

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

MAY 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 * ****

... + ONLINE via Zoom ...

8 pm start

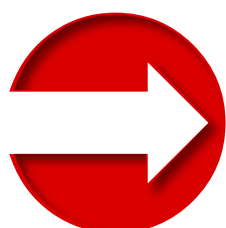
Next meeting: Friday 28th May, 2021

***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>2021 Committee & Committee Meeting Dates.....</i>	<i>3</i>
<i>Forward Program for Guild Events.....</i>	<i>4</i>
<i>Other Dates for Your Diary.....</i>	<i>7</i>
<i>Social Activities.....</i>	<i>7</i>
<i>Wine Show Director – Update.....</i>	<i>8</i>
<i>Workshops.....</i>	<i>9</i>
<i>Did You Know ...?.....</i>	<i>10</i>
<i>Enjoy cooking with wine</i>	<i>11</i>
<i>Members Share</i>	<i>13</i>
<i>Something special in your glass?</i>	<i>16</i>
<i>Jo Ilian Awards – Forward Thinking</i>	<i>17</i>
<i>Sponsors</i>	<i>18</i>
<i>The Trading Barrel.....</i>	<i>19</i>

REMEMBER



Vintage 2021

Hopefully by now all your ferments have completed and your wines 'put to bed' to complete their maturation. Don't forget about them at this stage – make sure they have a good dose of SO₂ once MLF has completed and remember to taste regularly to monitor their progress.

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 help you solve problems – just a short post on Samepage is all it takes, or bring a sample along to our regular guild nights.

Guild Nights

In-person guild nights recommenced in April and we also shared the meeting via Zoom. Whilst there were a few technical glitches, and some 'interesting' choreography, we were treated to an excellent presentation by Richard Webb, followed up by a tasting of members wines. It was good to get back into a more familiar guild night format.

May Guild Night

For the May guild night on the 28th we have Johnny Clark, a winemaker from the National Wine and Grape Industry Centre of Charles Sturt University (CSU), followed by a tasting of members' Gold & Silver medal wines from our 2020 wine show – don't forget your bottle.

This meeting will be yet another format again, with Johnny addressing the meeting via Zoom.

From this month are introducing two regular segments to each meeting:

- **What's going on in the winery ATM?** – a time to share the tasks, problems, tips and ideas for what we should/could be doing each month.
- **Tasting** – a different tasting theme each month.

International Night

The committee are in the process of planning the guild's *International Night for 2021*. Look out for an announcement on Samepage soon.

Workshops

This year the committee are planning several workshops.

We will begin in July with an *Introduction to Winemaking* workshop, using a dry raspberry wine as an example. This workshop will be presented via Zoom, which will enable us to reach a wider audience without people having to travel to attend an on-site workshop.

If you, or anyone you know, are interested in joining this workshop, encourage them to sign up.

Cheers,

Wayne Harridge – President

2021 Committee & Committee Meeting Dates

President	Wayne Harridge	General	Danny Cappellani
Secretary	Mario Anders	Committee	Trevor Sleep
Treasurer	Mario Anders		Graham Scott
Assistant Treasurer	Bill Bussau		Angela Harridge
Past President	Mario Fantin		Trevor Roberts
Wine Show Chief Judge	Sandrine Gimon		Glen van Neuren
Wine Show Director	Mario Fantin		Richard Martignetti
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): 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): June 9, August 11, October 13, November 10

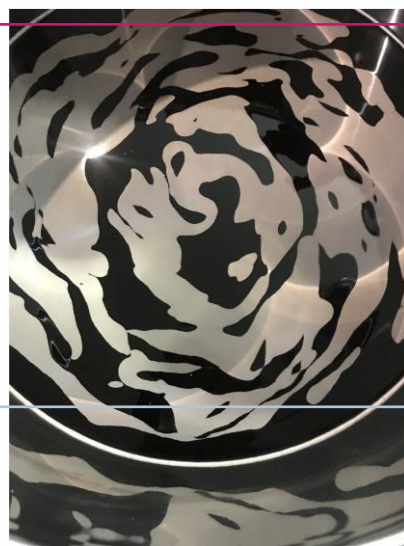
Visitors Welcome

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.

Richard Webb: *Foam incarnations*

Photo of Cab Merlot 2020 foam during racking barrel-tank.

See anyone you know here?



Forward Program for Guild Events



Guild Nights are back at the Eltham Living & Learning Centre!



They will ALSO be streamed on ZOOM.








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 May 28 th * 	<u>Monthly Guild Night:</u> *Eltham LLC + ZOOM* Johnny Clark – Winemaker at the National Wine & Grape Industry Centre – will talk about the work he’s doing with the academics at the NWGIC to improve grape production and winemaking. <i>What’s going on in the winery ATM?</i> General chat about the tasks, problems, tips, and ideas at this time of the year. This month: <ul style="list-style-type: none">• Where we’re <i>at</i>, at this time of the year.• Malo – getting it restarted.• Testing – SO2. <i>Tasting: 2020 Gold and Silver medal wines</i> Bring along your wines that won a <i>Gold or Silver medal</i> at the 2020 Wine Show – we didn’t get to taste them last year.
Wednesday June 2 nd	<u>Chat @ 8!</u> ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm
June 19 th & 20 th	<u>Nillumbik Open Cellars 2021</u> Take a drive through the beautiful hills and visit some of Victoria’s finest boutique wineries. Check the website for more details as they become available.
June 20 th * 	<u>Nillumbik Open Cellars Lunch @ 12.30:</u> Choose your own Open Cellars to visit, then meet up at a Winery (TBA) for lunch and info sharing. We’ll decide on a cellar to meet at as soon as the list is available – keep an eye on Samepage.

Friday June 25th  	<u>Monthly Guild Night:</u> *Eltham LLC + ZOOM* <i>Sentia Wine Analyser</i> presentation by Piers Parmenter from <i>Grapeworks</i> . <i>What's going on in the winery ATM?</i> General chat about the tasks, problems, tips, and ideas at this time of the year. <i>Tasting: Muscat Group</i> The <i>Muscat Group</i> are asked to bring along samples of their muscat.
Wednesday June 30th	<u>Chat @ 8!</u> ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm
Sunday July 18th 	<u>Introduction to Winemaking: Session 1</u> ZOOM* Check out the information below and share it with anyone you know who would like to begin their journey into making wine.
Friday July 30th  	<u>Monthly Guild Night:</u> *Eltham LLC + ZOOM* <i>Marta Viegas</i> from <i>Home Makelt</i> will talk about products and services that Home Makelt provide. There will be opportunity for members to ask questions. <i>What's going on in the winery ATM?</i> General chat about the tasks, problems, tips, and ideas at this time of the year. <i>Tasting: Alternative Varieties – RLC RLP WLA</i> Bring along your wines that fit the <i>Alternative Varieties</i> category in the Wine Show.
Wednesday August 4th	<u>Chat @ 8!</u> ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm
Friday August 27th  	<u>Monthly Guild Night:</u> <i>AGM</i> A time to review the year that was for the EDWG. Let the President know if you're interested in joining the Committee. <i>What's going on in the winery ATM?</i> General chat about the tasks, problems, tips, and ideas at this time of the year. <i>Tasting: Mulled wine</i> As is traditional for the AGM, bring along your <i>Mulled Wine</i> to share as we go through the AGM formalities.
Wed. September 3rd	<u>Chat @ 8!</u> ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm

Friday September 24th 	Monthly Guild Night: *Eltham LLC + ZOOM* TBA <i>What's going on in the winery ATM?</i> General chat about the tasks, problems, tips, and ideas at this time of the year. <i>Tasting: Red Blends</i> Bring along your <i>Red Blends</i> to share.
Wed. September 29th	<u>Chat @ 8!</u> ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm
Saturday October 24th	<u>Eltham Wine Show:</u> Closing Date for Entries
Friday October 29th 	Monthly Guild Night: *Eltham LLC + ZOOM* <i>Judging Berry Wines</i> – judges Wayne Hewitt and Anne Shea will discuss what the judges look for in Berry Wines ... the 2021 Jo Illian. <i>What's going on in the winery ATM?</i> General chat about the tasks, problems, tips, and ideas at this time of the year. <i>Tasting: Berry Wines</i> Bring along your <i>Berry Wines</i> to share.
Wednesday November 3rd	<u>Chat @ 8!</u> ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm
Friday November 12th	<u>Eltham Wine Show:</u> Final Delivery Date
Saturday November 20th	<u>Eltham Wine Show:</u> Judging Day
Sunday November 21st	<u>Eltham Wine Show:</u> Public Open Day
Sunday November 21st	<u>Dinner @ Veneto</u> We deserve to not have to cook dinner tonight!
Friday November 26th 	Monthly Guild Night: *Eltham LLC + ZOOM* <i>Wine Show Review</i> – the Final meeting of the year & Chief Judge's review of the 2021 Wine Show. <i>What's going on in the winery ATM?</i> General chat about the tasks, problems, tips, and ideas at this time of the year. <i>Tasting: EDWG Wine Show Medal Wines</i> Bring along your wines that won a <i>Medal</i> to share.

Other Dates for Your Diary

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

Social Activities

Sunday June 20th Nillumbik Open Cellars Lunch Meet-Up @ 12.30 **Angela Harridge**

Finally ... a chance to do what we had planned last year!
It's another opportunity for us to support our local wineries – and get together to exchange stories.

For anyone who hasn't done a Nillumbik Open Cellars day before – it's easy. The website will (eventually) have a list (and map) of the Nillumbik wineries that will be open – from 11am-5pm. You simply peruse the list and pick the ones you want to visit. I generally find 4 per day is enough.

Some offer food as well as tastings – either nibbles or lunch – and we'll choose one that is offering the latter – and meet there at 12.30pm. The idea is you make your own way around before and after lunch – but head to our chosen winery for lunch.

I'm still waiting for the Open Cellars 2021 website to put up their list – so keep an eye on Samepage to see where we choose.

No booking needed – just rock up at 12.30 on the 20th.



Mario Fantin



Key Dates

Please mark the following important dates in your calendar and pass them on to your winemaking friends:

- Closing date for entries: 23 October 2021
- Judging day: 20 November 2021
- Open day: 21 November 2021

Frankston Show

The *Frankston & South Eastern Winemaking Competition* is usually held on the last weekend of August. Eltham Guild members should use the opportunity provided by the Frankston Show to 'test run' the wines they intend to enter in the Eltham Show. Feedback received from judges at the Frankston Show, particularly regarding current vintage wines, can be used to make any last-minute adjustments before you enter them in the Eltham Show or bottle them.

Jo Ilian Trophy

Our prestigious Jo Ilian Trophy this year will be awarded to the best berry wine. By now, you should have either had a go at making a berry wine or given some serious thought to doing so. Berry wines can be at their best after being matured for some time.

Last month I provided the raspberry wine recipe used by the Guild for its workshops. This recipe is very simple with raspberries being the only key ingredient (excluding sugar, water and yeast which is used in all country winemaking). This month I have attached a recipe for *blackberry* wine which includes the addition of bananas and raisins. Note the comment in the recipe that 'bananas or dried apricots add to the body and flavour'.

The purpose for attaching this recipe was to show that additional ingredients can be used to improve the mouthfeel and complexity of your berry wines. The only way to work out what is best for your particular ingredients and personal taste is to experiment by making a few wines with slight variations to the recipe. The beauty of making country wines is that they can be made quickly in small quantities using utensils found in the kitchen.

For those of you who have never made a country wine, or are a bit apprehensive about having a go, the Guild is planning to run an *Introduction to Winemaking* workshop, where participants will make raspberry wine. Details are still being finalised, however the plan is to run the workshop via Zoom with Guild member mentor support available on request. People interested in participating will be provided with a list of ingredients and utensils they will need to procure prior to the workshop. Arrangements will be made with our sponsors to ensure everything is readily available, hopefully at a special price for participants.

This workshop is a great opportunity to start on the path of making country wines. The workshop will be of benefit to those of you who may have made country wines in the past. We are all learning all the time no matter how experienced we are. Stay tuned for details of the workshop.



Introduction to Winemaking: Online

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

Learn about the art of winemaking using a fruit available throughout the year – raspberries (the frozen kind)

The techniques taught can be applied to all types of winemaking.

An EDWG member *mentor* will be available if needed.

- ★ Learn about wines, their origin and history
- ★ Learn about the different varieties of wines
- ★ Learn & Make – *Raspberry Wine*

This year we're trialling running the course online – via ZOOM.

Over the 3 sessions, you will join your instructors and fellow winemakers online, follow the instructors as they take you through the notes and, over the months, you will make your first wine.

We'll work through each step in the workshops then (those who live nearby) can get together to share samples of their wines.

The course will be held from 2 - 4pm on Saturdays

Session 1: Saturday 10th July - Short informal chat to meet each other & get organised

Session 2: Saturday 17th July - Making the Wine

Session 3: Saturday 7th August - Checking and Caring

Session 4: Saturday 4th September - Tasting and Finalising

Course Fee: TBA

Enrol: The enrolment form will be on our website early next week

Members keep an eye on Samepage

Further information: EDWG President: president@amateurwine.org.au 0408 031 581

Chinese Wine Explained

Terry Xu (translated from Chinese to English by Beatrice Ng), Club Oenologique,
<https://cluboenologique.com/story/chinese-wine-explained/>

Did you know that China is one of the top wine producers in the world?

This article discusses some of the key wineries, grape varieties and regions, and the future of the Chinese wine industry.

Historically, wine hasn't played a major role in Chinese history – being used more as a diplomatic tool than a part of everyday life. Locally produced domestic wines were often made by blending grape juice with flavourings – until Chinese consumers started getting interested in Western lifestyles.

Imported wine flooding into the market from the late '90s educated consumers and wine regions have rapidly grown – to the point where China is now in the top 10 of the world's biggest wine-producing countries, with 8 large-scale wine regions (outlined in detail in the article).

The Chinese consumers prefer red wines. The main varieties grown in China include Cab Sauv (the main grape variety grown), Merlot, Cab Gernischt and Marselan (growing in popularity). The most common white variety is Chardonnay (they're producing outstanding wines), followed by Petit Manseng, Riesling, Welschriesling, Viognier and Vidal.

The future of the Chinese industry is a positive one. With more disposable income to spend on wine, consumers are now able to purchase local wines via retailers and online, the largest wineries are hiring world-renowned consultants and expanding into the international market, and the next generation of winemakers are being sent abroad to study.

It's an interesting read – and something to keep an eye out for – Chinese wine at Dans?



Jade Vineyard – Ningxia, China

Enjoy cooking with wine ...

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

One of the books recently donated to the EDWG Library is about the *Hunter Winemakers* (by Max Lake).
The book has a section with recipes from the O'Shea family ...

Maurice O'Shea owned Mount Pleasant winery. His mother was French, and he spent several years in France, during and after WW1, and attended the University of Montpellier. When he returned to Australia in 1921, he spent years applying French theory and practice to the vineyard.

Red Cabbage a l'Etuvée au Vin Rouge

Hunter Winemakers, Max Lake p149 *recipes in Imperial measures

Take a medium-sized red cabbage, soak in cold water and cut in halves.

Cut out the hard stalky part near the centre, leaving only the coloured leaves. Cut these into thin strips.

Melt ¼ lb butter in a saucepan, add the sliced cabbage, season with salt and pepper, and allow to cook slowly for half an hour with a tight-fitting lid on (cooking à l'étuvée).

Now add a level tablespoon of flour and mix in. Cook a few minutes, stirring occasionally; then pour into the saucepan ¾ of a glass of red wine and ¼ of a glass of water. Refit lid and simmer gently for 2 hours.

There should be no sauce left when the cooking is completed.

This vegetable is a good accompaniment to sausages or pork.

Bream a la Hillview

Hunter Winemakers, Max Lake p156 *recipes in Imperial measures

Melt some butter in a pan cook half a dozen chopped eschallots without browning. Add a glass of white wine and an equal amount of water.

When hot pour all these ingredients into a baking dish, season with salt and pepper and place in sauce 2 medium sized bream (1-1¼ lb) after rolling them in flour and salting the insides.

Around place finely sliced pieces of orange without skin and slices of tomato.

Bake in a moderate oven turning the fish over after the downside is cooked (10-15 minutes).

10 minutes more should suffice to cook the fish.

Serve with the garnishing all around.

I'll include some of their recipes for 'bits' in the next newsletter ...

Blackberry Wine

... Mario Fantin

Blackberries are a favourite fruit for making red table wine. They blend very well with apples, blackcurrants, damsons, elderberries and sloes. Bananas or dried apricots add to the body and flavour of these blends. Garden blackberries are considered best for table wines. Hedgerow blackberries have a slightly stronger flavour and are preferred for dessert wines.

2kg garden blackberries	2 ripe bananas
250g raisins	1kg white sugar
5g citric acid	4g grape tannin
Pectic enzyme & Campden tablets	3.5 litres water
Bordeaux wine yeast & nutrient	

Remove stalks, wash and crush the blackberries.

Peel and mash the bananas.

Wash and chop the raisins.

Place the fruit in a bin. Pour on hot water, cover and leave to cool.

Add the acid, pectic enzyme and one crushed Campden tablet.

Cover and leave for 24 hours.

Add the activated yeast, nutrient and tannin and ferment on the pulp with the fruit submerged for 4 days.

Strain out and press the fruit.

Discard the pulp and stir in the sugar.

Pour the Must into a jar, fit an airlock and continue fermentation to dryness.

Rack.

Add one Campden tablet.

Store until bright, then rack again.

Mature this wine for one year in bulk, and at least 6 months in bottle.



Richard Webb: Vintage in France – Part 4

The story so far ...

- Richard had a long-time dream of working a vintage in France.
- Quite unexpectedly, in 2008, an opportunity came up via a family member's distant connection.
- He headed off even before he got the ok from the vineyard.
- Brushed up on his school French and, on the way, 'just happened' to run into a string of people who could help his journey.
- Just as he'd reached the point of desperation, the Call came through!
- He headed off to the *Cotes des Bars*, survived an induction course and was put to work with the Sugaring team.
- Was then sent to one of the Co-operative wineries at *Les Riceys* to be on the *Red Cellar* team to make Red (Pinot) Champagne – where he learnt lots about making champagne, made friends with his multi-cultural co-workers, fixed up his French and got invited to a friend's family vineyard to check out their champagne.
- The weather for the vintage proved variable (much like it was for us this year!), but a good one.
- The winery proved to be modern, well organised and with great food – and wine – even for the lunch break!
- He stayed both in a bunk house and a 19thC 'little shack' (a mansion called *Le Pavillon*) – where he wine and dined grandly, including a structured tasting of house base and Reserve champagnes.
- He cruised around the Cellar doors of *Pommery*, *Veuve Cliquot*, *Mumm* ... all in the name of 'researching' how they set up their cellar doors.

... and so, we conclude the journey ...

Meanwhile, back at the Ranch

The work went on at the winery and the days stretched to 14-16 hours as all the tanks filled up and bottlenecks threatened. We had one whole bunch ferment that smelt of VA. It was a worry until the lab analysis came back OK.

Freeloading continued as the Chief Winemaker dragged me away to taste other wines from the current vintage in other wineries also part of the cooperative. Interesting tasting Champagne-base wines: they are really sour, particularly pre-MLF and have no great level of alcohol to balance the sour taste. Also terrible on your teeth. And nearly all made from unripe grapes. (After tasting, your empty glass smells of green grass).

But across the whole vintage there were a handful of wines that seemed ripe and fruity, as well as having a fine line of acid. These were earmarked for the Prestige blends. I was flattered to be asked for an opinion during these tastings. It was only later that I realised that the Chief Winemaker valued Australian opinions and valued our ideas of ripeness. Much later I discovered that this same Chief Winemaker was anointed Sparkling Winemaker of the Year (2020).



The Dog of the Vintage

On the eleventh day of Vintage the grapes were all picked and pressed: there was no more work for the majority of the seasonal workers. So that night there was a party. Again, the Cook excelled herself and again the Boss raided his cellar.

Menu

Les gourgères et les petits fours

Champagne Marquis de Pomereuil Cuvée Speciale (smooth, dry and long)

Crêvettes au Saumon avec macédoine de légumes à la mayonnaise

Chablis Première Cru "La Chablisienne" 1999 (buttery, smooth, rich and long)

Veau sauté aux cèpes avec gratin Dauphinois

Beaune Domaine Charache-Bergeret "Les Profiles" 2001 (over the hill)

Fromages (as previously reported)

Pommard Premier Cru Domaine Charache-Bergeret "Les Charmots" 1999 (to die for, at least two magnums, see photo)

Gâteau aux Fraises

Champagne Rosé Marquis de Pomereuil (perfect with the strawberry tart)

Also, there was entertainment. Four of the White Team played hunting horns, they gave us some merry (and loud) tunes. We also had vocal solos, duets and trios, plus one of a somewhat ribald nature courtesy of two of the Red team, and the cook's husband sang for the first time after having a stroke. The power of Champagne is quite remarkable.

Also quite remarkable, the next morning we discovered why the party was called The Dog. It yapped in our ears and gnawed at our bellies: some even found it necessary to have a *Hair of The Dog*.



Post Vintage

Although the majority of the workers had gone, a skeleton winemaking crew remained. All of our red wines had yet to finish Malo, and the tanks, hoses, pumps and other equipment had to be cleaned. The rotary fermenters were tricky to clean as you couldn't really see much inside them. So, therefore, you had to wash then backwash every nozzle to make sure that it was clean – and some were not. The sample points had internal strainers you couldn't remove, almost impossible to clean. Our air-bag press was also a brute to clean, requiring one to stand under it (ie half in it) with a high pressure water lance and get soaking wet. We used neither Caustic nor Percarbonate: our effluent ponds drained into the Seine.

But generally, the pace of work was much slower. There were two hours of sunlight after work, so we started crawling the local Cellar doors. Quite interesting to taste and comment on the wines in French, though one vigneron turned out to be Canadian and had excellent English, as well as the best wines we found. We also drove past the *Moutarde* winery – Coles Liquorland have their Champagne from time to time. But they also have a distillery. I love old Marc de Champagne. For me it captures the unique terroir of Champagne: I think that it smells and tastes like a walk through the vineyard after harvest, leaves, mould, earth.

Eleventh hour freeload



Could there be any more? But yes, there was, in the form of a Trade Show at Epernay.

I had some experience of wine Trade Shows in Australia – usually because of my Australian job. I was there to be helpful to customers current and potential. And sober, quite a difficult thing as every second stand has gallons of booze. But for this Trade Show the winery boss and Chief winemaker invited me along to eat the Snails (see photo) and drink the wine. I can't think of what else I was to do after I had met more bigwigs this time from the North of Champagne. I ended up in the Moët and Chandon bar – to find that they all had beaten me to it.

A weekend in Burgundy (sigh)

Remember our winemaker who lived in Burgundy? So, in the Post Vintage quiet, she drove back to Beaune so see her family for the weekend and was kind enough to ask me along. She lived in the old town adjacent to a wine bar ...

The next day we went tasting in the Cote D'Or – vines in every direction, as far as the eye can see.

Good wine was expensive, unripe wine quite cheap, but my Aussie palate did not appreciate it. Occasionally there was a cheap Chablis or something, but if not unripe, they were a bit like lolly water.



The pick of the bunch for me was a Pommard (red Pinot Noir) – expensive, but worth buying three bottles in the hope I could get them home. The day after there was a cheese and wine tasting at the local market, wines from all of France. I had such a good time, but that night we had to drive back to the Aube. It was starting to get cold.

Last night at Les Riceys

In the end there were only four of us left: the Red and White winemakers, the leading hand and yours truly. We had a little dinner to celebrate. We asked the Boss to join us, he opened his cellar again.

Menu

Salade de laitue et d'oeufs de lompe (caviar)

Champagne De Castelanau Brut

Osso bucco avec risotto milanese au Richard

Chardonnay 2006 Stoniers Mornington Peninsula,

Mercrey 2007 1ère Cru Domaine Messand "Provinage"

Les fromages

Pommard 2006 "Trois Follots" (thank goodness I bought three)

Tarte aux poires

Riesling 1997 Alsace Dopff



The contrast between the Oz chardonnay and the Burgundy was fascinating. I thought that although the *Mercrey* was a more complex wine, the Aussie was better with the meal by a short half head. (The French disagreed.) The *Pommard* was too big for the veal!

The riesling was the star of the show, still youthful at 11 years of age, with honey, nuts and classic kerosene nose, then most fruits in the orchard on the palate which was full and long, with restrained sweetness that was not lost with the pear tart.

I still keep up with the Red winemaker. Saw her in 2015. She now has a patch at Morgon in Beaujolais where she makes serious keeping wines – Beaujolais is not all the Nouveau rotgut.

Paid in Champagne – finally

I was surprised to hear that I would be paid the same as the other labourers for the Vintage, €2000. Then I realised that it made more sense to be paid in Champagne to that value. They had this Australian connection so they could just put a couple of cases into the next shipping container headed to Oz, no big deal, so they said. The other wines I had bought in France could go too plus some excess baggage I had somehow collected on the way.

Only when I got home, none of the Australian connections seemed to know anything about it. Repeated following up finally produced results and just over one year later the wine appeared.

Au revoir France

It was a good time to go: the Christmas lights were up, and it was getting really cold. But what a fabulous trip!

As well as the exhaustive Vintage work, I was so lucky to find myself included in so many tastings and other activities. Most remarkable were all the people who were so kind and generous to me, suffering my execrable French and curious Australian habits.

But it didn't end there.

I had an American adventure ahead of me before I came back to Oz – but that's another story.



Something special in your glass?

What was the last old wine you drank? And why?

Graham Scott: This is the label from a wine I opened a few nights ago.

1998 Chardonnay from *Blackwood Ridge Vineyard*, Moe South.

This has travelled around a bit as we moved house(s) and cellaring has not been up to standard, but it has survived thanks to good corking.

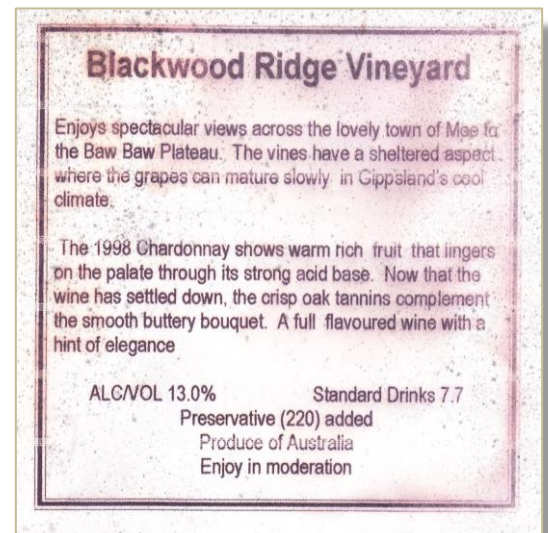
So, I read the label and wondered if any of those descriptors would still apply to a 23-year-old white wine.

I opened it with some trepidation as the colour isn't what you find in your everyday Chardy, being a heavy golden, but the initial nose was still crisp, so it hadn't flattened out.

Waited a bit, and then found it was a wonderful full-bodied wine. Young Chardonnay characteristics are way gone but replaced by long, smooth, seamless flavour. Not so much of the green but more of straw. Dry with big mouthfeel.

So, I can breathe a sigh of relief.
The Moe vineyard produced good fruit.
I didn't muck it up.
I think I might have another one somewhere....

So, what was the last 'old' wine you opened?



Julie Game: We recently opened one of our 2008 Rieslings, fruit from Whispering Hills.



It was a perfect example of an aged Riesling.

Divine.

Great pity not to be able to get their fruit anymore.

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!

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)	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

**— THE —
ARTISAN'S
BOTTEGA**

**EQUIPMENT TO
FEED YOUR PASSION**

Address: 317 Victoria St, West Melbourne
Ph: 03 9328 1843
218 Cooper Street, Epping
Ph: 03 9422 1711
<https://artisansbottega.com.au>

COSTANTE
imports

**For all your
winemaking
equipment.**

Presses
Storage Tanks
Fermentation Tanks
Bottle Fillers
Filters
Screw Capping Machines -
Yeasts
Labelling Machines
Chemicals
Semi Automatic Corkers
Corks
Fittings
Pumps

Ph: (03) 9484 7948 - Fax: (03) 9484 7940
577-579 Bell St, Preston VIC 3072
Email: sales@costanteimports.com.au

www.costanteimports.com.au

AUSTCURE
SMOKERS & ACCESSORIES

**MEAT SMOKING
KITS & BUNDLE OFFERS
FERMENTATION EQUIPMENT
CIDER**

Steve Director
Phone: 0490025711
Email: steve@austcure-mail.com
Website: www.austcure.com
Facebook: <https://www.facebook.com/Austcure>

Proudly sponsored by
Eltham and District
Community Bank® Branch

Bendigo Bank

**Greensborough
Home Brewing Supplies**

Your local homebrew shop carrying a complete range of Wine & Beer making supplies

Books	Nutrients	Glassware	Acids
5L Stills	Oak Barrels	Corks	Yeasts

Winemaking equipment hire – including motorised crusher / de-stemmer (750kg / hr), basket press, corker and more.

Call Dave for all your needs ...
29 Beewar Street Greensborough 3087 Greensborough
Tel: 9432 0283
Email: brewwithdave@greensboroughhomebrew.com.au

Home Make it™

~ Specialists in homemade food & beverage equipment, supplies & courses ~

PASTA/PIZZA	SALAMI	WINE	CHEESE	SPIRITS
TOMATO PASSATA	OLIVE OIL/VINEGAR	SAUSAGES	BEER	KITCHENWARE

www.homemakeit.com.au | info@homemakeit.com.au

-CLAYTON- Shop 4/158 Wellington Rd, Clayton VIC 3168 ph: (03) 9457-8222
-RESERVOIR- 261 Spring Street, Reservoir VIC 3079 ph: (03) 9487-1139
-PRESTON WAREHOUSE- 95 Chifley Drive, Preston VIC 3072 ph: (03) 9487 1105
OPEN - Mon to Fri 9am-5pm, Sat 9am-1pm (9am-3pm March-July) & Sun 10am-2pm (March-April)

Panton Hill Estate

The Panton Hill Estate olive grove is a family owned and run farm which is nestled in the western hills of the famous Yarra Valley

Phone: +61 3 9719 7260
Email: info@pantonhillestate.com.au
Sales: sales@pantonhillestate.com.au
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
-

Beer Kegs FREE

Pick up Northcote

Contact Phil: 0413 580 440



Is anybody interested in some steel beer kegs that I don't need?

I'm not sure of the sizes, as I haven't used them.