

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

SEPTEMBER 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

... due to COVID-19 restrictions ... ONLINE – using Zoom ...

at 7.30 pm – for 8 pm start

Next meeting: Friday 26th September, 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>EDWG Annual Wine Show 2020.....</i>	<i>5</i>
<i>Did You Know ...?.....</i>	<i>6</i>
<i>Members Share</i>	<i>8</i>
<i>Jo Ilian Awards – Forward Thinking</i>	<i>13</i>
<i>Sponsors.....</i>	<i>14</i>
<i>The Trading Barrel.....</i>	<i>15</i>



Start of the new year for EDWG

Our AGM was held last month, so September is the start of the new year for EDWG. We welcome two new members to the committee, Glen van Neuren and Richard Martignetti, both relatively new guild members who will inject some new ideas into our guild. We're also hoping to give them heaps of work to do to take the load off us older members! Happy New Guild Year, we hope that 2021 will allow us to do more than we could during our 2020 isolation, with several planned activities for 2020 carried over to 2021, and some new things thrown into the mix.

Eltham Wine Show 2020

It's happening! It won't be the same as any previous Eltham Wine Show, but it will still be the biggest and best amateur wine show in the southern hemisphere! Due to the cancellation or postponement of most amateur and many professional wine shows, it is your only chance to have your wines evaluated by excellent judges and get the feedback you need on your winemaking endeavours. Due to the distributed judging model we are planning, we will need extra help with the logistics this year, but we know all guild members will rise to the challenge. Start thinking seriously about the wines you will be entering. Are there any final tweaks you should make to your wines? There is still plenty of time to start a cider and to do a few cycles of Kombucha making before entries close. Get your entries in by 24th October and make this a great 51st Eltham Wine Show. Details about the show are further down in this newsletter.

September Guild Night

This will be our first attempt at a virtual wine tasting. Jen Pfeiffer from Pfeiffer Wines Rutherglen will be taking us through a tasting of fortified Muscats, and hopefully revealing some of her secrets of success in muscat making. Have all your questions ready – and for those who have purchased the tasting kit, don't drink all your samples before Friday! Details of the ZOOM meeting will be revealed on Samepage

Cheers,

Wayne Harridge – President



Photo: Julie Game

2020 Committee & Committee Meeting Dates

President	Wayne Harridge	General	Trevor Sleep
Secretary	Mario Anders	Committee	Graham Scott
Treasurer	Mario Anders		Angela Harridge
Assistant Treasurer	Bill Bussau		Trevor Roberts
Past President	Mario Fantin		Glen van Neuren
Wine Show Chief Judge	Sandrine Gimon		Richard Martignetti
Wine Show Director	Mario Fantin		
Webmaster	Mario Anders		
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.

Guild Business Meetings

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

Meeting Dates (Wednesdays): 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 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 will continue presenting Guild Nights online ... so keep  ...

*More information to come *

DATE	ACTIVITY
Friday September 25 th * 	<u>Monthly Guild Night:</u> * Zoom meeting* <u>Muscat Masterclass</u> Jen Pfeiffer, from Pfeiffer Wines, will speak about her passion – Rutherglen Muscat. Members will have the opportunity to taste the full classification of Pfeiffer Rutherglen, Classic Rutherglen, Grand Rutherglen and Rare Rutherglen Muscats during the Zoom session. Jen will also talk more technically on how the wine is made and how these special wines are aged and blended according to the classifications. Details will be listed on Samepage.
October 17 th or 18 th	<u>Nillumbik Open Cellars Lunch</u> (hopefully) Choose your own Open Cellars to visit then meet up at a Winery (TBA) for lunch and info sharing.
Saturday October 24 th	<u>Closing Date: Eltham Wine Show Entries</u>
Friday October 30 th 	<u>Monthly Guild Night:</u> * Zoom meeting* <u>What to do next in the vineyard</u> We've had bud burst and the new season growth will be well underway. Graeme Scott & David Pope lead the evening to discuss what to do at this time of the year. Report on how well our pruning group went at the Pope's; review of the vintage to come; spraying; bunch counting.
November 13 th	<u>Final delivery date: Eltham Wine Show Entries</u>
November 15 th – 22 nd * 	<u>Eltham Wine Show:</u> Judging Week Judging will take place at various venues over this week. The precise details will be determined by the current COVID restrictions.
Sunday November 22nd * 	<u>Eltham Wine Show:</u> Public Open Day 12pm – 4pm Cancelled due to COVID-19 safety concerns.
Friday November 27 th	<u>Monthly Guild Night</u> Final meeting of the year and Wine Show debrief.

EDWG Annual Wine Show 2020

The 2020 Wine Show is going ahead. We are so fortunate that our show is at the end of the year. It has meant that the Wine Show Committee have had time to modify the judging process so that it can proceed – within COVID-19 safety guidelines. Keep an eye out on Samepage and the Guild website for further details as they come to hand.

To whet your whistle ... here is this year's brochure.

ENTRIES CLOSE ~ 24 October
RESULTS ~ Late November



2020 Wine Show
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ESTABLISHED 1965

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~ No public Open Day this year due to COVID ~

~ CATEGORIES ~
Red & White Wines, Meads, Ciders,
Kombuchas, Country Wines, Homemade
Liqueurs & MORE

~ QUALIFIED INDEPENDENT JUDGES ~
Get feedback on your wines

~ AWARD CERTIFICATES ~
Bronze, Silver & Gold

~ Information & Entry Forms ~
amateurwine.org.au

Eltham & District Winemakers Guild – Annual Wine Show 2020

After careful consideration and planning, the Eltham Wine Guild Annual Wine Show will proceed in 2020. The show will be different this year, but the Committee are focussed on ensuring that the integrity of the judging process is maintained, whilst ensuring the safety and well-being of judges and Guild members in regards to COVID-19 social distancing and recommended hygiene best practice.

Judging will take place November 15th – 21st.
Unfortunately, there will be no Public Tasting Day this year.

How entries are rated
Our judges score out of 20 points for appearance, nose and palate. Wine tasting is subjective, and each taster is different, so our judges ensure they judge on stylistic norms and technical winemaking competence. We will provide entrants with the individual scores and written critique for each of the entries submitted. Bronze, Silver and Gold award winning wines will receive a certificate.

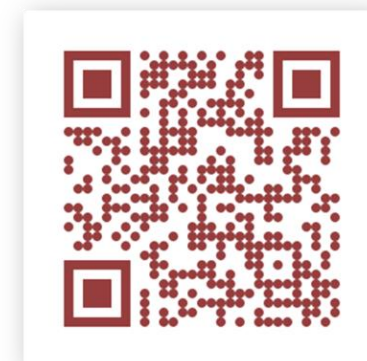
Results will be available online for download.

As well as our usual categories of Red Wines, White Wines, Country Wines, Liqueurs and Meads, we have added exciting new classes:
Cider – 4 categories: Dry, Sweet, Sparkling & Still
Kombucha – 3 categories: Unflavoured, Infused & Jun

Entry forms are available at this address:
amateurwine.org.au/wine-show and need to be completed and returned by October 24th 2020.

Full instructions will be mailed to each entrant by October 31st 2020

Note: The only trophy to be awarded this year will be the **Jo Ilian Trophy** for the *Best Previous Vintage Chardonnay*. This year there will be no other trophies awarded, nor any medals given out due to the restrictions on gatherings.



Richard Webb: *Acid in Grapes and Wine: Part 2*

In the first of these articles we reviewed the different acids found in grapes and wine and noted that most Australian grapes do not have enough acid. This article looks at the practical matters of how much acid to add to your wine and how and when to do it.

Early acid addition is the best

Winemakers add tartaric acid at the earliest opportunity so as to obtain the benefits of the lower pH it causes as soon as possible. As soon as the grapes are crushed, you measure the TA of the juice (Total Acidity – see part 1). When you compare your juice TA with the recommended TA for the wine type you intend to make, the difference is an indication of the amount of tartaric acid you need to add. You then add some or all of this shortfall to the juice immediately.

Recommended TA for various types of wine is frequently published in magazine articles and can often be found on winery websites. Experience with your own wines over several vintages also helps.

When adding acid, it is important to dissolve the tartaric acid completely in water, and then mix it thoroughly into the juice. Tartaric acid is readily soluble in water. Often it is much harder to dissolve in juice or wine, possibly because the solid tartaric acid crystals tend to become coated with the less soluble cream of tartar from reaction with potassium salts in the juice.

Conversely, if the acid content is too high for the intended wine style, there are yeast strains available that will lower the TA by removing some of the malic acid.

Later, fine tuning of acid level can be very valuable

When a wine has clarified post fermentation and is starting to taste like the finished article, a professional finishing touch is to consider closely the acid taste of the wine as part of its overall harmony and balance. Acid perception varies significantly between individuals, so it can be a good idea to get a second opinion from someone with a good palate. Some low acid wines tend to be hot on the palate, others can be dull, neither particularly attractive. A small addition of acid can quench this heat or freshen the palate and produce a more harmonious wine. Other wines can leave an unappealing sour finish on the palate and may benefit from an acid reduction or, in some cases, sweetening or fortification.

The procedure to explore the acid taste involves making a series of acid additions to samples of the wine in 0.1 gram per litre increments. You normally use tartaric acid. Refrigerate these samples for two weeks to precipitate cream of tartar, then taste off after the samples have warmed to room temperature. Again, having a second opinion is a good idea. An ideal outcome of such a trial is to find that the wine improves with the first few acid additions progressively to a point, but additions beyond this “sweet spot” just make the wine sour. It's best to do this in late autumn – early winter.

It is possible to use citric acid if you are certain that MLF bacteria won't attack the wine. You can't be certain with red wines where the pH is 3.6 or higher. You can't really be sure that bacterial activity won't occur in this situation: citric acid is not stable to bacterial attack. Citric acid is more likely to be useful with white wines where the pH is usually lower and, if you do use it, there is no need to refrigerate the samples, the tartrate stability should not be affected.

If, however, the initial assessment of the wine is that it is too sour, then you should carry out either a sweetening or a deacidification trial. Winemakers most commonly sweeten whites and deacidify reds. The deacidification normally involves removing some tartaric acid via addition of potassium bicarbonate and precipitation of the cream of tartar thus formed. These trials follow a similar procedure to the acid addition trial. It is important to use small increments of potassium bicarbonate, typically 0.1 grams per litre. Sweetening trials also should be done with small increments of sugar, honey, or distilled spirit. Should you need to add bicarbonate, beware the massive fizzing that results from CO₂ production! Don't get wine all over the floor! And degas the samples before tasting, any fizz in the samples interferes with your perception of acid taste.

Late acid adjustment may require additional procedures pre-bottling. For example, cold stabilisation of the wine if tartaric acid or potassium bicarbonate has been used. Also, bicarbonate addition creates carbon dioxide evolution requiring that the wine be degassed. And always do a trial first! If you have done your trial late in Autumn any necessary cold stabilisation for removal of cream of tartar can then be done mid-winter.

Acidity and pH

When you add acid to juice or wine, the pH becomes lower. Low pH wines are inherently more stable against microbiological spoilage – most spoilage bacteria are inhibited by low pH. These wines need less sulphur dioxide to preserve them against oxidation (and bacterial spoilage) than do high pH wines. This is because, at lower pH values, more of the SO₂ is present in the potent molecular form. Red wines with low pH have better colour: some of the red pigments behave as pH indicators.

However, acid content is not the only factor in determining the pH of a wine. “pH buffers” also have an important effect on wine pH. Buffers have the ability to stabilise against changes in pH that might otherwise occur, for instance when acid is added. For example, the pH 4 and 7 buffers of the laboratory manage to stay very close to their nominal pH values even when contaminated by juice and wine residues brought in by improperly rinsed pH electrodes.

Cream of tartar

This is potassium hydrogen tartrate, a buffer at around pH 3.55. It forms in wine due to the presence of tartaric acid and potassium salts. Its buffering action at pH 3.55 or thereabouts is a remarkable factor behind the amazing longevity of grape wine. In combination with its limited solubility in wine, it causes a self-regulating acidity control that usually produces wines more or less drinkable, in spite of quite a large range of acidities in the source grapes. It also keeps the pH of the wine relatively low. (Not so country wines – see below.)

Other compounds such as red wine pigments also have significant buffering action. A wine high in buffer compounds will need more acid to lower its pH a certain degree than will a wine lacking in buffers. Buffering explains two puzzling phenomena: first, the situation can arise that two wines of equal Total Acidity have quite different pH values; second, the pH reduction caused by the addition of 1 gram per litre tartaric acid varies from wine to wine due to different buffering, and so is not predictable.

Acidity adjustment according to pH value

An alternative method to determine the amount of tartaric acid you need to add to your grape juice/wine, is to measure the pH of the juice and adjust with tartaric acid to obtain some “ideal” pH value. This procedure has the benefit of producing wine with “ideal” pH. But wine is normally intended for drinking well rather than for having a “good” pH, and part of the drinkability is having an acceptable taste, not too acid. The acid taste of the finished wine is more related to TA than to pH. Wines made by the pH adjustment method can often end up tasting sour – too acidic.

So, the best way to add tartaric acid is as outlined at the beginning of this article: measure juice Total Acidity at crush and add acid accordingly. Reassess the wine later in the process and, if necessary, fine tune the acid taste according to trial.

Country wines

These wines lack tartaric acid in the fruit from which they are made. Thus, they lack the built-in acidity control of grape wines afforded by the buffering action of potassium hydrogen tartrate. It is not uncommon to have problems of sour taste and high pH at one and the same time in fruit wines.

Country winemakers regularly sweeten such wines to cover the sour taste, or ferment them to a high degree of alcohol which does much the same thing. Deacidification with potassium bicarbonate or calcium carbonate is not always satisfactory as it can result in the pH becoming higher than 4.0. At this pH you need so much sulphur dioxide to preserve the wine that it may taste so strongly of sulphur dioxide as to be undrinkable. Another common solution to sour taste is to dilute the fruit with water and/or grape juice. This procedure of course also dilutes the fruit flavour.

But that's not all. Most country wines have malic acid and some also have citric acid (“juice of one lemon”). If they have high pH, this can mean that it is difficult to use enough sulphur dioxide to prevent a malo-lactic fermentation, and if the bacteria responsible start to degrade citric acid then the wine will be spoiled. (Bacteria can degrade citric acid to acetic acid – volatile acidity.) High pH wines can be made – you just need to take great care to minimise the risk of bacterial infection.

Conclusion

An acerbic subject, wine acid. However, for many Australian wine exporters, this sour subject has a sweet geographical twist. Europe, with extensive cool climate wine regions, tends to produce high acidity grapes. Consequently, in most years it produces more tartaric acid than it needs and is thus a net exporter of tartaric acid. Many European wine laws actually forbid acid addition. Whereas Australia, with its warmer climate, is generally a net importer of tartaric acid. Australian wine exporters might say “We take their dregs and sell it back to them in our wine!”

Members Share ...

Richard Martignetti: my professional journey with wine & winemaking ...

I am honoured to share with you a quick summary of my relatively recent professional experience in the journey of wine and wine making. The few images shown here do not do the memories and experiences any justice, but I hope they will provide you all with something to ask me about next time we get to talk together face to face at a future Guild meeting.

Chandon

Chandon in the Yarra valley was my first professional foray into winemaking, and boy was it impressive! Big yields, big forklifts, big trucks, big storage tanks...BIG everything!

I was lucky enough to also process grapes at Whitfield and Strathbogie ranges, and experience a lot of nocturnal grape pressing to the detriment of a solid sleep.



Getting my trusty 8 tonne tipper ready for the mid-night action under a balmy full moon!

My first ever foot stomping. Squishing carbonic macerated grape bunches, with my French stomping buddy Latie.



Domaine Comte Armand

Day one of my Burgundy love affair, this is how she welcomed me. Arriving at an early morning pick at the premier cru hopeful, affectionately known as the "Clos" with the locals (Clos des Epeneaux)



Late morning *tea* break, French harvest style. The old world setting and surrounds are truly beautiful. I can still taste that crisp refreshing lager. If you notice my left hand, deep grape clipper cut in the 1st hour of cutting earlier that week...haha

Some back breaking uphill grape harvesting around the appellation of Monthelie. Typically, most of the bunches found around burgundy would sit about 30cm off of the ground.



Montefalcone

Finally some back relief while picking, thanks to the pergola trellised grape vines around the villages of Montefalcone. (High up in the mountains alongside Napoli Italia)



Oakridge Winery

I worked with arguably one of the best winemakers in the country and a great professional team. The vintage experienced at Oakridge was like nothing else. The entire, historically two and a half months, harvest squeezed into less than a month due to (what many believe was influenced by) the ever-changing climate. We lost about 5 to 10kg each that vintage, thanks to the intensity and long hours!

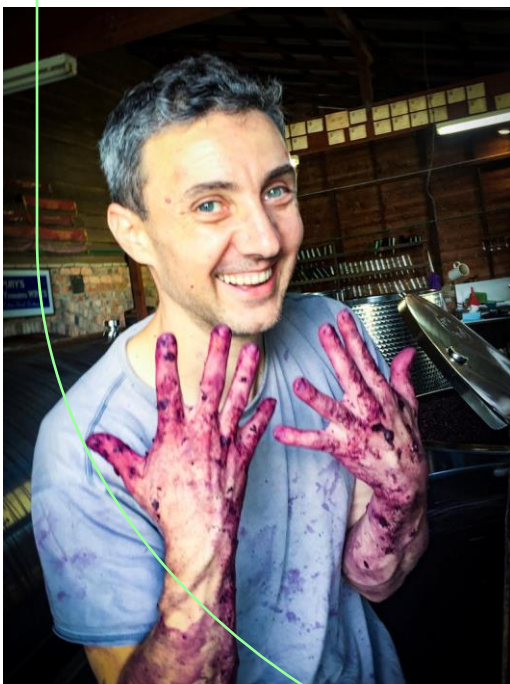


Cleaning & filling barrels in 35°C temperatures is sure tough & thirsty work 😊 (you can tell by the expression on my face while trying to find some shade in-between barrel fills)



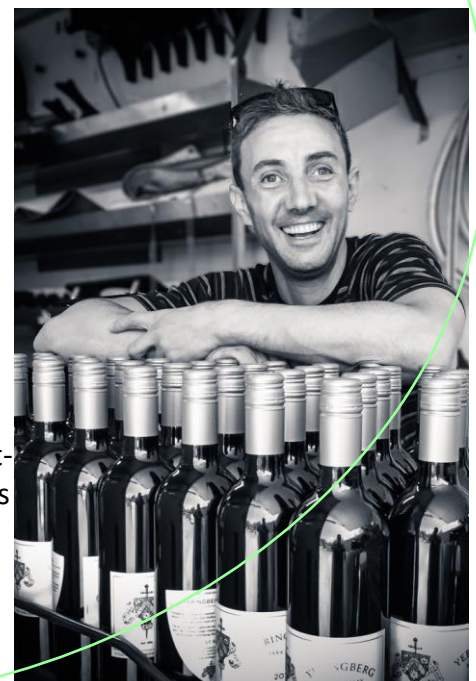
Yerringberg

Very much a hands-on approach, very reminiscent to the old way of the small boutique wineries of Burgundy. It was so pleasurable to be intimately in touch with the grapes and juice during the winemaking process. The history this place has is enchanting, and the echoes of the past communicate and keep you entertained when working on your own in the cellar for many hours.



Up to my elbows and knees transferring the wine & grapes to the press. Standing barefoot in a large fermentation tank experiencing the red and black fruity smell of a young shiraz is something else.

Bottling day is always a fast-paced event, but one that is totally satisfying, with the final result of a year's hard work in the vineyard and winery.





Domaine Comte Armand

Lots social talk and laughter is found around the sorting table in the winery during grape processing. Raphaëlle, a stalwart of the winery, always with a smile and a story at the head of the table.

The key to good winemaking – clean, clean, clean.



Enjoying a private wine tasting & tour in the hallowed caves of the domaine with the head winemaking crew and friends.

Bob and Alice (in your mind, imagine saying their names with a French accent!)



The Burgundy tradition of parading through as many villages as possible at end of the harvest, screaming, yelling and generally having a good time and the subsequent *pauille* (end of vintage party) are famous in the region for their vibe

But best of all, the love of the grape and wine introduces you many special people, who will remain friends for many years to come.

Visiting Nicho, my French best buddy, year after year, is a genuine highlight, and we have many, many laughs, over some French fare and their exquisite wines.

David Chambers: Say What! An Occasional Short Story

‘Sure’, David says, ‘Come on down, we start bottling at 8.30 on Monday’. I will be there but, gee, it’s an hour and twenty from my place. It’s an early start, but I wouldn’t pass up the opportunity to get a bottling masterclass from someone who I consider is the guru of wine making. Well, my guru anyway. And that’s not taking away any of the advice I have received from many other people. I am humbled and forever grateful, whoever you are. So, thank you.

It’s an easy drive to David Hart’s place in Bittern and the traffic is light. Google maps always makes a mess of the last kilometre or so, it’s not really sure where he lives. I expect David enjoys this anomaly and relative anonymity from Google.

We sit, we talk over a cup of tea before we start. Like me, David does not need an excuse to have a cup of tea. It’s his thinking time, his time to ponder, a time to reset. A time to share some thoughts about wine making and life according to his high expectations. He is, as you know, considered and careful before speaking always. Searching for the right word or phrase to accurately reflect his thoughts he shares the following.

‘There are several enjoyable parts of winemaking, some more satisfying than others’, he says with authority. ‘There is always the hard work of pruning. The anticipation also, as this is the first step towards the next vintage. This may involve walking through the vineyard in springtime. The birds, bees and wildlife are in abundance, the sun still low in the sky. I take the family dog. We weave through the vines watching the bees ever busy on the flowers. The dog follows. It’s a kind of therapy and meditation for me. I always find this has a calming effect on me, I come away feeling quite relaxed and in a nice space from the experience.

Quite quickly, it seems, comes the thrill of the harvest. All your efforts come down to coalesce at this point. Did you prune to the right buds, were the days filled with enough sunshine, did we have excess rain? The excitement is building. This is where your work in the vineyard leads to that full ripe fruit. There is a satisfaction knowing that the hanging fruit has captured the characters, the beautiful flavours, the bouquets that ultimately will reward all the senses after some bottle development.

In many ways Wine Making is a bit of an anti-climax. It’s a process that nevertheless has to be skilled and efficient to extract those subtle flavours, colours and character from full ripe berries. It’s enjoyable work, it has to be thorough and exacting, but soon it’s over and you can be more relaxed with the result.

Sure, you can tinker with the wine a little, but in the end it all comes down to this moment. And for me it’s most enjoyable part, sharing the wine with friends and discussing the techniques of winemaking as applied to the current vintage and its ultimate success filling the glass. This is the reward for those times early on in the vineyard when the days are cold, windy and wet with winter yet to release the vineyard from her icy grasp. The warmth of spring and summer seem far away at this moment.

It all comes down to this, lying here in my glass, this is my reward for all that effort. Typically, it displays the uniqueness of my cool climate with a longer growing season, hot summers and cool nights. We have what I call the Western Port Doctor a little like Bordeaux or indeed Margaret River. This is where about 3pm a nice cool sea breeze invades the vineyard. The sea breeze manufactured only about one kilometre away on the sea surface, has an effect of cooling the vines from the heat of the day. My soil is at first blush unremarkable, but being clay, it has the effect of holding up the water. Which means I don’t have to irrigate as much after rain. Winemaking is a bit of a roller-coaster, you can’t always be sure of what you are getting emotionally. There are highs and equally low periods you need to negotiate throughout the year and growing season. But this is what I love about it’.

David Hart has a love of all the facets associated with winemaking. He is very good at it. Do you wonder why he gets so many gold medals? He is not concerned with this accolade. He sees it more for what it is. A reward for effort and acknowledgement of his skill. He is more concerned with improving his skills with every vintage. If a few Gold Medals come his way, we’ll that is good. But he is just as happy sharing all this knowledge with as many people as he can on how he achieved this.

Jo Ilian Awards – Forward Thinking

Keep an eye on the Jo Ilian Awards beyond this year and the next few years. The 2020 Jo Ilian 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 Berry Wines for 2021.

Show Year	Class	Winner
2022 (Grape)	Best Previous Vintage Less Common Variety Red – other variety (RLP)	TBA
2021 (Country)	Best Berry 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
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