

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

**NOVEMBER 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 27<sup>th</sup> November, 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:*

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### ***Eltham Wine Show 2020***

Well, we did it!

I'm extremely proud of the commitment and effort put in by many members to ensure that this, the 51<sup>st</sup> Eltham Wine Show, actually happened this year. We also thank our judges, led by chief judge Sandrine Gimon, who pulled together a great team for this, the main event in amateur winemaking in Australia.

Of special note is the contribution by Mario 'logistics' Anders who planned the operation and ensured that it was executed to perfection. Congratulations to all entrants who supported the show in a time when so many other events were postponed or cancelled. This may not have been the biggest or the best Eltham Wine Show, but it was the greatest Eltham Wine Show because of the determination of all involved in making it happen.

### ***November Guild Night***

Traditionally, the November Guild Night is a review of the Wine Show – and this year is no exception. Chief judge Sandrine Gimon will present her impressions of the judging process and the wines, the highlights and maybe the lowlights. This is an opportunity to celebrate your success and learn what you need to do to excel at future shows

### ***Social Events***

It seems like we may be able to have an informal end-of-year Guild Family Picnic at a park in the Eltham area around mid-December. Stand by for an announcement on Samepage.

### ***Winding up the Year***

Even though the Wine Show is over and holidays are approaching, it's no time to relax! Now is the time to start serious planning for vintage 2021. Maybe think about trying something different, a different grape variety, a different fruit, maybe a liqueur – the possibilities are endless.

Have a Happy Christmas and a great New Year of winemaking!

Cheers,

**Wayne Harridge – President**



*Traditional Festive  
Mulled Drinks Recipes*

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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): December 9<sup>th</sup>

### **Wine Show Meetings**

Agenda: Marketing, Logistics, Sponsorship, IT, Judging, Financial, Governance  
Committee Members plus Sandrine Gimon (Chief Judge) attend these meetings.

Meeting Dates (Wednesdays):

### **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.



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## Forward Program for Guild Events

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 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 November 27 <sup>th</sup>	<b><u>Monthly Guild Night</u></b> Final meeting of the year and Wine Show debrief.
Mid December *	<b><u>End of Year Guild Picnic</u></b> 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.

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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.

## The EDWG Wine Show Jo Ilian trophy

Danny Cappellani and Graham Scott

*Since 2000, a major award in our Wine Show has been the Jo Ilian. I, for one, have never known the story behind it – nor the annual tradition. Thanks to Danny Cappellani (the 2020 recipient) and Graham Scott (a fellow founding member and friend of Jo's) we have some insight into this coveted prize. Ed*



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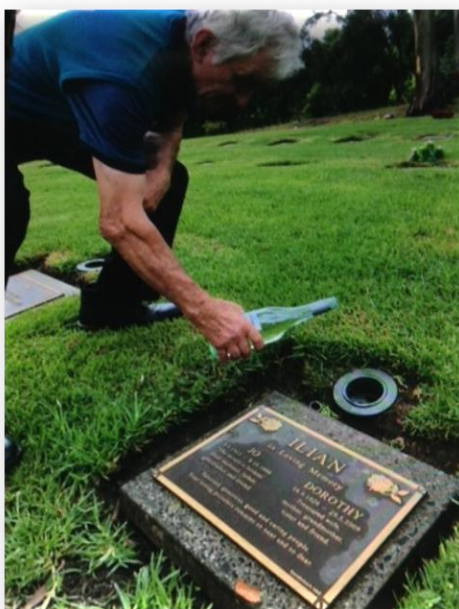
For the benefit of new members – those who joined our Guild in the last decade or so, and older members who may not know – Jo Ilian was co-founder of the Eltham and District Winemakers Guild, together with a bunch of wine enthusiasts, which included our longest serving member (and still on the Committee) Graham Scott.

Way back in 1969 they started what we have today – a very successful and respected Guild and annual wine show. Unfortunately, Jo passed away in 1998. I never met the great man, and all I know of him is what Graham Scott has conveyed to me and, by all accounts, he was a great winemaker, President, Committee person, family man and, above all, a great MATE.

Graham Scott notes that Jo was a great giggler – nothing much worried him. Any crisis, any good happening, anything, could set him off giggling.

He was an astute and diplomatic leader of the Guild and he ensured that whatever we did – it had to be fun. Yes, you had to be serious about your winemaking, he was, but in the sharing was the fun, and that is what it was all about.

Here is a picture of Joe at our 25th Anniversary dinner – with Karen Coulston in the background, and some old coot (Graham) in the foreground. And you'll note that Joe is smiling!



Soon after his death, the then EDWG committee put in place the annual Jo Ilian Perpetual Trophy. The trophy is presented to the winning winemaker of the best-judged wine nominated in advance each year. The nominated wine changes each year, alternating between a Grape wine or Country wine, and has become the most coveted prize within our membership ranks.

Another tradition carried out each year (by our Country wine *guru* Harry Gilham) is a portion of the Jo Ilian trophy winning wine is to be taken to Jo's grave at the Eltham Cemetery, and the cup on the grave filled with the wine.

This year, it was Danny Cappellani's pleasure and honour to carry out that tradition as the humble winner.



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## Did You Know ...?

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Karen Coulston recently gave a short presentation to a U3A Wine Appreciation group when they were tasting Italian wines – and thought we might find it interesting (even though it's in point form). With David Chambers' short story in the Members Share section, I thought this was a good fit! Ed

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## Why are Italian Wines So Savoury?

Karen Coulston, July 2020

### Savoury Whites

- Light to medium bodied
- Fresh
  - Mouth-watering acidity
  - Usually no sweetness
- Mineral
- Green end of fruit spectrum
- Food wines

### Savoury Reds

- Medium bodied
- Dry
- Lean
- Obvious tannin but not harsh
- Not rich
- Green end of fruit spectrum
- Food wines – pasta, pizza

### Terroir

- Climate
- Microclimate
  - Topography
  - Canopy management
- Weather
- Soil
  - Composition
  - Friability, dryness
- Vine variety/vigour/response to management
  - Clones

### Structure vs fruit driven

- |   |  |
|---|--|
| <ul style="list-style-type: none"><li>• Fruit flavours<ul style="list-style-type: none"><li>◦ <b>More green</b><br/>Herbal, vegetal</li><li>◦ <b>More brown</b><br/>Earthy, mushroom, straw</li><li>◦ <b>More red</b><br/>Rather than black, purple<br/>Think cherries</li></ul></li><li>• Acid</li></ul> | <ul style="list-style-type: none"><li>• Tannin</li><li>• Dryness / sweetness</li><li>• Very ripe</li><li>• Rich</li><li>• Dark berry fruit</li><li>• Dark cherry fruit</li><li>• Tropical lushness<ul style="list-style-type: none"><li>▫ Often higher alcohol</li></ul></li></ul> |
|---|--|

### Where are savoury wines grown?

- Cooler climates ie northern Italy
  - Mediterranean climate
- Hot dry summers, cool wet winters
- Slopes
- Less vigorous vines

### Savoury red varieties

#### Sangiovese

- Medium bodied, high natural acidity, high tannin
- Red cherry fruit
- Tobacco earthy complexity with age
- Supple drying grainy tannins retained with age
- Brunello di Montalcino
  - Selected clone which is rich and aromatic
- Tuscany
  - Australian Sangiovese shows savoury character in cool climates eg King Valley

#### Barbera

- Piedmont
- Medium bodied
- Fine tannins
- Lively acid
- Spice, cherry, mulberry, licorice, herbal
- Game and/or earth-like

#### Nebbiolo

- Piedmont, better in cool but not cold regions
- Pale colour tending to orange
- Tannic but not aggressive (trad. 30days on skins)
- Cherry, plum, floral, meaty
  - Tar and roses
  - Prunes, truffle, leather developed fruit character
- Barolo and Barbaresco are the finest

## Savoury fruit flavours / characters

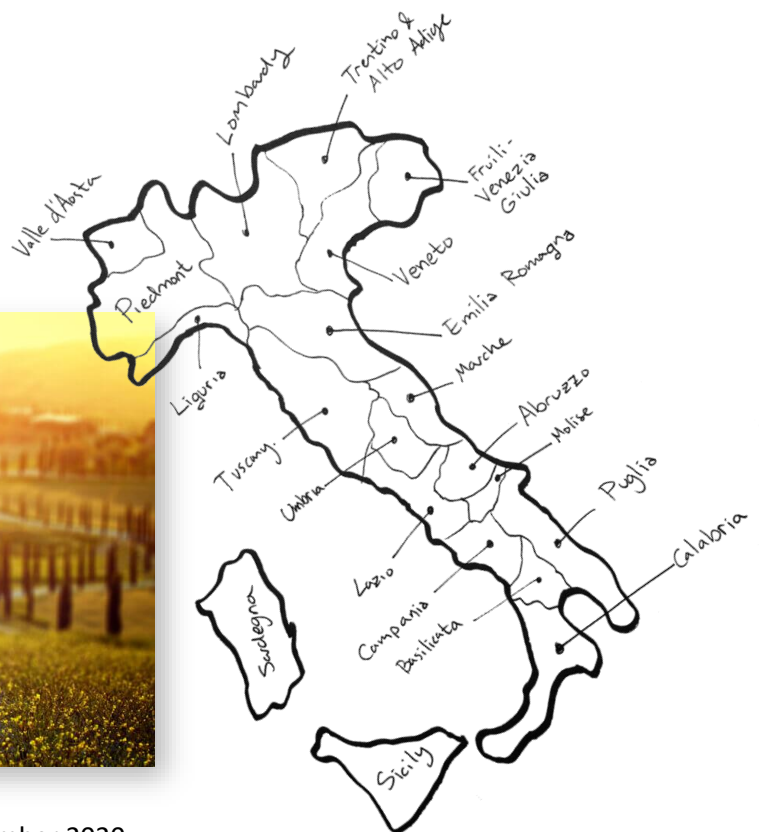
- Olive
- Bramble (unripe black fruit plus herbaceous)
- Tart cherry
- Floral (from terpenes, cis-rose oxide in grapes)
- Vegetal (often S compounds)
- Mushrooms (umami) (age?)
- Beetroot (fine line between sweet and savoury)
- Tea flavour / tannin (fine and pleasant)
- Juniper berries
- Herbal Mineral

## Italian red varieties I consider to **not** be savoury

- Montepulciano
  - Abruzzo (central Italy) but versatile
  - Plush red, black fruit, bold spicy tannin
- Nero d'Avola
  - Sicily (warm)
  - Robust soft tannins, dark cherry, plum
- Primitivo (Zinfandel)
  - Puglia (warm)
  - Robust, generous, high alcohol, spicy rich fruits

## Tannin

- Tannins are phenolic compounds extracted from grape skins and seeds (and oak barrels) by the alcohol produced in fermenting wines
- Tannins take time (years) to complex and mature
- Different grape varieties have different tannins
- Winery practices affect wine tannin extraction
  - Time on skins / fermentation temperature / cap management
- Tannins can be bitter
- Tannins contribute astringency to red wine
  - The drying sensation is due to the binding of the tannins with protein in your saliva, precipitating the complex and so removing lubrication in the mouth
- Good tannin structure is described as
  - Grainy, dusty, powdery, drying, chewy
  - Silky, velvet, slippery, supple ... all tactile
- The sensation should be contributing to body but not harshness
  - It can be refined by fining in the winery
  - Or eating cheese
- In most of Italy winemaking is traditional
  - Facilitated by technology these days
  - Wine styles have evolved from certain varieties, winemaking practices, in certain places
    - But mainly over the last hundred years, like us, since vineyards have been planted to known varieties
    - We can learn from Italian experience
- I love medium bodied, dry, lean, savoury wines



### Richard Webb: my journey into winemaking



My journey into wine making started in the early 70's with Sultana – and some of them were not too bad. In those days Sultana was Australia's main white wine grape!

A group of friends had clubbed together to get basic equipment and next thing we started on Shiraz. We made a lot of Shiraz that started off tasting wonderful but then went horrible.

In the early 80's I had the first of many winemaking epiphanies: I discovered pH and sulphur dioxide and the wines stopped going horrible.

*Home-made destemmer in action on Sultana.  
Remarkably, no fingers were lost using it.  
Wine press V1.0 in background.*

Next, I started making Shiraz and Riesling, sourcing the grapes from Swan Hill grower Jack Bail. There was one thing wrong with these wines: there was never enough. Tragically, Jack was murdered in his vineyard. His successors were not keen on driving to Melbourne for sales, so there were no more grapes from that source.

Graeme Morris, of Winery Supplies, was a valuable mentor in those days. Ian Hickinbotham was another valuable influence, via his wine tasting courses in Hawthorn. My enthusiasm here drove me to attend both the basic and the advanced courses on the same night. This was before breathalysers!

Good palate training is an essential part of making good wine. At these classes I met Dr Peter May, in those days a lecturer at Burnley. Later he grew Chardonnay at Kyneton I was fortunate to get and, later again, he was instrumental in the Australian Lagrein story.



My sparkling epiphany happened in 1991 when I pressed whole bunches of black grapes and produced white juice! I had read about this, but still was really amazed when it happened before my own eyes. This prompted the excavation of an underground sparkling wine cellar, cool in Summer (and still unfinished).

*Photo shows a shallow (early) version of the cellar with the 1994 Vintage.*

I won my first Gold medal for sparkling Macedon Ranges Chardonnay with this wine and, as a result, I was hooked. Then I borrowed some kit from the chemical plant and carbonated a Moscato; a sparkling Lemon wine was another good one. In the meantime I had become hooked on the Eltham Show. Still hooked on that, and sparkling wines too.

*Part of getting serious about sparklings was to modify my ancient wine press to improve the productivity of whole bunch pressing. This is V2.1*







*Photo shows the 2005 class adding yeast to a vat of Shiraz.*

A redundancy from my chemical industry job gave me the push to full-time wine industry work in 1998, and the start of teaching winemaking. At the start I was barely one page in the book ahead of my students. Fortunately, I had a lot of luck and didn't get found out often.

One almost disaster I recall came when I was leading a red wine class in a tasting of Penfolds Kalimna. There were two groups, one bottle per group and, as I tasted one bottle and spruiked fruit, oak, ripeness, classic etc, I noticed the other group shaking their heads and making other unmistakable signs of bullshit detection. Clearly, they did not agree with my description, and they proceeded to say so. So we swapped bottles and hey, their bottle was corked!

That was the first time I had come across cork taint and was sufficiently on the ball to recognise it and so, in fact, it was a really good tasting lesson for the class.

Tasting customer wines was an interesting part of the daily work in this job – and the reason for my encyclopaedic knowledge of the taste of wine faults! But we did see some really nice wines too. It was rewarding to be able to help other people in their wine journey in this way, as were a couple of stints of judging at the Eltham show. Some of our customers were grape growers, hence my first Lagrein. I think that was my best ever red wine. Except that, once again, I didn't make enough.

A great benefit of that job for me was that I saw the difference between wines made from cheap irrigation area grapes and those made from cool climate fruit. I determined to seek out such grapes for my own winemaking endeavours. It was a rather pointless decision at the time because I was always insanely busy in vintage and had no time to be making wine outside of the winemaking classes. But the seed was planted.

Next thing, I had Long Service Leave and managed to wangle a vintage in Champagne: 6 weeks in the Aube, the southern arm of the Champagne district.

I worked in the Red Cellar, where they made the then fashionable Rosé Champagne base wines. Here, in return for 12-14 hour days washing the floor, cleaning presses and tanks, yeasting, sulphiting, pumping over and racking, I got to taste all the new vintage red champagne-base wines across three of the Cooperative's wineries, and also many classic champagnes and burgundies. Plus got paid in Champagne. I strongly recommend the experience: just do it before you turn 60.

*Photo shows the French contract winemaker making additions to a tank of Pinot must. The Cooperative had the most modern equipment for making sparkling wine. This tank is a type of rotofermenter for skin contact fermentation. The rotor is internal.*



Back in Oz, somewhere along the way I had joined the local Community Garden and attempted to grow wine grapes there. Their NO CHEMICAL SPRAYS policy made this pretty difficult, so I pulled the Chardonnay, Pinot Noir and Meunier and planted the phylloxera and mildew resistant Chambourcin. Half of these vines succumbed to overspray when the Council sprayed weeds in the car park next to my plot, and the other half succumbed to the series of El Nino years in the early 2000s. Learning here that no grape varieties are resistant to Roundup and drought, and I also decided that I was a winemaker not a grape grower. It was actually a wise decision, because it saved me spending a fortune establishing a vineyard.



*Photo shows 1000 litre vat in the winery/garage awaiting delivery of the tonne of grapes. Yes, it wasn't big enough, I needed another vat as well.*

On retirement, I returned to Membership in the Guild and resumed exhibiting my wines. The desire to get good quality, cool climate grapes led me back to the Macedon Ranges.

I finally indulged my imagination to embark on a Pinot Noir journey, but also to re-explore fruit wines, create a Prosecco copy, a Tonne of Lagrein, and bush tucker wine. Next project is to attempt to re-create 70's style dry white wine.

After the Vintage in France, I think the Tonne of Lagrein was the next best thing I have done. Also, if it turns out OK, it will be the first time I ever made enough!



## David Chambers: Say What! An Occasional Short Story

When you are living out of a suitcase while travelling from one ski resort to another and have to transfer cash and cards from ski pants to jeans daily, inevitably, one day a mishap will occur.

I am in Gressoney La Trinité, the highest town in the Lys Valley, which itself forms part of the even larger Valle d'Aosta in North West of the Italian Alps. It's an ancient town, as are all of the towns in this steep-sided valley. This is skiing Mecca to those in the know. Down the road a piece is Chamonix. Very nearby is Mount Rosa, the second highest mountain in Europe. I have earned my day off. Skiing for the week amongst powder and steep rocky pitches, I confirm with my buddy at breakfast, today I rest.

So today, my rest day, my time to reset and ponder in the little village dominated by steep mountainsides soaring to over 14,000 feet, will include lunch nearby.

I order a half litre carafe of red wine, the house special – and very special it is too! Musky, with dark chocolate, beautiful drinking. In addition to the wine I add a ravioli, sparkling water and mountain bread. Briskly, the order is removed to the kitchen, just an arms-length from my table for one.

Suddenly, clutching the empty pockets of my jeans, I discover, to my horror, no cash, no Euros and no credit cards. OMG!

Scusi, I say, to Francesca, the delightful host of Hirsch Stube Trattoria here in Gressoney la Trinité, I have no money. I attempt to explain my embarrassment. She says, in perfect English, 'No no, I trust you. We are open all day. Just enjoy your meal and come back later'. I do.

The trattoria is almost full. A child wanders in with a labrador on a lead and joins her parents. This seems so normal here in this mountain village. Everyone greets the dog, rubbing its ears and whispering niceties to the animal. It sniffs the floor for crumbs and sits contentedly, quietly, at the owner's feet.

Timber panelling, local stone, blackboard menus and timber tables decorate the space. The place is tiny, seating no more than thirty persons. The owners, Francesca and her husband, have owned it for three years. Prior to this, proudly exclaiming they had spent a year in Australia. Yes, she says, we visited the Great Ocean Road near Melbourne. And so, we exchange mutual stories about travel and restaurants owned and experiences. I promise to come back some time. An exchange that isn't the first this trip.

The wine, the ravioli sublime with wild mushrooms and mountain herbs, are swept up from my plate. Every last crumb. What a wonderful warm and inviting place here in the mountains of high Italy. Snow decorates the pine trees in this little village shoe-horned into this vast steep-sided valley. The locals are aware of the tasty fare at this ristorante. You should visit sometime.

Me, I plan to return again soon.

[Bar Trattoria, Hirsch Stube \(Facebook\)](#)





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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 2021 Jo Ilian is for Best Berry Wine – so try to source some luscious fruit over the summer and start making Berry Wines ... and see if you can come up with a winner!

<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)	Danny Cappellani
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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**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
- 

