

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

NOVEMBER 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 26th November, 2021

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

In This Newsletter:

<i>President's Press</i>	<i>2</i>
<i>2021 Committee & Committee Meeting Dates.....</i>	<i>3</i>
<i>Forward Program for Guild Events.....</i>	<i>4</i>
<i>Wine Show Director – Update.....</i>	<i>5</i>
<i>2021 Wine Show Award Winners.....</i>	<i>6</i>
<i>2021 Wine Show ... in pictures</i>	<i>7</i>
<i>Did You Know ...?</i>	<i>11</i>
<i>What's been happening around the wineries ...?</i>	<i>16</i>
<i>Making Country Wines</i>	<i>17</i>
<i>Members Share</i>	<i>18</i>
<i>A Wine Recipe</i>	<i>19</i>
<i>Jo Ilian Awards – Forward Thinking</i>	<i>21</i>
<i>Sponsors</i>	<i>22</i>
<i>The Trading Barrel.....</i>	<i>23</i>



Eltham Wine Show 2021

Lockdowns presented some problems, and we couldn't plan for a public open day, but we did manage to judge 400+ wines and provide valuable feedback to our members and other entrants.

In the current circumstances the wine show was a real success. We were able to have a full complement of judges comparing notes and collaborating to provide a comprehensive assessment of the wines and award all the usual trophies. Our thanks go to all who made this happen – the wine show committee, judging team and member volunteers who contributed their time and expertise to the 2021 Eltham Wine Show.

November Guild Night

This month is the traditional Wine Show Review meeting. Our wine show Chief Judge, Sandrine Gimon, will be reviewing the show from the perspective of the judging team.

Join in and have your say too.

SLACK – the Samepage Replacement

As most of you know, Slack, the guild's replacement forum system has been up and running for a few months now. Traffic is increasing, but I'd encourage everyone to jump onto Slack and keep up with everything happening with the guild, winemaking, wine drinking, etc.

Vintage 2022

After the wine show is the time to assess your winemaking efforts and seriously plan what you will do for Vintage 2022. Take the judges' comments on-board and work out what you need to do to take your winemaking to the next level. Think about trying something different to broaden your winemaking experience, in particular the world of country wines, meads, ciders and Kombuchas, which can be made outside the time constraints of the grape season.

Have a Merry Christmas and a Happy New Year! I hope to catch up with all of you in person, face-to-face, person-to-person in the new year.

Cheers,

Wayne Harridge – President



Merry Christmas to all and to all a Good Bottle of Wine

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):

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.

Newsletter

newsletter@amateurwine.org.au



Forward Program for Guild Events




Guild Nights will continue via ZOOM for the this year.

Social Activities & Workshops will take place according to COVID guidelines.

We will keep you updated as to what we are able to do via SLACK and the [Website](#)

... so keep  ...

*More information to come *

DATE	ACTIVITY
Friday November 26 th * 	Monthly Guild Night: ZOOM* Wine Show Review The Final meeting of the year & Chief Judge's review of the 2021 Wine Show. What's going on in the winery ATM? General chat about the tasks, problems, tips, and ideas at this time of the year.
Friday January 28 th *	Monthly Guild Night: Tannin additions for wine Richard Webb will discuss tannin additions – based on members' current understandings. Keep an eye on Slack for his survey to gauge our past experience with it. What's going on in the winery ATM? General chat about the tasks, problems, tips, and ideas at this time of the year.

ON THE SECOND DAY OF CHRISTMAS
MY TRUE LOVE GAVE TO ME...



WINE

~~TWO TURTLE DOVES~~



Mario Fantin



Another Wine Show Delivered with Your Support

Once again, thanks to your support, we have managed to deliver the 52nd Eltham Wine Show despite very unusual and challenging circumstances. As with everybody this year, planning for this show has been carried out without certainty as to what would be allowed in the future.

Despite all these challenges we have managed to have a show and provide winemakers with accurate and constructive assessments of their wines, which is the primary reason people have entered. Hopefully the days when we can once again have a show which is open to the public and can freely taste each other's wines are not too far away.

Judging Your Wines

As mentioned above, the primary reason people enter the show is to receive accurate and constructive feedback on their wines. Our panel of judges, under the leadership of Chief Judge Sandrine Gimon, is comprised of wine industry professionals with extensive experience judging the full spectrum of wine and other beverage styles.

The panel has not only scored our wines, which is the usual practice at a wine show, but they have gone out of their way to provide constructive feedback. We really appreciate the extra effort they have gone to in order to help and support us, which is all done on an honorary basis.

Thank You

We thank Sandrine Gimon and her panel of judges for their time and contribution to the show.

We gratefully acknowledge the generous support of our many sponsors without whom this Show would not be possible. Please give your support to our sponsors whenever possible.

Our sincere gratitude goes to the very dedicated EDWG Wine Show Committee who contribute so much of their time and effort to the successful staging of this Show. Of course, the committee is competently supported by many guild members who volunteer considerable time to make the show a success.

And finally, thank you to all wine show entrants for your continuing support. Hopefully, we have met your expectations. If not, let us know how we can improve.

2021 Wine Show Award Winners

Congratulations to the 2021 Award Winners ...

Bill Christophersen Trophy for Best Previous Shiraz Wine
Eltham Guild Winemaker of the Year (WOTY)

Best Female Winemaker

Best Grape Winemaker

The Harry Gillham Trophy for Best Country Winemaker

Jo Ilian Trophy

The Mead Cup

Hillside/Bayside Trophy

Best Cabernet Sauv Cabernet Franc current vintage

Best Cabernet Sauv Cabernet Franc previous vintage

Best Less Common Red Variety current vintage

Best Less Common Red Variety previous vintage

Best Merlot current vintage

Best Merlot previous vintage

Best Other Red Blend current vintage

Best Other Red Blend previous vintage

Best Pinot Noir current vintage

Best Pinot Noir previous vintage

Best Rose any type any vintage

Best Shiraz current vintage

Best Chardonnay current vintage

Best Chardonnay previous vintage

Best Fortified Red or White Grape Wine any vintage

Best Less Common White Varieties any vintage

Best Riesling, Traminer, Pinot Gris any vintage

Best Sparkling Red or White Grape Wine any vintage

Best Melomel

Best Berry Wine

Best Herb Grain Flower or Vegetable

Best Liqueur

Best Other Country Fruit Wines

Best Other Mead

Best Stone Fruit Wine

Encouragement Award

Medal winner and first time show entrant

Mario Fantin Partnership

Bittern by the Grape

Libby Hatzimichalis

Terry Norwood

Eric Nigol

Bittern by the Grape

Robert Daniels

Bittern by the Grape

Richmoore Wines

Bittern by the Grape

Bruce Black

Rino Ballerini

Danny Cappellani

Danny Cappellani

Tim Donegan

Terence Norwood

Richard Martignetti

Terence Norwood

Harridge Family

Steven Ney

DaMcDiPa Wine Co-op

Terence Norwood

Danny Cappellani

Bittern by the Grape

Bittern by the Grape

Tim Donegan

Bittern by the Grape

Bittern by the Grape

Eric Nigol

Terence Norwood

Libby Hatzimichalis

Robert Daniels

Harridge Family

Beth McLaughlin

2021 Wine Show ... in pictures

After yet another year of extensive COVID restrictions here in Melbourne, we have managed to, by sheer luck of timing, not only put on another wine show, but enable our judges to gather and do it face-to-face.

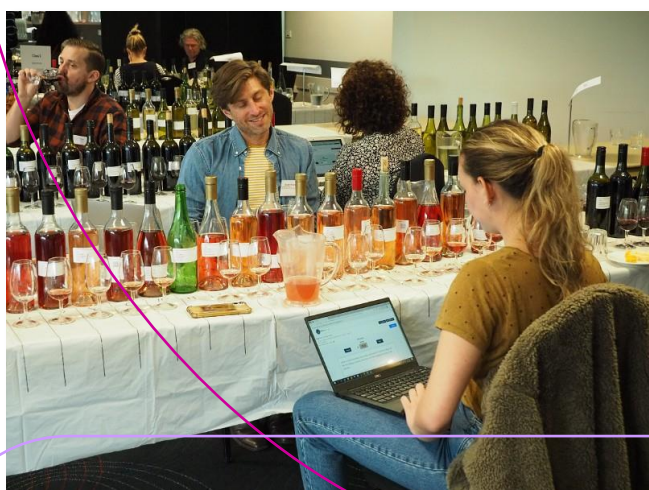
Judging Day

The team gathered early in the morning at the Veneto Club ... and began the mammoth task of unloading, sorting, organizing and setting up the judging tables





... as the glasses filled the judges began their task ... around 70 wines per person ... it doesn't sound like a lot but, believe me ... it's a LOT to taste and judge!
Great work judges!



... country wines, ciders and meads ...
... and this year's Jo Ilian – Berry Wines ...





... reds, whites, blends, sparklings ...



... judging teams discussing the wines as they go...

... and calling in the opinion of the Chief Judge when a final decision needed to be made ...

Great work team!

Presentation Lunch

With COVID rules unknown until the last minute – the usual Open Day was cancelled – but when the rules changed, we decided to have a *Presentation Lunch* to announce the award and trophy winners ... well ... that was the plan!

This year we changed our judging system over to the AWRI *ShowRunner* – which turned out to be a hit with the judges ... but we had teething hiccups with trophy winner calculations. Rest assured all will go smoother in 2022.

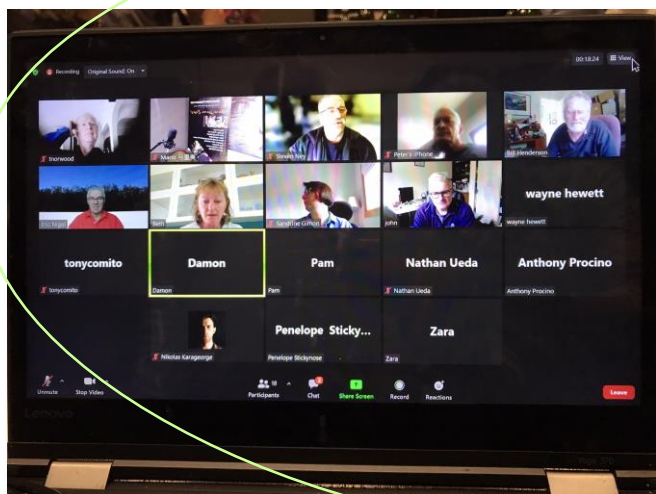
A small group gathered at the Veneto Club for lunch, where we set up a Zoom stream for the award ceremony. While things didn't quite go to plan ... it was wonderful to be able to get together and celebrate some fabulous wines and winemakers.



The set-up at one end of the room ...



... and the audience – both virtual and face-to-face.



We look forward to getting back to *normal* Wine Show in 2022

Richard Webb: Richard's Recapitulations ...

The fresh grape packing action (for the nation's home winemakers) in Lodi vineyards

Randy Caparoso, *Letters from Lodi*, Lodi Wine Growers, September 24, 2021

<https://www.lodiwine.com/blog/The-fresh-grape-packing-action--for-the-nation-s-home-winemakers--going-on-in-Lodi>

Production of grapes for US home winemakers.

More from Lodi – they seem to have fingers in many pies – or boxes of wine grapes to be precise.

A feel-good article.

I found it interesting to compare this highly organised, glossy operation with my own experience of the Melbourne scene.



Hanger 1's new Smoke Point makes vodka of wildfire-damaged grapes

Jess Lander, *7x7 Magazine*, September 17, 2021

<https://www.7x7.com/hanger-1-smoke-point-vodka-2655024003.html>



Smoke tainted grapes good for distillation.

Reading between the lines of this article, it seems that the distillation process “removes” the smoke taint, and that no other technology is needed. Perhaps some of our members have some experience of this phenomenon and might wish to share their experiences?

Given the likelihood of future smoky vintages, this could be handy for our *Muscateers* and others who fancy a wee bit of the good stuff.

We reach the peak of the 2021 harvest ... and it doesn't feel like a peak

John Haas, Tablas Creek blog, September 23, 2021

https://www.winebusiness.com/?go=getBlogEntry&dataId=251617&ref=dnl_blog



US multi-variety vineyard reaches the midpoint of Vintage.

Tablas Creek winery is at Paso Robles, roughly halfway between San Francisco and Los Angeles. Viticulture is organic with some biodynamic practices.

The article looks at the half-way point of vintage for this winery, covering 14 varieties so far, in 59 parcels of between ½ and 20 tons. They are all Rhone varieties.

Nice feel-good article with lots of photos.

No mention of smoke so the fires have not been a problem for them.



Managing disease in wet conditions

Ella Robinson, *Agrochemical Updates eBulletin*, The Australian Wine Research Institute, November 12, 2021.

https://www.awri.com.au/information_services/ebulletin/2021/11/12/managing-disease-in-wet-conditions/

I have just been in two Macedon Ranges vineyards, and they are saying this looks to be a really bad year for disease.

With a high chance of a La Niña forming, bringing increased rainfall and cooler daytime temperatures, control of fungal disease will be more challenging – so it is even more important to get the most out of spraying.

This article looks at the Timing, Target, Treatment and Technique of spraying – with extra links to more information on spray application.

Richard Webb: *Smelly Wines*

This article deals with wine stinks due to Sulphur compounds: how to treat them should you have a stinky wine. A companion article *Adding Nitrogen to Musts* details how to prevent your wines from going stinky in the first place.

What are wine stinks?

The stinky element in wine is, initially, hydrogen sulphide, H₂S. This compound is commonly called rotten egg gas, and smells, well, eggy. Tiny traces of it can actually improve some wines, but it is not stable and will react with other wine species to create much nastier stinks if given the chance. So, it is best to avoid producing it in the first place.

Hydrogen sulphide is an unwanted by-product of the fermentation process. Wine yeast is hungry for Nitrogen and if there is none readily available the yeast will break down grape protein to secure its Nitrogen needs. Grape protein also contains Sulphur, so this is released in the form of hydrogen sulphide, and the wine stinks. You avoid this scenario by ensuring that the grapes have adequate levels of yeast available nitrogen, YAN¹.

There are other scenarios where the yeast produces hydrogen sulphide, collectively described as yeast stress. The yeast gets too hot, or too cold, or just gets cranky. So, use an appropriate yeast strain for the kind of wine you are making. Also, keep your ferments in the temperature range specified by the yeast manufacturer, and think ahead when pressing off red wines to avoid temperature shock.

Fermentation is a reductive² process. Hydrogen sulphide is a sign of reductive processes. Ensuring an adequate supply of oxygen early in the ferment is therefore important. Red wine is a reductive compound, particularly in fermentation and immediately afterwards, so some stinking is to be expected in most red wine ferments, particularly late in the fermentation. The oxygenation that results from pumping over³ keeps these reductive stinks at bay and can be continued post fermentation if necessary.

White wines can also stink. If not aromatic sorts you can pump them over like red wines to blow off the stink. But if they are aromatic sorts, you can really only pump them over on day 2 or 3 of the ferment before you risk losing aroma. Here, having the correct YAN for the yeast type, and careful temperature control, are the main strategies to prevent stinks. If copper sulphate is needed you should add it early while the stink is still *eggy*, even if the ferment is not finished. The method given later in this paper is recommended. Unfortunately, some of the desirable aromas in white wines are from complex sulphur compounds and copper treatment may remove these along with the stink.

Another possible reason for hydrogen sulphide production is the presence of Sulphur spray residues on your grapes. The fermenting yeast will produce hydrogen sulphide in potentially disastrous quantities in this situation, often leaving the wine permanently spoiled.

Nasty stinks.

When hydrogen sulphide is allowed to remain in a wine it can take part in various chemical reactions with other wine species and may produce nasty stinks. Hydrogen sulphide is *easily* treated by pump over or copper treatment and can be completely removed from the wine. Some of the nasty stinks are more difficult to remove, and some cannot be removed.

1 See the article "Adding Nitrogen to musts" for a discussion of YAN.

2 Reductive = lacking oxygen.

3 Pumping over is the process of withdrawing wine or grape must from the bottom of the (open) fermenter and returning it to the top, usually with splashing. Sufficient liquid needs to be moved to equal five times the apparent ferment volume.

Mercaptan forms when hydrogen sulphide reacts with (ethyl) alcohol. Mercaptan is more stinky than hydrogen sulphide. So, if you didn't remove all of the hydrogen sulphide, because you didn't/couldn't detect it, with time in the bottle it can react to form mercaptan. Because mercaptan is smellier than hydrogen sulphide the wine *mysteriously* reacquires a stink. Fortunately, mercaptan stinks respond to copper addition.

Disulphides are another class of stinky compounds that may form from hydrogen sulphide reactions in wine. These are less stinky than either mercaptan or hydrogen sulphide so may not be noticed. But some are reactive and can revert to mercaptans after the wine gets its bottling dose of sulphur dioxide. Mercaptans being particularly stinky, again the mysterious stink strikes!

These are only a couple of the many possible stinks that may develop in wines when hydrogen sulphide is left untreated.⁴

Treatment of hydrogen sulphide in wine

All wine should be assessed for the presence of hydrogen sulphide (H₂S) during and immediately after fermentation. If the assessment indicates the presence of H₂S and the wine is still fermenting, the H₂S is best removed by:

1. addition of yeast nutrient(s) if the wine is in the first half of its ferment or
2. pumping over, which will remove the smell from the wine but not necessarily prevent production of more smells.
3. Treatment with a solution of copper sulphate.

Post fermentation stinks are removed by either:

- a) where oxidation is not a concern⁵, pumping over until the stink disappears, or
- b) stirring the yeast lees if appropriate (often ineffective), or
- c) treatment with copper sulphate solution.

Other stinks, eg. Mercaptans, may respond to copper treatment provided that the wine is well sulphited.

Hazards of copper treatment.

Copper is a toxic heavy metal and limits apply to its concentration in foodstuffs. Should assessment indicate that more than 10 drops (in the test below) is needed to clean up a stink, you may exceed the allowable level of copper. Here you need to pursue other options, ie blending with a wine that does not require copper treatment.

It is critical to add the dose to the whole container of wine slowly with intense agitation. In this way, most of the copper added will react with H₂S and not remain in the wine. It produces a harmless sediment of copper sulphide that will be removed at the next racking.

Copper is a catalyst for wine oxidation. For this reason, wine treated with copper tends to oxidise more readily than untreated wine requiring careful attention to free SO₂ levels.

⁴ A full discussion of these stinks can be found at https://www.awri.com.au/industry_support/winemaking_resources/storage-and-packaging/pre-packaging-preparation/removal-volatile-sulfur-compounds/

⁵ Immediately post fermentation, before MLF, red wines have a capacity to consume considerable quantities of oxygen to stabilise colour and soften tannins, without becoming oxidised. After MLF and sulphiting, they can still tolerate oxygenation though to a lesser extent. After pumping over a sulphited wine you should check the free SO₂ level and adjust if necessary.

Assessment

This procedure requires the use of **2grams per litre** copper sulphate solution. Commercial solutions are usually 20g/l.

The procedure is as follows:

1. First dilute the 20 grams per litre copper sulphate solution 1:10 in water as follows: take one volume of 20 g/l solution and add 9 volumes of water. Melbourne tap water is OK.
Label as *Copper sulphate 2 grams per litre* and keep this solution.
Calibrate your dropper: count the number of drops needed to make 1ml. Record this number (n).
2. Pour 100 ml of wine into each of 4-6 tasting glasses.
3. While swirling vigorously, add one drop of 2 grams per litre copper sulphate solution to glass 2, two drops to glass 3, and so on. (Add no copper to glass 1.)
4. Assess the wines by smell. When addition of copper causes a distinct improvement to the smell, H₂S is present in the wine.
Individuals vary substantially in their ability to recognise wine stinks so it is a good idea to get a second person to corroborate.
5. If the last glass in the series smells better than the second last, the test should be extended until you detect no improvement with further additions of copper.
6. Note the number of drops of copper that produced the best result. (N)

Treatment with copper

If you have determined that copper treatment is required, follow the assessment procedure above.

Note that copper treatment is only one of the possible options.

- a) Carry out the assessment procedure above.

Note the number of drops of 2 grams per litre copper sulphate necessary to fix the problem (N).

- b) Calculate the required addition of *20 grams per litre* copper sulphate to the wine tank as per the formula:

addition (mls of 20 grams per litre copper sulphate) = $N \cdot V / n$, where

N is the number of drops from 6 above, V is the volume of wine in litres to be treated, and n is the number of drops per ml from 1 above.

- c) Add the 20 grams per litre copper to the wine *slowly with intense agitation*.

- d) Take more than usual care of the treated wine, it may be more prone to oxidation than untreated wine.



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

Vince Conserva: *Crittenden Estate*

<https://www.crittendenwines.com.au/>

On November 9th, Zenon and I visited this winery for a tasting of their *alternative varieties*.

Below you will find a little about the story behind the winery.

We really enjoyed the experience and were well looked after by Jade, the cellar door host. We were also introduced to Rollo Crittenden (son of Garry), who is the Chief winemaker and now runs the winery. He was interested to learn more about both the Frankston and Eltham Wine Guilds and would be more than happy to host us for a group wine tasting one day.



We also learnt that he will be picking his first locally grown Arneis next season.

.....

Wine tasting experience:

Firstly, we tried the *Saludos*, which is a slighted carbonated Petit Manseng. Very pleasant and easy drinking. Zenon was sold on this one.

Then we tried the *Fume Blanc* which we thought was a little ordinary until Jade opened a new bottle and it came to life. (Lesson learnt about opened bottles!)

Followed by an orange coloured *Rosato* made from Nero D'Avola grapes.

Then we moved onto the reds. The *Nero D'Avola* was simply outstanding (voted best of the day by Zenon and I) and a couple of bottles are now sitting proudly in my wine fridge. (Get it while it lasts!!!) Onto the very savoury *Sangiovese* (Zenon really liked this one) and *Tempranillo*.

Then we ventured into a flor aged *Savagnin* which had an overwhelming nose which would not go away, and turned me off trying to taste it. Then we tried the grape juice fortified version called *MacVin*, at about 17% alcohol, which was elegant, smooth and lingered like honey in your mouth. Held back from buying a bottle at \$90.

As we were about to leave, I spotted a *Prosecco* on display and Jade said you must try it!

Ok .. if we must! Boy are we glad we did. Beautiful floral notes and delicate flavours sourced from the King Valley. Two bottles now sitting in my fridge ready for summer whenever that may arrive.



Diego (Danny) Cappellani

Berry Wine

Raspberry or Strawberry or Blackberry ... or any red berry
Makes 5L

All of these berries are happening in November and December, with wild Blackberries at the end of January.

I guarantee that fresh berries are far better than frozen ones – **but** avoid and remove unripe ones.

3kg fruit (a little more if you like, but that is minimum)

4L filtered water

2 well ripened bananas (or 0.5kg light raisins or 0.5L of grape concentrate) for *body*
(Bananas are one of the few fruits that add body and mouthfeel without taste of the same)

1.3kg of sugar (reduce sugar by .5 kg if using raisins or grape concentrate)

5g red fruit yeast (any red wine yeast)

3g Yeast Nutrient (DAP – Diammonium Phosphate) – add this in 1/4s over the first 4 days

1g Pectic enzyme

Adjust acid to your taste (normally 3.3 to 3.4pH)

Fermenter should be at least 10L capacity



1. Chop up bananas. Microwave for 1 minute. Mash and add to fermenter.
2. Make sure the berries are clean before adding to fermenter.
3. Add the sugar.
(If using Grape Concentrate, hold back and add after pulp racking. If using raisins, they should be chopped-up and added now).
4. Boil 3 litres of the water and pour over the fermenter content.
5. Stir with a wooden spoon until the sugar is dissolved.
6. As soon as the content temperature drops below 20°C, add pectic enzyme, red fruit yeast followed by the DAP, and adjust PH to your taste with tartaric acid (normally 3.3-3.4pH).
7. Ferment for 4 days – mixing well at least twice a day after the yeast has taken hold.
8. On the fourth day rack and discard the pulp, and add the clean Must to a 5-litre demijohn.
9. At this stage, the ferment will be quieter, so add the remainder of the filtered water, allowing for a safe ullage to avoid ferment over-flow.
10. Add a tiny bit of DAP, put on an airlock, and allow to ferment in a cool place.
11. When there is no sign of fermentation left, rack the wine into a new container.
12. Add 50PPM of SO₂ (3ml of a 10% solution).
If you want to make sure it does not referment (that would not be helpful to the final product) add 20PPM of Potassium Sorbate (1.7ml of a 10% solution).
However, be aware that, when using potassium sorbate, there must be at least the same amount of SO₂ in the wine, as not all of the wine will oxidise quickly...
13. Should you decide that wine is too dry, you may sweeten it by *adding back* some dissolved sugar to your taste. **If you do this, then Potassium Sorbate is a must.**
14. After a month or two, rack again and, if brilliantly clear, bottle and store in cool place for 6 months.
If **not** sufficiently clear, leave for another month and then rack and bottle.

ENJOY!!!

Diego Cappellani: *Childhood memories of my life in Santa Domenica (my birthplace)*

I have many precious memories of my childhood in Santa Domenica, and this one stands out for me.

In late spring it was *cherry time*. Zia (Aunty) Jolanda, who lived about 1 km from our home, had a huge cherry tree, probably 35ft tall. One day, with my twin sister Rita and my cousins, we climbed the tree and started gobbling the cherries – until Aunty Jolanda came out and started yelling at us to get down.

She sounded very angry, so we all hurried to get to the ground. As I was right up the top, I was the last to get down, and when I got to mid-tree, a branch broke under my feet and down I went. I fell on my back and could not move or breathe. All of a sudden, I felt this fire in my mouth and saw my Aunty bending over me with a bottle of grappa yelling “*Gesu Christo Aiutami*” - help me Jesus! I quickly jumped up and screamed, “Are you trying to kill me Zia?” The Grappa worked though and got me breathing.

Every time I saw my Aunty after that, she would remind me of it, including the last time I saw her, in 1996 when she was 96. I asked her then “How much did I drink Zia?” “The whole bottle,” she said laughing, “And it worked.” “I don’t think so,” I said.

But it did work. Thank you, Zia.

She was a real character my Zia Jolanda. God bless her.



Planning your Christmas Day feast shouldn't be a chore, so to make it a breeze [Wine Selectors](#) put together this easy-to-follow Christmas food and wine pairing guide, featuring suggestions for Christmas recipes to enjoy with a glass or two of top-quality Australian wine.

Best Recipes for Christmas & Wine Pairing

Wine Selectors, Selector Magazine, 14 December 2020

<https://www.wineselectors.com.au/selector-magazine/food/christmas-food-and-wine-matching-guide>



Matching wine and food is as much about personal taste as anything else, and you may have your own family traditions when it comes to the food and drink served at your table.

These tried and tested can be a good way to ensure your Christmas Day is one to remember.

Turkey	<p>If you were enjoying it entirely on its own, roast turkey would be one of the easiest ingredients in the world to match. You could drink your favourite white, red, Rosé or even Sparkling wine with it and it would work fine.</p> <p>Roast turkey can call for a Chardonnay with more pronounced oak, but Viognier and Pinot Gris are also good options thanks to their richer flavours.</p> <p>Since turkey is low in fat, if you're a red wine lover choose something with low tannin levels. Smooth, fresh and juicy wines like Grenache and Pinot Noir make great partners... or if you're in the mood for bubbles, try a Sparkling red!</p>
Chicken	<p>Depending on your stuffing and gravy, richer whites like Chardonnay, Verdelho or Viognier are great pairings for the flavours – particularly Viognier, as its distinctively varietal apricot character makes it a natural match for the fruitier flavours.</p> <p>Red wine lovers – a lighter, fruity red like Pinot Noir or Grenache is also sure to make a satisfying flavour combination.</p>
Ham	<p>Do you have a baked, glazed ham? A sweet glaze combines well with a ripe, fruity wine with pronounced fruit flavours to offset the saltiness of the ham, so try a Riesling, Rosé or Semillon.</p> <p>The recipe's sweet-and-salty flavour combination also make mid-weight red wines like Nero d'Avola, Grenache (and GSM blends), Tempranillo and Barbera excellent matches, thanks to their balance of tannins and fruit sweetness.</p>
Salmon	<p>Chardonnay is perhaps the most natural match for this the oily richness of salmon, but if you add a Mediterranean twist, a fruity Pinot G, Vermentino or Fiano would be especially delicious.</p> <p>Red wine drinkers, on the other hand, can always rely on Pinot Noir as another classic partner to salmon.</p>
Vegetarian	<p>Barbequed veg and haloumi go well with a fresh and juicy wine with zippy acidity – try a Sauvignon Blanc or Semillon Sauvignon Blanc, or a refreshing Riesling to ramp up the flavour.</p> <p>Red wine drinkers are best advised to avoid heavier varieties like Cabernet or Shiraz, so as not to overpower the fresh flavours of the vegetables.</p>

Prawns	<p>Fresh prawns have a delicate flavour so when enjoyed on their own, the wine should simply act like a squeeze of lemon, making Semillon the perfect all-round accompaniment thanks to its fine acidity and bright lemon flavours.</p> <p>When enjoying prawns with other elements however it's worth considering what the additional flavours bring to the dish, and what wines might work well to complement them. Matching 'like with like' tends to work best in this regard, so a fruity salad will pair best with a wine that shares similar fruit characters.</p> <p>Depending on your additions, varieties like Verdelho, Arneis and Fiano have similar attributes, while red drinkers could opt for a juicy Grenache.</p>
Pasta	<p>Your chosen sauce may determine your choice of wine, with tomato or meat-based sauces being better matched with red wines, and white or cheese-based sauces pairing more naturally with white wines.</p> <p>A Mediterranean-style white wine like Pinot G or Fiano match subtle flavours, yet if you prefer red wine pair with a silken Pinot Noir.</p>

Food & Wine Matching Guide: Christmas Desserts

Wine Selectors, Selector Magazine, 14 December 2020

<https://www.wineselectors.com.au/selector-magazine/food/food-wine-matching-guide-christmas-desserts>



The main consideration with a sweet pairing is that the wine is at least as sweet as the dessert, as a dessert that's sweeter than the wine will make the wine taste dull and knock out its character

Christmas Pudding	<p>Deliciously sweet and warm, you'll need a wine with similar attributes.</p> <p>Pair with a Tawny or Vintage Fortified</p>
Pavlova	<p>Crunchy and textural yet fruit-sweet, choose an off-dry, not overly sweet wine style.</p> <p>Pair with a Sweeter Prosecco or off-dry Moscato</p>
Trifle Tiramisu	<p>Soft and luscious with layers of flavour, trifle needs a medium-sweet wine match.</p> <p>Pair with a Late harvest Semillon or Reisling</p>
Sticky Date Gingerbread	<p>Super-sweet and decadent, you'll need wine with a generous core of sweet fruit.</p> <p>Pair with a Topaque</p>
Rum Balls Mince Pies	<p>For the ultimate pairing go for the richest and most luscious, sweet wines.</p> <p>Pair with a Muscat or Sweet Sherry</p>

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	David Hart
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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