

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

JUNE 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 25th June, 2021

Guests who are interested in finding out more about the Guild are welcome to attend any of our regular Guild meetings

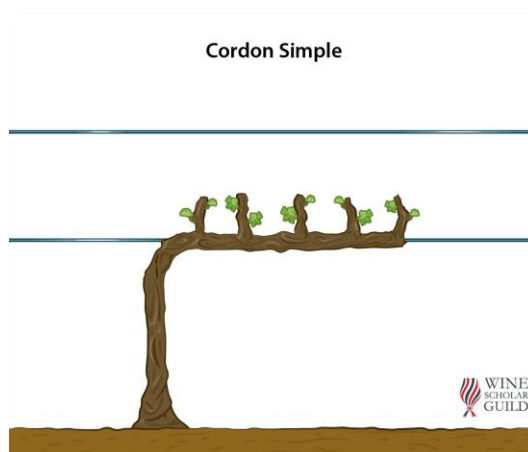
In This Newsletter:

<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>Wine Show Director – Update.....</i>	<i>8</i>
<i>Courses</i>	<i>9</i>
<i>Did You Know ...?</i>	<i>10</i>
<i>Enjoy cooking with wine</i>	<i>11</i>
<i>Jo Ilian Awards – Forward Thinking</i>	<i>13</i>
<i>Sponsors</i>	<i>14</i>
<i>The Trading Barrel.....</i>	<i>15</i>

It's pruning time = the great debate

Which one ... and why?

... chat on Samepage



Nillumbik Open Cellars

It was good to catch up with a few other guild members out supporting our local wineries, good food, good wines, and a good chance to talk winemaking with the winemakers. I was surprised that a number of wineries are using wild yeast ferments and other minimalist winemaking techniques – even foot stomping the grapes!

Guild Nights

In-person guild nights recommenced in April and that was it! In May we had a great presentation via Zoom by Johnny Clark, a winemaker from the National Wine and Grape Industry Centre of Charles Sturt University (CSU). At this time, we have had no indication from Nillumbik Council as to when we can recommence Guild Nights at the Eltham Living and Learning Centre.

Frankston and South-Eastern Winemaking Competition

If you've entered this show in the past you should have received an entry form via email for the 2021 50th anniversary show. If you haven't entered before then I'd encourage you to enter this year as it's a great way to get assessments of your wines. Just head to the FAWG website and download an entry form: www.fawg.org.au - they need to be lodged by 17th July.

The FAWG show has classes for red wine barrel samples (current vintage wines BSx). These classes give you the perfect opportunity to have your wines judged and still have plenty of time to *tweak* them for the main event – the Eltham Wine Show.

International Night

The committee are still in the process of planning the guild's International Night for 2021 – another challenge due to COVID – but keep a lookout for an announcement on Samepage.

Perhaps we can all have pizzas delivered and do it via Zoom!

June Guild Night

Unfortunately, we won't be hearing about the *Sentia Wine Analyzer* as we planned this month. However, we hope we can all get together on Zoom and have an informal chat about our winemaking at 8pm on the 25th of June. Pour yourself a glass of something good and pull your chair up to the screen for the night.

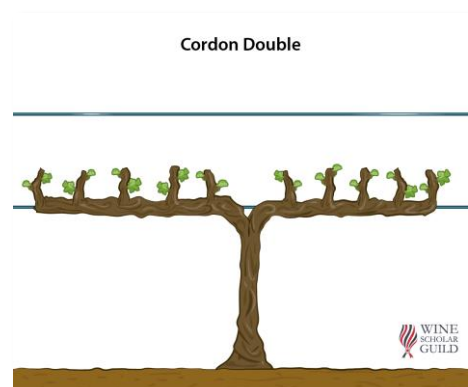
Courses

Planning is continuing for the *Introduction to Winemaking* course. We're trialling doing it via ZOOM, which will enable us to reach a wider audience without people having to travel to attend on-site, and ensure we can do it in a COVID-safe way and sidestep any lockdowns.

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

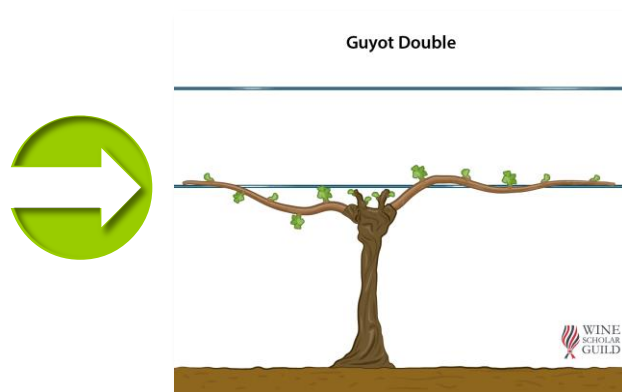
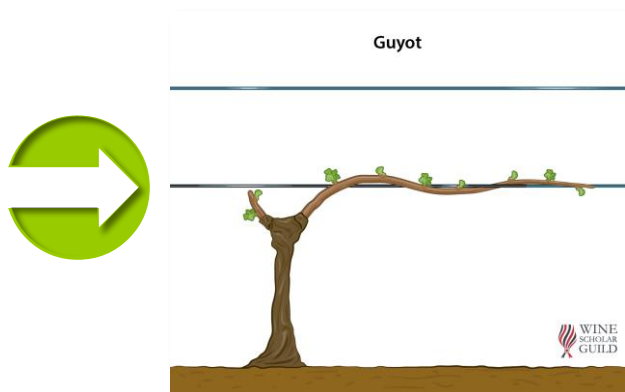
Wine Show Meetings

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

Meeting Dates (Wednesdays): 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.



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](#).

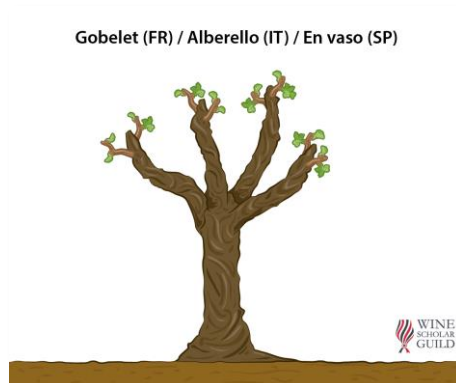
... so keep  ...

*More information to come *

DATE	ACTIVITY
Friday June 25 th * 	Monthly Guild Night: ZOOM* Sentia Wine Analyser presentation by Piers Parmenter from Grapeworks . Postponed due to COVID – keep an eye out for new date What's going on in the winery ATM? General chat about the tasks, problems, tips, and ideas at this time of the year. Tasting: <i>Muscat Group</i> The <i>Muscat Group</i> are asked to bring along samples of their muscat.
Wednesday July 7 th	Chat @ 8! ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm
Friday July 30 th * 	Monthly Guild Night: *Eltham LLC + ZOOM* Marta Viegas from <i>Home Makelt</i> will talk about products and services that Home Makelt provide. There will be opportunity for members to ask questions. What's going on in the winery ATM? General chat about the tasks, problems, tips, and ideas at this time of the year. Tasting: <i>Alternative Varieties – RLC RLP WLA</i> Bring along your wines that fit the <i>Alternative Varieties</i> category in the Wine Show.
Wednesday August 4 th	Chat @ 8! ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm
Saturday August 7 th 2pm	Introduction to Winemaking: Session 1 Check out the information below and share it with anyone you know who would like to begin their journey into making wine.

Saturday August 14 th 2pm	<u>Introduction to Winemaking: Session 2</u> ZOOM* Getting Started
Saturday August 21 st 2pm	<u>Introduction to Winemaking: Session 3</u> ZOOM* Checking and Caring
Friday August 27 th *	<div>  </div> <u>Monthly Guild Night:</u> *Eltham LLC + ZOOM* AGM A time to review the year that was for the EDWG. Let the President or Secretary 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 3 rd	<u>Chat @ 8!</u> ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm
Saturday September 18 th 2pm	<u>Introduction to Winemaking: Session 4</u> ZOOM* Tasting and Finalising
Friday September 24 th *	<div>  </div> <u>Monthly Guild Night:</u> *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. October 6 th	<u>Chat @ 8!</u> ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm
Saturday October 24 th	<u>Eltham Wine Show:</u> Closing Date for Entries

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



DATE	ACTIVITY
Saturday July 17 th	Frankston & South Eastern Wine Show: Entries Close http://www.fawg.org.au/?page=7
Saturday July 31 st	Frankston & South Eastern Wine Show: Labels returned to entrants
Friday August 13 th	Frankston & South Eastern Wine Show: Final delivery date for labelled bottles
Thursday September 2 nd	Australian National Amateur Wine and Beer Show: Interstate Entries Close https://anawbs.org.au/
Sunday October 3 rd	Australian National Amateur Wine and Beer Show: Presentation Day - Adelaide

41st Australian National Amateur Wine & Beer Show

Australia's Premier Competition for Amateur Winemakers and Brewers

Over 40 top wine and beer judges.
Written feedback for every entry.

Wine Classes

- Still Wines
- Sparkling and Fortified Wines - grape and non-grape varieties
- Cider

Beer Classes

- Open to kit, modified kit, partial or full mash brewers.
- "Mash Paddle" full grain mash competition.
- BJCP sanctioned competition

Major Trophies

Awards for Best Wines and Beers as well as Most Successful Exhibitors

Entries Close

Adelaide: Tuesday 21st September 2021
Interstate: Thursday 2nd September 2021

Presentation Day

Sunday 3rd October 2021 1pm
Charles Hawker Lecture Theatre
Waite Campus
University of Adelaide
Urrbrae SA

Further Information & Entry Forms

Secretary
anawbs@anawbs.org.au
or visit our web site



www.anawbs.org.au

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 (Covid restrictions at the time will dictate both, whether we have an open day at all, and if we do, what special arrangements will need to be in place)

Entry forms are now available on our website, you can enter at any time.

Frankston Show

The *Frankston Guild* has now announced the following key dates for their wine show:

- 17 July – closing date for entries
- 31 July – Labels returned to entrants
- 13 August – Final delivery date for labelled bottles

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.

Note the following:

- Due to Covid concerns, there will not be a public open day
- One of the drop off locations for bottles is my place in Templestowe

Jo Ilian Trophy

Our prestigious Jo Ilian Trophy this year will be awarded to the best berry wine. In the last couple of months, I have discussed and provided recipes for traditional berry wines. However, did you know that Melomel (mead made with berries – MMA Class) is also eligible for the Joe Ilian Trophy? Please note the following:

- Only *still* wines are eligible for the Joe Ilian (MMA & CBE Classes)
- All country wines can be entered in a *375ml bottle*

I have provided a simple recipe for *Melomel* in this newsletter. It is interesting that when you look at mead recipes, some say you should preboil the honey and others say you should only use warm honey as the boiling process removes delicate aromas and flavours. Maybe try both methods and see what works best for you. As with conventional berry wine, the sooner you make the *Melomel* the better as it will improve with time.

By the way, did you know that good quality unadulterated honey can be purchased from Guild member Bruce Black who lives in Blackburn? (M 0402 435 759)

Online – ZOOM
Enrol by – August 6th



Introduction to Winemaking

ELTHAM AND DISTRICT

WINEMAKERS GUILD

ESTABLISHED 1969

Learn to make wine

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

Step-by-step we make a raspberry wine together
Members of the Guild available offline to answer any questions
Techniques taught can be applied to all types of winemaking

Saturdays 2 - 4pm (approx.)

Session 1: Saturday 7th August - Informal chat to meet each other & get organised

Session 2: Saturday 14th August - Getting Started

Session 3: Saturday 21st August - Checking and Caring

Session 4: Saturday 18th September - Tasting and Finalising

Course Fee: Non-members – \$20 * Includes 2021 Guild Membership
EDWG Members – FREE

+ Participants will be given a list of ingredients and utensils which will need to be purchased prior to Session 2
– cost is expected to be less than \$100. We will advise where everything can be purchased.
Note that utensils can be reused for future winemaking.

For further information & to enrol: amateurwine.org.au/courses

The effects of fermentation temperature on the composition of red wines

Peter Godden, The Australian Wine Research Institute Technical Review no. 252, June 2021.

https://www.awri.com.au/wp-content/uploads/2021/06/Technical_Review_Issue_252_Godden.pdf

This article is the final in a series examining red and white winemaking techniques – part of the AWRI's winemaking treatment trials. As part of the red wine trials, wines were made with different fermentation temperatures, and this article discusses how these small changes affected the wine composition and sensory properties – total phenolics, total anthocyanins, tannin and colour. It also discusses the practical considerations and potential risks associated with the process.

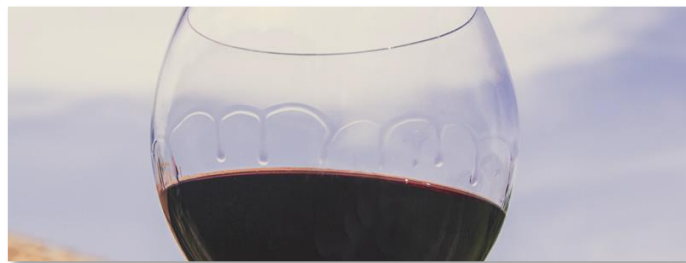
It's an interesting read if you're considering ways to improve the quality of your wine.

Does your wine have legs?

Mario Anders

Does your wine have *legs*?

Legs are those streaks that trickle down the side of your wine glass when you swirl the wine. They indicate the presence of alcohol but are not an accurate measure of the amount of alcohol.



Try an experiment:

Swirl your glass and then let it stand on the bench top. Observe the *legs* or the *tears* of wine running down the glass. Wait for five minutes and then observe again. You will see that the *tears* or *legs* are still running down the glass. Observe again, it does not stop.

The way the fluid moves is called the *Marangoni Convection*.

Marangoni Convection is the tendency for heat and mass to travel to areas of higher surface tension within a liquid. Got that, right?

This is why water forms droplets on a well-waxed car, or the mercury forms a cohesive ball in a thermometer. The phenomenon is named after an Italian physicist called *Carlo Marangoni*. NASA quotes 'increased understanding of *Marangoni Convection* not only expands our knowledge of fluid behaviour, but also has a great significance for production of semiconductor materials and equipment for both space and ground use'.

Both NASA and JAXXA are conducting experiments

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.

A recipe for when you just happen have 24 small crayfish hanging around
... at least, I ASSUME they don't mean the BIG ones!!

Écrevisses à la Vaclusienne (Provence)

Hunter Winemakers, Max Lake p159 *recipes in Imperial measures

1 small onion (chopped)	1 carrot (chopped)
1 Tablespoon Olive oil	24 crayfish (or yabbies)
1 Tablespoon brandy	1 small glass (3 oz) light dry white wine
1 good Soup Spoon tomato puree OR 2 or 3 reduced fresh tomatoes with skins taken off	
1 bouquet garni	1 clove garlic
Salt & pepper	

- Slowly cook onion and carrot in the oil. Do not let this burn or even brown.
- Throw 2 dozen crayfish on top of the mixture.
- Add the brandy and set alight, tossing all the time.
- Add the white wine and tomato puree, the bouquet garni, garlic, salt and pepper.
- Cover the saucepan and cook 10-12 minutes.
- Take out the bouquet garni and garlic and serve very hot with a sprinkling of parsley.

Comment: I've had yabbies caught out of the dam with some old meat on a string and Écrevisses à la Bordelaise at Dubern in Bordeaux. The Inspector of Fisheries may detect a difference. I can't. Incidentally, the average self-respecting yabby in New South Wales is under 3½ inches, not like the big fellas in the lower Murray in South Australia, and somewhat smaller than the maron of the West Australian coast. Green prawns or lobster would do in any of these recipes. Just by the way, our lobster is truly a crayfish. The American and European Lobster has meaty claws, like our own yabby. Clear? Read it again then. It doesn't matter, just eat it.



Bits: Roast Calf's Liver à la Nivernaise

Hunter Winemakers, Max Lake p170 *recipes in Imperial measures

The liver is cut open on one side, the knife cutting round in the thickness so as to form a sort of pocket, then stuffed with the mixture described hereunder; closed and sewn or tied up with string if a piece of flax is not available to wrap it in.

It is next placed in a baking dish with butter, salt, pepper, thyme, bay leaves and a few small onions, and then put into a warm oven, basting frequently. The liver should not be cooked too much. The sauce in the baking dish should be *déglacee* with dry white wine and strained before serving.

The Stuffing: is made of bread-crumbs soaked in milk, chopped hard-boiled eggs, chopped parsley, a little shallots and finely chopped or grated garlic, salt and pepper, with a raw egg for binding.

Super Easy Raspberry Melomel

Jay's Brewing <https://www.jaysbrewing.com/2012/05/02/super-easy-raspberry-melomel-recipe/>

Yield: 1 gallon (approx. 4L)

Ingredients

2 lbs raspberries	3 lbs orange-blossom honey
1 teaspoon acid blend	1 teaspoon pectic enzyme
1 Campden Tablet – optional	1 package Lalvin RC-212
1 teaspoon yeast nutrient	

Directions

1. Puree raspberries and set aside.
2. Combine 3Lbs (1.54kg) Honey with 4 cups of water.
3. Boil for 10 minutes and skim off the foam that forms (The foam will contain water impurities).
4. Pour honey water as well as raspberries in fermenter and then fill to make 1 gallon of mixture.
5. Add acid blend, pectic enzyme.
6. (If you choose to use Campden tablet cover mixture and let it sit for 24 hours)
7. In a small bowl, add yeast, a bit of water to re-hydrate it and yeast nutrient. Let it sit until it starts to bubble then add it to the must.
8. Let mixture ferment.
9. After 3 weeks rack into another fermenter.
10. After 3 months rack into another fermenter.
11. Let it sit for 3 months then bottle.
12. Let the bottles sit for 6 months before you drink it.



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

Sponsors

**— 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-11pm (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
-