

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

**FEBRUARY 2022**

*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 25<sup>th</sup> February, 2022***

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



Contact [info@amateurwine.org.au](mailto:info@amateurwine.org.au) for meeting details

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### Vintage 2022

Welcome to Vintage 2022! It has started already!

The Fruit Purchase Group received their first shipment of grapes for vintage 2022 on Friday 11<sup>th</sup> – a picking bin of *Arneis* and a picking bin of *Fiano* from *Chalmers Merbein* (see the photos below). Country winemakers should also be starting to get their fruit soon.

### February Guild Night

Our next guild night on Friday the 25<sup>th</sup> of February will be presented by Tilly Bowden, *Enartis* Country Manager for Australia and New Zealand, who will be talking about Enartis winemaking products. This night will be worth joining as Enartis supply many of the winemaking products stocked by several of our sponsors. So make sure to ZOOM into this meeting to hear Tilly's recommendations and have plenty of questions for her to answer. Keep an eye on SLACK for the ZOOM link and other info for this meeting.

### Australian Wine Research Institute – AWRI

I am very impressed with the quality and amount of free information available to grape growers and winemakers from the AWRI. While some of the information is highly technical, much of it is applicable and understandable to amateur winemakers.

As an example ... What if you would like to make an amber wine?

You could put '*amber winemaking*' into your favourite search engine and get a heap of information which you would need to sift through to determine which source is useful ... or ... you could try '*awri amber winemaking*' and get plenty of information which is reliable and well researched.

The AWRI also conducts regular webinars which are very useful, and recordings of past webinars are available on their YouTube channel: <https://www.youtube.com/c/theawri>

If you want to know anything about grape growing or winemaking make the AWRI your first stop.

Cheers,

**Wayne Harridge – President**



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## Committee & Committee Meeting Dates

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<b>President</b>	Wayne Harridge	<b>General Committee</b>	Danny Cappellani
<b>Vice President</b>	Richard Martignetti		Trevor Sleep
<b>Secretary</b>	Mario Anders		Graham Scott
<b>Treasurer</b>	Mario Anders		Angela Harridge
<b>Assistant Treasurer</b>	Bill Bussau		Trevor Roberts
<b>Past President</b>	Mario Fantin		Glen van Neuren
<b>Wine Show Chief Judge</b>	Lisa Cardelli	<b>Newsletter</b>	Angela Harridge
<b>Wine Show Director</b>	Mario Fantin	<b>Fruit Purchase Co-ord</b>	Glen van Neuren
<b>Webmaster</b>	Mario Anders		

Members elected to positions on the Guild Management Committee meet at 8pm on the second Wednesday of each month, via ZOOM.

### **Guild Committee Meetings**

Agenda items relate to General Guild Business and/or Eltham Wine Show Business, with the emphasis based on the requirements at the time. The Eltham Wine Show Chief Judge is invited to the meetings when the agenda requires their input.

Agenda items will normally relate to: Guild Night Program, Membership, Education Initiatives, Finance & Governance, Social Events, Promotion & Marketing and Sponsorship.

Additional agenda items relevant to the Eltham Wine Show: Judging, Logistics and IT.

### **Meeting Dates**

March 9<sup>th</sup>, April 13<sup>th</sup>, May 11<sup>th</sup>, June 8<sup>th</sup>, July 13<sup>th</sup>, August 10<sup>th</sup>, September 14<sup>th</sup>, October 12<sup>th</sup>, November 9<sup>th</sup>

### **Member Participation**

All members are encouraged to raise any issues, new initiatives, and suggestions with a committee member for discussion at meetings. Members are welcome to attend committee meetings as visitors and should contact the President or Secretary a few days prior to the meeting date.

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## Guild Contacts

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<b>President</b>	<a href="mailto:president@amateurwine.org.au">president@amateurwine.org.au</a>
<b>Secretary</b>	<a href="mailto:info@amateurwine.org.au">info@amateurwine.org.au</a>
<b>Wine Show</b>	<a href="mailto:cheers@amateurwine.org.au">cheers@amateurwine.org.au</a>
<b>Newsletter</b>	<a href="mailto:newsletter@amateurwine.org.au">newsletter@amateurwine.org.au</a>

## Forward Program for Guild Events



Guild Nights will continue via ZOOM for the start of 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 February 25 <sup>th</sup> * 	<b>Monthly Guild Night:</b> <span style="float: right;">ZOOM*</span> <b>Enartis Products</b> Tilly Bowden will go through Enartis products for vintage. <b>What's going on in the winery ATM?</b> General chat about the tasks, problems, tips, and ideas at this time of the year.
Friday March 25 <sup>th</sup> * 	<b>Monthly Guild Night:</b> <span style="float: right;">ZOOM*</span> <b>Guild Fruit Purchase</b> Glen Van Neuren will discuss the less common variety grapes the guild purchases each year. If members wish they can search out some of the wines in this year's purchase to taste during the session: Sangiovese, Vermentino and Lambrusco. <b>What's going on in the winery ATM?</b> General chat about the tasks, problems, tips, and ideas at this time of the year.
Friday April 29 <sup>th</sup> * 	<b>Monthly Guild Night:</b> <span style="float: right;">ZOOM*</span> <b>What happens when wines age?</b> TBA <b>What's going on in the winery ATM?</b> General chat about the tasks, problems, tips, and ideas at this time of the year.
Late April – Early May *	<b>Farewell get-together for David &amp; Margot Pope</b> Keep an eye on <i>Slack</i> and later newsletters for details as they're finalised.
Friday May 27 <sup>th</sup> * 	<b>Monthly Guild Night:</b> <span style="float: right;">ZOOM*</span> <b>Judging panel</b> TBA Internal judging panel of 3 people. Members can bring wines for judging. Judges will discuss each wine and provide feedback to the winemaker. <b>What's going on in the winery ATM?</b> General chat about the tasks, problems, tips, and ideas at this time of the year.

<b>Friday June 24<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> * <b><i>Blind tasting</i></b> TBA <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year.
<b>Friday July 29<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> * <b><i>Blending wines</i></b> Practical wine blending workshop. Details to be confirmed. <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year.
<b>Friday August 26<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> * <b><i>AGM</i></b> Bring along your mulled wine for tasting and sharing. <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year.
<b>Friday September 23<sup>rd</sup></b> *	<b><u>Monthly Guild Night:</u></b> * ? <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year.
<b>Friday October 28<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> * ? <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year.
<b>Saturday November 19<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></b> Judging Day
<b>Sunday November 20<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></b> Public Open Day
<b>Friday November 25<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> <b><i>Wine Show Review</i></b> – the Final meeting of the year & Chief Judge's review of the 2022 Wine Show. <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year. <b><i>Tasting: EDWG Wine Show Medal Wines</i></b> Bring along your wines that won a <i>Medal</i> to share.

## Other Dates for Your Diary

DATE	ACTIVITY
Friday February 25 <sup>th</sup>	<b>Red Hill Mead Show:</b> Entries Close <a href="https://www.redhillshow.com.au/mead-show">https://www.redhillshow.com.au/mead-show</a>
Friday February 25 <sup>th</sup>	<b>Red Hill Mead Show:</b> Final Delivery Date
Sunday February 27 <sup>th</sup>	<b>Red Hill Mead Show:</b> Judging Day
TBA	<b>Frankston &amp; South Eastern Wine Show:</b> Entries Close <a href="http://www.fawg.org.au/?page=7">http://www.fawg.org.au/?page=7</a>
TBA	<b>Frankston &amp; South Eastern Wine Show:</b> Labels returned to entrants
TBA	<b>Frankston &amp; South Eastern Wine Show:</b> Final delivery date for labelled bottles
TBA	<b>Australian National Amateur Wine and Beer Show:</b> Interstate Entries Close <a href="https://anawbs.org.au/">https://anawbs.org.au/</a>
TBA	<b>Australian National Amateur Wine and Beer Show:</b> Presentation Day - Adelaide



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THE RED HILL AGRICULTURAL  
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**\$10**  
per entry

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- Trophies for "Best in Class"
- Entries judged to a Medal standard

*plus*

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the "Best Mead of the Show"**

Enter from 1st Jan at: [www.redhillshow.com.au/mead-show](http://www.redhillshow.com.au/mead-show)



## The Grape Group ... update

### Round #1: Fiano & Arneis

The Fruit Purchase Group received their first shipment of grapes for vintage 2022 on Friday 11<sup>th</sup> February – a picking bin of Arneis and a picking bin of Fiano from Chalmers Merbein vineyard.



The group met at Diego and Kass' place to collect the grapes.

Some took their grapes uncrushed – and a loyal band stayed on to crush and destem.

At the morning tea break John produced a birthday cake ...

Happy Birthday Mario!



Once again, a big thanks to Diego and Glen for organising the purchase ...

... and Diego and Kass for hosting.







## The Harridges



### Day 0

After crushing, Wayne brought our 50kg of Fiano home.

We've only ever made one white before (a very ordinary Sauv Blanc), so we thought we'd have a play with our Fiano.

We decided to divide the crushed juice in  $\frac{1}{2}$  - using 1 half for a standard white wine, and the other half for an amber wine experiment.

With such a small amount to be pressed it wasn't worthwhile getting out the big basket press ...

The standard process juice was pressed and cold settled for a few days, clarified juice racked off the lees, warmed up and yeast added (12.1Be, pH 3.38).

Today 20/02/22 this batch is still fermenting, though has slowed down a lot. Should be done soon.



The amber process wine was left overnight with some PMS and enzyme at ambient temp, and the yeast added on Day 1 (12.3Be, pH 3.49).

Batch comparison and tasting of the juice...





On 17/02/22 this wine was finished fermenting.

The next day, 5L of this wine was pressed off and the remainder left to sit on skins.

We will press off a further 5L in 2 weeks and the rest will sit on skins for another 4 weeks before pressing.

This should be an interesting experiment – allowing us to compare a standard white process wine against several skin contact wines from the same batch of grapes.

The pomace cake will not be wasted – some of it's destined for the kitchen ... to be made into *Pomace Jelly*!



## Wine Jelly from Fermented Must ... Wine Pomace Jelly

... original recipe @ [winetrailtraveler.com](http://winetrailtraveler.com)

It's that time of the year again ... when winemakers have pomace cake left at the end of pressing. Don't put it all in the compost heap – set some aside to make Pomace Jelly. The jelly will taste just like its parent wine.

I share this recipe every year ... I wonder if anyone has had a go at making it?

Makes: Approx 1.7L jelly (4½ - 375ml jars)

### TO MAKE THE POMACE JUICE:

1kg grape pomace	1L of water
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### TO MAKE THE JELLY:

3½ cups of pomace juice	½ cup lemon juice (2-2½ lemons)
1 packet of Jamsetta	4½ cups white sugar



1. STERILISE the jars and lids - as for making jam.
2. To make the JUICE:
  - Put the Must/Pomace and water in a pot and boil for 30 minutes - with the lid on.
3. To make the JELLY:
  - Line a large sieve with muslin and place over a container.
  - Pour the Must into the sieve and allow the liquid to slowly drain into the container.
  - Measure 3½ cups of the liquid and place in a large pan.  
(it needs to be large because the rapid boiling will cause the liquid to foam up)
  - Add the lemon juice and Jamsetta.
  - Bring this mixture to a boil.
  - Slowly add the sugar while continuously stirring.
  - Bring the mixture to a full rolling boil and boil until it reaches setting point.
  - Remove from the heat and skim off foam.
  - Let sit for a few minutes.
  - Ladle into jars as for jam.

### **Richard Webb:** Richard's Recapitulations ...

#### **Flat bottled wines make the world go round**

Nat Sellers, *Wine Searcher*, January 12, 2022.

<https://www.wine-searcher.com/m/2022/01/flat-bottled-wines-make-the-world-go-round>

Flat bottles to save the world!

An interview with the co-founder of *Garçon Wines* who believes that, if we want to save the planet, we need to wean the world off heavy round glass bottles – and replace them with sleek, flat, PET bottles.



He discusses his emerging awareness of climate change, whether the wine industry is doing its part, and why he thinks flat PET bottles are the answer.

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#### **The results in full from the Global Syrah Masters 2021**

Patrick Schmitt, *The Drinks Business*, December 22, 2021.

<https://www.thedrinksbusiness.com/2021/12/the-results-in-full-from-the-global-syrah-masters-2021/>



All the medal-winners from the Global Syrah Masters, featuring top performing wines from Hawke's Bay, the Barossa and Hunter Valley, as well as Florina in Greece.

Aussie wines did very well in this competition, particularly at the lower price points.

Some of these may be available at a bottle shop near you!

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#### **Biodynamic, natural and infused with rose petals?**

Leslie Pariseau, *Punch*, January 04, 2022.

<https://punchdrink.com/articles/biodynamic-natural-infused-with-rose-petals-herbal-wine/>

A roundup of weird – certainly – and maybe? wonderful botanical infusions.

... using ground chestnut flowers to stabilise wine instead of sulphur...  
... balancing the juice with apples, herbal teas and extracts ...  
... chardonnay + apples + hops ...  
... and more ... !

The article includes a list of herbal infused wines to try.



## Red wine wards off coronavirus ... but beer does not, according to new research

The Mail on Sunday Reporter, *Daily Mail Australia*, January 23, 2022.

<https://lizthachmw.com/winestars/marselan-wine-grape/>

Yes. Drink more red wine!

According to Chinese research, people who drink more than five glasses of red wine a week had a 17% lower risk of catching Covid-19.

Why is that? What about white wine? And cider? And beer?



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## Experts deliver state of the art advice on smoke taint at Unified Wine & Grape symposium

Pam Strayer, *Wine Business*, February 2, 2022.

<https://www.winebusiness.com/news/article/255433>

Wine experts from the fields of research, law and insurance offered advice to growers and vintners at the Unified Wine Grape Symposium in Sacramento.

Chapter and verse here on what to do and not to do if your grapes get smoked.



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## Australian wine brand removes over 10 million plastic bottles from world oceans

James Lawrence, *Harpers.co.uk*, February 08, 2022.

[https://harpers.co.uk/news/fullstory.php/aid/29925/Australian\\_wine\\_brand\\_removes\\_over\\_10\\_million\\_plastic\\_bottles\\_from\\_world\\_oceans.html](https://harpers.co.uk/news/fullstory.php/aid/29925/Australian_wine_brand_removes_over_10_million_plastic_bottles_from_world_oceans.html)

Here's the good news story of the month!

*The Hidden Sea* wine company owners, in collaboration with the ReSea Project, pledged to remove and recycle the equivalent of 10 single-use plastic bottles for every wine bottle sold.

Other measures they take show that the company takes sustainability seriously.





I've continued the search in Mr Berry's book for *less usual* wine recipes we can have a go at making ...

### Clove Wine

C.J.J.Berry, 1968 *First Steps in Winemaking*, The Amateur Winemaker, p133.

30g whole cloves	1.5kg brown sugar
30g fresh ginger - bruised	3 lemons
1 Seville orange	4.5L water
Yeast – wine yeast or 1 level teaspoon of granulated yeast	
Yeast nutrient	



1. Grate the peel from the orange and lemons – avoiding the white pith.
2. Put peel in a small muslin bag with the cloves and bruised ginger.
3. Bring the water to the boil, drop in the bag and simmer gently for 1 hour.
4. Remove the bag.
5. Place sugar in fermenter and pour the boiling infused water over it.  
Stir to dissolve the sugar.
6. Add the yeast nutrient.
7. Allow to cool to 21°C then add the yeast.
8. Leave, covered, in a warm place for 4 days.
9. Stir, pour into fermenting jar and fit an airlock.
10. Leave until it clears.
11. Siphon off for the first time into a fresh jar and refit airlock.
12. Bottle when the wine has cleared completely, has thrown a 2<sup>nd</sup> deposit, and all fermentation has ceased.

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### Marrow Wine ... or those giant zucchinis hiding under the leaves ... ?

C.J.J.Berry, 1968 *First Steps in Winemaking*, The Amateur Winemaker, p107.

2.25kg ripe marrow flesh	25g fresh ginger - bruised
2 lemons – sliced	2 oranges – sliced
4.5L water	2kg white sugar (brown if you want a rum colour)
Yeast, Nutrient & Pectic Enzyme	

1. Grate the marrow and use the seeds.
2. Slice the oranges and lemons, bruise the ginger.
3. Put into a fermenter and pour over the boiling water.
4. When cool add the enzyme, yeast and nutrient.
5. Leave 5 days, closely covered – stirring frequently.
6. Strain and dissolve the sugar in the liquid.
7. Pour into fermenting jar and fit an airlock.
8. When it clears syphon off the yeast.
9. It should be ready to bottle after about 6 months.



## Nillumbik U3A: Australia Day Breakfast



Some of our members have joined the Nillumbik U3A *All Things Wine & Food* group – seen here having breakfast next to the Yarra River on Australia Day. Read more about it [here](#) ... and click on the *Joining/Renewing* tab at the top of the page if you're interested in joining.

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***Cheers to that!***  
***A bar in London is serving up drinks***  
***to its customers & their dogs***  
Read about it ... [here](#) ... !

### Things to make with grape must & wine ...

Pietro Demaio, 2016, *Preserving the Italian Way*, Pietro Demaio, Pp221-223

#### Mosto Cotto (Boiled Must)

*Mosto* is made from fresh grape juice and is best made with the sweetest grapes.

- Put grape juice in a large pot.
- Gently boil the juice until it is approx. 1/3 of the original volume.

This will produce a very sweet syrup – great in sweets and on ice-cream or as a granita in summer. It's also popular as the basis for *Mostardo*.



#### There's more than one *Mostarda* ...

*Mostarda* means different things to different Italians ... in the South it comes from the word *Mosto* (grape must), and is basically a sweet grape juice-based jam – used in cakes and good with a blue cheese ... in the North, it comes from a medieval French recipe containing mustard as a preservative – to give it a sharp kick – perfect for boiled meats ...

#### Mrs Giolando's GraPeJuice Must: *Mostardo della Signora Giolando*

##### **For the *Mosto*:**

Freshly crushed grape juice  
100g cornflour per litre of juice (mixed with a little juice)

##### **For every litre of *Mosto*:**

10g freshly toasted and coarsely crushed almonds  
10g cut dried figs  
10g raisins



**Note:** In Sicily (*Mostardo Siciliano*) they add hazelnuts, crushed almonds, currants and ground cloves.

- Place grape juice in a pot and add cornflour. Bring slowly to the boil.
- A thick scum will form on top – remove this carefully.
- Keep stirring until the *mosto* is a firm consistency and has reduced to approx. 2/3 the volume.
- Add crushed almonds, raisins and dried figs – depending on taste.
- Pour out onto plates and cool.
- Either leave as is to have as a fresh sweet.  
OR
- If you're going to use it later, dry slowly on a well-ventilated rack outdoors over 6-7 days, or put in a very cool (100°C) oven until as dry as you want it.
  - Cut these into small cubes and store with a coating of castor sugar.



## Cremona Mustard: *Mostarda di Cremona*

This is a spicy, sweet mustard that is eaten with meats.

It has a sharp, sweet flavour and originated as a means of preserving fruit.

100g apricots	50g orange	50g figs (dried or still green)
100g firm green apples	100g firm yellow peaches	100g mandarins
100g brown pears	100g glacé cherries	50g glacé orange peel
400g sugar	10 drops mustard oil OR 40g white mustard powder	

- Leave the fruits whole (small oranges, mandarins, apricots, figs, cherries)  
OR cut in halves (pears, apples, peaches).  
Cut if there are pips that need to be removed.
- Place the fruit in a container and cover with the sugar – leave for 24 hours.
- Add 1 cup of water and bring to the boil for 15 minutes – no lid.
- Allow to cool and rest another 24 hours.
- Bring to the boil for another 5 minutes – no lid.
- Add the mustard.
- Place in sterilized jars.
- The recipe then suggests placing the jars in a pot with the water just below the lid.
- Slowly (over ½ an hour) bring the water to a gentle boil (80-100°C).
- Leave to simmer for at least 20 minutes.
- Allow the bottles to cool in the water – check to make sure the seals are not loose.



## Vinegar: *Aceto*

This is the last process of wine making. Like all products, the better the ingredients, the better the outcome.

It is essential that there is no remaining sulphur in the wine at all.

The essentials of vinegar are:

- Red, white or rosé wine – without sulphur preservative.  
[We remove the cap, cover with a cloth and leave to sit for week. Ed]
- Water at a rate of 2 parts wine:1 part water.
- Air. You don't use an airlock.
- *Mother of Vinegar (MOV)*

This is a bacterial starter that may be bought at a wine supply shop.  
OR

Can be created by adding 4-5 strands of pasta to the wine/water mix. It will look like a layer of gelatinous slime that floats on top.



The vinegar will take 3-4 months to be ready.

When you siphon it into bottles add a little PMS to prevent the *MOV* continuing to form (optional).

As you add more wine to the vinegar, always add 2 parts wine:1 part vinegar.

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## Jo Ilian Awards – Forward Thinking

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

<b>Show Year</b>	<b>Class</b>	<b>Winner</b>
2022 (Grape)	Best Previous Vintage Less Common Variety Red – other variety	TBA
2021 (Country)	Best Berry Wine	David Hart
2020 (Grape)	Best Previous Vintage Chardonnay	Danny Cappellani
2019 (Country)	Best Stone Fruit Wine	Noel Legg
2018 (Grape)	Best Previous Vintage Cabernet Sauvignon	Geoff Neagle
2017 (Country)	Best Mead Wine	Trevor Roberts
2016 (Grape)	Best Previous Vintage Pinot Noir	David Hart
2015 (Country)	Best Country Wine	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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PRECISION BASED EXPERTISE

Providing a comprehensive range of grape & wine analysis services

1/22 Hightech Place, Lilydale, VIC 3140  
(03) 9735 2155

<http://www.thewineclinic.com.au/>





# Harvest Season

Preston Store: 03 9487 1105 / 96 Chifley Drive, Preston

Clayton Store: 03 9574 822 / Shop 4 158 Wellington Rd, Clayton

Email: [info@homemakeit.com.au](mailto:info@homemakeit.com.au)



## Just Arrived!

Crushers & Destemmers  
Vats and lids  
Enolmatic Fillers  
Tandem Fillers  
Rover Pumps

Manual T-Bar Presses  
Filters  
Funnels  
Additives  
And lots more!



Scan the code for  
more wine products

## Wine Testing

Did you know we offer wine testing at our Preston and Clayton stores?  
Give us a call to make an appointment with our knowledgeable staff.  
All you need is 250ml and \$5 and we can help you make sure your wine  
is on track to be the best yet!



## Wine Making Course

We still have some spots left for this years Wine Making Course.

Our students range from people who are looking to make their own wine at home, to the amateur winemaker who is looking to improve their knowledge and understanding of how to make a better drop. The courses cover the entire wine making process.

Crushing & Fermenting  
Pressing & Storage  
Wine Adjustments and Fermentation  
Blending & Racking  
Bottling



Scan the code to for more  
information and to book



10% off all products (excl some) for Eltham Wine Guild Members



We are offering a special promotion for the Eltham Wine Guild.  
10% OFF our full range.  
Use coupon **ELTHAM2022** at checkout.  
Expires 28/2/22. Excludes Salumi cabinets and gift vouchers

Some more wine related blog posts you might be interested in:

## **Wine Knowledge Base**

### **All about wine additives**

<https://artisansbottega.com.au/blog/all-about-wine-additives/>

- Explanations of ingredients, other than grapes, to enable you to have the best quality and taste.
  - Tartaric acid
  - Citric acid
  - Malo-lactic bacteria
  - Bentonite
  - Clarouge
  - Effergra
  - Wine yeast
  - Yeast nutrient
  - Potassium Metabisulphite
  - Sodium Metabisulphite



### **Rehydrate yeast with The Artisan's Bottega**

<https://artisansbottega.com.au/blog/rehydrate-yeast-with-tab/>

- Step-by-step guide for rehydrating yeast before adding it to the wine must.
- Outline of procedures – 2 methods.
  - Method A: for red or white must at 20°C or hotter.
  - Method B: for colder red must.



## **Recipes**

### **How to make rosé wine**

<https://artisansbottega.com.au/blog/makerose/>

- Step-by-step guide.
- Outlines 3 different ways to make it.
- Assessing Beaume, pH, tannins and recommended additives.



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## The Trading Barrel

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**Note:** If you want a **FAST** response **Slack** is the best place to advertise ...  
Slack is instant, whereas the newsletter is only published monthly!

The Trading Barrel is the place to list ...

- For Sale or Want to Buy items
  - Sponsor special deals
  - Member announcements – give-aways, winemaking Garage Sales etc
  - Availability of wine-related produce – grapes, honey, apples etc
- 

### Winemaking Supplies

Pick up Doreen

Contact: EDWG President – [president@amateurwine.org.au](mailto:president@amateurwine.org.au)

See the list below and direct message the President if you are interested in purchasing anything.

Item	Number Available	Size	Price
Selection of inflatable seals for VC tanks Fratelli Marchisio & Co <i>(It's always a good idea to have a spare available)</i>	3	850mm	all \$10 each
	4	750mm	
	1	550mm	
	1	400mm	
Cordenons filter sheets 25 Brillantante CKP V16 – <i>Polishing</i> 2 micron Sgrossante CKP V4 – <i>Coarse</i>	6	20cm x 20cm	
	4		