

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

OCTOBER 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 ...

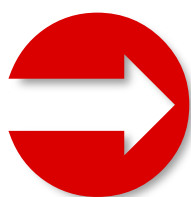
8 pm start

Next meeting: Friday 29th October, 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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2021 Wine Show

ELTHAM AND DISTRICT

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Eltham Wine Show 2021

At this point in time, we are planning to run the Eltham Wine Show (EWS) judging as usual but, due to the uncertain COVID situation, we have decided not to have a Public Open Day. In its place we will be holding a **Virtual Awards Ceremony** broadcast from *The Veneto Club*, where award and trophy winners will be announced. This will be on **Sunday, 21st November at 1pm**. Entrants will have a link to the ceremony in the letter accompanying their bottle labels, and Guild members will be notified on *Slack*.

By the time you read this it will be almost closing date for entries to the Show, but you still have time to get your entries in. The *Jo Ilian* trophy this year is for the best **berry wine** (including meads made with berries), and I've already seen plenty of entries which are eligible for judging for this prestigious trophy. If you have a CBA or berry MMA wine, make sure you enter it.

October Guild Night

This month we have Wayne Hewett, a regular EWS country wine and mead judge, and Anne Shea, a successful country wine maker, talking to us about what judges are looking for in berry wines. Pour yourself a glass of your berry wine or mead and find out what you need to do to take home the *Jo Ilian* trophy – there is still time before the bottles are delivered to make some final critical adjustments.

SLACK – the Samepage Replacement

As most of you know Slack, the Guild's replacement forum system, has been up and running for a few weeks now. I haven't seen a lot of traffic yet, so I'd encourage everyone to jump onto Slack and keep communications open. What are your plans for Vintage 2022?

Cheers,

Wayne Harridge – President



2021 Committee & Committee Meeting Dates

President	Wayne Harridge	Newsletter	Angela Harridge
Vice President	Richard Martignetti	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		
Webmaster	Mario Anders		

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): 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): 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
Saturday October 23 rd	<u>Eltham Wine Show:</u> Closing Date for Entries
Friday October 29 th * 	<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 3 rd	<u>Chat @ 8!</u> ZOOM* Informal chance for members to hop onto ZOOM and chat about wine matters – on ZOOM @ 8pm
Friday November 12 th	<u>Eltham Wine Show:</u> Final Delivery Date
Saturday November 20 th *	<u>Eltham Wine Show:</u> Judging Day
Sunday November 21 st *	<u>Lunch @ Veneto</u> A lunch to celebrate the Wine Show and to host the Award Ceremony
Sunday November 21 st *	<u>Eltham Wine Show:</u> ZOOM* Virtual Award Ceremony @1pm
Friday November 26 th * 	<u>Monthly Guild Night:</u> 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.

Mario Fantin



Eltham Wine Show Getting Very Close Now

The closing date for entries is **THIS SATURDAY - 23rd October!**

I cannot comment yet on the number of entries this year compared with last because the situation is still very fluid, and many entries come in at the last minute. However, I would like to thank all those winemakers who have entered the Show this year. Your ongoing support in what have been very difficult and unusual times, is really appreciated.

Now that you have decided on which wines you will enter the next step is to prepare your entries to make sure they are shown in the best possible way. I have mentioned some of these suggestions in previous newsletters, but they are worth a reminder at this point in time:

- If you are removing wine from bulk storage:
 - Make sure the bottle is clean and there is no residue that will contaminate your wine.
 - Rack the wine into the bottle as soon as possible so it has time to get over bottle shock.
 - Do not reuse old closures as these may contain microscopic contaminants.
 - Country wines, ciders and meads can be submitted in 375 ml bottles, all other wines must be 750 ml bottles.
- Make sure all your closures are secure and will not leak when the bottle is stored on its side.
- If your entry is from wine which has already been bottled, check the contents of your entry bottle to ensure it is a true representative sample. Sometimes individual bottles can taste 'odd' for no apparent reason!
- Fix your wine show label securely to your entry bottle.
Bottles should have any old labelling completely removed, including any residual metal and shrink wrap collars.

As mentioned previously in this newsletter, unfortunately there will not be an Open Day on the Sunday following judging because of the COVID situation. Unlike last year, when judging was carried out in the homes of individual judges and only the *Jo Illian* trophy was awarded, this year we are planning to have all judges together on the Saturday in the one location. If things go as planned, we will be able to once again award trophies.

Trophies will only be awarded if a consensus decision is able to be made by a panel of judges which includes the Chief Judge. Trophy winners will be announced in an online ZOOM Award Ceremony to be broadcast from The Veneto Club at 1pm on the Sunday – more details elsewhere in this newsletter.

Richard Webb: Richard's Recapitulations ...

Nothing wrong with hot climate winegrowing

Randy Caparoso, *Letters from Lodi*, Lodi Wine Growers, August 26, 2021 <https://www.lodiwine.com/blog/Nothing-wrong-with-hot-climate-winegrowing>

This article is from the Lodi Winegrape Commission, the promotional body of the Lodi district in California. It is an interesting round-up of hot climate varieties from that region and others in the world including our Barossa Valley. Lodi has a *hot Mediterranean* climate of wet winters and hot dry summers. Their Winegrape Commission produces a blog *Letters from Lodi* with interesting technical lite articles 5-7 times a month.

There is a discussion of world-wide hot climate wines and regions in this article. But I was most interested to read the opinion that Shiraz is really a cool climate variety.



This is almost advertorial style writing for the Lodi region, including girlie photos, but nonetheless interesting to get an American point of view.

Three grapes of the moment during Lodi's 2021 harvest

Randy Caparoso, *Lodi Wine Growers*, September 20, 2021.
<https://www.lodigrowers.com/three-grapes-of-the-moment-during-lodis-2021-harvest/>

Another one of their recent articles, this one about Grenache, Clairette Blanche, and Carignan.



The latter was once the most planted red wine variety in the world. The good folk at Lodi promote, and are proud of, their hot climate and having varieties to suit. No girlie pix this time.

Back in the day, one of our Guild members drove to and from work past the Footscray Wine Grape saleyard. He noticed many *strange* varieties of grape mislabelled as *Greenish* or *Malvasy* etc so these varieties may still be around if you know where to look. And some are definitely in Rutherglen.

What is Biodynamics?

Amanda Claire Goodwin, *The Real Housewine*, September 9, 2021.

<https://therealhousewine.com/2021/09/09/what-is-biodynamics/>

A very short introduction to Biodynamics that is neither in favour nor against the practice.

The comments on this article show some of the differing views about the subject and provide useful links to further reading on the topic.

Another recent article on this subject can be found at:



The Unbroken Circle

Craig Camp, *Wine Camp*, September 17, 2021. <https://craigcamp.com/journal/2021/9/17/the-unbroken-circle>



Here there is a brief picture of a Bio winery in Vintage, as well as more detail about some of the Biodynamic Preparations. Even if you think that it is not scientific, you gotta love the respect they show their soil.

Neither article mentions the growing number of famous wine labels world-wide that have gone Biodynamic.

Burgundy these days seems to have embraced the concept. In Australia, Cullen Wines in WA, amongst others. Cullen was rated the second top brand in Australia in a recent American survey, and at Cullen they are very serious about following Biodynamic principles.

How to look after wine leftovers

Jancis Robinson, *Jancis Robinson*, September 25, 2021.

<https://www.jancisrobinson.com/articles/how-look-after-wine-leftovers>

An article from Jancis Robinson who *suffers* from up to 7 bottles of wine per day that she has to taste and write about – so she should know. She reviews commonly recommended gizmos to *reseal* a bottle of wine that has been opened – finding most of them useless. Some types of wine last longer once opened than others, she finds, and explains why.

There is a digression into German Rieslings currently available in the UK, of little interest to anybody who isn't a Riesling freak. And her comments about the indestructibility of Rieslings refer to super-cool climate wines, not our hot climate wines.

One method she does not mention. Your reviewer regularly decants half the wine into a 375 ml bottle and stoppers it with a push cork. Usually lasts a couple of weeks, if not a month, and often tastes better than the original.



Tannin Chemistry

Daniel Pambianchi, *Technique*, WineMaker Magazine

<https://winemakermag.com/technique/1045-tannin-chemistry-techniques>



Soft, silky, velvety, youthful, puckery, aggressive, harsh, bitter, astringent: These are all adjectives used in winespeak to describe the many taste sensations from tannins in red wines.

So, what's the difference between all these descriptors? We'll answer this question by looking at where the different types of tannins originate and how they get into wine, ways of managing tannin extraction from grapes, how they affect wine style, the difference between "good" and "bad" tannins, how tannins evolve over time, and how they affect taste and sensations.

What are tannins?

Tannins are substances widely distributed in plants where they serve as defence mechanisms against predators. Chemically, tannins belong to a large class of compounds known as phenolics or polyphenols, and indeed, they impart bitterness and astringency. Other well-known phenolics include anthocyanins, which are responsible for colour in flowers, fruits and red wine, and although odorless and nearly flavourless, they do impart an astringent sensation.

But although bitterness and astringency are caused by tannins binding with proteins in our saliva when drinking wine, the two should not be confused. Bitterness refers to one of the five basic flavours (the others being sweetness, saltiness, acidity and umami) while astringency refers to the tactile sensation of dryness and roughness in the mouth. Their effects are a function of the degree of polymerization, i.e. how big tannin molecules become, from winemaking and aging. Small molecules are believed to impart bitterness while big molecules are said to impart astringency. Since tannins are extracted as small molecules and then polymerize into medium and big molecules during aging, the bitter taste evolves to a less bitter taste but more astringent sensation to one of mostly astringency. That's because our salivary proteins cannot accommodate (i.e. bind to) those large molecules.

Not all tannins are created equally. The two main sources of tannins in red wine are grapes and oak barrels, but if we dissect a grape berry and stems, we will find very different types and polymerization of tannins. Which ones are desirables and which ones aren't? To answer this question, let's examine the three classes of tannins: hydrolyzable, condensed, and complex.

Hydrolyzable tannins

The class of hydrolyzable tannins, so called because the compounds are attached to sugar molecules and which can be cleaved, or hydrolyzed, into their subcomponents, gallotannins and ellagitannins. These are relatively soft tannins found in low concentrations in grape juice; the ellagitannins castalagin and vescalagin are found abundantly in the woody *Quercus* (oak) and *Castanea* (chestnut) plant species. That's why chestnut barrels were once popular only to succumb to the now more popular oak barrels or oak adjuncts, such as staves, cubes and chips, which impart additional and more favorable aromas and flavors. And if you want to add a more pronounced yet rounder mouthfeel, add a tannin mix specifically formulated with gallotannins and ellagitannins.

Condensed tannins

The class of condensed tannins, so called because of their ability to polymerize or bind with anthocyanins, and also referred to as proanthocyanins, are found in seeds and to a lesser extent in stems, and relatively little in the skin of red grapes. In general, you can expect that the thicker and the more colored the grape skin, the higher the concentrations of tannins and anthocyanins.

Condensed tannins are all derivatives of a flavanol (a class of compounds found in plants and certain fruits and vegetables) known as catechin. Catechins found in seeds and stems are very bitter and astringent, particularly because of their much smaller degree of polymerization, compared to the beneficial ones found in the skins; that's why grapes are usually destemmed prior to crushing and why crushing of or extended contact with seeds should be avoided.

Since there is no maceration of juice with grape solids in white winemaking, tannin content in unoaked whites is negligible; however, red winemaking is all about maceration. There are some interesting chemical properties of and interactions between catechins and anthocyanins at play during maceration and fermentation that need to be managed to produce a desired style of wine.

So, let's look at some specific winemaking techniques to control the amount of catechins and anthocyanins extracted into wine. The extent of extraction depends on phenolic ripeness of the grapes — that is, the amount of phenolics in grapes, which depends on viticultural practices, soil condition, and climatic conditions of the growing region and season — and winemaking practices such as cold soak maceration, fermentation environment, duration of skin contact during maceration and fermentation, cap management and extended post-ferment maceration.

Tannin extraction techniques

First, because it is worth repeating, destem grape bunches. You want to remove as much of the stems as possible, particularly very green (as opposed to brownish) stems. Catechins in stems are very harsh and will require years to mellow out before the wine is approachable.

Second, anthocyanins are more soluble in grape juice than in alcohol (i.e. wine), whereas catechins are more soluble in alcohol than in water. To extract more anthocyanins for a deeper colour, perform a cold soak maceration before fermentation.

Cold soak maceration involves soaking grape solids in the juice for several days to a week at a cold temperature, down to 45 °F (7 °C) or preferably lower to ensure fermentation does not start on its own. Sulfite lightly at crush, up to 25 mg/L, to minimize bleaching effects of sulfite, which would go counter to your objective of extracting more colour, and to minimize catechin extraction. And be sure to perform daily punchdowns to stimulate anthocyanin extraction and to reduce any risk of bacterial infections.

During cold soak maceration, there will be some extraction of skin catechins, but these are also precursors to browning reactions in the presence of oxygen (air), and so, their extraction should be limited until fermentation is started — fermentation provides protection against browning by deactivating the culprit enzymes. This is usually not a problem but, again, do not over-sulfite as that would otherwise hasten catechin extraction and increase the risk of browning during maceration.

Third, opt for a relatively hot and quick fermentation to favour extraction of catechins from the skins and to minimize contact time with seeds. Anthocyanin extraction will continue, albeit, at a much slower pace. A typical fermentation should last five to seven days until dryness (when the SG/Brix read 0.995/-1.5). If you want to minimize catechin extraction because you intend to drink the wine early, rack the wine earlier, say at an SG/Brix of 1.030/7.5, and then press. And fermentation temperature should never exceed the mid-80s °F (below 30 °C), which could otherwise result in a stuck fermentation.

Fourth, only perform a (cold) post-ferment maceration if you intend to create a rich, bold, full-bodied style of red meant for aging. During this phase of winemaking, extended contact with seeds will hasten extraction of harsher catechins.

Alternatively, perform delestage during fermentation to remove as much seeds as possible if you want to do a post-ferment maceration to extract more skin catechins. Delestage is a two-step “rack-and-return” process whereby fermenting red wine juice is separated from the grape solids by racking and then returned to the fermenting vat to re-soak the solids, and then repeated daily.

Complex tannins

Tannins continue to evolve over the course of the life of a wine, both in bulk in carboys or barrels and in bottles. During aging, both hydrolyzable and condensed tannins polymerize into large, high-molecular weight complex tannins that also bind to anthocyanins and precipitate as tannin-anthocyanin complexes, resulting in a lighter colour and reduced bitterness over time. This reaction and sedimentation occurs over a long period of time depending on wine chemistry and storage conditions.

Tannin-anthocyanin complexes are too large to pass through a filter medium and can therefore be filtered out to achieve the same level of clarity as extended aging without filtration. But filtration naysayers argue that other critical compounds are also filtered out — which ones, we don't know — and that is the essence of the debate regarding the quality of filtered vs. unfiltered wine.

Tannin benefits

One benefit of tannins is that they act as natural fining agents by binding to and precipitating haze-causing proteins. Protein stability in tannic red wines is therefore not of concern; however, wines processed very quickly (for early drinking) with little, or no tannin extraction (such as whites) should still be tested for protein stability before bottling.

But the single, most important benefit of tannins is that they are natural antioxidants — a red wine's aging potential is largely based on its tannin content. Tannins have an affinity for binding to oxygen to protect wine from the effects of oxidation. By restricting the availability of dissolved oxygen to oxidation-prone compounds, less oxygen is available, for example, to transform phenolics into browning compounds and alcohol into acetaldehyde, a common spoilage compound.

Taming tannins

There are a number of possible solutions if you have extracted excessive tannins, all very effective. The extent of tannin "removal" depends largely on timing, i.e. trying to remove small vs. large molecules, and concentration.

Tannins have a strong affinity for proteins, and so, you can fine using a protein-containing fining agent such as egg whites, gelatin, or isinglass. Since gelatin comes in different formulations, i.e. low vs. high molecular weight, choose the one that best fits your needs based on the manufacturer's recommendations, and avoid overfining. Gelatin formulations with different molecular weights show preferential affinity for tannin size.

PVPP, short for polyvinylpolypyrrolidone, is a highly insoluble, high-molecular weight synthetic polymer that is effective in absorbing and precipitating small tannins. And so, PVPP is recommended for early-drinking wine or where bitterness needs to be toned down.

Another potential solution is gum arabic (gum acacia), a natural gum extracted from the sap of specific species of African Acacia trees. It is very effective in reducing tannin astringency and increasing the perception of body or volume, and reducing the perceptions of acidity and tannin harshness, while adding body.

And lastly, you can tame tannins by readjusting the wine balance by tweaking sugar and acidity contents. I often repeat Émile Peynaud's guidelines; keep them in mind when tweaking your wine. "A wine tolerates acidity better when its alcoholic degree is higher; acid, bitter and astringent tastes reinforce each other; the hardest wines are those which are at the same time acid and also rich in tannins; a considerable amount of tannin is more acceptable if acidity is low and alcohol is high. The less tannic a red wine is, the more acidity it can support (necessary for its freshness); the richer a red wine is in tannins (necessary for its development and for its longevity) the lower should be its acidity; a high tannin content allied to a pronounced acidity produces the hardest and most astringent wines."

Diego (Danny) Cappellani

Rhubarb, Rose Petals & Elderberry HOCK Wine

3kg Rhubarb
1kg Honey
3g yeast nutrient
6 to 8 sprays of Elderberry flowers (depending on the size of the spray)
300g grape concentrate (or sugar or brown sugar)
5 litres of filtered water

1 litre of red or yellow rose petals
2g Pectic enzyme
5g red fruit yeast



WARNING: do not use boiling water or ferment the rhubarb pulp as that will extract too much Oxalic acid.

1. Dice up the rhubarb into 1cm pieces.
2. Either crush or put the cut-up Rhubarb through a fruit juicer, then add 2 litres of the water.
3. Mix well and press.
4. Add another 2 litres of the water to the pulp and press again.
This will give you 4 litres of juice.
5. Adjust the acidity (Tartaric acid) to 3.5-3.6, add 20PPM of Potassium Metabisulphite (PMS) and pectic enzyme, and settle the juice overnight.
6. Rack to clear the juice.
7. Add the honey and ferment for 4 days.
8. Remove the elderberry flowers from the stalks and add to the ferment with the rose petals.
9. Gradually add water so that, when ferment ends, you have a full container.
10. Ferment to dry.
11. Add 50PPM of PMS and leave for one month.
12. Rack again and leave for 3 months.
13. Rack and bottle.

Note: for all flower or part flower wines, flowers should never be added at the beginning, but 2 thirds through the ferment, otherwise too much fragrance will be lost.

If Elderberry flowers cannot be obtained, the next best thing is the *Bottle Green Cordial* Elderberry flower cordial from Coles/ Woolworth – **but only use 300ml and do not add the sugar**. Do not use the alternative cordial from England as it has additives that will give you Hydrogen Sulphide (H₂S).

Bottle Green Cordial is an amazing product. Australian made, you can make wine with it, it can be used as a topping, in cake baking, food cooking and cocktails – and at only about \$7 for a 500ml bottle – which apparently contains 5.5 Lt of Elderberry flowers at a Baume of 37.4.

Wayne Harridge: Rhubarbly – Sparkling Rhubarb Wine



A few weeks ago, we were given a large bunch of freshly harvested Rhubarb - thanks Georgia! Recalling a guild night from several years ago where David Wood from Frankston Amateur Winemakers Guild (FAWG) presented a recipe for making *Rhubarb Champagne*, I decided that this would be an interesting use for some of the Rhubarb.

David had found the recipe somewhere on the internet, made the wine and gave us a sampling at the guild night – it tasted good.

Here is the recipe which makes about 12L of finished wine: [Rhubarb Champagne](#) – it was also on page 9 of last month's newsletter.

Out of interest I did a Google search for *rhubarb champagne recipe* and came up with another 12 different recipes which used the same ingredients and the same basic process. After normalising the recipes based on the amount of water added, I found that the relative amounts of the ingredients varied wildly from recipe to recipe – I was hoping to find some consistency.

I decided to use David's recipe and adopt his recommendation to halve the quantity of sugar so the result wouldn't be too sweet – at least I had tasted this recipe and enjoyed it.

A few of the recipes I read suggested that wild yeast present on the rhubarb or in the air were responsible for the fermentation, and I thought that the addition of the apple cider vinegar might have something to do with it (most apple cider vinegars seem to have a "mother").

I made a few minor changes to the process but not the quantities:

1. Used a brew bag to contain all the solid ingredients – just to make separating the rhubarb and lemon pulp from the must a bit easier.
2. I left the must in the fermenter until there was evidence that fermentation was underway – this took 7 days @20C by which time the rhubarb pulp was bleached, and the liquid was a pretty pink.

I bottled some of the wine to PET bottles and some to new champagne bottles. With the PET bottles I filled them leaving about 3cm ullage, then capped them after squeezing them to 0cm ullage. Within 2 days in the PET bottles the ullage was back to 3cm and the bottles were really hard, resisting any squeezing. After 2 weeks in the bottle, I put one in the fridge for a few hours, then opened it for sampling. The PET bottle allowed me to controllably release the pressure without losing any of the wine.

The *Rhubarbly* was a bit cloudy, but still had a good light pink colour. The bubbles were quite persistent, the nose was *unusual*, the taste dry, refreshing and very pleasant though with less rhubarb flavour than I expected.

I'll be experimenting with rhubarb again, varying the quantities of the ingredients to achieve a stronger flavour.

Give this one a try whenever you can get a good bunch of rhubarb.

How to Pair Fruit Wines and Food with Delicious Results

Isabella Lovett, Robinette's Apple Haus and Winery, 27 April 2021.

<https://robinettes.com/how-to-pair-fruit-wines-and-food-with-delicious-results-by-isabella-lovett>

Fruit wines made from peaches, apples, or blueberries, rather than the usual grapes, bring all of the aromatic freshness of lush orchards to life, and these delicious wines are meant to be savoured. Luckily, they pair beautifully with a range of snacks and meals, so they are perfect choices for entertaining, even if you're just trying to entertain yourself during Coronavirus social distancing. No matter which fruit wine you choose, you'll find that this guide makes it easy to pair your preferred vintage with food. Fruit wines bring a touch of the glory of nature inside, which is just what the world needs right now, so be sure to indulge in fruit wine soon, along with some nibbles that complement your glass of vino to perfection.

Pair peach wine with smoky or spicy foods

A true gourmet experience is about building a superlative flavour profile via contrast. For example, salted caramel is very popular nowadays because it provides an addictive balance of sweet and savory flavours. The same principle applies when it comes to food and wine pairings. When you enjoy a glass of peach wine, alongside smoky or spicy foods, you'll balance your wine's exquisite sweetness perfectly. The wine's fresh, summery taste will complement the strong flavours of smoked cheeses, such as smoked Gouda, or some spicy BBQ.

Peaches contain vitamins C and A, and freestone and clingstone varieties are very popular in the USA. Wines made from peaches will vary in terms of taste, 'mouth-feel' and aroma, based on how they are produced and aged, and which types of barrels they are aged in (not to mention other factors, such as the properties of the soil the peach trees are planted in). So, be sure to experiment with different peach wines, with or without smoked or spicy snacks and cuisine. When it comes to fruit wines made from peaches, there are so many notes and nuances to discover.

Enjoy Apple wine with blue cheese, apple pie, or pancakes

If you're into consuming plenty of fresh, healthy greens, be sure to put together a delectable dinner salad that features crumbled blue cheese. This strong-tasting, melt-in-your-mouth cheese will be an ideal complement for the tart and sweet flavour of apple wine. Blue cheese also pairs well with hard apple ciders.

You may be surprised to learn that many people enjoy indulging in apple wine while eating sweet foods, such as apple pie. If you're doing a lot of baking lately, as so many people are, why not order some fresh apples and then whip up your own homemade apple pie? Eat a slice with a glass of fruit wine to access enticing harvest flavour that is beyond compare. Pancakes are also a popular choice for relaxed brunches where a little apple wine is on the menu.

Drink blueberry wine while noshing on cheesecake

When antioxidant-rich, brain-boosting blueberries are made into irresistible fruit wine, the results are spectacular. To pair rich and decadent blueberry wine with food, be sure to enjoy it with a slice of cheesecake. Blueberry wine is actually renowned for its capacity to pair well with practically any sort of dessert, so it's a great after-dinner wine to try. If you prefer to enjoy fruit wine with savory nibbles, nosh on nuts while you sip. Pecans, almonds, and hazelnuts are fine choices.

Now that you know more about fruit wines made from peaches, apples, and blueberries, why not try them out for yourself? When you pair fruit wines with the right foods, you'll be able to enjoy them like the world's premier wine experts and chefs do.

However, always keep in mind that these wonderful fruit wines taste amazing on their own.



Jo Ilian Awards – Forward Thinking

Keep an eye on the Jo Ilian Awards beyond this year and the next few years.

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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