

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

**MARCH 2021**

*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 ... ONLINE – using Zoom ...***

***at 7.30 pm – for 8 pm start***

***Next meeting: Friday 26<sup>th</sup> March, 2021***

***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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### Vintage 2021

The last month has seen plenty of activity with many members reporting on grape deliveries and winemaking progress, however there are still a lot of grapes hanging on the vines and now is the time when growers are trying to sell their uncommitted grapes. There are good bargains to be had at this time so keep an eye on Samepage.

If you have any questions or concerns about your winemaking make sure to get advice from the many experienced members who are always willing to solve problems and help you.

### Guild Nights

Mario Anders has been working with Nillumbik Council to get us back together at the *Eltham Living and Learning Centre* for our Guild Nights as soon as possible. Currently we are on track to recommence at the Eltham Living and Learning Centre for our April Guild Night. Due to COVID restrictions the nights won't be exactly like pre-COVID, and the specific details of these changes will be communicated to everyone closer to the meeting date. The committee have also decided to continue using Zoom when face-to-face meetings recommence as this allows us to reach a wider audience who can't easily make it to Eltham.

### March Guild Night

For our next Guild Night, on the 26<sup>th</sup>, we will have *Tim Thompson*, Farm Manager and Agriculture teacher at Mount Lilydale Mercy College online via Zoom to talk about the grape growing and winemaking aspects of the Agriculture program at the college. The college are regular entrants at the Eltham Wine Show, receiving awards there and at other shows around the country.

Following Tim will be *Richard Webb* who will talk about residual sugar analysis of wine, which can be a critical aspect of winemaking that is often neglected.

Cheers,

**Wayne Harridge – President**



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## 2021 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): May 12, July 14, September 8, December 8

### **Wine Show Meetings**

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

Meeting Dates (Wednesdays): April 14, June 9, August 11, October 13, November 10

### **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.

What did the grape say when it was crushed?

Nothing, it just let out a little wine.

## Forward Program for Guild Events



Guild Nights will continue via ZOOM for March, then back at the Eltham Living & Learning Centre from April.

Guild Nights, Social Activities & Workshops will take place according to COVID guidelines.

We will keep you updated as to what we are able to do via Samepage and the [Website](#).

... so keep ...

\*More information to come \*

DATE	ACTIVITY
Friday March 26 <sup>th</sup> *	<b>Monthly Guild Night:</b> * ZOOM meeting* <b><u>Agriculture Program at Mount Lilydale Mercy College</u></b> Tim Thompson, the Farm Manager and Agriculture Teacher at Mount Lilydale Mercy College will share with us the journey of the College's winemaking program. The College regular entrants in the EDWG Wine Show, so it will be great to hear about the program behind the wine. <b><u>Residual Sugar Analysis</u></b> Richard Webb will speak about measuring residual sugar – a timely talk in the midst of vintage!
Saturday March 27 <sup>th</sup> 	<b><u>Winemaking Presentation at Round Rock Taphouse</u></b> EDWG <i>minimalist</i> winemaking presentations as part of the Round Rock Taphouse free families and friends Grape Picking Day.
Sunday April 11 <sup>th</sup> *	<b><u>Local Wineries Tour: St. Andrews</u></b> Tour, tasting and lunch at Shaw's Road Winery before moving on to a tour and tasting at Buttermann's Track Winery.
Friday April 30 <sup>th</sup> *	<b>Monthly Guild Night:</b> *Eltham LLC + ZOOM* <b><u>Welcome back celebration!</u></b> Come along and bring your 2020 Vintage wine for a tasting – to show us how good it is, or for help/suggestions. COVID: Numbers will be limited and you will need to book your place. Keep an eye on Samepage for more details.
Saturday May 15 <sup>th</sup> *	<b><u>Gold Medal Dinner</u></b> TBA
Friday May 28 <sup>th</sup> *	<b>Monthly Guild Night:</b> *Eltham LLC + ZOOM* TBA

<b>Friday June 25<sup>th</sup></b> * 	<b><u>Monthly Guild Night:</u></b> <span style="float: right;">*Eltham LLC + ZOOM*</span> TBA
<b>Friday July 30<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> <span style="float: right;">*Eltham LLC + ZOOM*</span> TBA
<b>Friday August 27<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> <b>AGM</b> – bring along your mulled wine for tasting and sharing
<b>Friday September 24<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> <span style="float: right;">*Eltham LLC + ZOOM*</span> TBA
<b>Saturday October 24<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></b> Closing Date for Entries
<b>Friday October 29<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> <span style="float: right;">*Eltham LLC + ZOOM*</span> TBA
<b>Friday November 12<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></b> Final Delivery Date
<b>Saturday November 20<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></b> Judging Day
<b>Sunday November 21<sup>st</sup></b>	<b><u>Eltham Wine Show:</u></b> Public Open Day
<b>Friday November 26<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> <span style="float: right;">*Eltham LLC + ZOOM*</span> Final meeting of the year & Chief Judge review of the 2021 Wine Show

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### *Other Dates for Your Diary*

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DATE	ACTIVITY
<b>Sunday August 29<sup>th</sup></b>	<b><u>Frankston &amp; South Eastern Wine Show:</u></b> Public Open Day





Butter  
mans  
Track



### ***Sunday April 11<sup>th</sup>* Local Wineries Tour: St. Andrews**

<https://www.shawsroad.com.au> <https://buttermanstrack.squarespace.com>

After COVID lockdown saw us having to cancel our Local Wineries Tour to these two St. Andrews wineries last year, ***Shaw's Road*** and ***Butterman's Track*** Wineries are ready to welcome us in 2021.

The essence of the day is ...

We'll meet at *Shaw's Road Winery* for a tour, chat and tasting with *George Apted*, before stepping into their café for some lunch (and more wine!).

We'll then head to *Butterman's Track Winery* where *Gary Trist* will take us on a tour of his state-of-the-art Gravity Flow Winery, and we'll sample some of their wines.

- Put ***Sunday April 11<sup>th</sup>*** into your diary ... and keep an eye here and on SAMEPAGE for more details.  
RSVP by April 4<sup>th</sup>.



## The Grape Group ... update

The *Grape Group* have been busy, with the rest of the orders coming in within the last couple of weeks.

### Round #3: *Uva di Troia*

The 3rd grapes to arrive were the *Uva di Troia*, which arrived from *Chalmers* in Merbein on March 11<sup>th</sup>.

Coming in at 12.2Be & 3.8 pH, we were astounded at the sheer SIZE of each grape!



The majority of the group got together to crush at Danny's.

The grapes got the thumbs up!



Bill manned the crusher de-stemmer







The Harridges took their bounty with them ...



... and the cows gave the thumbs up  
(heads down?) for the stems!

Pressed on March 21<sup>st</sup>.

... so PINK!





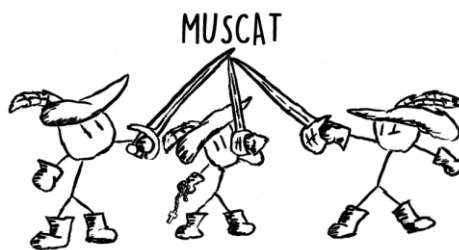


David Chambers' ferment after 2 days on indigenous yeast ...

... and pressing, at the Black Cat Winery.



## The Muscat Project

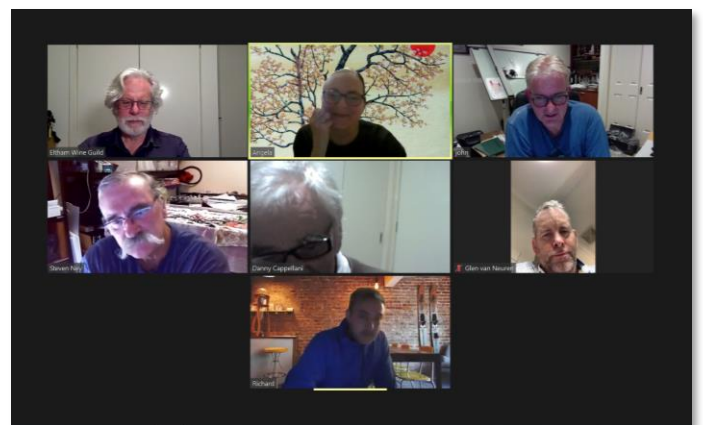


### Preparation ...

The *Muscat-eers* have been on a bit of a learning curve vertical as they've researched and discussed the art of muscat making. For most, this is their first attempt at making Muscat, and are appreciative of the more experienced Guild members' guidance.

Preparation began in 2020, when the Guild had a muscat masterclass with *Jen Pfeiffer*, who spoke about how *Pfeiffers* make their various Rutherglen muscats, and the technicalities of making and aging them.

In February, *Danny Cappellani* ran a Zoom session for the *Muscat-eers*, taking them through the practical instructions, the different choices available, and general information regarding Muscat making.

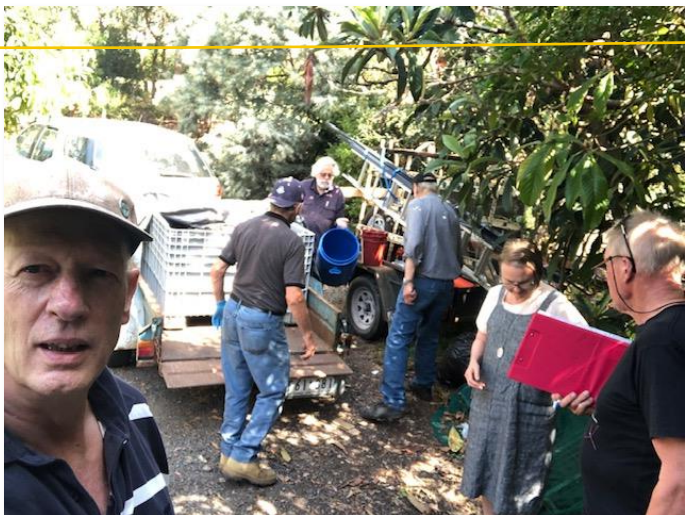


The last weeks have seen the group gathering their thoughts and individual plans whilst awaiting delivery of the grapes - Brown Muscat (*Muscat Rose à Petits Grains*).



## The Crush ...

The grapes arrived on March 18<sup>th</sup> – with Danny and David heading up to St Anne's (Echuca) to pick them up. All the grapes were crushed – in their individual maker batches – at Danny's, with many hands reducing the load.



Each order was weighed out ...

... and crushed into each winemaker's vessel...







... before being  
carted off and safely  
strapped in for its  
journey home.



A break before clean-up!  
(thanks for the much-needed  
coffee Kass!)



... nearly done!!

And the big test ...  
...around 17 Be





## At home with Muscat-eers ...



Graham ... using Neil Johannesen's great little press!

As well as the free run, I got 7L from the pressing.



The Harridges

Pressed at 12 Be and fortified.  
Now sitting happily in demijohns.

... some of that cake is destined  
for pomace jelly!

We are wine MAKERS and DRINKERS, and chat about it and share ideas all the time. But we also COOK with wine – and rarely share any of these successes.

Please share your favourite recipes that are not only enjoyed with wine, but contain wine as an ingredient.

Send to: [newsletter@amateurwine.org.au](mailto:newsletter@amateurwine.org.au)

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## Wine Jelly from Fermented Must ... Wine Pomace Jelly

Angela Harridge ... original recipe @ [winetrailtraveler.com](http://winetrailtraveler.com)

It's that time of the year again ... when winemakers have pomace cake left at the end of pressing. Don't put it all in the compost heap – set some aside to make Pomace Jelly. I shared this recipe at this time last year, but I thought it was timely to share it again. This year we'll make batches from *Uva di Troia*, *Muscat*, *Shiraz* and *Cab Sauv* ... and each will taste just like its parent wine.

The jelly is delicious with cheese, meats and roast veg.

\*\* I bag up 1kg lots of extra pomace to freeze so I can make more later in the year if we run out.

Makes: Approx 1.7L jelly (4½ - 375ml jars)

### TO MAKE THE POMACE JUICE:

1kg grape pomace	1L of water
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### TO MAKE THE JELLY:

3½ cups of pomace juice	½ cup lemon juice (2-2½ lemons)
1 packet of Jamsetta	4½ cups white sugar

1. STERILISE the jars and lids - as for making jam.
2. To make the JUICE:
  - Put the Must and water in a pot and boil for 30 minutes - with the lid on.
3. To make the JELLY:
  - Line a large sieve with muslin and place over a container.
  - Pour the Must into the sieve and allow the liquid to slowly drain into the container.
  - Measure 3½ cups of the liquid and place in a large pan.  
(it needs to be large because the rapid boiling will cause the liquid to foam up)
  - Add the lemon juice and Jamsetta.
  - Bring this mixture to a boil.
  - Slowly add the sugar while continuously stirring.
  - Bring the mixture to a full rolling boil and boil until it reaches setting point.
  - Remove from the heat and skim off foam.
  - Let sit for a few minutes.
  - Ladle into jars as for jam.
  - Clean spillage from the rim of the jar with a damp cloth before putting the lid on.





### Richard Webb: *Vintage in France – Part 2*

#### Finally at work



The Cooperative Head Office was in Bar-sur-Seine. Photo shows part of the Bar-sur-Seine township. The *Bar* is the cliff in the background of this view. The *Cotes des Bars* is the name given to this part of the Aube, because there are several similar cliffs in the region, interrupting the otherwise relatively flat terrain.



The Head Office complex is the place where wines from all of the Cooperative wineries were stored, reserved, aged in oak, blended and sparkled, and the administrative centre.



After an induction, I was put to work with the Sugaring team weighing out the sugar for the bottle ferment stage. Photo shows the sugar bag hoisted in position above the mixing tank with team members untying the bottom valve.

My job was mainly sweeping up spilt sugar, manhandling empty one tonne sugar bags onto pallets and washing the floor. Exciting Not.

After two days of this 9-5 work it was off South to one of the Co-operative wineries at Les Riceys. Because I was an Aussie I would be in the Red Cellar, whatever that meant.

#### The Red Cellar

There was in France at that time a growing market for *red* Champagne, 100% Pinot. This winery had a conventional *White Cellar* where they whole bunch pressed Pinot and Chardonnay and produced normal Champagne base wine. Big presses, big tanks.

The *Red Cellar* was different. Pinot was de-stemmed and fermented on skins in smaller horizontal tanks, auto plunged by rotating internals. Photo shows our winemaker sulphiting one of these tanks. Select batches were whole bunch fermented (in a normal tank) with partial de-stemming.





The work here was much more exciting, but days were long. My duties included washing the floor, helping on the sorting table, washing the floor, sulphiting, rehydrating yeast, washing the press, pumping over (aka spray-painting the roof red), washing the roof, racking, washing the floor, etc, etc.

If this excites you then I advise you to do it before you turn 50. I was 60: in no time I was completely buggered.

### **Fabulous equipment.**

I mentioned the rotary fermenters. But there was more.

The crusher-destemmer was jewel-like as was its vibratory feeder. There were no stems in the grape output nor grapes in the stem bin. This was the only part of *La cave rouge* above ground.

The rest of the operation was actually underground, where there was forced ventilation controlled by CO<sub>2</sub> monitoring. After pressing off, the wines were pumped to tall tanks with easy-open man doors near the bottom, a rotating racking arm and a drain valve.



At end of ferment you pumped out to another storage tank with the racking arm up until the pump lost suction. Then you could open the man door and look inside, see photo. With a torch you could see the lees and clear wine above. By rotating the racking arm down you could get all the clear wine and leave behind the lees. The tank was just high enough off the ground to slip a 50 litre bucket under, then open the

bottom drain valve and dump the lees. I normally hate racking: this was quite enjoyable!

The pumps were 50 mm rubber impellor units, self-priming, and could run dry briefly. Hoses had Milk fittings or something similar. I found this very user friendly.

For the whole bunch ferments, we had a *Rooster*, aka an incline elevator to get the whole bunches up into the tank and then, post ferment, to get the marc into the press. Interestingly, one of the office girls used to moonlight on the rake (see picture) when we had a whole bunch ferment tank to empty. She looked forward to it every year!



### **Different additives**

We used ammonium bisulphite liquid to dose SO<sub>2</sub> pre-ferment and also in the airlocks during MLF (in French this is FML). The yeast was from the CIVC\* as also were tannin and bacteria. They used DAP but still some wine stank in the latter part of ferment after pressing off. We just pumped them over and were glad of the forced air circulation.

It wasn't fun arriving first thing in the morning to a stinky winery, but the fans cleared the stink quickly. Not so good were the wines that foamed furiously when pumped over, hence spray painting the roof, and the need to clean it.

\*Comité Interprofessionnel du vin de Champagne, a semi-Government body.

Sugar is an important additive in Champagne. The Cooperative growers were encouraged to aim for 11 Bé or higher and no incoming fruit was accepted under 10 Bé. Still, most wines needed some sugar to produce the required 11.5% alcohol. The only good thing about doing this manually was that you could sit down while doing it. At the main winery the sugar I worked with was dissolved in water in an electric mixer. In the *Cave Rouge* it was a process using me, a pump and a whisk. It helped to have strong wrists.

### **A variety of co-workers.**

The basic crew in the *Red Team* comprised our winemaker, the upstairs boys, a trainee, me, and visitors. Also, there was a *White Team* of about twenty: much more white Champagne than red was produced. Apart from me they were all French. Our winemaker was a French Korean girl (who spoke English). She lived in Burgundy: more of this later. The boys – one was a train driver, the other a Fireman, both on annual holidays from their day jobs – as was nearly all of the *White Team* for the 11 days of Vintage.



One of our visitors came from a family Champagne House at Chouilly (try pronouncing this!). They had picked and fermented already so he came South to see how the other half lived. Jerome stayed for over a week, had excellent English and explained why I couldn't understand most of my co-workers' French. My French was OK for a tourist, I never needed to ask "Parlez-vous Anglais" through Paris, Amiens and Troyes. But I struggled at the Aube winery until Jerome pointed out that in the wine industry, as on the golf course, you used the familiar "tu" rather than the polite "vous". When I learnt French I ignored the intimate "tu" form of all the verbs as I thought that I would never use it. Thanks Jerome, but in fact most people preferred to practice their English with me, so my French learning stagnated.



After Vintage I went to Chouilly to Jerome's place for a tasting, see photo. From the right, his Mum, brother, Jerome and four guests. Five of their different Champagnes on tasting, all pretty top shelf.

Our other visitors at Riceys were Bigwigs from Krug, Moët et Chandon, Taittinger, Mumm etc. Quite a roll call. They were usually accompanied by the Chief Winemaker who, bless him, always introduced me as "Richard, The Australian". It is common for Champagne Houses to buy and sell from each other grapes and bulk wine. These visitors were quite interested to taste what we were making and to talk to

*The Australian*, so it was quite a privilege for me, if not pretty amazing! It was also an incentive to keep the floor really clean.

## Graham Scott: *Blunders & Bloopers*

*At the last Guild meeting we discussed new ideas members were trialling – and have tried in the past. Graham Scott was prompted to send in this tale. It's great to try new things – and we all appreciate how good it is to know you're not 'the only one' who has them and they don't go as planned!*

*Is anyone else willing to share? All in the cause of a good laugh, of course.*

---

We all have them. Have had them. And they will trip us up again and again.

Bloopers and stuff ups; you can't future-proof yourself from them.

My first was making my first ever wine, a damson which I thought was the ant's pants.

It had a troubled history. No-one was around to tell me that the white scum on the top was *mycoderma* and was turning the alcohol back to water. But it cleared and looked good. It had a glorious colour and I proudly bottled it, put it away and even designed a label for it.

I did notice a bit of sediment, but it was so clear I didn't worry.

Come my friend James for a *Serious Talk* about wine, so I brought out a bottle of the Damson and opened it with a flourish, as is my wont, expecting great praise and acclamation.

Yes, it did have some bubbles in it as I poured it – but what of that? I thought. It looked bloody good to me.

James was a direct man. He took one sip and didn't even look up.

'Effervescent linctus,' he said. And I crumbled. 'Cos he was right!

Later, when I was better at it, and still with the fruit wines in my sights, I used to roam the Eltham back roads for Cherry Plums. Our ancestors must have planted squillions of them and, as they moved on, these became a local pest. The roadsides were full of them. It makes a clear bright wine and, as you are in charge of the sugar input, you can push it up to a good alcohol level. I've made gallons of the stuff. It was the go-to wine for everyday drinking.

Another friend – you have more than one or two when you make wine – came to talk. He was having a downer so I wanted to rise his spirits and the Cherry Plum wine would be just the thing. I rushed up to the back shed in the dark, grabbed a clean bottle and decanted the wine from a flagon, slammed a cork in it and presented it to said friend. Again, with a flourish. It was such a clean wine, crystal clear, so he saw something I hadn't noticed up in the dark of the shed.

Floating in the bottle was the skeleton of a Huntsman spider.

Floating free, and with its black gleaming eyes still there to haunt me.

I was horrified.

Said friend loved it. Wouldn't part with it. Reckoned it added not only flavour, but panache.

I let him take it in its unusual state, but I always checked my stacked bottles – in the light – before filling them after that.

Does anyone else want to confess their sins?



## An Invitation: *Suburban Vintage – Wine Makers of Darebin*

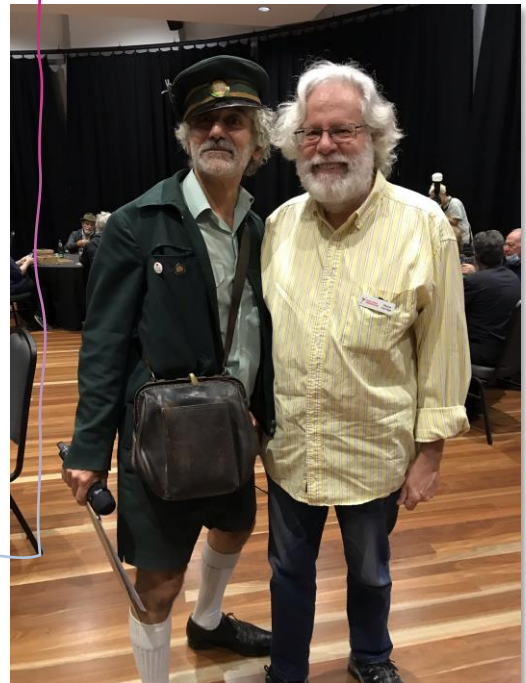


EDWG have been involved in the *Amateur Homemade Wine* competition at (what is now called) the [Darebin Fuse Festival](#) for several years. COVID saw the 2020 Festival cancelled, so the City of Darebin commissioned award-winning local photographer [Laki Sideris](#) to document regular entrants in the wine competition at home, for the 2021 FUSE Festival. He set out to highlight the personalities of each, along with their skills.

In words taken from the exhibition [webpage](#) ...

*The result is beautifully atmospheric work that is part portraiture and part documentary. Comprising short multimedia works and a striking series of still portraits, this exhibition celebrates the link between wine, culture and the migrant experience.*

Several Committee members were fortunate to be invited to the exhibition opening ... an occasion filled with the uniqueness of Darebin culture and diversity.





When he was looking at the images of *Vince Vincetorio* and his family, Danny noticed the trophies he had, and one of them was the *2019 Best White Wine* - that Danny had awarded him.



... they also found faces familiar to EDWG ... Julie & Andy



### Gold & Silver Medal Winners - Bottle Decals

We now have bottle stickers for your wines, to show to friends and family that you were awarded a Gold or Silver medal at the Eltham & District Winemakers Guild Annual Wine Show.

You put a lot of effort into winemaking and you have made a very good wine if you have achieved a Gold or Silver medal award for your efforts. You are entitled to be proud of your wine so here is a chance to show to everyone what you have achieved.



*(Just think: If you won gold three times in a row with the same wine you can put three gold decals on each bottle and be proud.)*

And the medal decals are not year specific so you can put some on your past bottles as well as your current medal winning wines.

Price: The sticker price is 30c per decal.

- For just \$12.00 : you can buy a sheet of 40 decals
- For just \$30.00 : you can buy a sheet of 100 decals

And postage is free on all orders.

Simply email your order to [cheers@amateurwine.org.au](mailto:cheers@amateurwine.org.au) confirming your order, postal address and make a bank deposit for the full the amount of your order into the Guild Bank Account with your name on it.

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## *Jo Ilian Awards – Forward Thinking*

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 Currant 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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