

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

OCTOBER 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 30<sup>th</sup> October, 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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**no·vin·o·pho·bi·a**

*/nō 'vēnō 'fōbēə/ noun*

**[1] the fear of running out of wine.**

### **Eltham Wine Show 2020**

It's still happening!

Planning continues.

Entries are rolling in.

Judges are being assembled.

Get your entries in by 24<sup>th</sup> October and make this a great 51<sup>st</sup> Eltham Wine Show.

### **October Guild Night**

This month we get to see the progress of a small patch of Cabernet vines within David and Margot Pope's Coldstream vineyard. These vines were carefully (?) pruned by a bunch of inexperienced but enthusiastic amateurs under the watchful eyes of David, Margot and Graham Scott. The pruning workshop was a great occasion, and now we get to see the practical outcomes. Perhaps we could arrange a picking workshop for vintage 2021 so that we can see the final results!

Details of the ZOOM meeting will be revealed on Samepage a day or two before the 30<sup>th</sup> October meeting.

### **Social Events**

Obviously, we have not been able to run any of the planned social events for 2020, however the committee have discussed the possibility of an informal end of year Guild picnic at a park in the Eltham area around mid-December. We will be guided by what we are permitted to do, but at this stage this looks like it may be a possibility – we should have a good idea by the time of the next newsletter. Stand by for an announcement.

### **Zoom Meetings**

Admittedly, Zoom meetings just aren't the same as face-to-face meetings, however they do have some distinct advantages: Not having to go out to a committee meeting on a miserable winter night, being able to have a few drinks and not worry about driving home, having speakers who normally wouldn't be able to make it to a guild night because of distance - and what about being able to hang around until 2 am with your Guild mates talking wine (and other) stuff!

I've been thinking we should make a bit more use of this facility which has been forced upon us due to that virus. How about a very informal mid-month Guild Night where we can just hang out and catch up with what other members are doing? This might be particularly useful around vintage for getting advice on ferments, having a whine about the grapes we got from Footscray market, etc. This could continue even after we are allowed face-to-face meetings again.

If you have any other ideas, just let somebody on the committee know

Cheers,

**Wayne Harridge – President**



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## 2020 Committee & Committee Meeting Dates

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<b>President</b>	Wayne Harridge	<b>General</b>	Danny Cappellani
<b>Secretary</b>	Mario Anders	<b>Committee</b>	Trevor Sleep
<b>Treasurer</b>	Mario Anders		Graham Scott
<b>Assistant Treasurer</b>	Bill Bussau		Angela Harridge
<b>Past President</b>	Mario Fantin		Trevor Roberts
<b>Wine Show Chief Judge</b>	Sandrine Gimon		Glen van Neuren
<b>Wine Show Director</b>	Mario Fantin		Richard Martignetti
<b>Webmaster</b>	Mario Anders		
<b>Membership Co-ordinator</b>	David Chambers		
<b>Newsletter</b>	Angela Harridge		

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

### **Guild Business Meetings**

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

Meeting Dates (Wednesdays):

### **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
<p><del>October 17<sup>th</sup> or 18<sup>th</sup></del></p> <p>*</p> 	<p><del>Nillumbik Open Cellars Lunch</del> (hopefully)</p> <p><b>Cancelled due to COVID-19</b></p> <p>The usual Nillumbik Open Cellars events have been cancelled for 2020. <b>BUT</b> The wineries of Nillumbik are offering an alternative: 12 Nillumbik wineries have put together a WINE PACK to enjoy at home. This won't be a Guild event, but if you're interested to you can find more information here: <a href="#">Open Cellars Lockdown Pack 2020</a></p>
Saturday October 24 <sup>th</sup>	<b><u>Closing Date: Eltham Wine Show Entries</u></b>
<p>Friday October 30<sup>th</sup></p> 	<p><b><u>Monthly Guild Night:</u></b> * Zoom meeting*</p> <p><b><i>What to do next in the vineyard</i></b></p> <p>We've had bud burst and the new season growth will be well underway. Graeme Scott &amp; 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.</p>
November 13 <sup>th</sup>	<b><u>Final delivery date: Eltham Wine Show Entries</u></b>
<p>November 15<sup>th</sup> – 22<sup>nd</sup></p> <p>*</p> 	<p><b><u>Eltham Wine Show:</u></b> Judging</p> <p>Judging will take place at various venues over this week. The precise details will be determined by the current COVID restrictions.</p>
<p><del>Sunday November 22<sup>nd</sup></del></p> <p>*</p> 	<p><del><b><u>Eltham Wine Show:</u></b> Public Open Day 12pm – 4pm</del></p> <p><b>Cancelled due to COVID-19 safety concerns.</b></p>
Friday November 27 <sup>th</sup>	<p><b><u>Monthly Guild Night</u></b></p> <p>Final meeting of the year and Wine Show debrief.</p>
<p>Mid December</p> <p>*</p> 	<p><b><u>End of Year Guild Picnic</u></b></p> <p>A BYO get together to celebrate coming through a challenging year and finally being able to see each other face-to-face. *Subject to the COVID regulations in place at the time.</p>

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## Social Activities

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### End of Year Guild Picnic



It has been SO long since we were able to talk to each other face-to-face so, subject to COVID regulations at the time, we plan to have a BYO Guild End of Year Picnic.

If you have any suggestions as to a venue that will allow us to spread (social distancing) – and may not be packed with people – please pass it on to either a Committee member or mention it on Samepage. We are currently thinking, perhaps, a park in the Eltham area.



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## Sponsor News

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A message from Marta Viegas ... Store Manager – Clayton, Preston & Reservoir

Just would like to inform you that our donation vouchers will be extended from 1<sup>st</sup> of November 2020 for another 6 months to allow redeeming. Our stores should be able to reopen to walk-ins by the end of October.

Hope to see you all soon!



Dr Grayfang  
@DrGrayfang

Me passing time through the quarantine



### Summary of AWRI closure trials and other investigations into closure performance

The Australian Wine Research Institute Blog: [Technical Review October 2020](#): October 7 2020

**The essence of the full article** (which can be found at the below):

- Since 1999 the AWRI have conducted a number of trials comparing the performance of a wide range of wine bottle closures, in order to assess closure performance.
- Closures tested: natural cork, different technical/manufactured corks, synthetic corks, and screwcaps.
- The trials were performed at leading facilities under strictly controlled conditions.
- The results were peer reviewed.
- The original plan was to run the trial for 10 years, but it was terminated after 3 because the results were so clear cut.
- As a result of the study, several poorly performing closures were withdrawn from the market, others underwent design changes, and new closures were developed.

#### Results:

##### Chemical testing:

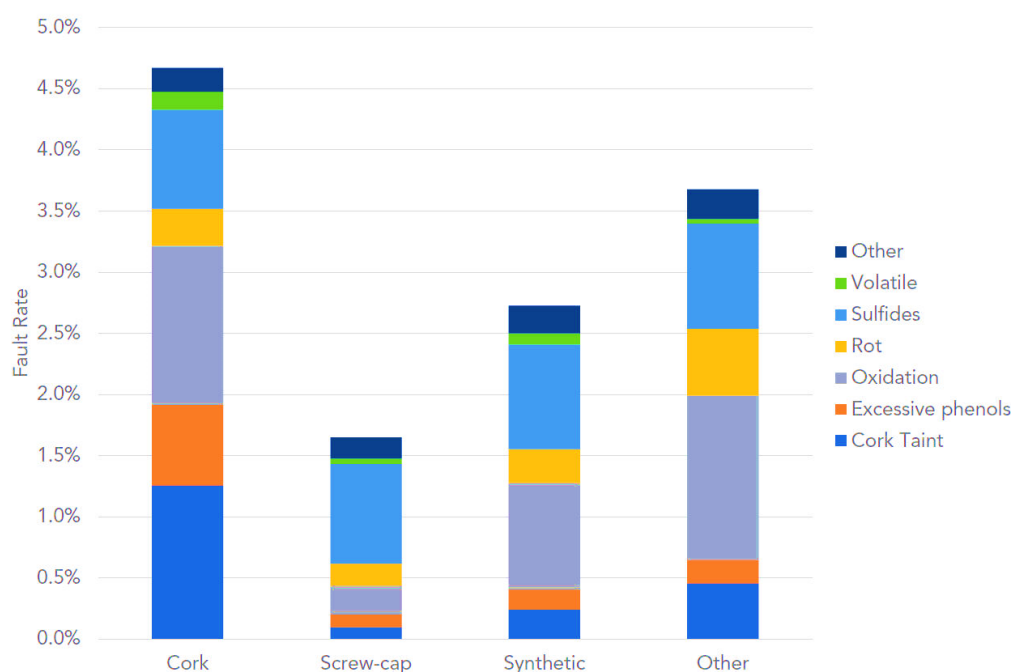
- There were strong correlations between how much sulphur dioxide (SO<sub>2</sub>) was retained in the wine, the freshness of fruit characters and the lack of yellow/brown colour development.
  - Because SO<sub>2</sub> acts as an antioxidant, when it has been exhausted oxygen exposure leads to oxidation of the wine, which results in the loss of fruit characters, yellow/brown colour change and the development of *oxidised* aromas and flavours.
  - SO<sub>2</sub> loss continues when oxygen enters the bottle via the closure, which is important in determining how a closure performs over time.
- Screwcaps and high-quality natural corks had superior performance for the retention of SO<sub>2</sub>, freshness of fruit, and lowest development of yellow/brown colour – followed by manufactured corks, and then natural cork. There were variations, depending on the lining used inside the cap and the differences in natural corks.



Wines from the first Closure Trial (1999), arranged from lowest to highest colour development

### Sensory evaluation:

- There was a strong correlation between the retention of SO<sub>2</sub> and the extent of the development of reductive characters in the wine – *struck flint, burnt match, onion, garlic, rubber, egg, rotten egg*.
- Closures alone do not cause these characteristics but, if the winemaking process means the wine has a propensity to become reductive, it is more likely to happen if low oxygen transmission closures are used.
- Cork industry initiatives to reduce the incidence of cork taint (caused by chemical compounds formed by mould growing on the cork) are having a positive effect.
- Anecdotal observations indicate that red wine develops in much the same manner when sealed with both screwcaps and well-performing corks.



Percentages of wine faults observed in samples submitted to the International Wine Challenge between 2007 and 2017, broken down by wine closure type

### Closures used in Australia:

- Australian winemakers use screwcaps for around 90% of their red and white wines because of their consistency in preserving wine freshness, and don't cause adverse sensory effects.
- Australian consumers prefer the flexibility and ease of use of screwcaps.

With thanks to *Karen Coulston* for the link ... who found it reinforced her devotion to screwcaps for wine.

What's your opinion?

Download the PDF of the full article [here](#) ...

<https://www.awri.com.au/wp-content/uploads/2020/10/248-October-2020-Technical-Review-Godden.pdf>



Something to think about and check ... especially with the Wine Show coming up ...

### Wine flavours, faults and taints

AWRI, October 16, 2020 [https://www.awri.com.au/industry\\_support/winemaking\\_resources/sensory\\_assessment/recognition-of-wine-faults-and-taints/wine\\_faults/](https://www.awri.com.au/industry_support/winemaking_resources/sensory_assessment/recognition-of-wine-faults-and-taints/wine_faults/)

This page provides information on taints, faults and flavours commonly encountered in wine. It covers the different types of:

- Wine faults
  - Oxidation-type faults
  - Reductive wine faults
  - Additive-related faults
  - Brettanomyces faults
  - Indole character faults
- Wine taints
  - Cork-type taints
  - Chlorophenol/plastic-type taints
  - Earthy-type taints
  - Smoke taint
- Wine flavours
  - Eucalyptus character
  - Pepper character
  - Oak flavours



The article discusses the characteristics of each and the causes.

\*\* ... hover over the mouse image and click on the link to another AWRI article *Avoid mousy, off flavours*.

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### At 2,200 years old, archaeologists may have found the oldest, non-evaporated wine

Kara Goldfarb, [All That's Interesting](https://allthatsinteresting.com/oldest-wine), March 23, 2018 <https://allthatsinteresting.com/oldest-wine>

A research team in China found 300ml of preserved rice wine while excavating 56 ancient tombs in China's Shaanxi province. It was found in a bronze kettle that dated back to the Qin Dynasty (221-207BC). Because it was sealed shut with plants and natural fibres, the liquor remained preserved.

It was milky-white and a little muddy and is similar to the rice wine still drunk today.



What's the oldest wine you've come across?



### Vince Conserva: my professional journey with wine & winemaking ...

#### Where it all began

My story actually goes back to high school days when I was thinking of what I would do with my life. Being an Adelaide boy, and living close to the Roseworthy College at the Waite Institute, I thought about Oenology. However, in the 1970's you had to prove you had some *lineage* to winemaking. I think this was a way for the Germans in the Barossa Valley to keep foreigners away. So, I asked my parents, and, to my delight, I found out my grandfather on dad's side was a winemaker in Italy in a region called La Puglia. My parents were born in Martina Franca near Bari and Brindisi. So, I had found my *golden ticket*. However, at the last minute I changed my mind and did Chemical Engineering instead.



When I was there about 5 years ago, I did find a winery called Conserva but my cousins tell me they are not related. Check them out [here](#)

You can see the range of wines they produce. They use various grapes including Aglianico and Primitivo, the two most popular varieties in the region ([see here](#)).

As a youngster, I fondly remember dad making homemade wine from Grenache and Shiraz grapes from McLaren Vale. They would crush the grapes by getting the whole family to jump in and use their feet. However, it was simply an awful wine. I do not know how they drank it!

We lived near the Penfolds Magill Estate and I remember you could impress a new girlfriend by buying a bottle of Grange for \$20 in the 1980s to take to dinner.

Why didn't I store a few dozen away? Who knew it would increase in value by so much?



My partner Wendy did win a bottle of Grange a couple of years ago and we had to buy a wine fridge so we could store it.

Check out the bottle of Penfolds Grange lying down in the wine fridge

## The setup at home

About 15 years ago, my next-door neighbour (an old Sicilian) decided he would like to start making wine again using his father's old wine press. His sons-in-law and myself took up the challenge and sourced Shiraz grapes from his family at Swan Hill and produced our first vintage.

My passion was re-kindled, and we have enjoyed making it every year since.

Then about 3.5 years ago, a good mate of mine said his father-in-law had a small Shiraz vineyard in Wandin North but he said he makes a terrible wine. Surely with my chemistry background I could do better. I accepted the challenge.

I called Zenon who I knew through work and asked for help. He suggested I join the Eltham Wine Guild.

Then I had to find someone who could help do all the testing. Zenon suggested I speak to the Wine Clinic who had just opened in Lilydale (coincidentally very close to my mate's place) an important consideration. There I discovered Robin Querre from Laffort with whom I sat down with for about 3 hours and took pages of notes. I walked out of the laboratory with a bunch of chemicals and ready to make my first vintage.



It turned out my mate's father also had an old wine press he had inherited from his dad. Sadly, when my father passed away many years ago, we gave away his old wine press at home in Adelaide.

So, we went out and purchased a 200 litre variable capacity tank and were ready to go.

We got 25 boxes of Shiraz delivered and made our first vintage.

I followed the Laffort instructions carefully, even covering the tank with an old doona blanket to keep constant temperature during fermentation.





1 entry					Vincent Conserva					page: 1/1
Class	JN	Description	Vintage	App	Nose	Palate	Score	Judge's Comment		Medal
RSC	23	Shiraz	2018	3.0	4.5	7.5	15.0	Volatile Acidity that almost works, but a little high given the fruit weight. This carries to the palate that is otherwise good. Nice structure.		

I must say it was a pretty good wine which we are still enjoying today. Scored 15.0 at the Eltham wine show. Not bad for a first effort.

RSC	10	Vincent Conserva	Shiraz Yarra Valley	2019	3.0	5.0	6.5	14.5	Deep ruby purple. Sulphides - dank. Slightly acid on palate lacking fruit ripeness.	Silver
RSC	11	Mario and Isabella Fantin	Shiraz B	2019	3.0	6.5	7.0	16.5	Dense Purple. Chemical, medicinal notes. Oak. Sweet high alcohol. Ripe fruit.	Bronze

My partner Wendy designed a label based on the design of my friend's home and gave birth to the name "Two Turrets".



The plan is to travel the world and find buildings with Two Turrets to use in the design of the first two years vintages. Second one was from Positano on the Amalfi coast.

### The vineyard

After many meetings and discussions at the Eltham Wine Guild, I have learnt that 90% of the wine comes from the "vineyard". So, I have started taking more interest in what is going on there. About 12 months ago, we arranged for a soil sample and have addressed some deficiencies. We're now learning more about pruning techniques.

The last two years, we have got the wives and the kids involved in picking the grapes and making the wine and labelling etc... It has become a family affair. Sharing a few laughs is truly the best part!!

This year we were challenged with the weather and struggled to get enough sugar into the grapes. However, I am really happy with the way the vintage is progressing. It is a light rose coloured wine with a lot of raspberry fruit. We have had it sitting on French oak staves for about 4 months now and it is starting to become more rounded with vanilla tones.



Who knows what the next chapter brings...?

Comparing the colour of the past two vintages

*An interview series where we interview your fellow EDWG members.*

*Was this their vintage year?*

*by David Chambers*

### A special interview: with Jen Pfeiffer

I am so grateful that out of her busy day she has found time to indulge us with her story, so far.

What does it take to make a good wine? We know good grapes, equals good wine, mostly. But I suggest there are other influences. Were you like me charmed by the love and respect between Jen and her father Chris during our recent Muscat Masterclass? What percentage does family, tradition and hard work contribute? Is it more likely a product of all of these? While Pfeiffer's Winery doesn't have the hundred years plus tradition of some Rutherglen Wineries, although, it does seem embedded in my mind that this history has always seemed so. It is a family of Wine Makers that well and truly has become part of the Rutherglen story. Pfeiffer's Winery fills a space amongst the established elite.

I have had a lifelong association and obsession with Rutherglen. Why wouldn't you love a town with so much history. If you squeeze the history of this town many characters pop out. And we are so lucky to have these families that have become the true wine making legends of this town.

One of those families becoming part of this legend, The Pfeiffer Family, is making big waves in the wine world. Jen Pfeiffer is a winemaker and an incredibly talented one she is. As you will read below, her rise through winemaking to where she is today is due to hard work and commitment to excellence. She loves what she does. Jen was always going to make big waves in the wine industry. I think that maybe some may think she has achieved quite a lot already. I do. But watch this space.

**Dave:** *You would have had an ideal childhood being raised at a property located on a vineyard in such an historic spot. What are your earliest fond memories of that time?*

**Jen:** I had a great childhood around the winery. My sister and I used to catch the school bus to and from school, and I remember getting off the bus, grabbing our bikes, reporting in to Mum at the cellar door, then heading out to the vineyard to find Dad and ride around the vineyard. I spent many days playing hide and seek in the cellar with our visiting cousins, at which stage I also learnt how to climb on the big old casks that contain our wonderful old fortified wines. Being reasonably entrepreneurial from an early age, I set up shop out the front of the cellar door and would draw portraits of our customers, and then sell them to them for 20c each. I would collect the pine nuts from the big pine trees at the front of the cellar door, jar them up and sell them as well.  
It wasn't long before I was behind the counter in cellar door!

**Dave:** *I understand there is a closeness, a bond if you like with others of your generation from wine families, raised amongst the old river gums of Wahgunyah and Rutherglen. Is this true?*

**Jen:** Rutherglen is a small and tight-knit wine community. I grew up being babysat by the Campbell and Gehrig families, I then spent my teenage years babysitting the Killeen kids. Knowing each other for such a long time gives us such a unique connection and relationship, it's not just business, it's friendship.  
I truly believe it is through our ability to work and support each other that allows Rutherglen to punch well above our weight in terms of our presence in the industry and quality of our wines.

- Dave:** *What is your first experience that you remember that led to an interest in wine? Was this always the path for you after your formal education?*
- Jen:** When I was a little girl, I used to say ‘when I grow up, I want to be the best winemaker in the whole, wide world ... just like my Dad!’ I always had an interest in the family business and winemaking, but did veer off the path as a teenager and young adult, studying Science/Law at university. It was when I returned home from university to complete the 2000 vintage and earn some cash to travel overseas that I actually really caught the winemaking bug, and the rest is history as they say!
- Dave:** *At what age did your parents allow you to make your first batches of wine.*
- Jen:** I was always allowed to help around the winery, but the very first wine I made was the Pfeiffer Shiraz 2000 (my first vintage back home), which went on to win a gold medal and further solidified my interest in winemaking.
- Dave:** *You have developed your own label Rock It Like a Redhead. Has this been fulfilling for you? And how much significance did it make hooking up with Naked Wines?*
- Jen:** Developing the *Rock It Like A Redhead* label has been very fulfilling for me. It’s been an amazing journey to see my brand grow alongside the *Naked Wines* brand, and introduce my wines to so many people (in Australia, the US and the UK) who may not have heard of Pfeiffer Wines, or even Rutherglen.
- Dave:** *There are many occasions to party when your parents own a vineyard. Can you tell us about the wildest party you attended? Probably in your youth but maybe not.*
- Jen:** I had a big bash to celebrate my 33½ birthday – with 66 guests, live music, food and wine and lots of tomfoolery. It was on our famous Pfeiffer Sunday Creek bridge and while we didn’t run out of wine, we sure gave it a try!!!!
- Dave:** *What are you making now that excites you?*
- Jen:** Lots of things! All of the fortified styles we make always have and always will excite me. To be able to make wines of that quality that are so highly regarded both in Australia and internationally is a big thrill.  
I am also loving making Tempranillo - learning more about the variety with each year I make it; our very special old vine Pinot Noir (planted in 1961-62, with a genetic lineage that goes back to the grand cru Clos de Vougeot vineyard in Burgundy); all our Portuguese varieties and another Rutherglen classic, Durif.
- Dave:** *How much of your wine making skills do you attribute to your early years growing up in the vineyard? Do you think this has helped you make more interesting wine?*
- Jen:** Absolutely!!! I think when you grow up in a wine family, you learn a second language ... the language of wine. Straight away, it is an advantage. I think being exposed to some of the greats of our industry and listening to conversations about wine from a very young age helps to form ideas and opinions later in life.
- Dave:** *Are you a pedantic, fussy wine maker, or do you prefer to feel your way along steady as she goes, it will work out in the end?*
- Jen:** I am definitely a pedantic winemaker – I believe all great winemakers need to have great attention to detail. That starts in the vineyard, extends to the winemaking, and finishes with the way we present our wines to our customers
- Dave:** *What is wine making to you? I suspect it is not just a job. But a consuming passion that excites you. Is this true?*
- Jen:** Winemaking represents my family, my home, my region and my life.

*A Guest question: Graham Scott*

**Graham:** *I know you have a set regime for making your muscat every year. But there are differences in climate and growing every year. How do you maintain consistency over all those years?*

**Jen:** Great question. I do have a set regime for making our Muscat every year, but perhaps not in the way you are thinking.

Every year, we assess every single Muscat barrel in the solera (all 600 of them!). They are sampled, tasted, analysed and sulphur adjusted at this time. This is also when I determine the new blends - both the commercial blends of the Rutherglen, Classic, Grand and Rare, but also the maturation blends (combining parcels where the sum is better than the parts to then return to wood for further maturation).

I also top my barrels at this stage (generally using one barrel from a batch to top all the other barrels in that batch).

These are the tasks that I like to perform annually to maintain the quality of the wine's maturing in our solera, and this the quality of the commercial blends too.

In terms of production techniques, I am far more reactive to the season. Yes, I am targeting a high baumé at harvest, and yes, the wine will be fortified to around 17.5%, but picking decisions, time on skins, cold soaking and fermentation decisions are all based around what the season throws at us. For example, in a cool, dry year, I'll leave the fruit to hang on the vine, developing flavour and concentration slowly, then follow it with a cold soak, then fermentation and up to 7 days on skins. In a wet year, I may be forced to pick the fruit around 15-16be, then give a very quick ferment and off skins in 3 days. It all depends what the fruit is telling me.

Consistency is so important in fortified wines, but I think the best way to achieve that is to react to the fruit in front of me, and try to make the best wine I can using a number of techniques rather than doing the same thing year on year, regardless of the season. I then rely on my skill as a blender to draw the appropriate parcels from the solera for the appropriate blend (not a traditional solera method).

In my mind, I can achieve the best result from both a consistency and a quality perspective.

**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?*

**Jen:** It depends on the company!!! I love being around fellow industry professionals or highly engaged wine consumers and having intelligent discussion on winemaking, wine politics and the future of our industry. I am equally as happy to just enjoy the fellowship that wine brings through social occasions where wine is not taken so seriously.

For me, wine gives me the opportunity to push myself to try to improve year on year in my winemaking skills, which is what I love most!

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

**Jen:** Climate change has definitely seen us looking towards sustainability within our industry and the move to regenerative agriculture and sustainable practices in all aspects of our industry. I think there are huge benefits to be gained for the quality of our wines in Australia.

At Pfeiffer Wines, we have utilized sustainable practices for some time, such as recycling our winery wastewater and creating mulch and compost from our grape marc and vineyard cuttings. We are looking to continue such practices and develop more, which I believe will help us continue in our quest for quality.

<b>Dave:</b>	<i>Who or what has been your biggest influence in wine making?</i>
<b>Jen:</b>	My Dad, Chris. I wouldn't be where I am today without his help and guidance.

- Dave:** *What inspires you to make better wine? Is it the Gold medals or the knowledge that you are ever improving on your skills from those acquired accolades?*
- Jen:** I am a highly motivated person, with a mission to be the best I can be. Receiving accolades is not about the medals themselves, but the acknowledgment from our peers that we are achieving some of our goals in terms of our quality focus.
- Dave:** *What wine that you have made recently are you most proud of?*
- Jen:** I made a couple of outstanding Vintage Fortifieds in 2018. The Pfeiffer Christopher's VP 2018 is perhaps the best VP I have made in my career thus far, and drew on all my experience from my vintages in the Douro Valley, Portugal and in Rutherglen to create such a magnificent wine. I also made my Fascination Vintage Fortified 2018 for my *Rock It Like A Redhead* brand, which I challenged myself to make in a very different style to the Pfeiffer, being bigger, bolder and more obviously powerful. This was a cracking example as well and I feel so proud to be able to show the wines side by side, both showing incredible quality, but being very different wines.
- Dave:** *What have been the positive surprises of making wine for Naked Wines?*
- Jen:** Naked have created a wonderful community of winemakers and wine drinkers. It's the connection that I get to share with the Angels (the members) that I have really enjoyed. I have made so many friends with both winemakers and Angels alike – that has been the highlight for me.
- Dave:** *What were you drinking in your twenties?*
- Jen:** Riesling and Gin (not together).
- Dave:** *If you could tell the young Jen about life, what advice would you give?*
- Jen:** Try to stay out of trouble!!!
- Dave:** *Enlighten us with a couple of your favourites wine tweaks?*
- Jen:** I love finishing tannins as a final addition in red wines – I use a grape seed tannin, in incredibly small quantities that I love from a textural and structural point of view. My other favourite wine tweak is blending. Blending is our best tool to achieve overall wine balance – this is epitomised with our fortifieds, but is true of all wine.
- Dave:** *I have heard in my short time with the guild some complete disasters while making home-made wine. What is your biggest disaster you can share with us that happened in your winery?*
- Jen:** I drove our forklift into the Grape Receival Bin in 2003 – with 20 tonnes of Muscat still to crush that afternoon! Lucky we had a good engineer to call on!
- Dave:** *I have asked this question of everyone and so far a hundred percent have said making wine was never a financial consideration. What was the motivation and still is for you after so many years in family wine making?*
- Jen:** The pursuit of quality has always been, and I hope will always be, my priority. However, I also have a strong desire to represent my family, my region and my industry to the best of my ability.
- 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?*
- Jen:** David Bowie – Station to Station (music)  
Croft 2007 Vintage Port (the year I worked there and was so inspired by David Guimaraens)  
Dark Chocolate (to go with the port)  
Geoffrey Blainey's *A Short History of the World*



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## Jo Ilian Awards – Forward Thinking

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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.

<b>Show Year</b>	<b>Class</b>	<b>Winner</b>
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.

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## *The Trading Barrel*

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  - Availability of wine-related produce – grapes, honey, apples etc
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