

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

MARCH 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 25th March, 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 for meeting details

In This Newsletter:

President's Press	2
Committee & Committee Meeting Dates.....	3
Guild Contacts	3
Forward Program for Guild Events.....	4
Other Dates for Your Diary.....	6
Wine Show Director – Update.....	7
Social Activities.....	8
The Grape Group ... update	9
Vintage 2022	9
Did You Know ...?.....	11
Members Share	13
Making Country Wines	16
A Wine Recipe	17
Jo Ilian Awards – Forward Thinking	18
Sponsors	19
... from our Sponsors	20
The Trading Barrel.....	22



Vintage 2022

Is anybody doing anything different for this vintage?

How about *carbonic maceration*? This seems popular for Pinot Noir, but what about the possibilities for Shiraz? I've had some problems in some past vintages with wines developing a *reductive* nose and taste, so I'm investigating aeration of my red ferments to try to prevent this. It also has side benefits – you don't need to load the ferment up with DAP or use a copper treatment and the ferment runs quicker.

Check out the AWRI for resources for this process.

Guild Nights are Back to the Eltham Living & Learning Centre

At the March Committee Meeting it was decided to return to face-to-face guild nights at the Eltham Living and Learning Centre.

We understand that some members may be reluctant to engage in face-to-face meetings at this time, so we will also make the meetings available to those at home via Zoom. Obviously, we can't provide the full experience (wine tastings in particular), but hopefully those at home can still be involved.

March Guild Night

For our next guild night, on Friday the 25th of March, we will begin with Robin Querre from *Laffort*, who will talk about malolactic fermentation. This will be followed by Danny & Glen, who will fill us in on the *Less Common Varieties* (LCVs) they have sourced for the guild recently – wine characteristics to expect, any special treatment required in your winemaking, etc.

As always, the Zoom link will be posted to Slack a few days before the event.

Picnic Lunch @ The Popes

Let's get together to have a good chat about vintage and what you've been up to since we last met in person. A big thanks to the Popes for hosting – and the last chance to see them and say goodbye before they make their move to Queensland.

Winemaking Courses

This year we plan to run *Introduction to Meadmaking* and *Winemaking* courses. We're hoping to be able to run these courses both face-to-face as well as via Zoom, to enable both local and more distant participation. More information coming soon.

Eltham Wine Show 2022

Of course, it's on again this year – and hopefully it will be back to the pre COVID format with judging on the Saturday and a public tasting day on the Sunday. Sandrine Gimon will be handing the Chief Judge job over to Lisa Cardelli this year ... See the Wine Show Director's report in this newsletter to learn a bit more about Lisa.

Cheers,

Wayne Harridge – President

Committee & Committee Meeting Dates

President	Wayne Harridge	General Committee	Danny Cappellani
Vice President	Richard Martignetti		Trevor Sleep
Secretary	Mario Anders		Graham Scott
Treasurer	Mario Anders		Angela Harridge
Assistant Treasurer	Bill Bussau		Trevor Roberts
Past President	Mario Fantin		Glen van Neuren
Wine Show Chief Judge	Lisa Cardelli	Newsletter	Angela Harridge
Wine Show Director	Mario Fantin	Fruit Purchase Co-ord	Glen van Neuren
Webmaster	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 9th, April 13th, May 11th, June 8th, July 13th, August 10th, September 14th, October 12th, November 9th

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.

Guild Contacts

President	president@amateurwine.org.au
Secretary	info@amateurwine.org.au
Wine Show	cheers@amateurwine.org.au
Newsletter	newsletter@amateurwine.org.au

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 March 25 th * 	Monthly Guild Night: ZOOM* Sponsor Visit – Malolactic Fermentation: Laffort Robin Querre will look at Malolactic Fermentation and <i>Laffort</i> products. Guild Fruit Purchase Danny and Glen will discuss the less common variety grapes the guild purchases each year. What's going on in the winery ATM? General chat about the tasks, problems, tips, and ideas at this time of the year. Tasting: <i>Guild Fruit Purchase alternative varieties</i> If members wish they can search out some of the wines in this year's purchase to taste during the session: Fiano, Arneis and Lambrusco Maestri.
Sunday April 3 rd *	Social Activity: Picnic Lunch @ The Popes Bring a plate to share BBQ & Picnic @ the Pope's home and vineyard in Coldstream. Full information later in the newsletter and updates on <i>Slack</i> .
Friday April 29 th * 	Monthly Guild Night: Welcome back to Face-2-Face meetings @ the Eltham LLC Presentation of 2021 Wine Show trophies. Tasting and discussion of the wines we're proud of – a great way to celebrate being back together F2F. What's going on in the winery ATM? General chat about the tasks, problems, tips, and ideas at this time of the year. Tasting: <i>Wines we're proud of</i> Bring along wines you're proud of to share and discuss.

Friday May 27th  	<u>Monthly Guild Night:</u> <i>Judging panel</i> Our new Chief Judge Lisa Cardelli will head up a judging panel of members' wines. Judges will discuss each wine and provide feedback to the winemaker. <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: Wines to be judged – grape, country, mead, cider</i> Members can bring wines for judging. A great opportunity to test run wines you're thinking of entering in the Frankston Wine Show.
June 	<u>Introduction to Meadmaking Course</u> More details to come – in the meantime share with anyone you know who would like to have a go at making mead.
Friday June 24th 	<u>Monthly Guild Night:</u> <i>Blind tasting of Red Blends</i> Mario Fantin will test our palates as we try to match wine blends, years and winemakers, and pick which are the commercial and member wines. <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: Red Blends</i> Bring along a red blend to add to the tasting list – take it straight to Mario so he can hide it in a paper bag!
Friday July 29th 	<u>Monthly Guild Night:</u> <i>Blending wines</i> Practical wine blending workshop. Details to be confirmed. <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: TBA</i>
August 6th 	<u>Introduction to Winemaking Course</u> More details to come – in the meantime share with anyone you know who would like to begin their journey into making wine.
Friday August 26th 	<u>Monthly Guild Night:</u> <i>AGM</i> Bring along your mulled wine for tasting and sharing. <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: Mulled Wine</i> Bring along a sample of your favourite mulled wine recipe to share.

Friday September 23rd *	<u>Monthly Guild Night:</u> <i>What happens when wines age?</i> Karen Coulston will take us through what happens to wines as they age and how to prepare them to age gracefully. <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: Aged Wines</i> Bring along examples of your older wines.
Friday October 28th *	<u>Monthly Guild Night:</u> <i>Local Winemaker Spotlight:</i> Kirilly Gordon from <i>Bowerbird and Patch Wines</i> (and one of our regular Wine Show judges) will be joining us to share her winemaking journey. <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: Country wines – Meads - Ciders</i>
Saturday November 19th	<u>Eltham Wine Show:</u> Judging Day
Sunday November 20th	<u>Eltham Wine Show:</u> Public Open Day
Friday November 25th *	<u>Monthly Guild Night:</u> <i>Wine Show Review</i> – the Final meeting of the year & Chief Judge's review of the 2022 Wine Show. <i>What's going on in the winery ATM?</i> General chat about the tasks, problems, tips, and ideas at this time of the year. <i>Tasting: EDWG Wine Show Medal Wines</i> Bring along your wines that won a <i>Medal</i> to share.

Other Dates for Your Diary

DATE	ACTIVITY
Sunday August 28th	<u>Frankston & South Eastern Wine Show:</u> Public tasting day

Mario Fantin

Introducing our new Wine Show Chief Judge – Lisa Cardelli

We have been very fortunate to have had Sandrine Gimon as our Chief Judge for the Wine Show over the past three years. Despite very difficult times she was able to assemble a panel of judges every year which has continued deliver really high standard judging outcomes for wine show entrants. Her good work has ensured that our wine show has continued to consolidate its reputation as the best place where amateur winemakers can receive feedback on their wines from high calibre professions in the wine industry.

Unfortunately, Sandrine is not able to continue as our Chief Judge, but she was able to recommend a replacement of equal experience, who the Wine Show Committee has accepted. Her name is Lisa Cardelli and many of you would have met her as she has been a judge in our Wine Show over recent years.

Lisa has over a decade of experience in the wine industry, between Italy and Australia. Lisa has been a sommelier for many years in the best fine dining restaurants. She subsequently decided that a 9 to 5 job suited her better, so she is now busy selling wines for Terroir Selections. In addition, she is a WSET Certified Educator (she holds the WSET Diploma) and is also involved in the professional wine show circuit both as an associate and judge. She is also a committee member of Sommelier Australia. With such a busy schedule we are lucky that she has set aside time to be our Chief Judge!

When asked how she felt about being our Chief Judge she responded as follows:

I've always loved to attend the Eltham wine show as everyone is very welcoming and, overall, it is a humbling experience to judge wines from winemakers at the beginning of their career or that are making wine for fun. As Chief Judge, I would like to continue the welcoming tradition, also including some show judges that are at the beginning of their professional judging experience. I know how hard it can be to be accepted in professional wine shows as an associate without being able to demonstrate practical experience in a wine show environment. I would also love to see new categories, that are relevant to the current market, coming on board.



Sunday April 3rd – 12 Noon : **BBQ & Picnic @ the Popes**



FINALLY – a chance to get together face-to-face!

Come along to the Popes house and vineyard in Coldstream to share food and wine and have a leisurely chat about vintage and what you've been up to since we last met in person.

It's also the last chance for members who know Dave and Margot to see them and say goodbye before they make their move to Queensland.

Dave and Margot will have the bbq fired up, and everyone is asked to bring something to share on the picnic table or bbq ... and a bottle for the sampling table.

➤ Put **Sunday April 3rd @ 12 Noon** into your diary ... and head over to **Slack** or email Angela for the address and more details as they come to hand.

RSVP by **Monday March 28** to Angela: DM on *Slack* or newsletter@amateurwine.org.au

Still in the planning stages ...



Spring: **A Day Out in the Yarra Valley**

A day visiting *Yeringberg* and *Oakridge* wineries.

The historic **Yeringberg** farm, winery and vineyard was started in 1863, and is continued today by 4th generation siblings Sandra and David de Pury. They don't have a cellar door, so our tour and tasting will be a unique opportunity.

Oakridge is where we'll head for lunch and a look around.

It promises to be a fabulous day out.

Keep an eye on **Slack** and **the newsletter** for information.

The Grape Group ... update

Danny (Diego) Cappellani

Now in our 15th year, the vintage is well on the way. *Chalmers Vineyards* have supplied us with *Arneis* and *Fiano* (half a tonne of each) 3 weeks ago and it appears that everyone is happy with results of the ferment. Next to come is *Lambrusco Maestri* – for us, and most Aussie winemakers, the variety is not familiar, unlike the famous-infamous sweet- low alcohol bubbly of the past. *Maestri* is a serious variety with deep colour, good tannins and acidity. We are all looking forward to it.

We have been able to secure a tonne of the Rutherglen *muscat* from the *Monichino* winery and also *Shiraz*, *Mataro* and *Durif* from “Charlie” in Dookie. All of this is to happen in the next 15 days or so.

As I have previously indicated, I will be retiring from my duties as manager of the *Alternative Varieties* at the end of this current vintage. I have enjoyed immensely my interaction with this project, which was originally made possible by Geoff Neagle and his son Richard way back in 2005, through an introduction to Bruce Chalmers - what followed, I can only describe as **amazing**.

I would like to thank all the participants in the project, as without their co-operation it could not have been such a success.

Vintage 2022

The Harridges

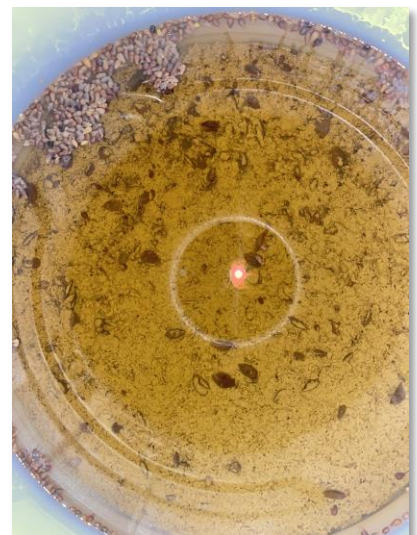


Skin contact Fiano trial progress

Fiano AP1 pressed on 18/02/2022 just after fermentation finished.

Fiano AP2 pressed on 4/03/2022.

The remaining Fiano is still on skins.
To be pressed 1/04/2022



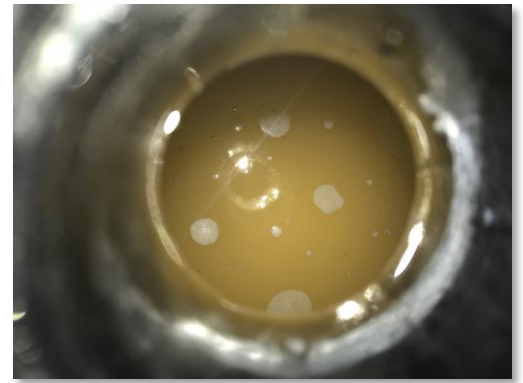


Quince wine

Pressed 13/03/2022

Wayne makes a Quince wine every year, using quinces from his brother's orchard in Bittern.

While it's not a 'big flavoured' country wine, he manages to get a thumbs up ok from the judges each year.



Quinces are in the apple family and can also be entered as a cider. They also make a rather nice Melomel

Richard Webb



First outing of the latest modification to my whole bunch wine press.

The press has a new modification for this vintage.

The tiny slots in the stainless steel sheet don't get clogged by grape Marc, so drainage is improved.

Record yield of 75L per 100 kg Sultana.

Richard Webb: Richard's Recapitulations ...

Clark Smith: The Ramble

Tom Wark, *Tom Wark's Fermentation*, February 14, 2022.
<https://tomwark.substack.com/p/ramble-clarksmith?s=r>

It certainly is a ramble, but well worth a read. This is the chap who wrote *Postmodern Winemaking* – and what a life he has enjoyed.

One quote: “As for amber wine, I’m all for it. It’s what wine was for the first seven Millenia.”



EU Grants Member States the Right to Use Resistant Hybrid Varieties in Appellation Wines

Jacopo Mazzeo, *Decanter*, December 14, 2021.
<https://www.decanter.com/wine-news/eu-grants-member-states-the-right-to-use-resistant-hybrid-varieties-in-appellation-wines-470864/>

Following a recent modification of EU rules, members states are now allowed to use resistant varieties in making wines with *Protected Denominations of Origin*.

The new rules are likely to have a revolutionary impact on the future of winegrowing in countries such as Italy and France.



Bordeaux Prepares for Hybrid Grapes

Oliver Styles, *wine-searcher*, February 13, 2022.
<https://www.wine-searcher.com/m/2022/02/bordeaux-prepares-for-hybrid-grapes>

Shock Horror! Bordeaux eyes hybrid grapes!

But that’s not all folks - other radical plans are afoot in Europe’s wine areas.



A Beginner's Guide to Making Your Own Wine

Kate Spain, *Good Food*, March 14, 2022.
<https://www.goodfood.com.au/drinks/wine/a-beginners-guide-to-making-your-own-wine-20220309-h22aa9>

Frankston and Eltham Wine Guilds get a mention in this article in the *Age Good Food* guide last weekend.

A look into how anyone can get started in their winemaking journey, and several winemakers share their journey.



Letters from Kyiv

Wine Bureau Team, *JancisRobinson.com*, March 8, 2022.

<https://www.jancisrobinson.com/articles/letters-kyiv>

This is something different but timely.

A series of letters, sent to their suppliers, from Olga Lapina and Daria Voinarovska, import managers of the importer Good Wine in Kyiv.



Ukrainian Wineries Trade Wine for Weapons: Making Molotov Cocktails

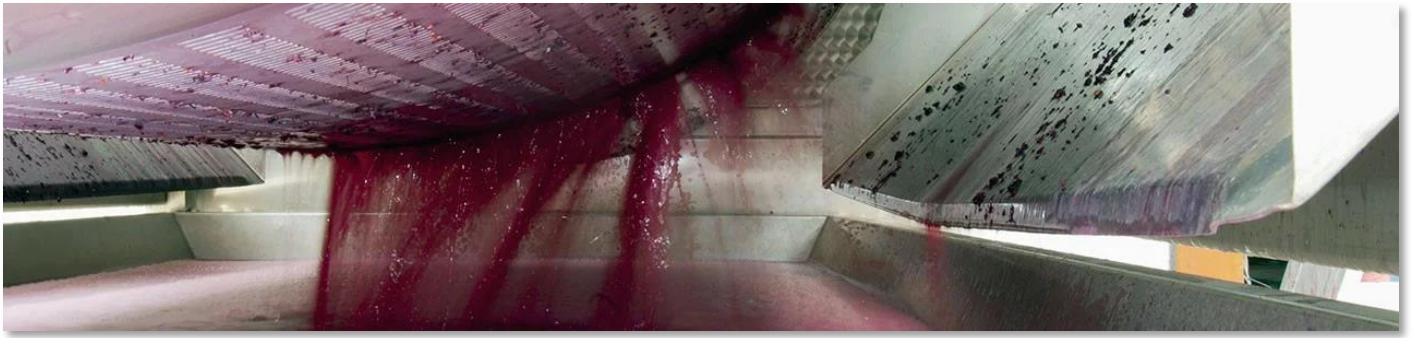
L.M. Archer, *Wine Business*, March 3, 2022.

<https://www.winebusiness.com/news/article/256481>

A different brew!

When Russia invaded their country, Ukrainian wine production was stalled and winemakers quickly traded making wine for helping their war effort – making weapons, sewing pillows and blankets, fabricating metal *hedgehogs* and *streamers*, collecting humanitarian aid and preparing food for conscripts.





Richard Webb: *YAN & Nutrient Supplementation for Fermentation*

YAN

To have a successful wine grape fermentation, one that goes to completion and doesn't stink, your must needs to have a certain amount of nitrogenous nutrients. The actual amount of nitrogen available in the must, that the yeast can use, is called the Yeast Assimilable Nitrogen or YAN. It is quoted in milligrams per litre, mg/l and can be determined by analysis.¹ Note that DAP contains 21% Nitrogen so 100 mg/l DAP is equivalent to a YAN of 21 mg/l.

Sources of YAN

Grape must has two main sources of YAN, amino acids and ammonium salts². The amino acids are important in the early phase of a fermentation. Ammonium salts are important later, from about 1/3 sugar depletion. After about half the sugars have fermented, the yeast can no longer assimilate nitrogen. Additions of ammonium salts (such as DAP) after this halfway point won't be used by the yeast but will remain in the wine, raising the pH unnecessarily (DAP is quite alkaline) and encouraging any spoilage organisms like Brett. Lallemend Fermaid O and Fermaid AT contain amino acids, Fermaid AT also has DAP. Enartis Nutriferm Arom Plus contains amino acids, no DAP: 100mg/l of any of these = 12 mg/l YAN.

Measuring YAN

YAN does not change greatly in the final phase of grape ripening³ so it is possible to sample one week, or maybe two, before harvest. This allows time to get the result before the start of the ferment. Juice sample preparation needs to reflect the fermentation regime: a proportion, perhaps 30%, of the YAN resides in the grape skins⁴.

Required amount of YAN

Logically, the higher the Brix, the higher the YAN required. And some yeast strains are reported to have higher nutrient requirements than others.

The Laffort website has a YAN calculator that takes these factors into consideration. The Pambianchi⁵ source also allows for variations in yeast requirements.

Enartis ⁶ notes the effect of Brix:

Below 24 Brix (13.5 Baume)	minimum YAN = 250 mg/l
Above 24 Brix (13.5 Baume)	minimum YAN = 300 mg/l

¹ Vintessential \$45+, 10 ml sample +SO₂, frozen. Laffort \$45+, same day service at Lilydale.

² <https://www.vintessential.com.au/yeast-nutrition-successful-fermentations/>

³ https://www.awri.com.au/industry_support/winemaking_resources/wine_fermentation/yan/

⁴ The AWRI and Vintessential sources give details of sample preparation.

⁵ <https://techniquesinhomevinemaking.com/index.php/winemaking-tools/>

⁶ According to www.enartis.com.au.

AWRI ⁷ states: Minimum YAN for low-risk fermentation: White – app. 150 mg/L, Red – approx. 100 mg/L
YAN requirement for clean/fruity flavour: White – 250 to 350 mg/L, Red – unknown (currently researching).

Lallemand are disinclined to suggest required YAN values but have provided the guidelines below.
Be cautious with values from books and magazines that reflect European or North American practice.
Australian soils are ancient, heavily weathered and thus generally grow nutrient deficient grapes whereas other Continents have younger soils with more nutrients.

Supplementing YAN

The method is basically simple: measure the must YAN and, if necessary, add additional nitrogen sources to achieve the desired YAN. The difficulty is deciding whose recommendations to follow. The various methods are set out in table form below.

But

Only add enough DAP at the ferment start to get a YAN of 150 mg/l. Yeast will use this DAP rather than amino acids at this stage, leading to a lack of yeast factors needed later in the fermentation. Yeast won't use the amino acids later in the ferment, so they will be left behind as a nutrient for spoilage organisms. Add more DAP or other nutrients at 1/3 sugar depletion if required.

Don't forget to pump over on day 2: at this stage, oxygen helps the yeast produce sterols and other factors that will be useful later.

Stinky ferments

If you have provided the necessary yeast nutrients, your fermentation may still stink if the yeast gets stressed, i.e. too hot or cold, or oxygen starved due to a lack of plunging. It's always a good idea to anticipate and prevent temperature shocks, particularly at pressing off. And to set up ferments for pumping over⁸.

Fussy yeast.

Some yeast strains are reputed to be better behaved than others, particularly with local Shiraz and Chardonnay ferments. And new strains come on the market from time to time. Ask around.

Various methods of nitrogen supplementation⁹.

AWRI method: If YAN is less than 150 mg/l, add enough DAP at crush to bring the YAN up to 150 mg/l. Then, if more YAN is needed, add DAP at 1/3 sugar depletion in line with their (higher) recommendations, though many winemakers these days add “organic” sources of nitrogen as well as DAP.¹⁰ This latter nutrient addition is frequently staggered over several days as long as the final addition is no later than ½ sugar depletion.

The **Laffort** method is easy, just use the calculator on their website.

Enartis suggest that if you need to supplement, you add Nutriferm Arom Plus 200-300 mg/l at crush, then, if more YAN is needed, at 1/3 sugar depletion use Nutriferm Advance noting that 100 mg/l of both these products supplies 12 mg/l YAN.

⁷ https://www.awri.com.au/industry_support/winemaking_resources/wine_fermentation/yan/ but see also https://www.awri.com.au/industry_support/winemaking_resources/calculators/diammonium_phosphate/

⁸ You should always pump over on day 2 to oxygenate the ferment. Peynaud, Knowing and making wine, pp 113,175.

⁹ What follows is in part my interpretation of the various suppliers and other sources.

¹⁰ Johnny Clark, pers. comm. “Organic” nutrients include Enartis Nutriferm Advance, Lallemand Fermaid O and Fermaid AT

The **Lallemand** recommendation is as follows:

YAN of juice/must	Add at yeast rehydration	Add at ferment start	Add at 1/3 sugar depletion
> 200 mg/l	Go-ferm Protect Evolution ^{TM 11} 30g/100l	Nothing	Fermaid O 20 g/100l
125-200 mg/l	Go-ferm Protect Evolution 30g/100l	Fermaid O 20 g/100l	Fermaid O 20 g/100l
70-125 mg/l	Go-ferm Protect Evolution 30g/100l	Fermaid O 40 g/100l	Fermaid O 20 g/100l
< 70 mg/l	Go-ferm Protect Evolution 30g/100l	Fermaid AT 30 g/100l	Fermaid AT 30 g/100l

Lallemand¹² state that their organic sources of nitrogen are 2.5 times more effective than DAP so their apparent YAN values may appear lower than others.

Daniel Pambianchi ¹³ has produced an excellent YAN calculator that works with Laffort, Enartis and Lallemand products even if “mixed”, i.e. even if you use a Lallemand yeast and Enartis nutrients. It's also easier to use than the Laffort calculator.

Ed: This article covers the talk Richard gave at the January Guild night – it can also be found [here](#) on the Guild website: *Winemaking – Technical Articles – Fermentation*.

YAN CALCULATOR
Version 1.0
© Daniel Pambianchi, 2021

What hydrometer unit are you using: SG or Brix? SG
 What volume unit are you using: L, hL or gal? L

Identify the batch:
Vintage GRAPE VARIETY Batch ID

STEP 1. Enter your must/juice parameters
 Initial, temperature-adjusted Hydrometer reading: 150 SG
 Estimated/measured YAN (default = 150 mg N/L): 150 mg N/L
 Volume of must or juice to treat: L

STEP 2. Which yeast (brand and strain) will you be using for fermentation?
BRAND STRAIN

STEP 3. YAN Calculations
 Recommended YAN based on your SG and yeast strain: 0 mg N/L
 Amount of YAN to add (recommended minus measured): 0 mg N/L

STEP 4. Choose one or two complex nutrients products you will be using
FIRST Addition Pick a Nutrient
SECOND Addition Pick a Nutrient

Diammonium Phosphate (pre-fermentation) addition

Initial measured level of YAN	<input style="width: 90%;" type="text"/> mg/L
Required level of starting YAN	<input style="width: 90%;" type="text"/> mg/L
Volume of ferment or Quantity of ferment	<input style="width: 90%;" type="text"/> L or kg
<input style="width: 90%;" type="text"/> g	

¹¹ Contains “sterols and yeast derived micronutrients”, but note the Peynaud reference.

¹² “Making sense of yeast assimilable nitrogen”, Grape Grower and Winemaker, November 2019

¹³ <https://techniquesinhomevinemaking.com/index.php/winemaking-tools/>

Liquori e Vini

This month I've decided to veer into Liqueurs ... country wines with a kick!

I've taken a couple of recipes from the same book I used last month for using grape must and wine. Sourcing the alcohol will be the greatest challenge. You can use vodka, or source a high alcohol spirit online.

These liqueurs are best served from the freezer so that, as you drink them, the alcohol is not noticed until it erupts in your stomach and heats parts of your body you did not even know you had! (p205).

Limoncino Liqueur from CaPri : *Limoncino di CaPri*

Pietro Demaio, 2016, *Preserving the Italian Way*, Pietro Demaio, p205.

10 lemons	1 litre 90% proof alcohol (or vodka)
400g sugar	1 litre water

1. Remove the peel from the lemons – being careful to remove it without any pith.
2. Place in the alcohol and leave for 10 days.
3. Strain and add the water.

If you allow the skins to remain in the alcohol too long, the final limoncino will be cloudy rather than crystal clear.

4. Leave for about 1 month.
5. Before you drink, place the bottle in the freezer and serve out of the freezer.

This allows the alcohol to be a little disguised.



Antonio's Secret (a variation)

Add 2-3 lemon leaves and the skin of 1 lime. This will produce a much tangier taste.

Any citrus skin can be used in exactly the same manner – eg The skins of 6-8 oranges will produce a Grand Marnier-like liqueur. The skins of 8-10 mandarins will produce a strong golden mandarin flavoured liqueur.

Cream of Limoncello

Pietro Demaio, 2016, *Preserving the Italian Way*, Pietro Demaio, p206.

The skin of 4 non-sprayed lemons – make sure you remove all the pith

1 litre of 90% proof alcohol	2kg sugar
2 litres milk	2 sachets vanillina (available online)

1. Infuse the lemons in the alcohol for 5 days.
2. Heat the milk and sugar together and bring to the boil for 2-3 minutes.
3. Strain and allow to cool.
4. Repeat this twice more – heat/strain/cool – to a total of 3 times.
5. After the 3rd time has cooled, add the vanillina, strain and mix with the lemon infusion.
6. Bottle and serve from the freezer.



Limoncello Mousse

Ventura Limoncello, *Ventura Limoncello*, November 12, 2019.

<https://www.venturalimoncello.com/limoncello/recipes/limoncello-mousse-recipe/>

200g mascarpone cheese 2 eggs
Juice of ½ a lemon 1 orange
125g sugar 50ml limoncello
50g candied orange & lemon



1. Grate the zest of the orange and lemon.
2. Squeeze and filter the juice.
3. Mix the juice with the mascarpone and limoncello.
4. Add the grated zest and whip briskly for a few seconds.
5. Beat the egg yolks with the sugar until the mixture becomes foamy.
6. Mix with the mascarpone.
7. Divide the foam into 4 serving glasses or dishes and place in the fridge for 4 hours.
8. When serving, decorate with the candied fruit.

Limoncello Drizzle Cake

Delicious. <https://www.deliciousmagazine.co.uk/recipes/limoncello-drizzle-cake/>

200g unsalted butter, softened. 200g caster sugar
4 medium eggs, beaten 150g almond meal
50g plain flour 4 tablespoons limoncello
Grated zest 2 lemons 1 teaspoon baking powder

For the syrup

Juice 2 lemons 50g sugar
sugar
60ml limoncello

For the crunchy topping

Juice 1 lemon 60g

1. Grease a 2 litre loaf tin and line with non-stick baking paper.
2. Heat oven to 180°C.
3. Whisk the butter and caster sugar for 8-10 minutes, until light and creamy.
4. Add the beaten eggs a little at a time, whisking between each addition, until fully incorporated.
5. Gently fold in the almonds, flour, limoncello, lemon zest and baking powder, using a large metal spoon.
6. Spoon the mixture into the prepared tin and bake for 40-45 minutes, until a skewer comes out clean.
7. Remove from the oven and allow to cool in the tin.
8. Put all the syrup ingredients in a small saucepan and heat gently to dissolve the sugar.
9. Use a skewer to poke holes all over the surface of the cake and pour the hot syrup evenly over the warm cake and let it soak in.
10. Mix the lemon juice and sugar, then spread on top of the cake.
11. Leave to cool fully in the turn, then gently turn out the cake and slice to serve.



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
2023	Best Pinot Noir	TBA
2022 (Grape)	Best Previous Vintage Less Common Variety Red	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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10% off products for Eltham Wine Guild Members (excl certain items)



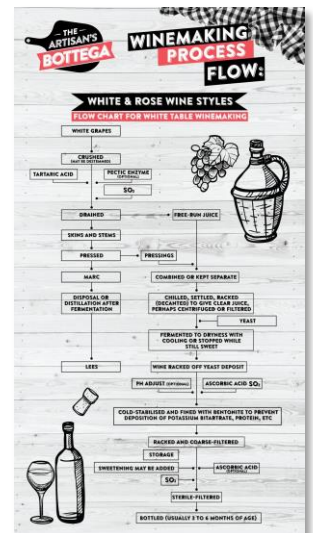
Some more wine related blog posts you might be interested in:

Wine Knowledge Base

Step-by-step winemaking : winemaking process flow

<https://artisansbottega.com.au/blog/step-by-step-wine-making/>

- A graphic interpretation of the step-by-step process for white and rose wine making, to make it easier to understand and put it practice.
- Because there's a huge variety of components, ingredients and additives in the process, the graphic shows when you should use, mix and apply each and every of them.



Recipes

How to make red wine

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

- Sourcing grapes and grape buying tips.
- Detailed step-by-step guide
 - Setting up your work area.
 - Crushing and destemming.
 - Yeast addition.
 - Fermentation.
 - Adding yeast nutrient and how to treat the must.
 - Pressing.
 - Completion of fermentation.
 - Racking.
 - Maturing the wine.
 - Bottling.



How to make sparkling wine

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

- Instructions for making sparkling red and white wines.
- Step-by-step guide.
 - Preparation.
 - Crushing and pressing.
 - Testing Baume and pH.
 - Storage of the must.
 - Ongoing checking of temperature, pH and Baume.
 - Tannin addition.
 - Racking.
 - Bottling.
 - Riddling.
 - Disgorging.
 - Storage.



The Trading Barrel

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 Equipment for Sale

Pick up Coldstream

Contact: Margot 0408 353 398



Plastic Fermentation Vats

All have been repaired but do not leak

1 small 225L - \$20

1 medium 350L - \$40

1 large 500L - \$40



Demijohns

4 x 54L - \$50 each

1 x 54L with tap - \$60

3 x various medium sized - \$35 each

Lots of 5L - \$10 each



Basket Press 65cm - \$450

Winemaking Equipment for Sale

Contact: George 03 9386 3135

I have to give away:

4 x 5L demijohns

1 x hydrometer

Airlocks

Pieces of tubing

1 x 10L demijohn

1 x barometer

Stoppers

Other bits & pieces that may or may not be useful

Winemaking Supplies

Pick up Doreen

Contact: EDWG President – 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 sheets/pack) Brillantante CKP V16 – <i>Polishing</i> 2 micron Sgrossante CKP V4 – <i>Coarse</i>	6	20cm x 20cm	
	4		

