#) information.

[This link](#) is to [Nillumbik's information](#) – they have a great video to watch.

Something to think about ... what's your take on tasting notes?

Holistic Tasting and the Fear of Subjectivity

Edible Arts, June 3, 2020 <https://bit.ly/3dB4Myp>

Is it fear of subjectivity that limits wine tasting to boring fruit descriptors?

... aromas, flavours, textures ... the values of clarity, focus, distinctiveness, nuance ... balance ... harmony ... aesthetic properties – do these have a place in tasting notes?



This article looks at the drawbacks of tasting notes – in particular analytic tasting’s failure to identify a wine’s aesthetic appeal and the properties that make it appealing.

With thanks to Karen Coulston for the link ...

AWRI Technical Notes: *Prefermentation skin contact: how white wine composition and sensory characters are changed by leaving juice in contact with grape skins and seeds prior to fermentation.*

[AWRI eBulletin](https://bit.ly/2BbFhpg), May 2020 <https://bit.ly/2BbFhpg>

Peter Godden, *Technical Review No. 246*, June 2020, Pp 13-18

In 2016, the AWRI began conducting winemaking trials where a single batch of grapes is divided into smaller lots and one winemaking variable is changed in each fermentation. This produces a range of wines with differing sensory qualities, which are then presented at AWRI workshops staged across Australia.



This article reviews pre-fermentation skin contact, a variable included in the 2019 Chardonnay winemaking trial.

My Vintage Year ...

An interview series where we interview your fellow EDWG members.

Was this their vintage year?

by David Chambers

Today it's David Hart.

My first real contact with David was through Mario. I had just joined the EDWG and I thought I needed basic knowledge about wine making if I was to attempt the same. My request to Mario was for someone I could help in some way with their vintage. I thought this would get me either on the path to wine making or stifle it for once and for all. Mario suggested David and at the time I thought, gee I live in Doreen, you have got to be kidding, he lives where?

And so there we were, the two of us some couple of years ago now, sipping tea and biscuits in David's lounge room and discussing David's philosophy about wine making. He was very persuasive, he was passionate, knowledgeable, intelligent, friendly, helpful and, as you all know by now, very generous with advice and encouragement.

David alludes to the fact later in the interview that he gets great pleasure from helping others. A fact I was not aware of but very soon became apparent. David of course is a very successful and skilled winemaker. He is extremely helpful and giving of his time, in all areas of wine making. Both guilds benefit greatly from his input. I consider myself lucky enough to still enjoy his sense of humour and friendship.

Dave: Why wine and not beer?

David: It was beer when I was a young man in England, and when I arrived in Australia. Eventually I made my own beer.

Dave: You and I discussed at our first meeting how you adopted winemaking as a hobby. Has this been an easy path for you?

David: No, it's not been easy, but I enjoy the challenge of winemaking nevertheless.

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

David: A friend had some wine under the house and he dug it out one day. It was an old wine and it pretty much started slowly from there.

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

David: No. What led me to making wine was a friend gave me a bag of apples and I made Country Wine from them. I was of course still making beer.

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

David: That I am an Associate Member of the Grocers Institute of London. And also an affiliate of the Royal Society of Health.

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

David: I'm not really a party animal either, in my youth or now.

Dave: What are you making now?

David: My reds are Shiraz, Cabernet Sauvignon, Pinot Noir, and Durif. My whites are Chardonnay, Pinot Gris, Sauvignon Blanc. My Country Wines are Pear, Passion Fruit, Fig Leaf and Rose Petal. ... As you can see a slow year for David.

A Guest question: Danny Cappellani

Danny: It is becoming more and more difficult to get good quality grapes and reliable suppliers of same. Most fruit growers across the state have sugar readings that can lead to heartache. The current vintage of this is an example. So the question is: what is your advice for our members on how to procure their purchase of grapes.

David: First of all some history. In the year 2000 I made my first grape wine. This at a time when every bunch of grapes were required to meet export orders for Europe. Even to the extent that wine destined for cask wine was bottled and sent overseas. Bulk wine from Spain was imported here to fulfil the cask wine market. Now, twenty years on, the market is in a similar position, but this time focussed on exporting as much as we can to China. So I planted my own vineyard in 2001, so that in the future I could be assured of good quality grapes. This stood me in good stead despite the workload. If you are unfortunate and cannot grow your own grapes, you will need to buy them. Building a relationship with a wine grower and/or a wine maker. A winemaker is better. Presumably he is picking his grapes the same time as yours. Unfortunately, growers who don't make wine are only interested in making a dollar, and tend to pick early making sure then they get their money. So the best thing to do is become their friend, build a relationship, offer to help where possible. Don't whinge about the price, stay in touch in the lead up to the vintage. A good grower will be testing in advance of picking. He won't be afraid to share with you the readings. So tell him what your preferred Baumé is and remember 14 is nearly 15% alcohol. You don't really need high sugars to make good wine, but good quality fruit will do it.

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

David: I decided I needed some knowledge so I found a course at a TAFE College in Epping. It was a basic wine course run by Karen Coulston. What has been particularly helpful is talking to as many wine makers as I can.

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?

David: I find wine a multi-faceted interest, and I am interested in all facets of it.

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?

David: Positively pedantic and try to do this all the time. I never cut corners with my winemaking. I am very fussy when it comes to decisions about winemaking.

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?

David: It is an all-consuming passion that excites me daily.

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

David: I'm excited to see other people's success. And if I can, I hope to influence other winemakers to their own success. I find this very fulfilling.

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

David: Gold medals are always nice, but always striving to do better than last time motivates me.

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

David: Other wine makers that have given their time to talk to me and help me both enjoy and make better wine.

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

David: I entered the Wine Show in 2002 and joined the EDWG at the same time. I joined the FAWG 2005 after I discovered there was a guild down my way.

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

David: The camaraderie and friendship of the members from both guilds.

Dave: What were you drinking in your twenties?

David: Pints of beer in England. We didn't drink wine in those days. I was 23 when I came to Australia.

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

David: Not to be afraid to make mistakes, but also just learn from them and don't repeat the same mistake.

Dave: You and I have discussed the differences between Frankston Guild and Eltham. Do you think we should share more experiences between us? For instance, this interview may appear in both Newsletters.

David: There has always been, and I encourage, friendly competition and rivalry. And yes, I would approve of this interview appearing in the FAWG Newsletter.

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

David: Adjusting Tannin when finishing, and acid balance are important points for me.

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?

David: Blending back a poor vintage with a good one and producing a poor wine as a result.

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

David: No, it's always about passion and no regard to cost saving at all.

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?

David: My book would be the life of Winston Churchill; my wine Hill of Grace; Mum's Sunday lamb roast; I enjoy the Beatles, so I would enjoy their Greatest hits.



At a friend's vineyard just outside Mansfield

David's vineyard.
... I read of a vineyard in New Zealand that has rosemary and lavender growing under the vines to try and get a herbal character into the grapes, so I gave it a try on one of my rows



... learn from your mistakes ...
2006 – Country Winemaker of the Year,
presented by its namesake Harry Gilham + the Jo Illian.



Members Share ...

Glen van Neuren



My first foray into wine was a couple of years ago. A great friend owned a winery called Ruperts Ridge in Redesdale (near Kyneton) with about 20 acres of vines.

We would go up on the weekends, drink a lot of wine (mostly Rupert Ridge wines) and help out with odd jobs – and then, later in the season, help put the nets on, take them off and then help with the picking.



Our winery friend would sell most of her grapes to Bress, and also to a few different amateurs too. One of the amateurs gave me a quick lesson on making wine, so I thought why not give it a go.

My first Vintage 2017 Vermentino surprisingly looked and tasted pretty good.

Also, having heard Italians make good wine, I invested in the statue of David apron to provide some Italian authenticity to grape production.



Fast forward a couple of years and I have made a fair few mistakes along the way.

Just by chance I replied to a gumtree ad - met Graham and joined the guild – and now my wines are slowly getting better.



Make a lockdown Sweet Lime Wine in 15 days

<https://youtu.be/Df6ADbkwpqA>

This recipe uses 'sweet limes'. You might have a sweet lime tree or a 'lemonade tree' as they are called here in Australia.

Citrus Limetta is also called Persian Lime, Mediterranean Sweet Lemon or, in India, it is called Mosambi.

Ingredients:

- 7 large Sweet Limes
- 750 grams Sugar
- 1 litre boiled and cooled water
- 4 Cloves
- 4 Cinnamon
- A handful of whole Wheat (Woolworths Macro bulgur wheat for example)
- 1/2 tsp instant dry yeast



Steps:

1. Sterilise your glass or ceramic jar.
2. Peel the limes and de-seed the segments.
3. Place limes and sugar in your jar and mash well with a wooden spoon.
4. Add 1 litre boiled, cooled water and mix well.
5. Add Cloves and Cinnamon and mix.
6. Add a handful of whole wheat.
7. Sprinkle the yeast on the top and then mix in well.
8. Cover top of jar with a cloth or tea-towel and secure.
9. Put in a dark place for three days.
10. Agitate and stir well, then strain through a cloth into second jar.
11. Squeeze the cloth to get all the juice then discard the pulp
12. Cover the second jar with a cloth and secure.
13. Keep for 12 days in a dark place without disturbing.

After 12 days your sweet lime wine is ready for drinking – Saluti

Notes:

- Sterilise all jars, and I recommend that you use only a wooden spoon
- For fermenting:
 - Ensure to close the jars only with cloth and not with metallic or plastic lids.
 - Store in a dark place away from light.

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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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

High quality **Mid Toast Oak Staves**

Purchased late 2019 from Enoltech for members to buy at a reduced price:

- 50 mm X 6mm 900 long at \$12.00
- 65mm X 12mm 900 long @ \$20.00

The Guild will get \$ \$2.00 for each one sold.

Contact: Danny Cappellani (via Samepage)
