

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

AUGUST 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 ...

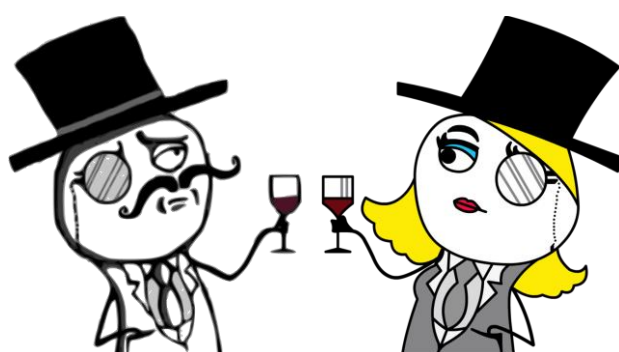
8 pm start

Next meeting: Friday 27th August, 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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EDWG 2021 Annual General Meeting

Our AGM will be held, as usual, at the August Guild Night, with the AGM formalities kept to a minimum. I would like to encourage anyone who would like to make a difference and contribute to the running of the Wine Show and the Guild in general to nominate for the committee – it's not too late to nominate. You just need contact myself (president@amateurwine.org.au) or Mario Anders (info@amateurwine.org.au) if you need any help with your nomination.

Even if you aren't nominating for a committee position, we still need as many members as possible to participate in the ZOOM meeting. If we don't achieve a quorum then the AGM will need to be rescheduled.

As is our tradition for the AGM we will follow up the AGM formalities with the drinking and discussion of mulled wines. This year you will have to make it yourself at home, but you won't have to worry about driving home after the meeting! My report on the year since the 2020 AGM is printed later in this newsletter.

Eltham Wine Show 2021

The Wine Show Committee met earlier this month and discussed various scenarios which may play out this year, and the planning required to run the show based on the scenarios. We have bookings for the event with the Veneto Club, with judging on 20th and public tasting on 21st November.

Mario is already receiving entry forms, so think about what you will submit and get your entry forms in by the closing date on 23rd October. The committee is determined that we will have a wine show in some form this year whatever COVID-19 throws at us!

Introduction to Winemaking Course

This is the first winemaking course that we've run for a few years and it's great to be able to get more people enthusiastic about our passion! The course is designed to be a basic introduction to winemaking delivered via Zoom and using raspberries as an example. ZOOM is an ideal vehicle to allow us to reach further afield than suburbs nearby to Eltham. Currently underway with 2 sessions done and ferments underway, the course concludes on 28th September. Enrolment in the course included membership of the guild to June 2022, so look out for some new names popping up on Samepage.

Cheers,

Wayne Harridge – President



2021 President's Report for the AGM

Looking back on my 2020 president's report I was then optimistic that Guild operations would be back to normal by now, that was not to be! We continue using Zoom and Samepage to remain in contact and support our members with their winemaking.

Guild Nights

Over the last year we have had only one 'in person' Guild Night, in April, when Richard Webb enlightened us about the testing for residual sugar with a demonstration of TLC. All the other Guild Nights were via Zoom, which does limit what we can present, and no opportunity for tasting a wine and discussing its attributes (or otherwise) around the room. This, I expect, is our 'new normal' for a while to come.

Despite the inherent shortcomings of Zoom, we presented a full program of Guild Nights with good attendance. I have some concerns that several members who were regular attendees at *in person* meetings have not joined in with Zoom and I encourage them, and all members, to do so.

Social Program

This year we managed to squeeze in several social events between lockdowns. A lunch at Panton Hill winery to celebrate the start of a new year, a visit to chat with the winemakers at *Shaw's Road* and *Butterman's Track* wineries, and a tour of the Nillumbik Open Cellars. Unfortunately, we were not able to go ahead with our traditional International Night.

Eltham Wine Show 2020

While the Frankston Wine Show and many professional wine shows were cancelled in 2020, the Guild were able to run a show. Although we were not able to present a public tasting day, all the wines entered were judged to the usual high standard, and winemakers given feedback on their entries. Entries were about two thirds the number of recent years, which was impressive under the circumstances. My thanks to all who contributed to the planning and running of the show, and particularly Mario Anders who was the master planner and logistics manager.

The Committee is determined to stage the Eltham Wine Show 2021 as we realise that the show is a significant event for many amateur winemakers, not just Guild members, who rely on the expert feedback the show provides. We don't know yet what the 2021 show will look like, but we have considered several strategies which will be planned and ready for execution whatever the prevailing restrictions.

Grape Group

Vintage 2021 saw more members ordering fruit through this scheme. Danny Cappellani, ably assisted by his young apprentice Glen van Neuren, were able to source a selection of less common varieties, enabling us to experiment and produce some interesting wines. Our thanks go to Danny, Glen, David Chambers (Muscat) and the rest of the crew who made this happen for the Guild. For vintage 2022 Glen will take the lead role in this important operation.

Workshops/Courses

With the uncertainty of planning a workshop or course at this time, we decided to trial an online format using Zoom. The *Introduction to Winemaking* course is running currently and will be delivered in 4 x 2hour sessions. This format has attracted several participants who are too distant to attend a physical workshop in Eltham. Thanks to Angela Harridge, who initiated and followed through with this idea, and Mario Fantin for his collaboration in developing the presentations.

Samepage

Samepage, our online cloud-based team collaboration system, has had a significant increase in usage by our members over the last year. In early 2021 a new version of Samepage was imposed on us, which resulted in the loss of some useful features. Recently we were notified that Samepage would cease to be available to Australian users at the end of this calendar year, so currently investigations are underway to find a replacement.

Committee

My sincere thanks to all Committee members for their dedication to running the Guild over the last year. Several new initiatives were planned for 2021 but, for obvious reasons, could not be brought to fruition. Since March 2020 Committee Meetings have taken place using Zoom, and this will continue for the foreseeable future.

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): 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 August 27th 	Monthly Guild Night: 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: Mulled wine 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	Chat @ 8! ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm
Saturday September 18th 2pm	Introduction to Winemaking: Session 4 ZOOM* Tasting and Finalising
Friday September 24th 	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.
Wed. October 6th	Chat @ 8! ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm
October 16th & 17th 	Nillumbik 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.

Sunday October 17th  	<u>Nillumbik Open Cellars Spring 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.
Saturday October 24th	<u>Eltham Wine Show:</u> Closing Date for Entries
Friday October 29th  	<u>Monthly Guild Night:</u> *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  	<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
Friday October 1 st	Frankston & South Eastern Wine Show: Final delivery date for labelled bottles
Saturday October 9 th	Frankston & South Eastern Wine Show: Judging Day

Lockdown #6 Boredom Buster Wine Labels

Check out these fabulous wine labels!

Julie Game got bored in Lockdown last weekend and came up with these Lockdown#6 wine labels ... just for fun.

**** Enlarge the page to read them ****



Mario Fantin



COVID Plays Havoc with Amateur Wine Shows

The ANAWBS (Adelaide Amateur Wine Show) scheduled to be held in October has just been cancelled for the second year in a row due to ‘uncertainty with the COVID pandemic’. Also, because of the Melbourne COVID lockdown travel restrictions, the Frankston Guild has now moved their show to 9th of October. The new deadline for drop-off of entries is 2nd of October. Let’s hope things settle down by the time we have our wine show in November. The Committee is continually preparing contingency plans to cover possible restrictions which may apply at the time our show is held.

Eltham Wine Show

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

- Closing date for entries 23 October 2021
- Judging day 20 November 2021
- Open day 21 November 2021 at the Veneto Club (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.

Preparing Bottles to Enter in a Wine Show

It has happened to me, and I know that it has happened to many others who have entered their wines in a show. You read the comments made by the judge about a wine you have entered, and they somehow do not appear to be an accurate reflection of your wine. In particular, the judge may refer to a fault which you are convinced does not exist. A thought which comes to your mind is that there has been some kind of bottle mix up, and the judge’s comments are about somebody else’s wine. It is extremely rare that bottles get mixed up at a show and the reality is that the judge’s comments about the bottle of wine you entered are accurate. Discussed below are some ways this situation could have arisen:

1. Cleanliness

The bottle in which you put the wine was not cleaned or sanitised properly. You may even have reused an old closure which unknowingly was infected.

Solution:

- Make sure your bottles are clean and sanitised.
- Never reuse a screw cap or cork.
You put a lot of money and effort into making your wine, why risk it all for the sake of saving 40cents which is the small cost of a new closure.
- Don’t just take a bottle at random from a box and enter it in the show. Check that the wine inside is ok first and then reseal it.

2. Bottle Shock

It is a known fact that, immediately after bottling, wine goes through a temporary condition characterised by muted or disjointed fruit flavours. It can take a few weeks for the condition to disappear.

By the way, there was a movie made about this topic, check out Bottle Shock (2008).

Solution:

- If you are entering a wine which is still in bulk storage, prepare your wine show bottle entry as soon as possible not at the last minute.

3. Cellar Palate

It is a common saying that the more of your own wine you drink, the better you think it is! It may be that there is an issue or fault with your wine and that you are not conscious of it.

Solution:

- Get experienced winemakers to taste your wine, people you know who will give you honest feedback.

Remember, your family and friends will most likely say your wine is 'nice' so as to not offend you. This is the area where you get great value from the Guild, a place you know where you will receive not only honest but constructive feedback about your wine.



Introduction to Winemaking Course

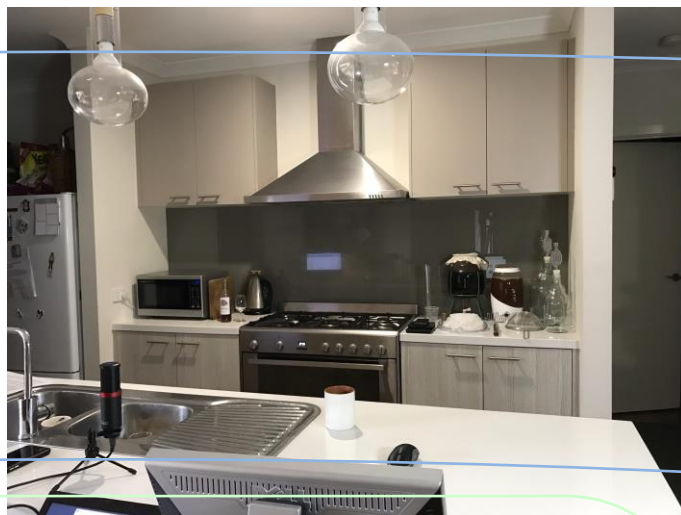
Our first online (*ZOOM) course got underway at the start of August.

In any ordinary year we would be gathering face-to-face to taste, learn about and make wine in our *Introduction to Winemaking* course. But COVID has made us wary of planning face-to-face get-togethers – so we made the leap and had a go at teaching online.

Wayne, Angela and Mario F put their heads together to nut out how to make it happen – and we now have a group of new winemakers who have the beginnings of their raspberry wine happily bubbling away.

Session 1

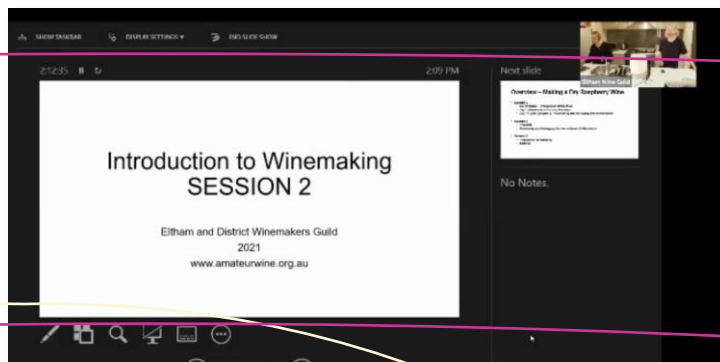
The biggest challenge was working out how to film in a small home kitchen ... it doesn't look too bad ... but you should see what's hiding behind the camera!



This session was a chance to meet each other, have an informal chat, go over the basics of what the course would cover, and the equipment and ingredients to be gathered (a bit of a challenge for those who were in lockdown and unable to travel).

Session 2

This session got down to the business of making wine – in this case Raspberry.



We cleaned and sanitized and prepared the must ...

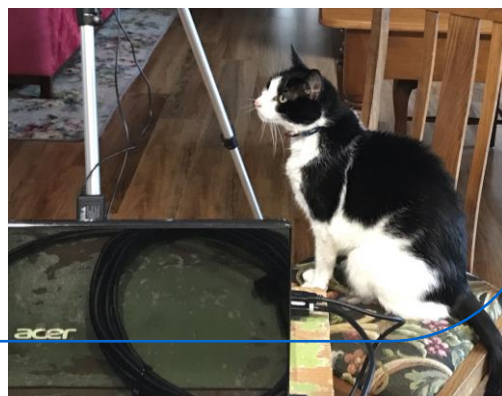


... and discussed pitching the yeast and monitoring and managing the fermentation over the next weeks.



Guild members shared their wisdom – and cool tools ...

... while our furry techie did little to solve our tech problems!



Session 3

By now most of us had wine that was ready to move onto the next stage.

Introduction to Winemaking SESSION 3

Eltham and District Winemakers Guild
2021
www.amateurwine.org.au



In this session we pressed (or for those using brew bags – squeezed) the wine and transferred it demijohns ...



*That's not a kidney that Angela is squeezing!

... and chatted about all and sundry related to winemaking ...

... including what to do if you didn't have the right size vessels exactly for the last dregs ...



We loved the inventiveness of these two for the small amount they had left over!



We finished this session going over monitoring the wine until it finished fermenting, stabilizing and racking.



Throughout the sessions we have discussed the similarities and differences to making a dry red grape wine.

We're looking forward to the last session in a few weeks' time – when our raspberry wine should be ready to bottle.

Apart from a few technical hitches (inevitable when you're doing something new) we think the sessions have gone really well. Our greatest regret is not being able to get together to taste a range of country wines as we go through the process.

In the winery ...

Diego Cappellani: *some timely reminders*

Hi all, am sure you are on top of your game (winemaking). For those that have just begun winemaking and are using smaller containers and not barrels, it is the time of the year that the weather will start to warm up, and that can cause some problems with bungs popping off if one is not on the watch.

White wines: should by now be ready for bottling, if not bottled already. There is no advantage, only danger, to keep them in bulk – with the exception of Chardonnay and maybe Riesling.

Red wines: if they are persistent in pushing the bung out, you should install an airlock as there could be a chance that the MALO is not complete.

For the *Muscat Group*: it is time for the racking.

I know that a few of the participants have not added 100PPM of SO₂ at end of ferment and that should be now rectified, as you need to have a minimum of 50 PPM current. Those that did add 100 PPM, you should add another 20 to 30 PPM as you will only have 30 PPM left in by now at best. It is important to keep the SO₂ up at least for the first year as that will keep the *Muscat* characters locked in. If you intend to add oak, this is the time to do it.

You would think that with all the lockdown we've had, one would be well ahead with *wine works* this year, wouldn't you? Not me – well behind! I guess I am getting a bit slow.

What's been happening around the wineries ...?

Johnny Clark – Winemaker, CSU: News from Wagga Wagga

We have an exciting project to look at next year. It involves the difference in terms of outcome, (chemistry and flavour) between the same wine made 'naturally' and 'conventionally'. To quote the French Master of Wine, and Natural Wine advocate Isabelle Legeron, 'Rather than use science to produce wines with as little intervention as possible, we use it to gain absolute control over every step of the process ...'.

Some of the Charters in the burgeoning Natural Wine movement, and there are a few (S.A.I.N.S. Wine, Vinnatur, Renaissance des Appellations *inter alia*) stipulate - *Nothing added or subtracted*. So, what can be taken out of the winemaking process without adversely affecting the stability of the wine (if indeed this is necessary)? And if this comes with a change in taste, is it benign and how does the wine taste differently? Many of these wines are sometimes called 'living' or 'live', so we plan to put them under the microscope post bottling at the 6, 12 and 18 months stage. Let's see what's in there! yeast, bacteria, proteins etc.

We hope to make findings which will reveal, what, in the winemaker's tool kit is absolutely essential, and what can be put aside. We don't expect hard and fast lines to be drawn, but believe the results will provide a navigation aid to the adventurous winemaker through fermentation, mlf, preparation for bottling and perhaps of real interest – the post-bottling life of a wine.

The initial experiment will run with 6 varieties. We're keeping the approach simple. It will be a straightforward compare and contrast between two wines made from the same batch of grapes. If we measure and record as much as possible, then we will be able to drill down on the detail in subsequent work. This could be the next 10 years of my life!

2022 initial project outline

	Variable	Natural ☺	Conventional ☹	Measurement @ 6, 12, 18 months	Visual	Taste
	Temperature Control	X	✓	Sulphur Dioxide	Clarity	Good
	Inert Gas	X	✓	Acetic Acid	Browning	Bad
	Sulphur	X	✓	Malic Acid	Floaties/Deposit	Ugly
Grape	Enzymes	X	✓	Turbidity NTU		
<i>Fiano</i>	Acid Correction	X	✓	Presence of Spoilage Yeast: e.g. Brettanomyces		
<i>Pinot Grigio</i>	Nutrition	X	✓	Presence of Spoilage Bacteria: e.g. Pediococcus		
<i>Chardonnay</i>	Gravity v Pump Movements	Gravity	Pump	Spectral Measures White A420 nm		
<i>Sangiovese</i>	HEAT Stability	X	✓	Spectral Measures Red 420, 520 nm		
<i>Pinot Noir</i>	COLD Stability	X	✓			
<i>Shiraz</i>	Coarse Filtration	X	✓			
	Sterile Filtration	X	✓			
	Sulphur at Bottling	X	✓			
		✓				

I'd be interested to hear if any members would like to see more variables added to this project.

I hope everyone's wines have over-wintered well. They must be loving the extra bit of attention they are receiving during this lockdown period.

Regards, Johnny

Boat O'Craigo: *Gruner white wine & new winemaker Rob Hall*

<https://boatocraigo.com.au/>

During a recent Zoom Guild Meeting, Vince mentioned that *Boat O'Craigo* produce a *Gruner* white wine. Here's some more information he's sent about it ...

Pronounced 'grew-ner-felt-lee-ner', this is an Austrian cool climate variety very similar to a Riesling on the nose, just with a lot more richness, texture, white pepper and spice on the palate. Grüner Veltliner is an amazing and versatile food wine which perfectly complements spicy Asian dishes and perhaps also beautiful fresh Japanese sushi and sashimi.

The main plantings of Grüner Veltliner in Australia are in the Adelaide Hills. Recognising that the Yarra Valley is an ideal location for a cool climate variety like this, and also in the knowledge that there are no other growers, we sourced and planted a dedicated block with Grüner Veltliner on our Healesville property in 2017. Our Black Spur 2020 Grüner Veltliner is our first vintage of this special variety which will be released later in the year. Our Grüner Veltliner will likely become a unique hallmark of the Boat O'Craigo wine stable.

... and some information about a new winemaker to the team ...

We are very excited that there is a new face at Boat O'Craigo. Rob Hall commenced making many of our smaller batch wines from vintage 2020.

Growing up in Healesville, Rob started his winemaking career at Yarra Ridge and Punt Road before landing the role of Winemaker at Mount Mary where he polished his skills and achieved great things. After 10 years at Mount Mary, Rob then moved across to Kellybrook, which also enabled him to start up his own label, Rob Hall Wines.

Rob is a very clever and passionate winemaker who has really made a name for himself in the Yarra Valley. Rob is a true wine craftsman. His hands-on approach, meticulous attention to detail and focus on small batch wines make him the perfect fit for Boat O'Craigo as we continue our never-ending quest to consistently make premium craft wines which highlight the quality of our estate-grown fruit and are a true representation of our region. All that aside, Rob is a true gentleman and one heck of a nice bloke too.

The first Boat O'Craigo wines made by Rob were released last year, including the 2020 Pinot Grigio and the very first vintage of our 2020 Gruner Veltliner, and the 2021 release of the 2020 Pinot Noir and Chardonnay made by Rob.

It's great to have Rob on board and the future is very exciting.

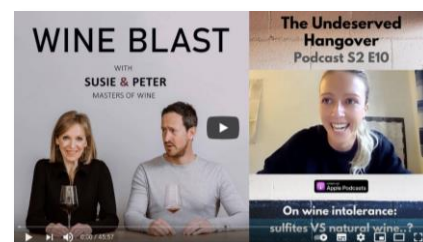


The Undeserved Hangover, Tackling Wine Intolerance

Susie Barry and Peter Richards, Susie & Peter on Wine, Wine Blast podcast S2 E10.

<https://youtu.be/yRBKrZwaKN8>

Paul Finn was listening to this wine podcast the other day in which they were talking about a paper submitted for the Masters of Wine ... he found it interesting and thought he'd share ...



Everyone knows someone who has bad reactions to drinking wine. Often SO₂ gets the blame. This paper examines the relationship between SO₂ and biogenic amines, (BA), and contends that the reactions most people have are caused by the amines in wine not SO₂! Interestingly the use of SO₂ early in the winemaking process reduces the level of BA's.

This is contrary to popular opinion, as when someone has a reaction to wine they are often told to move to low or no SO₂ wines! This could actually make things worse for them. The author analysed 100 NZ savvy's and the results back up the theory. The safest wines to drink to avoid BA's are clean, fruity commercial wines!

The paper referred to in the podcast is *What is the relationship between the use of sulphur dioxide and biogenic amine levels in wine* by Sophie Parker-Thomson – and can be downloaded here:

<https://www.mastersofwine.org/rp>

Graham Scott: *The Twisted Foetal Position of a Winemaker*

Evaluation of Volatile Compounds during Ageing with Oak Chips and Oak Barrel of Muscat Ottonel Wine

Anamaria C, Coldea T, Pop C, Pop T, Babes A, Bunea C, Manolache M, Emese G, MDPI, *Processes*, 2020, 8, 1000

<https://bit.ly/3jefWhW>

Ooooh! The decisions we have to make. The unknown universe we move into when we have no map. What to do when after consulting the Oracles – pace Danny et al - we are left with the worst news we ever get when lying in a hospital bed and the medico says 'Well, it's your decision...'.

The Situation:

We have all made our Liqueur Muscat. Doesn't it taste gooeyly good?? But could it be better? We winemakers always aim for the stars, don't we? Our mantra is Brownings' quote:

*A man's reach must exceed his grasp
Or what's a heaven for?*

So, do we need to age the Liqueur Muscat and give it some oak? According to the Authorities we should. Remember being told to set up our solera system and keep making – and blending – liqueur Muscat for five years using oak barrels to allow it to pick up the subtle oak characters, darken like Jen's 25-year-old Muscat, and slowly let it slide down the receptive throat to assuage the terrible disaster of Carlton's season. Well at 85 I can't wait that long. I won't remember where I put the bloody stuff in five years, so I have to do SOMETHING NOW!!

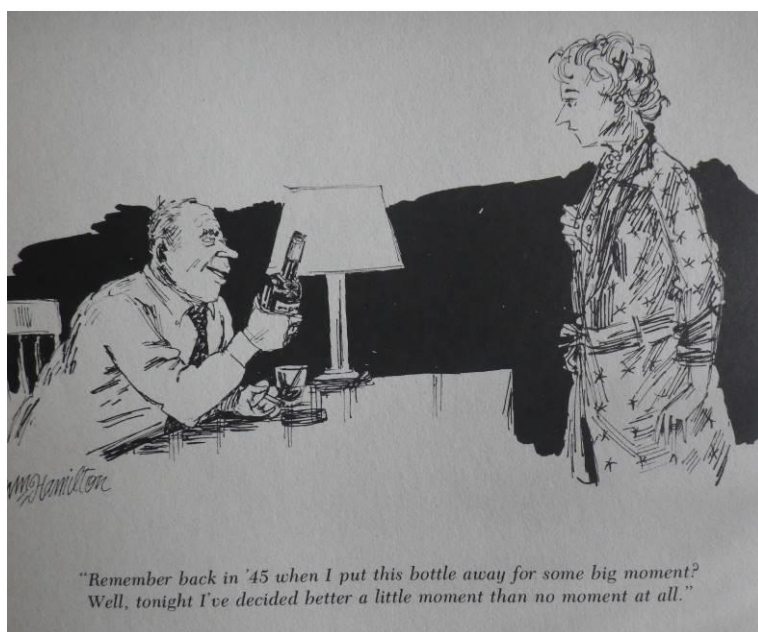
A recent piece of research came to light, and it comes from a long way away and it deals with the use of oak in making Muscat in Romania. **Evaluation of Volatile Compounds during Ageing with Oak Chips and Oak Barrel of Muscat Ottonel Wine.** While this is focussed on the use of oak in the maturation of a table style using Muscat Ottonel (go on – look it up), it does outline the effect different types of oak maturation have on the wine. And the results are salutary.

The study looked at the effects of untoasted oak chips, toasted oak chips and untoasted barrel on the wine at 30, 60 and 90 days. The level of toasting/no toasting brought out different characteristics. 'The compounds (alcohols and terpenes) that impart distinctive aroma of Muscat Ottonel were enhanced by untoasted medium. Light toasted oak chips enhanced wood volatile components (acetovanillone and p-vinyl guaiacol).' So, if you wanted to keep the muscat flavours high on your spectrum use untoasted chips. If you want more of the rounded oak flavour use light toasted chips.

I want to keep as much of the muscat volatiles as I can, so out with the plane and into a couple of untoasted oak staves that I just had lying around and so added 80 gr of said chips to the 20L stainless steel vat I just happen to have full of muscat. (Incidentally the alcohol I used to bring it up to 19% came from a 2013 Shiraz that I had too much of. Sad but true.)

As they say in their conclusion: 'The physicochemical variables of the wine, especially volatile and titratable acidity and alcohol content, are important parameters influenced by time and ageing factors. Several wine compounds concentration, such as alcohols, esters and terpenes, decrease after short ageing and the loss of wine aroma may occur. Interestingly, the untoasted medium enhanced the concentration of linalool after 30 days of ageing. The higher concentrations of ageing compounds (acetovanillone and p-vinyl guaiacol) were quantified in wine samples treated with light toasted chips. Oak aged wines may be distinguished due to the content of acetovanillone, vanillin, p-vinylguaiacol, and butyrolactone. Ageing with oak chips and in barrels cause degradation and loss of some volatile compounds, but also leads to the formation of new oak-related ones. The oak chips ageing method could enhance the volatile profile complexity of Muscat Ottonel wines at the same level as barrels, but as a less expensive alternative.'

This is a solid statistical driven study and worth a look if you get your roks off on such things. I await trial testing at 30, 60 and 90 days. Anyone want to be my critical friend?



William Hamilton, *Money Should be Fun*, 1980 Houghton Mifflin

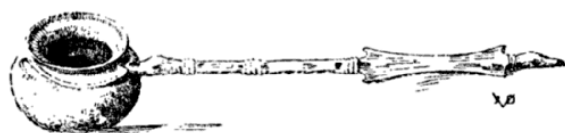
We are wine MAKERS and DRINKERS, and chat about it and share ideas all the time.
But we also COOK with wine – and rarely share any of these successes.

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

Send to: newsletter@amateurwine.org.au

It's the time of the year where we scour the internet and our cookbooks looking for the ultimate Mulled Wine recipe to enjoy while we participate in the AGM ...

- Mulled wine is said to have been invented by Hippocrates – the Greek father of medicine – who made it as a tonic.
- Originally, white or red wine was used, and mulled with honey and spices.
- In the 2nd Century the Romans heated wine as a defence against the cold, and they spread the love throughout the countries they traded with.
- In the Middle Ages wealthy European aristocrats mixed it with spices to promote health and used herbs and flowers as natural sweeteners to make terrible wines taste better.
- Mulled wine was not always served warm – the term *mull* is an evolution of *muddle* – as the wine was *muddled* with the spices and sugar.
- It went out of favour in the 17thC, until it regained popularity in the Victorian Era.



[1] FINE SPICED WINE *CONDITUM PARADOXUM*

Apicius, *Cooking and Dining in Imperial Rome*, Project Gutenberg, August 19, 2009, P 45.

<https://www.gutenberg.org/files/29728/29728-h/29728-h.htm>

THE COMPOSITION OF [this] EXCELLENT SPICED WINE [is as follows].

INTO A COPPER BOWL PUT 6 SEXTARII [1] OF HONEY AND 2 SEXTARII OF WINE;
HEAT ON A SLOW FIRE, CONSTANTLY STIRRING THE MIXTURE WITH A WHIP.
AT THE BOILING POINT ADD A DASH OF COLD WINE, RETIRE FROM STOVE AND SKIM.

REPEAT THIS TWICE OR THREE TIMES, LET IT REST TILL THE NEXT DAY, AND SKIM AGAIN.

THEN ADD 4 OZS. OF CRUSHED PEPPER [2], 3 SCRUPLES OF MASTICH, A DRACHM EACH OF
[nard or laurel] LEAVES AND SAFFRON, 5 DRACHMS OF ROASTED DATE STONES CRUSHED
AND PREVIOUSLY SOAKED IN WINE TO SOFTEN THEM

WHEN THIS IS PROPERLY DONE ADD 18 SEXTARII OF LIGHT WINE. TO CLARIFY IT
PERFECTLY, ADD [crushed] CHARCOAL [3] TWICE OR AS OFTEN AS NECESSARY WHICH WILL
DRAW [the residue] TOGETHER [and carefully strain or filter through the charcoal].

[1] *Sextarii*. Tor. *partes XV*; G.-V. *pondo XV*; List. *partes XV ... pondo lib.... qui continent sextarios sex*. One sextarius (a “sixth”) equals about 1½ pint English.

[2] Pepper. *Piperis uncias IV*—ordinarily our black or white pepper grains, but in connection with honey, sweets, and so forth, the term “pepper” may just as well stand for our allspice, or even for any spicing in general.

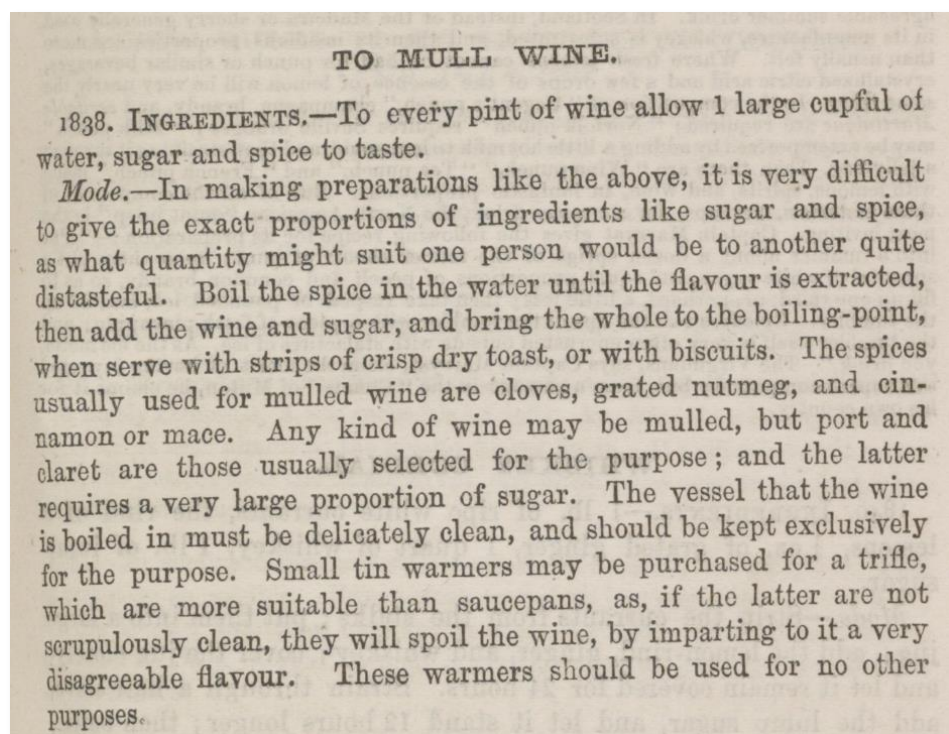
[3] Charcoal. Still a favorite filterer for liquors.

... or for something a tad more modern ...

Mrs Beeton: Mulled Wine ~ 1861

Convivial Supper: Recipes from the Past,

<https://convivialsupper.com/2019/01/04/mrs-beeton-mulled-wine-recipe-1861/>



... or something a bit more local ...

Australian Mulled Wine (with Native Australian ingredients)

Melbourne Bushfood, February 26, 2021

<https://melbournebushfood.com.au/blogs/bushfood-recipes/australian-mulled-wine-with-native-australian-ingredients>

For 4

750ml of dry red wine

1 orange/citrus fruit – 4 Finger Limes would be perfect for this!

1 teaspoon Wattleseed

½ teaspoon Lemon Myrtle

1 teaspoon Cinnamon Myrtle

1 teaspoon of Aniseed Myrtle

½ teaspoon Mountain Pepper leaf

Optional: ¼ cup brandy

- Pour in the wine, add in the sliced Orange/Finger Lime (cut orange into 1/2cm slices, or Finger Limes into 4), native ingredients, and brandy into a saucepan, stirring to combine.
- Heat the wine. Heat the mulled wine on a low-medium heat, or until it just reaches a simmer (Don't boil it or you'll risk losing the alcohol, or do if you'd prefer a lower alcohol version). Turn the heat down and place a lid on the saucepan. Cook for at least 10 minutes, or up to 2 hours. Be careful to make sure it doesn't boil!
- Using a strainer or cheesecloth, pour the mixture out making sure to stop the spices from going into the glass. If you get some in, don't worry, wait a minute for the spices to settle at the bottom of the glass and enjoy! Feel free to add more sweetener to the recipe if you want something sweeter.
- Serve warm in a cup that is heat proof. Feel free to garnish it up with some finger lime or orange peel.

Richard Webb: *My American Vintage – Part 2*

The story so far ...

- Richard headed off to America after his vintage in France.
- He met up with a Dr Clifford Ambers in Virginia, who was continuing the process of hybridising regular *Vinifera* wine grapes with some of their wild American cousins in the quest for a grape that would grow on the East Coast of the USA without needing masses of chemicals.
- A Dr Norton had created a hybrid grape that became known as Norton– which is still extensively planted in America.
- The quest continues to find variations of Norton that continue to need less chemicals to grow but are more balanced (acid and pH).
- Richard then raised the question – do we need to be doing this in Australia?

Do we need this in Australia?

His (Cliff Ambers) underlying passion was to provide grapevines that did not need spraying with toxic chemicals to ward off insects and fungus. It is my understanding that in the Melbourne area 5-7 sprays of Copper and/or Sulphur, or more likely their modern 'equivalents', are required each growing season. If not more.

What is the state of our grapevine research?

The thrust of grape selection in Australia, at the moment, seems to be, necessarily, a search for varieties that cope with the growing heat and dryness of our summers. Resistance to insects and disease comes a poor second, if that. I brought back some seeds that may have been close to (or better than) Norton and declared them to Customs. Then I negotiated with a nursery to invest some dollars so that AQIS would plant them and test them for diseases (as part of the process of importing new plants into Australia). I lost track of how this ended up, but am in the process of trying to find out.

What am I doing about this?



I, myself, am growing Chambourcin (*see picture*) and not finding it necessary to spray for anything. In fact, it is planted all up the east coast of Australia where it thrives in the humidity. But is often sold as dry red: it seems that Chambourcin is not only hard to pronounce but is also not sexy. Doesn't like drought though. My production is one bottle per year at the moment but, having recently struck 40 odd cuttings, I hope to be increasing production somewhat in coming years.

I have a bottle of Bago Vineyards¹ Chambourcin 2018 (from where I got the cuttings) so am looking forward to that. I do remember a Cassegrain² Chambourcin I put on the table at an *other than* Shiraz tasting years ago. It was stunning: complex and layered like a super-premium wine, and \$23. Sadly they have since discontinued it.



¹See www.bago.com.au

²A winery in the Hasting River area of NSW, see www.cassegrainwines.com.au

Other weird and wonderful hybrid grapevines

Jacquez is one of the banned-in-France sorts with quite a twist. If you browse the *Vigneantan* website³ you will find that Jacquez fanciers can join a club to support the growing of this grape. In exchange for your annual membership, you get some of the wine. This gets around the Government ban. They call it Jacquet, one of its 42 synonyms! And apparently it has quite a following.

The south-eastern United States is another treasure trove of old and new hybrids, and here it's known as Lenoir or Black Spanish. It's tricky to get U.S. wine out of the country as some states ban interstate shipping. In the land of the free, apparently it's illegal in some places to ship wine interstate.



Amongst other interesting hybrids, Chardonel is a sort that may be worth finding. In Virginia it seems to crop well, has no trouble with powdery mildew, and is said to make nice wine.



For Traminer fanciers, there is also Traminette.

Fragola is well known to the Italian community, also having 50 synonyms including Isabella⁴. It is a hybrid of an unknown vinifera and *vitis labrusca* parentage. Some palates think that it has a pleasing strawberry character but for me, it is foxy and unpleasant. Although some Italian Fragolinos can be tolerable. Others say that Isabella makes good jam if you boil it long enough to dispel the foxiness.

What about that grape in the back yard?

A lot of strange grapevines came into our country in the suitcases of immigrants in the fifties and sixties. Some of these vines are still around in the older suburbs. Do you have or know of one? I have perhaps one of these, a table grape that seems to fruit once every ten years so it's not much chop. I persist with it because I try to graft it to Chambourcin, but I have no success to date. Will try again next year.

And in other late news I see that Bago Vineyards are now offering a Norton wine. I'll have to get some.

³<http://www.vigneantan.com/en/index.htm>

⁴<http://wine.appellationamerica.com/grape-varietal/Isabella.html>

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

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