

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

JULY 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 30th July, 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>	2
<i>2021 Committee & Committee Meeting Dates</i>	3
<i>Forward Program for Guild Events</i>	4
<i>Other Dates for Your Diary</i>	7
<i>Wine Show Director – Update</i>	8
<i>Courses</i>	9
<i>Did You Know ...?</i>	10
<i>Enjoy cooking with wine</i>	12
<i>Members Share</i>	13
<i>Jo Ilian Awards – Forward Thinking</i>	16
<i>Sponsors</i>	17
<i>The Trading Barrel</i>	18



Guild Nights

Currently there is no indication when we may be able to return to the Eltham Living and Learning Centre for in-person meetings, so we continue with Zoom and try to present something of interest which can be done online. I would welcome your suggestions for guild night topics which would be of general interest, just email me at: president@amateurwine.org.au.

Frankston and South-Eastern Winemaking Competition

Entries are now closed for this event. Best of luck to all members who have entered. Unfortunately, there will not be a public tasting day this year for the usual reason.

Introduction to Winemaking Course

This course, conducted via Zoom, is designed to get participants interested in winemaking in general, teaching the principles and currently accepted practices of winemaking. The example wine we will be making is raspberry, but the similarities and differences to grape wine making will be explained. The course fee includes complimentary membership of the guild, so you may see a bit more activity on Samepage in August. Please make these new members feel welcome and help them out with any issues they may encounter.

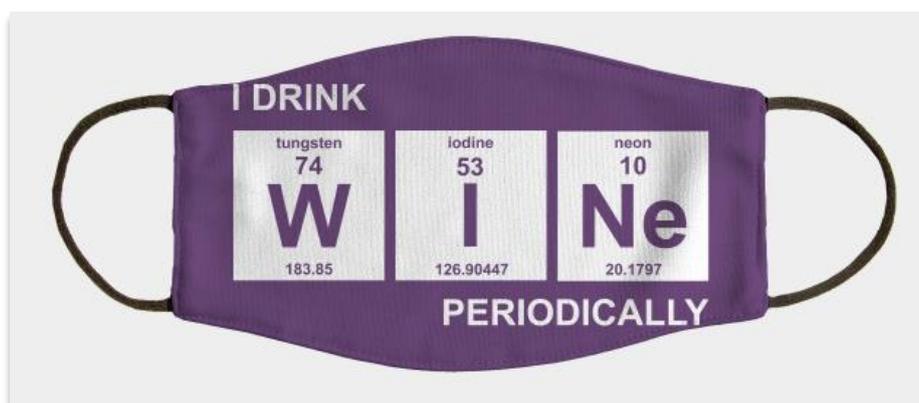
Annual General Meeting

The guild's AGM is coming up in August. There will be the usual presentation of reports and election of office bearers.

The ongoing development of the guild relies on the input of our membership. It is vital that the Committee is made up of members who can represent the diverse interests of our membership. We would like to encourage some 'new blood' to inject some new ideas. If you are interested we would be delighted to receive your nomination form. Just contact Mario Anders (info@amateurwine.org.au) or myself (president@amateurwine.org.au) and we can handle the paperwork for you.

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		
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): 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 will continue via ZOOM for the foreseeable future.
 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 July 30 th *	 <p>Monthly Guild Night: 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. Postponed due to COVID 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.</p>
Wednesday August 4 th	<p>Chat @ 8! ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm</p>
Saturday August 7 th 2pm	<p>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.</p>
Saturday August 14 th 2pm	<p>Introduction to Winemaking: Session 2 ZOOM* Getting Started</p>
Saturday August 21 st 2pm	<p>Introduction to Winemaking: Session 3 ZOOM* Checking and Caring</p>
Friday August 27 th *	 <p>Monthly Guild Night: *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. 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>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.</p>

<p>Wed. September 3rd</p>	<p>Chat @ 8! ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm</p>
<p>Saturday September 18th 2pm</p>	<p>Introduction to Winemaking: Session 4 ZOOM* Tasting and Finalising</p>
<p>Friday September 24th *</p> 	<p>Monthly Guild Night: *Eltham LLC + ZOOM* Red Wine Blending – our Chief Wine Judge Sandrine Gimon will take us through the blending of red wines. What's going on in the winery ATM? General chat about the tasks, problems, tips, and ideas at this time of the year. Tasting: Red Blends Bring along your <i>Red Blends</i> to share.</p>
<p>Wed. October 6th</p>	<p>Chat @ 8! ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm</p>
<p>October 16th & 17th</p>	<p>Nullumbik Open Cellars: Spring 2021 Take a drive through the beautiful hills and visit some of Victoria's finest boutique wineries. Check the Facebook page for more details as they become available.</p>
<p>Sunday October 17th *</p> 	<p>Nullumbik Open Cellars Spring Lunch @ 12.30 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.</p>
<p>Saturday October 24th</p>	<p>Eltham Wine Show: Closing Date for Entries</p>
<p>Friday October 29th *</p> 	<p>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: Berry Wines Bring along your <i>Berry Wines</i> to share.</p>
<p>Wednesday November 3rd</p>	<p>Chat @ 8! ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm</p>
<p>Friday November 12th</p>	<p>Eltham Wine Show: Final Delivery Date</p>

Saturday November 20 th	<u>Eltham Wine Show</u> : Judging Day
Sunday November 21 st	<u>Eltham Wine Show</u> : Public Open Day
Sunday November 21 st	<u>Dinner @ Veneto</u> We deserve to not have to cook dinner tonight!
Friday November 26 th * 	<u>Monthly Guild Night:</u> *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
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 whether we have an open day at all, and if we do, what special arrangements will need to be in place on the day)

Entry forms are now available via our website, and you can enter at any time. Entry forms and posters have also been dropped off at our sponsor retail stores. When you visit one of these stores, keep an eye out for the Guild's Wine Show entry forms. If you cannot find them, or you see that stocks are low, please let me know. By the way, when visiting a sponsor's store, don't forget to mention you are an Eltham Guild member, not only is there a possibility that will receive a discount, but it makes them aware that guild members are supporting the store

Frankston Show

Your entry forms for the Frankston Show will need to have been submitted by now. If you have not received your labels by 31 July, get in touch with them. If convenient you can drop off your bottle entries at my place in Templestowe.

Note:

- Due to Covid concerns, there will not be a public open day

Jo Ilian Trophy

Our prestigious Jo Ilian Trophy this year will be awarded to the best berry wine. The only wines that are eligible for the Trophy are country and melomel wines made with berries (MMA & CBE Classes). If you need honey for your melomel, you can purchase it from Guild member Bruce Black who lives in Blackburn (M 0402 435 759).

If you have not started making a berry wine to enter in the show yet, there is still the opportunity for you to make one. Why not enrol in the *Introduction to Winemaking* course being run by the Guild starting on Saturday 7 August? This course is being run online and will take you step by step through the winemaking process for a raspberry wine. Note that enrolling in the course is free for Guild members, there is more information about the course elsewhere in this newsletter and on the Guild website.

Kombucha

Following last year's successful debut, the kombucha class will once again be included in our wine show this year. This beverage, which is a fermented tea with very low alcohol content, offers benefits similar to probiotic supplements, including promoting a healthy immune system. The beauty is that the basic kombucha can be made very easily and cheaply once you have a starter kit. You can purchase a starter kit from most of our sponsors. For more information and expert advice visit The Good Brew Company website (Dean O'Callaghan who owns the company is the judge at our wine show).

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

Australian body of Grape Growers and Winemakers fail to prevent the registration of ‘Prosecco’ as a geographical indication

Winnie Tham, Anna Toh, Melvin Pang and Marcus Liu, Amica Law LLC, *Lexology*, 22 July, 2021

<https://www.lexology.com/library/detail.aspx?g=8d9dfad7-9ea2-433f-a23a-7ccdf547d69c>

The Intellectual Property Office of Singapore recently conducted a hearing for Geographical Indications (*GI*) in Singapore. It was the first judicial interpretation of the substantive grounds of opposition under Section 41 of the recently introduced Geographical Indications Act 2014.

The Producer’s Consortium for Prosecco of Italy sought to register as a geographical indication the name “Prosecco” in respect of wines (*Application GI*). The application was opposed by Australian Grape and Wine Incorporated (*AGWI*), the representative body for grape growers and winemakers in Australia. The opposition was based on the following grounds:

1. The *Application GI* “contains the name of a plant variety ... and is likely to mislead the consumer as to the true origin of the product”
2. The *Application GI* “does not fall within the statutory definition of “geographical indication”

The *AGWI* argued that the *Application GI* was likely to mislead the consumer into thinking that goods would only originate from a specified region in Italy, when such wine can and does originate from other countries like Australia which produce wines from the “Prosecco” grape variety. The Registrar found that the assumption “... seems to be overly simplistic, as it fails to take into account all relevant circumstances of the case...”.

The result was that the Registrar was satisfied that “Prosecco” fell within the statutory meaning of “geographical indication” as: (1) it referred to a qualifying country or region; and (2) a given quality, reputation or other characteristic of the goods is essentially attributable to that place.

While the *AGWI* argued that “Prosecco” was a generic term referring to all wines made from “prosecco” grapes, not an indication of the Specified Region, the Registrar took the view that the definition of “geographical indication” was not concerned with how the term is perceived by consumers, or if it was a generic term for a type of produce or an indicator that the product originates from a specific region.

You can read the full article [here](#).

** if only Richard W could register the name of his Ozsecco ... and sell it to them ...



Cypriot varieties an emerging favourite for drought tolerance – and taste

Alexander Copper, RD&A News, Wine Australia, July 2021

<https://www.wineaustralia.com/news/articles/cypriot-varieties-an-emerging-favourite>

Australian consumers have given several drought-resistant grape varieties native to Cyprus the thumbs up on taste, a new study has found.

The study found that the concentration of flavour compounds in the white Cypriot wines trialled was comparable to Chardonnay and Sauvignon Blanc. Associated consumer trials identified two clusters of consumers who liked **Xynisteri** ‘equally or more’ than Pinot Gris and Chardonnay; while another cluster rated wine made from the red Cypriot grape variety **Maratheftiko** on par, or more than Shiraz.



Read the full article [here](#).

Homemade wine finds a new audience: Millennials

Younger wine lovers are creating memories and resurrecting family traditions

Janice Williams, Pix Wine: The Drop, July 30, 2021

<https://www.pix.wine/the-drop/family-homemade-wine/>

Look and sound familiar ... ?



What are the winemaking traditions in your family? Is there someone who is the ‘chief organiser’ and makes sure everyone has a job in order the make the process run smoothly?

... older family members picking and sharing their stories ...

... 20-30 somethings doing the heavy hauling ...

... kids having a role ...

Across the US, younger people are using their passion for wine to start customs of their own with family and friends. Stomping and de-stemming parties, meeting and supporting local growers, experimenting with winemaking kits ... building community around the winemaking process.

Is it the same in your family? What are your traditions?

Read the full article [here](#).

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

I was trawling my cookbooks for a wine-related recipe, when I stumbled up this one in the 1976 edition of the *Australian and New Zealand Complete Book of Cookery* (a Christmas present from my Brother-&-Sister-in-Law to be).

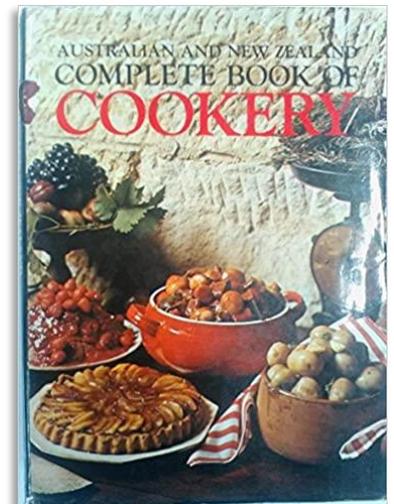
In my book I've written ... Beautiful ... next to the recipe ... which has prompted me to buy a duck and make it again ...

Salmis of Duck

Australian and New Zealand Book of Cookery, Anne Marshall (Ed), Books for Pleasure, 1976 p483

*original recipes in Imperial - I've converted to Metric

1 duck (approx. 1.8kg)	Salt & Pepper
3-4 rashers of bacon	2 tablespoons of plain flour
1 dessertspoon brown sugar	1 cup chicken stock
1 onion – chopped	Grated rind of ½ lemon
Juice of ½ lemon	½ cup red wine
¼ cup Cointreau	1/8 teaspoon oregano
¼ teaspoon basil	
Dash of: ground cinnamon, cloves, nutmeg, thyme & sage	



Preheat oven to 180 - 200°C

1. Sprinkle duck with salt and pepper and place bacon rashers over breast. Wrap in foil.
2. Cook in a moderate oven for approximately 2 hours.
3. Remove, and carve meat into small pieces.
4. Pour off fat from drippings in pan, leaving about 1 tablespoon.
5. Add flour, salt, pepper and brown sugar. Stir and cook until brown.
6. Stir in chicken stock, chopped onion, lemon juice and rind, red wine, Cointreau, oregano, basil, cinnamon, cloves, nutmeg, thyme and sage and bring to the boil.
7. Place the pieces of duck in an ovenproof dish and pour sauce over.
8. Cover with foil. Heat in a moderate oven for 1 hour and serve hot.



Members Share ...

Graham Scott: Vintages: and what they do to you!

What were you doing in April 1998?

That was a heady time for Shirley and David and I as it was our first real vintage at *Blackwood Ridge Vineyard* in Moe South.

We assembled the multitudes of fiends and bods-that-owed-us-one and ventured into the vineyard. And under the nets. Not sure what was going on in that Chardonnay row, but it kept bobbing up and down a lot.

Oh, and we did a lot of this as well. → → → → →

But the fruit was good, and pickers could get at it easily and off came the Riesling, the Chardonnay and heaps of Shiraz and Cabernet Sauvignon.

Now for the details.

Chardonnay – picked 30th March 1998 57.5kg Soft pressed to get 43lt Be. 11.5 pH 3.3 Yeast 796
Riesling – picked 30th March 1998 27kg (Small but we were SOOO Excited!) SG 86 pH 3.4 Yeast 796
Shiraz – picked 17th April 221kg. made 60 lt SG 80 pH 2.8 (yes!! Gave me heaps of trouble)

The grapes had looked great all year, until just on vintage the wasps found us. That was one of the pressures forcing us to pick the Shiraz earlier than we wanted. Had we waited any longer we would have had clinking sound shells from the eaten-out berries. Those wasps were vicious. And hungry.



Riesling 1998

Even Shirley got into the act.

A question:

Is she gazing happily at the bunches?

Is she about to murder her husband? (note the grip on her weapon)

Is she just in a catatonic space brought on by realising too late the colossal mistake she has made in her life?

The Result?

The wines we made were proof enough that the fruit would be worthwhile.

The Riesling got a silver in its first show. It got no more awards as the stock just vanished. Funny that.

The Shiraz also got silver in its first show.

The Chardonnay got a bronze. Turned into a big blousy wine and was a hit with the pickers when we caught up later.

And so, the journey began at our Moe South slice of heaven.

Richard Webb: *My American Vintage*

Having just worked the Vintage in France, I still had a week's long service leave left, so took advantage of this to look up an American Bass baritone who I billeted in Melbourne in the nineteen eighties. Lovely chap. I stayed with him a couple of days in Boston before heading off to Virginia.

In the Tobacco Row Mountains (*picture*) was the home of Chateau-Z, a one-man operation continuing the process of hybridising regular *Vinifera* wine grapes with some of their wild American cousins.



Hybrids have a long history

He was not the first to do this. In the nineteenth century, there was a fascination with plant species across the world, and Americans were into it too. *Vinifera* wine grapes had been in America for hundreds of years, and hybridisation with wild grapevines was happening either deliberately or by chance. Some of the hybrids had mildew resistance and produced OK wine and were taken to France when mildews devastated the French wine industry.

Later, in the days of phylloxera devastation of the Old-World vineyards, three main schools of thought developed to solve the problem. The American School put a lot of work into breeding crosses between *Viniferas* and wild Americans. The Chemists favoured chemical sterilisation of the soil, with highly toxic carbon disulphide the weapon of choice. Apart from poisoning vineyard workers it didn't really kill the insect. The Rootstockers had the idea to graft *Vinifera* onto American rootstock that could live with phylloxera. This was, of course, the solution that eventually won the day. The hybrids grew well, but the wine made from them was not Bordeaux or Burgundy.

Cure worse than the disease?

The first of the hybrids had a head start. They were tried in the Old-World as a 'cure' for powdery mildew from 1860. It is very likely that cross-Atlantic travel of American grape material brought with it the *Phylloxera* louse, and by 1867 there was widespread vine death in the South of France due to the insect.

Meanwhile, in America there developed a huge grape growing industry to produce 'grape' flavoured food, based on Concord, Catawba, Niagra and other crosses between *Vinifera* and *Labrusca* and more American grape species. The ones I have mentioned taste quite 'Foxy', and that is a taste I have failed to acquire. So, for wine-making purposes, the idea was to cross 'in' the phylloxera and disease resistance, and cross 'out' the weird taste and smell.

Enter Doctor Norton.

A Doctor Norton in Virginia, in the middle of all this experimentation, created a hybrid grape in his garden. It became known as Norton, *see picture*.

No-one knows what the crosses were. It is still widely planted in the Southern states, and can make pretty flash wine, winning Gold Medals and Trophies in France back in the day.



But there were other hybrids too that had phylloxera resistance and made reasonable wine. Just not Pinot or Cabernet quality, but OK *vin ordinaire*. The French Establishment put a stop to this, passing laws that banned the sale of such wines in 1934¹.



Why recreate Norton?

It's a struggle growing grapes in East Coast USA. There are insects and mildews, drought, and freezing winters. Viniferas don't like any of this. But people do grow Viniferas there and just pour on the chemicals. Sounds similar to France in the early days of phylloxera?

So my man was part of the movement against excessive use of agrochemicals in attempting to recreate the crosses that produced Norton. He had a hobby vineyard in a Community Garden. Here he planted Cabernet, Chardonnay and some other Viniferas so as to have their pollen to cross with his amazing collection of Americans, most of which I had never heard, and then cross the crosses and so on. He happily replanted his Viniferas every few years as they succumbed to Phylloxera.

Always the optimist, he figured he was getting really close to the Norton 'recipe' by the time we met up. In fact, he published his findings in 2012². I brought home a couple of bottles of Chrysalis Vineyards³ Norton: they are one of the local Norton heroes. \$US 22. Apparently, Norton is also grown extensively in Missouri.

How do these crosses work?

The man explained to me that, amongst other native American grape varieties, he had collected Winter Grape, Summer Grape and Fox grape, and some Viniferas. These all have desirable (and also undesirable) characteristics. For instance, the Winter grape has really thick skin, so resists insect and bird damage, but tastes revolting. The Summer grape is closer to Vinifera in flavour and berry size but has really high acid. The fox grape has the foxiness. All three have some resistance to phylloxera and mildew. So, it was just a matter of trial-and-error hybridisation, except for all the work done by others before, some of whom left behind good records, and successful crosses.

Norton, being a successful cross (but lacking the parentage documentation), begged the question: if you could duplicate the crosses that produced Norton, there would be slight variations in the progeny. These variations may quite possibly be better than Norton – it has high acidity and also high pH, so winemaking can be tricky. *Picture shows wild American grapes climbing trees in a Virginia forest.*



The end of the fairytale?

As well as the main thrust towards Norton research, he started making wine from all the grapes he was growing. He sold this wine at local Farmers markets to cover costs. He documented what he was doing, in great detail, on a wonderful website that has disappeared, but a 2009 copy exists on *wayback machine*⁴. I have just reconnected with him and look forward to hearing where his research has led.

Do we need this in Australia?

... we'll find out in Part 2 in the next newsletter ...

¹<http://www.vigneantan.com/en/index.htm>

²<https://www.tandfonline.com/doi/full/10.1080/09571264.2012.747087?scroll=top&needAccess=true>

³See www.chrysaliswine.com

⁴<https://web.archive.org/web/20090613062923/http://www.chateau-z.com/>

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 —
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